



BANQUET MENU



De GRAND BANQUET A: for 4 or more people

\$70.00 per head



APPETISER



Our chef's selection of appetizers



SOUP



Tom Yum Prawns

Spicy prawn soup with lime juice, mushrooms and Thai herbs



MAINS



De GRAND Lamb Cutlet

Marinated Lamb cutlet with special sauce, Thai herbs served with vegetable

Basil & Garlic Fish

Deep fried whole snapper topped with chopped chicken, garlic, fresh chilli & sweet basil

Duck Cashew Nuts

Stir fried Roasted duck with cashew nuts vegetables and oyster sauce

De GRAND Yellow Curry

Special Yellow chicken curry with potato, shallot and coconut milk

Ginger Prawns

King Prawns with Fresh ginger and vegetable

Steamed Jasmine Rice



DESSERT AND COFFEE



Ice Cream Thai Fruits Salad and Tea or Coffee



BANQUET MENU



De GRAND BANQUET B: for large groups \$36.00 per head



APPETISER



Our chef's selection of appetisers



MAINS



Pad Thai

Traditional stir fried rice noodle with chicken and peanut, bean sprouts and spring onion

Cashew Nuts

Beef with cashew nuts, vegetables and oyster sauce

Green Curry

Traditional Thai green curry of chicken with coconut milk & green vegetables

Sweet & Sour

Pork with sweet and sour sauce, pineapple, tomato, onion, carrot and cucumber

Steamed Jasmine Rice