KHAO SAN

\$85 pp

SCALLOP BETEL LEAF * DF Finger lime, coconut caramel, peanuts

MA HOR PORK * DF Caramelised pork & peanut, pickled pumpkin, coriander

CRISPY CHICKEN BAO

Shaved cabbage, pickled shallots, coriander, gochujang mayo BEEF SHORT RIBS ^ DF

BEEF SHORT RIDS " DF

Tom Yum dressing, peanut, shiso, mixed herbs

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

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

BATU BOLONG

Vegetarian/Vegan Banquet

\$85 pp

POMELO BETEL LEAF * VG/V DF Lemongrass, lime leaf, crispy shallot

MA HOR TOFU * VG/V DF Caramelized tofu & peanut, picked kohlrabi, coriander

CRISPY PUMPKIN BAO Butternut pumpkin, peanut satay sauce, pickled cucumber, mayo

CRISPY ENOKI MUSHROOMS ^ VG/V DF SOY CARAMEL, STICKY RICE

JERUSALEM ARTICHOKE YELLOW CURRY * VG/V DF Apple eggplant, tofu, snake beans, kaffir, curry leaves, coconut

STEAMED JASMINE RICE * VG/V DF

STEAMED THAI COCONUT MOUSSE * Coconut sorbet

Banquet dishes are subject to seasonal changes and availability

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SUKHUMVIT SOI

\$99 pp

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

SCALLOP BETEL LEAF * DF Finger lime, coconut caramel, peanuts

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

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

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

> CHAR-GRILLED GREENS * VG/V DF Broccolini, mushroom sauce

GREEN PAPAYA SALAD * DF Snake bean, cherry tomato, peanut, chilli

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 * VG/V DF Lemongrass, lime leaf, crispy shallot

MA HOR TOFU * VG/V DF Caramelized tofu & peanut, picked kohlrabi, coriander

CRISPY PUMPKIN BAO V Butternut pumpkin, peanut satay sauce, pickled cucumber, mayo

CRISPY ENOKI MUSHROOMS ^ VG/V DF Soy caramel, sticky rice

CHILLED SILKEN TOFU & SHIITAKE XO VG/V DF Shimeji mushroom, enoki, XO oil, spring onion, fried shallots

JERUSALEM ARTICHOKE YELLOW CURRY * VG/V DF Apple eggplant, tofu, snake beans, kaffir, curry leaves, coconut

> GREEN PAPAYA SALAD * DF Snake bean, cherry tomato, peanut, chilli

STEAMED JASMINE RICE * VG/V DF

STEAMED THAI COCONUT MOUSSE * House-made coconut sorbet

Banquet dishes are subject to seasonal changes and availability

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