



Banquet Menu

Minimum of
4 People
(Prices are per person)







| Spicy Banquet Menu Minimum of 4 People | | Non-Spicy Banquet Menu Minimum of 4 People | |
|---|--|---|---|
| Menu 1 -\$38 Spicy | | Menu 4-\$38 Non-Spicy | |
| Appetiser: | Spring Rolls & Money Bags | Appetiser: | Spring Rolls & Money Bags |
| Soup: | Tom Yum Gai | Soup: | Chicken Sweet Corn Soup |
| Mains: | <ul style="list-style-type: none"> * Green Curry (Chicken) * Beef Cashew Nut with chilli * Massaman Curry (Beef) * Mie Goreng * Steamed Rice | Mains: | <ul style="list-style-type: none"> * Sweet & Sour Chicken * Beef & Cashew Nut * Stir Fried Chicken & Veg * Mie Goreng * Steamed Rice |
| Dessert: | Seasonal Fruit or Cheese and Cracker Platter. Tea or Coffee | Dessert: | Seasonal Fruit or Cheese and Cracker Platter Tea or Coffee |
| Menu 2- \$42 Spicy | | Menu 5 \$42 Non-Spicy | |
| Appetiser: | Spring Rolls & Money Bags | Appetiser: | Spring Rolls & Money Bags |
| Soup: | Tom Yum Gai | Soup: | Balinese Chicken Soup |
| Mains: | <ul style="list-style-type: none"> * Beef Cashew * Babi Sulawesi * Penang Curry (Beef) * Seafood Basil * Steamed Rice | Mains: | <ul style="list-style-type: none"> * Stir Fried Mixed Vegetables with Fillet Chicken * Mie Goreng * Beef & Cashew Nut * Sweet & Sour Fish * Steamed Rice |
| Dessert: | Seasonal Fruit, Cheese & Crackers, Cappuccino, Tea or Hot Choc | Dessert: | Seasonal Fruit, Cheese & Crackers, Cappuccino, Tea or Hot Choc |
| Menu 3-\$55 Spicy | | Menu 6-\$55 Non-Spicy | |
| Appetiser: | Mixed Entrée 1 | Appetiser: | Mixed Entrée 1 |
| Soup: | Tom Yum Goong | Soup: | Balinese Chicken Soup |
| Mains: | <ul style="list-style-type: none"> * Seafood Basil * Penang Curry (Chicken) * Babi Sulawesi (Pork) * Pad Khing (Beef) * Pad Grapow (Beef) * Steamed Rice | Mains: | <ul style="list-style-type: none"> * Sweet & Sour Fish * Malacan Lamb * Chicken Garlic Butter Fillet * Stir Fried Chicken & Veg * Pad Khing (Beef) * Steamed Rice |
| Dessert: | Seasonal Fruit, Cheese & Crackers, Cappuccino, Tea or Hot Choc | Dessert: | Seasonal Fruit, Cheese & Crackers, Cappuccino, Tea or Hot Choc |

We are able to change some dishes around upon request. Ask your waiter!

CHEF'S SUGGESTIONS & NEW DISHES

Entrees

-  **Wok Fried Prawns in Lemongrass, lime leaf and Chilli** - Prawns wok fried with slithers of lemongrass, chilli and kaffir lime leaves, onion, capsicum & served on a bed of lettuce. \$13.50
GF
-  **Thai Fish Patties** - Home made fish patties with Thai herbs and spices. Served with sweet chilli sauce. \$9.80
GF
-  **Spicy Orange Calamari** - Portions of Calamari marinated in orange, lemon & chilli. Wok fried with capsicum, onion, ginger, coriander, tomato, lemongrass and spinach leaves. \$13.50
GF
-  **Candi Dasa Prawns** - Deep fried succulent king prawns rolled in spiced bread crumbs and infused with a mild red curry sauce. (serving of 4) \$14.00

Mains

- Malacan Lamb Semur** - The Spice Islands emerge in the Malaccan Lamb Semur; tender chunks of melting lamb and potatoes rich with the scent of cinnamon. Served with rice on a separate plate. \$28.90
-  **Sambal Babi**. Wok fried pork fillet cooked in a special Balinese sambal with red & green capsicum, carrot & onion. Served with rice and salad. \$27.00
-  **Chicken Chilli Bangkok** - Stir fried chicken fillet with red & green capsicum, carrot, onion served on a sizzling hot plate. Served with rice and salad on a separate plate. \$27.90
-  **Red Curry Duck** - A must try dish. Slices of duck that has been roasted and stuffed with lemon grass and other Thai spices. Slowly cooked in a red curry with cherry tomatoes, basil, lime leaf, egg plant, lycees and pineapple which culminates in a soft, juicy and slightly sweet curry. Served with rice on a separate plate. \$26.50
-  **Ayam Klunkung** -Tender pieces of fillet chicken stir fried in Balinese sauce with slithers of lime leaf, lemon grass, chilli, carrot, onion and capsicum. Served with rice on a separate plate. \$26.50
-  **Penang Curry Fish** -Tender pieces of Basa fillet cooked in a delicious penang curry sauce with assorted vegetables, basil & fresh mint and some slithers of fresh chilli. Served with Rice on a separate plate. \$26.00
- Thai Satay Stirfry**- Stir fried vegetables & chicken in a mild satay sauce. Served with rice & salad. \$24.50





