



chat
thai

BANQUET MENU

2025

BANQUET MENU **A**

[4 people minimum] **\$79 pp**

- option 1 -

STARTERS

MHU BHING (1 skewers)
Grilled pork skewers

GAI SATAY (1 skewers)
Chicken satay skewers
includes satay peanuts

PORK RIB (1 piece)
Char grilled garlic and pepper
pork ribs with smoked chilli
and tamarind sauce

MAIN COURSE

YUM NUEA
Char grilled beef salad with tomatoes,
cucumber, fresh chilli and soft herbs

MHU GROB PADT PRIK KHING
Stir fried crisp pork belly and wild
ginger in spicy red curry paste

GAENG KEAW GAI
Green curry of chicken with apple
eggplants, kaffir lime leaves and thai basil

PADT SI-EW
Stir fried wide rice noodles with chicken,
hens egg and chinese kale in dark soy sauce

JASMINE RICE
Steamed jasmine rice

DESSERT

**KHAO NIEAW SANGAYA WITH
COCONUT ICECREAM**
Sticky rice steamed with sweet coconut
cream accompanied with a steamed
coconut custard and coconut ice cream

- option 2 -

STARTERS

MHU BHING (1 skewers)
Grilled pork skewers

GAI SATAY (1 skewers)
Chicken satay skewers
includes satay peanuts

FRESH SPRING ROLL (1 piece)
Fresh spring roll of vegetable, egg
and tofu with caramelised tamarind relish

MAIN COURSE

LARPB GAI
Spicy minced chicken salad, soft herbs
and roasted chilli

GRAPAO MHU GROB
Stir fried crisp pork belly, fresh chilli
and holy basil

MUSSAMUN NUEA
Mussamun curry of slowly braised
beef shin and potato ***includes peanuts***

PADT THAI
Stir fried thin rice noodles with
chicken, hens egg, dried shrimps,
bean sprouts, garlic chives, tamarind
and palm sugar ***includes peanuts***

JASMINE RICE
Steamed jasmine rice

DESSERT

**KHAO NIEAW SANGAYA WITH
COCONUT ICECREAM**
Sticky rice steamed with sweet coconut
cream accompanied with a steamed
coconut custard and coconut ice cream

BANQUET MENU B

[4 people minimum]

\$89 pp

- option 1 -

STARTERS

MIENG KHAM (1 piece)

Roasted peanuts, grated roasted coconut, fresh chilli, lime, red onion with prawn wrapped in betel leaf served with palm syrup and shrimp paste sauce

GOONG YAANG (1 piece)

Char grilled king prawns with fresh chilli and garlic, lemon sauce

CRAB FRIED SPRING ROLL (1 piece)

Crab meat, hens egg and soft green herbs

MAIN COURSE

YUM NUEA

Char grilled beef salad with tomatoes, cucumber, fresh chilli and soft herbs

BPU NIM PADT POHNG KAREE

Stir fried crisp soft shell crab in aromatic yellow curry sauce with chinese celery

GAENG DAENG BPED

Red curry of five spice roast duck with pineapple, lychee and thai basi

SEN MEE PADT GOONG

Stir fry rice vermicelli noodles, prawns, hens egg, seasonal vegetables and chilli

JASMINE RICE

Steamed jasmine rice

DESSERT

KHAO NIEAW DAAM BIEAK WITH COCONUT ICECREAM

A sweet and slightly salty black sticky rice and coconut cream pudding with taro and young coconut flesh serve with coconut ice cream

- option 2 -

STARTERS

MIENG KHAM (1 piece)

Roasted peanuts, grated roasted coconut, fresh chilli, lime, red onion with prawn wrapped in betel leaf served with palm syrup and shrimp paste sauce

GOONG YAANG (1 piece)

Char grilled king prawns with fresh chilli and garlic, lemon sauce

TODT MUN GOONG (1 piece)

Fried prawn mousseline with pickled plum sauce

MAIN COURSE

BPLA TODT NAHM BPLA

Crisp fried whole barramundi with fresh chilli and garlic, lemon sauce

EMERALD DUCK

Stir fried five spice roast duck with seasonal greens

GAENG NUEA YAANG

Grilled beef coconut curry with betel leaves

AMY'S NOODLES

Stir fried egg noodles king prawns, choy sum, wombok and chilli

JASMINE RICE

Steamed jasmine rice

DESSERT

TUP TIM GROB WITH COCONUT ICECREAM

กับทิมทรวงกับไอศกรีมกะทิสด
Aromatic coconut milk, fresh young coconut, water chestnuts rolled in tapioca and coconut ice cream

vegetarian

BANQUET MENU C

[4 people minimum]

\$69pp

STARTERS

VEGETARIAN SPRING ROLL (1 piece)

Fried vegetarian spring roll

FRIED TOFU (2 pieces)

MAIN COURSE

SOM DTUM THAI

Green papaya salad with peanut, spicy salty
and slightly sweet ***includes peanuts***

GAENG DAENG VEGETABLE

Vegetable creamy red curry, winter melon
and thai basil

VEGETABLE PADT MET MAMUANG

Stir fried vegetables with cashew nut
and smoked chilli jam

PADT THAI

Stir fried thin rice noodles with vegetables,
hens egg, bean sprouts, garlic chives, tamarind
and palm sugar ***includes peanuts***

JASMINE RICE

Steamed jasmine rice

DESSERT

LODT CHONG SINGAPORE WITH COCONUT ICECREAM

Pandan cendol in sweet coconut milk
with coconut ice cream