

THE KING'S BANQUET (4 OR MORE GUESTS)

APPETIZER

The 'Miang Karm' – choose your own ingredients from diced ginger, chilli, toasted coconut, diced lime and dried shrimp, fold your own Asian leaf, with a palm sugar topping sauce.

CREAMY CRUMBLLED PORK

Creamy crumbled pork in coconut cream with peanuts, pepper, garlic and coriander. Complemented with butter-fried roti bread, Papadums and Cucumber.

DEEP FRIED RIBBONS OF KANGAROO FILLET

Deep fried ribbons of kangaroo fillet marinated in oyster, fish and soy sauces, crushed coriander root, rock salt, honey and ground black peppers.

SEARED PRAWNS

Seared prawns with a mix of ginger, lemongrass, coriander, spring onion, chilli, lemon juice and fish sauce.

CHICKEN TOM YUM SOUP

Chicken Tom Yum soup of lemongrass, galangal, kaffir lime leaf, and chilli with mushrooms and cherry tomatoes.

RED DUCK CURRY

Home-roasted duck sliced in a red coconut curry with fresh sweet pineapple and cherry tomatoes.

PRIME BEEF MUSSAMAN CURRY

Prime Grain-Fed Beef with seasonal vegetables and peanuts slow-cooked in Mussaman curry with cinnamon, cardamom and cloves.

CASHEW & MACADAMIA SALAD

Side salad of cashews and whole macadamias from Byron Bay's Duck Creek, tossed in a sweet sauce of chilli, ginger, coriander, palm sugar and pineapple.

WOK-FIRED CHICKEN KAPROW

Sliced tender Chicken stir fried in Thai basil, ground chilli and garlic.

PANANG DICED LAMB

Diced lamb in a holy basil infused sweet Penang curry with pumpkin and sweet potato.

PAD THAI NOODLES

Pad Thai noodles stir-fried with plump crunchy prawns, fresh vegetables and tofu, topped with crushed peanuts.

RICE & ROTI

Aromatic Jasmine Rice & Roti, bread pan fried in butter

DESSERTS - THE PALADARR PARFAIT

Lime and Ginger ice cream, raspberry jackfruit, longan and toasted coconut threads, with lashings of coconut white rum cream and shredded pear toppings

COFFEE & TEA

A selection of Fine Coffee, Tea, Hot Chocolate

69.50 PER HEAD

THE QUEEN'S BANQUET (4 OR MORE GUESTS)

ENTRÉE

SPRING ROLLS

A Collection of crisp vegetables and glass noodles spring rolls and curried chicken and potato wrapped in pastry.

CHICKEN CURRY PUFFS

Curried chicken and potato wrapped in flaky pastry.

CREAMY CRUMBLLED PORK

Creamy crumbled pork in coconut cream with peanuts, pepper, garlic and coriander. Complemented with butter-fried roti bread, Papadums and Cucumber.

SEARED PRAWNS

Seared prawns with a mix of ginger, lemongrass, coriander, spring onion, chilli, lemon juice and fish sauce.

ISSAN MINCED CHICKEN

Traditional Issan dish of minced chicken with coriander, spring onion, mint, chilli, lemon juice, fish sauce and ground parched rice.

RED DUCK CURRY

Roasted duck sliced in a red coconut curry with fresh sweet pineapple and cherry tomatoes.

DICED LAMB PANANG CURRY

Diced lamb in a holy basil infused sweet Penang curry with pumpkin and sweet potato.

WOK-FIRED CHICKEN KAPROW

Sliced tender Chicken stir fried in Thai basil, ground chilli and garlic.

CRUNCHY SLICED PORK BELLY

Crunchy slices of Pork belly marinated and seared in hot rice bran oil and stir-fried with Chinese Broccoli and fermented Soy Bean

CASHEW & MACADAMIA SALAD

Side salad of cashews and whole macadamias from Byron Bay's Duck Creek, tossed in a sweet sauce of chilli, ginger, coriander, palm sugar and pineapple.

RICE & ROTI

Aromatic Jasmine Rice & Roti, bread pan fried in butter

DESSERT- THE PALADARR PARFAIT

Lime and Ginger ice cream, jackfruit, longan and toasted coconut threads, with lashings of coconut white rum cream and shredded pear toppings

COFFEE & TEA

A fine selection of Coffee & Teas to finish.

59.50 PER HEAD

THAI BANQUET (4 OR MORE GUESTS)

SPRING ROLLS

Crisp vegetables and glass noodle spring rolls.

CHICKEN CURRY PUFFS

Curried chicken and potato wrapped in flaky pastry.

CREAMY CRUMBLED PORK

Creamy crumbled pork in coconut cream with peanuts, pepper, garlic and coriander.
Complemented with butter-fried roti bread, Papadums and Cucumber.

ISSAN STYLE MINCED CHICKEN

Traditional Issan dish of minced chicken with coriander, spring onion, mint, chilli, lemon juice, fish sauce and ground parched rice.

CRUNCHY SLICED PORK BELLY

Crunchy slices of Pork belly marinated and seared in hot rice bran oil and stir-fried with Chinese Broccoli and fermented Soy Bean

PAD THAI NOODLES

Pad Thai noodles stir-fried with plump prawns and fresh vegetables.

GREEN CURRY CHICKEN

Home-roasted chicken in traditional green curry with Thai basil, Eggplant and vegetables in season.

RICE & ROTI

Aromatic Jasmine Rice & Roti, bread pan fried in butter

DESSERTS - HOUSE CHURNED ICE-CREAMS

\$49.50 PER HEAD