ENTREES

20. **Poh Peah Tod** - Spring roll with a choice of meat or vegetables served with sweet chilli sauce (4 per serve) \$7.80
21. **Tung Tong** - (Money Bags) - Chicken mince, ginger, fresh coriander leaf and crushed peanuts wrapped in wonton skin served with sweet chilli sauce. (4 per serve) \$7.90
22. **Curry Puff** - Minced chicken, potatoes, and onion cooked in curry powder and wrapped in puff pastry served with sweet chilli sauce (4 per serve) \$8.80
23. **Thai Satay Skewer** - Combination Thai style satay is one of the most popular Thai dishes consisting of marinated pieces of charcoal grilled chicken or beef with coconut milk and home -made peanut sauce. (4 per serve) \$9.50
24. **Avocado Shrimp Cocktail** - Sliced avocado, shrimp and shredded lettuce leaf with lemon wedges and cocktail sauce. \$10.50
GF
25. **Thai Sang Choy Bow** - Stir fried mince meat with water chestnut, onion, mushroom, shallot & sesame seed wrapped on crispy lettuce. (2 Person dish) \$15.50
GF
26. **Mixed Entrée 1** - 1 Spring Roll, 1 Money Bag, 1 Skewer & 1 curry Puff. \$12.00
27. **Mixed Entrée 2** - 2 Calamari Rings, 1 Candí Dasa Prawn, 1 spring roll & 1 Skewer \$15.00
28. **Pla Meuk Tod** - (Fried Calamari rings in bread crumbs) -Served with a special Thai sweet chilli dipping sauce. (Serving of 4 pieces) \$10.50
29. **Deep Fried Tempeh with Sambal** - Also known as soy bean cake, it is a vegetarian lovers delight. Healthy Tempeh in a spicy sambal. \$10.00
30. **Balinese Sate Kambing** - Pieces of goat meat barbequed and basted with Balinese spices. Served with a tasty Balinese sweet soy sauce. (serving of 4) \$10.00

SOUPS

30.  **Tom Yum Gai** - Famous spicy Thai soup with chicken, lemon grass, kaffir lime leaves, chilli, mushrooms, tomatoes & herbs. \$10.80
GF
31.  **Tom Yum Goong** - Spicy Thai prawn soup with lemon grass, kaffir lime leaves, chilli, tomatoes, mushrooms & herbs. \$11.80
GF
32.  **Tom Kah Gai** - Famous spicy Thai soup with chicken, lemon grass, kaffir lime leaves, chilli, tomatoes, mushrooms & herbs cooked in rich coconut milk. \$10.80
GF
33.  **Tom Kah Goong** - Famous spicy Thai prawn soup with lemon grass, kaffir lime leaves, chilli, tomatoes, mushrooms & herbs cooked in rich coconut milk. \$11.80
GF
34. **Soto Ayam** - Famous Indonesian chicken broth soup with, shredded chicken pieces, egg & various Indonesian herbs and spices. \$10.80
35. **Chicken Sweet Corn Soup** - A creamy, thick, delicious soup filled with chicken pieces, corn & onion. \$10.50

SALADS

40.  **Yum Nuah** - (beef salad) - Slices of charcoal grilled rump steak mixed with lemon juice, chilli, onion, tomato, spring onions, mint and coriander leaves served on a bed of lettuce \$16.00
GF
41.  **Yum Reaum** - (seafood salad) - Squid, prawn and fish with lemon juice, onion, tomato, chilli and coriander leaves served on a bed of lettuce. \$17.50
GF
42.  **Yum Voon Sen** - (Vermicelli Chicken Salad) - Minced meat cooked in lime juice. Served on a Thai salad of coriander, capsicum & onions with vermicelli noodles. \$15.80
43.  **Peanut Chicken Salad** - Marinated Chicken fillet coated in crushed peanuts served on a bed of Thai salad with onions, capsicum & coriander. \$17.50
GF

Roti Canai - (Soft, flaky Malaysian bread) An excellent accompaniment to all the curries. It can be used to soak up the delicious gravy! \$3.50

