

MELROSE

KHAO SAN

\$85 pp

SCALLOP BETEL LEAF *

Finger lime, coconut caramel, peanuts

MA HOR PORK *

Caramelised pork & peanut, pickled pumpkin,
coriander

CRISPY CHICKEN BAO

House-made bao bun, sriracha mayo, lettuce

BEEF SHORT RIBS ^

Tom Yum dressing, peanut, shiso, mixed herbs

CONFIT DUCK LEG RED CURRY *

Grilled pineapple, lychee, okra, tomato, apple eggplant,
tamarind, lotus roots

STEAMED JASMINE RICE * VG/V DF

STEAMED THAI COCONUT MOUSSE *

Coconut sorbet

Banquet dishes are subject to seasonal changes and availability

* - Gluten friendly ^ - Gluten friendly on request VG - Vegan V - Vegetarian DF - Dairy Free
2% surcharge on all credit card payments

15% public holidays surcharge | 10% Sunday surcharge | One bill per table

Please advise your waiter of any dietary requirements, however we cannot guarantee
against traces of allergens such as nuts, gluten and shellfish.

MELROSE

BATU BOLONG

Vegetarian/Vegan Banquet

\$85 pp

POMELO BETEL LEAF *

Lemongrass, lime leaf, crispy shallot

MA HOR TOFU * VG/V

Caramelized tofu & peanut, pickled kohlrabi,
coriander

CRISPY EGGPLANT BAO V

House-made bao bun, pickled cucumber, katsu
sauce

TOFU ROLL-UPS* VG/V

Peanut satay sauce, fried tofu, tempura pumpkin,
gem lettuce, shiso

VEGETARIAN YELLOW CURRY * DF VG

Kipfler potatoes, tofu, apple eggplant, snake beans,
kaffir, curry leaves

STEAMED JASMINE RICE * VG/V DF

STEAMED THAI COCONUT MOUSSE *

Coconut sorbet

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SUKHUMVIT SOI

\$99 pp

IN-HOUSE FRESH SHUCKED OYSTER *
Red nahm jim, crispy shallot

SCALLOP BETEL LEAF *
Finger lime, coconut caramel, peanuts

CHAR SIU PORK BELLY BAO
House-made bao bun, BBQ pork, cucumber, spring onion

FIVE SPICE DUCK PANCAKES
Pan-seared duck breast, citrus hoisin, spring onion,
cucumber, pickled chili, pancakes

BLACK ANGUS BEEF BRISKET RENDANG * DF
Kaffir, chilli, coconut, lemongrass, curry leaves,
peanut

WOK TOSSED KAILAN & BRUSSEL SPROUTS V/VG
Mushroom XO sauce, garlic, shallots

THAI MANGO SALAD * DF
Cashew, mint, chilli, fried shallot

STEAMED JASMINE RICE * VG/V DF

STEAMED THAI COCONUT MOUSSE *
House-made Coconut sorbet

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ULUWATU

Vegetarian/Vegan Banquet

\$99 pp

POMELO BETEL LEAF *

Lemongrass, lime leaf, crispy shallot

MA HOR TOFU * VG/V

Caramelized tofu & peanut, pickled kohlrabi, coriander

CRISPY EGGPLANT BAO V

House-made bao bun, Eggplant, katsu sauce, pickled cucumber, kewpie

CRISPY ENOKI MUSHROOMS ^ VG/V

Soy caramel, sticky rice

TOFU ROLL-UPS * VG/V

Peanut satay sauce, fried tofu, tempura pumpkin, gem lettuce, shiso

VEGETARIAN YELLOW CURRY * DF VG

Kipfler potatoes, tofu, apple eggplant, snake beans, kaffir, curry leaves

THAI MANGO SALAD * DF

Cashew, mint, chilli, fried shallot

STEAMED JASMINE RICE * VG/V DF

STEAMED THAI COCONUT MOUSSE *

House-made coconut sorbet

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