

Showbiz MENU

Showbiz Menu (A)

With complimentary one glass of white- red wine or soft drink Selection of saltrem chardonnay and savegon blue Red saltrem Shiraz or Deken merlot

Entrée

A Mixed of Entree

Chicken Stay, Spring Roll, Curry Puffs, Crab Crow

Choice of Main Course

Beef in Massamun Curry

A rich and a romantic mild curry from south of Thailand cooked with coconut milk toasted peanut, bay leaves, tamarind, potato and carrot.

Or

Red or Green Chicken Curry (Available in vegetarian)

A famous of medium hot curry with green bean, Thai green egg plant, cherry egg plant, bamboo shoot, sweet basil and coconut milk.

Or

King Prawns Basil Stir-Fried

A medium hot stir- fried king prawns with Thai sweet basil, green bean, carrot, bamboo shoot, garlic, and a touch of fresh chilli.

Or

Chicken Cashew Nut

Most famous stir- fried sliced chicken Brest fillet with chilli jam, shallot, onion, carrot, capsicum and cashew nut.

Or

Capital Thai Vegetable (V)

Stir- fried Vegetable in season with oyster sauce or Steamed with peanut Satay sauce.

Steamed Jasmine Rice

Fully license and Cocktail bar
B.Y.O Charged \$8 per bottle (wine only)

Showbiz Menu (B)

With complimentary one glass of white- red wine or Local Beer or soft drink Selection of saltrem chardonnay and savegon blue Red saltrem Shiraz or Deken merlot

Entrée

A Mixed of Entree

Chicken Stay, Spring Rolls, Curry Puffs, Fish Cakes

Choice of Main Course

Lamb in Massamun Curry

A rich and a romantic mild curry from south of Thailand cooked with coconut milk toasted peanut, bay leaves, tamarind, potato and carrot.

Or

Green or Red Chicken Curry (Available in vegetarian)

A famous of medium hot curry with green bean, Thai green egg plant, cherry egg plant, bamboo shoot, sweet basil and coconut milk.

Or

Seafood Combination

Stir fried green king prawns, squid, fish fillet and mussels with capsicum, onion, carrot, shallot, sweet basil and chilli jam.

Or

Yum Nua (Thai Beef Salad)

Charcoal grill medium long fillet of beef sliced thinly mixed with fresh lemon glass, fresh chilli, sliced red onions, mint leaves and lemon juice.

Or

Capital Thai Vegetable (V)

Stir- fried Vegetable in season with oyster sauce or Steamed with peanut Satay sauce.

Steamed Jasmine Rice

Fully license and Cocktail bar
B.Y.O Charged \$8 per bottle (wine only)