CURRIES

All Served with steamed rice

50.  **Gaeng Keow - Green Curry** - A classic Thai dish. Simmered in a thick green curry sauce with basil, capsicum, bean shoots, snake beans, zucchini, and coconut milk. Chicken or beef. \$20.50
GF
51.  **Gaeng Ped - Red Curry** - Exquisite red curry simmered in a thick red curry sauce with capsicum, zucchini, bean shoots, basil and coconut milk. Chicken or beef. \$20.50
GF
52.  **Penang Curry** - A mild curry slowly cooked with green and red capsicum, basil and kaffir lime leaves. Chicken or beef. \$20.50
GF
53.  **Massamam Curry** - A delicious fruity, mild tasty curry cooked with capsicum, onion, potatoes and peanuts. Chicken or beef \$20.50
GF
54.  **Rendang** - A tasty traditional Indonesian curry. Chunks of beef simmered in a dark brown curry sauce. Served with salad and rice. \$21.90
55.  **Kari Ayam Bali** - A mild Balinese curry. Another dish the chefs cooked for themselves that we convinced them to share with you! Chicken pieces and clumps of potato marinated in lemon grass & lime. Served with rice on a separate plate. \$22.50
56.  **Thai prawn curry with pineapple** - A zesty curry with basil, lemon grass, lime, pineapple. Simmered in coconut milk and other Thai spices that help the prawns melt in your mouth. \$28.00
57.  **Kare Kambing Jawa** - (Goat in a special Javanese Curry) Goat is the most eaten meat in the world! It is lean and tasty. This curry brings the aromas of a Javanese Spice Market to the table. Served with rice on a separate plate. \$25.50
58.  **Chicken Mango Curry** - Tender pieces of chicken cooked in a succulent mango sauce. A mild curry but full of fruity flavour. Served with rice on a separate plate. \$26.50
- Roti Canai** - (Soft, flaky Malaysian bread) An excellent accompaniment to all the curries. It can be used to soak up the delicious gravy! \$3.50

Stir Fried Dishes

(All stir fries are served with rice and salad)

60. **Pad Khing**-(Thai Ginger Stirfry)- Stir fried meat with finely sliced fresh ginger, onion, capsicum, garlic and mushrooms. Choice of chicken, beef or pork. \$21.80
GF
61. **Pad Grapow**-(Thai Basil Stirfry)- Stir fried meat with basil leaf, red & green capsicum, onion & garlic. Choice of chicken, beef or pork. \$21.80
GF
62. **Gai Prew Waan**- (Thai Sweet & Sour) - Thai style sweet & sour chicken, stir fried with pineapple, onion, cucumber, tomatoes & a touch of lemon juice. \$21.80
63. **Gai Pad Med Mammuang Himmaphan** (Cashew and Coriander Stirfry)- Stir fried meat with cashew nut, onion, red & green capsicum & fresh local coriander. Choice of chicken, beef or pork. \$21.80
64. **Chicken Garlic Butter Fillet**- Stir fried chicken fillet pieces with onion, red capsicum, spring onion, garlic, butter, soy sauce & lemon juice. \$25.90
65. **Stir Fried Mixed Vegetables with fillet Chicken** - A mixture of fresh vegetables including capsicums, tomato, onion, mushrooms, garlic, carrots and pieces of fillet chicken stir fried in the big wok! \$21.80
66. **Babi Sulawesi** - Tender slithers of Pork Fillet marinated in Star Anise and an assortment of spices from Sulawesi, then stir fried with fresh organic coriander from Vinifera, onion, capsicum, zucchini, spring onion and basil. \$25.00

RICE & NOODLE DISHES


Prawns can be added to any dish below. Add \$4.00

70. **Khao Pad** - Thai style fried rice with chicken, egg, tomatoes, spring onions, green vegetables, fresh coriander leaf and capsicums. \$20.50
GF
71. **Pad Thai** - Stir fried rice noodles with chicken, tofu, bean sprout, onion, red & green capsicum and ground roasted peanuts. \$20.90
GF
72. **Nasi Goreng** - Stir fried rice Indonesian style with chicken, cabbage, choy sum, fried spring onion topped with a prawn cracker and fried egg. \$20.50
GF
73. **Ladnah mee Grob** - Crispy egg noodle served on top of a soupy mix of Chinese vegetable - choose from: Chicken, pork, beef \$20.90
74. **Mie Goreng** - Authentic Indonesian style noodle with chicken, shrimp, cabbage, choy sum, fried spring onion, and shredded egg. \$20.90
75. **Pad Siew** - Famous Thai stir-fried fresh thick noodles with broccoli & choy sum, cooked in a dark soya sauce. Choice of chicken, beef, pork. \$21.50

VEGETARIAN

80. *Pad Pak Reaummit* - Stir Fry mixed vegetables -served with rice and salad. \$20.90
GF
81. *Gaeng Dang Pak* - Mixed vegetable & tofu cooked with coconut milk & red curry paste. Served with rice on a separate plate. \$20.90
GF
82. *Balinese Vegetarian Fried Noodles* - Rice stick noodles cooked with beancurd, mushrooms, beans, red & green capsicum, bean shoots and cabbage \$20.90
83. *Thai vegetarian fried rice*- Delicious vegetarian fried rice \$19.50
GF
84. *Tempeh in Balinese Spices*- Delicious vegetarian tempeh in a tasty Balinese sauce served with rice & salad. \$19.50

FROM THE SEA

90. *Thai Garlic Pepper King Prawns* -- Stir fry King prawns with pepper & garlic, carrot, onions and capsicums. Served with rice and salad. \$33.90
GF
91. *Stir fried Calamari in Basil* - Stir fried calamari with basil, capsicum, zucchini & onion. Served with rice and salad. \$30.90
92. *Garlic King Prawn* - Succulent King Prawns wok fried with onion, garlic, & spring onions presented on a sizzling hot-plate. Served with rice and salad. \$33.90
GF
93. *Thai Seafood Combination* - Fish fillet, scallops, calamari & other seafood mixes stir fried with onion, carrot, red & green capsicum, spring onions & zucchini presented on a sizzling hot plate. Served with rice & salad. \$35.90
94.  *Thai Chilli King Prawns*- Stir fried King Prawns cooked in chilli sauce with onions, carrots, red & green capsicums and presented on a sizzling hot plate. Served with rice and salad. \$35.90

AUSSIE STYLE

- | | | |
|------|---|---------|
| 100. | <i>Java Spice Schnitzel - Served with a tasty salad & chips</i> | \$19.90 |
| 101. | <i>Java Spice T-Bone - Tender T-Bone cooked on the grill with a side dish of red wine and garlic sauce. Served with chips and salad.</i> | \$26.50 |
| 102. | <i>Java Spice Porterhouse - Tender Porterhouse cooked on the grill with a side dish of red wine and garlic sauce. Served with chips and salad</i> | \$26.50 |

ANAK-ANAK (KIDS)

For Children 14 Years and Under Only

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|------|--|---------|
| 110. | <i>Chips With Tomato Sauce</i> | \$10.00 |
| 111. | <i>Fried Rice</i> | \$13.00 |
| 112. | <i>Vegetable Spring Rolls & Chips</i> | \$12.50 |
| 113. | <i>Fried Noodles with chicken and vegetables</i> | \$14.00 |
| 114. | <i>Nuggets & Chips</i> | \$10.50 |
| 115. | <i>Dim Sims & chips</i> | \$9.50 |
| 116. | <i>Fish & Chips</i> | \$13.50 |

DESSERTS

120. *Ice-Cream: Vanilla, Chocolate (2 scoops)* \$7.00
GF
121. *Coconut Ice -Cream: (2 Scoops)* \$9.00
122. *Chocolate Mousse - Delicious homemade chocolate mousse topped with whipped cream, fresh strawberry and mint.* \$9.00
GF
123. *Thai Rambutans stuffed with pineapple- Rambutans filled with pineapple and served with ice-cream.* \$9.00
124. *Assorted cheeses and cracker platter* \$12.00
125. *Kanom Tuy -Sticky Thai white rice cooked and topped with a delicious coconut sauce served with a dollop of coconut ice cream. Unusual but delicious!* \$10.00
126. *Taro Gula Bangkok - Taro pearls with coconut milk and palm sugar sauce.* \$9.00
127. *Grilled Mango Cheeks - Grilled with a touch of lime juice & palm sugar, drizzled with coconut cream & served with a piece of praline on Ice-Cream.* \$9.50
128. *Pisang Goreng- Fresh banana wrapped in pastry & deep fried. Topped with a delicious ginger sauce & served with a piece of praline on a dollop of Coconut Ice-Cream.* \$12.00

HOT BEVERAGES

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|----------------------------------|--------|----------------------|--------|
| <i>Cappuccino</i> | \$3.50 | <i>Latte</i> | \$3.50 |
| <i>Short Black</i> | \$3.50 | <i>Flat White</i> | \$3.50 |
| <i>Chamomile Tea</i> | \$3.50 | <i>Earl Grey Tea</i> | \$3.50 |
| <i>Hot Chocolate</i> | \$3.80 | <i>Green Tea</i> | \$3.50 |
| <i>Lemongrass Tea (Pot only)</i> | \$4.50 | <i>Irish Coffee</i> | \$8.00 |