BANQUET MENU

BANQUET 1

(Minimum 4 people) **\$36.00 per person**

Fish Cake
Spring Rolls
Vegetable Samosa

Green Curry Chicken

Mixed Seasonal Vegies

Choo Chee Prawns

Basil Beef

Steamed Rice

BANQUET 2

(Minimum 4 people) **\$40.00 per person**

Fish Cake Golden Crab Claw Blanket Prawns Vegetable Samosa

Choo Chee Fish

Masaman Curried Beef
Garlic Prawns
Khmer Spicy Lamb
Mixed all Green Vegies
Steamed Rice

NO MSG
OPTION GLUTEN FREE

ENTREE

1.	Roti Bread with Peanut Sauce\$7.90	
2.	Stuffed Chicken Wings (2pcs)\$10.90 Minced chicken with vermicelli, Lemongrass and herbs (Gluten Free).	
3.	Satay Chicken (4 pcs)\$10.90 Chicken marinated in original Khmer herbs and spices, Topped with home made peanut sauce. (Gluten Free).	
4.	Fish Cake (4 pcs)\$10.90 Minced fish fillets with lemongrass and herbs served with home made sweet sauce (Gluten Free).	
5.	Golden Crab Claw Meat (4pcs)\$14.90 Crab meat lightly crumbed with home made sauce.	
6.	Spring Rolls (4pcs)	
7.	Curry Puffs (4pcs)	
8.	Blanket Prawns (5pcs)\$15.90 Marinated prawns Wrapped in rice pastry.	
9.	Fried Wonton (6pcs)\$10.90 Minced chicken wrapped in wonton pastry.	
10.	Scallop Teriyaki	
11.	Larb (Chicken or beef)\$16.90 Cambodian Salad with fresh lemon juice, lemongrass, coriander, spices and fresh chilli (Gluten Free).	
12.	Seafood Salad (Mild to Hot)\$18.90 Squid and prawns with lemon juice, fresh chilli, chilli jam and coriander (Gluten Free).	
13.	Vegetable Samosa (5pcs)\$10.90 Two types of potato with curry paste in pastry.	

NO MSG OPTION GLUTEN FREE

SOUPS

14.	Tom Yum\$12.90 Cambodian hot & sour soup (Gluten Free).
15.	Tom Kha (Coconut Cream Soup)Chicken\$12.90 Smooth coconut cream soup infused Prawns\$15.90 with lemongrass, lemon juice & lime leaves (Gluten Free).
16.	Tamarind Soup (Mild) Chicken\$12.90 Cambodian sweet and sour soup with tamarind powder (Gluten Free).
17.	Mild Clear Soup
	FROM THE WOKS
18.	Basil Chicken or Beef\$22.90 Stir-fried vegetables with chilli, garlic and fresh basil. (Gluten Free) Squid\$24.90 Prawns\$25.90
19.	Bamboo Chicken\$24.90 Chicken slowly cooked with bamboo in coconut cream (Gluten Free).
20.	Teriyaki Chicken
21.	Chilli Chicken\$22.90 Famous Cambodian dish. Chicken cooked with blended chilli paste with vegetables (Gluten Free).
22.	Cashew Nuts Chicken or Beef \$22.90 Vegetables stir fried with cashew nuts, Prawns\$25.90 with oyster sauce (Gluten Free).
23.	Ginger Chicken\$22.90 Fresh Ginger stir fried in oyster sauces and seasonal steamed vegetables. (Gluten Free). \$22.90 Prawns\$22.90 Prawns\$25.90
24.	B.B.Q Pork
25.	Eggplant Chicken \$24.90 Chicken cooked with eggplant, spring onions and vegetables with oyster sauce. (Gluten Free).

VEGETARIAN NOODLES / RICE DISHES

78 .	Vegies Phad Thai (Rice Noodle)\$19.90 (Gluten Free).	
79 .	Vegies Mee Noodle (yellow Egg Noodle)\$19.90 (Gluten Free).	
80.	Vegies Thick Rice Noodle\$19.90 (Gluten Free).	
81.	Vegies Special Fried Rice\$17.90 (Gluten Free).	
	DESSERTS	
*	Banana Sago Pudding\$10.90	
*	Ice Cream & Lychees\$10.90	
*	Banana Fritter and Ice Cream\$10.90	
*	Deep Fried Ice Cream\$10.90	
*	Chocolate Mousse\$10.90	
SOFT DRINKS		
Co	ke, Diet Coke, Squash, Fanta, Lemonade \$4.00	
Ap	ke, Diet Coke, Squash, Fanta, Lemonade \$4.00	
Ap	ke, Diet Coke, Squash, Fanta, Lemonade \$4.00 ple juice, Orange juice, Pineapple Juice \$4.00	
Ap	ke, Diet Coke, Squash, Fanta, Lemonade \$4.00 ple juice, Orange juice, Pineapple Juice \$4.00 non Lime Bitters \$5.00	
App Ler Mir	ke, Diet Coke, Squash, Fanta, Lemonade \$4.00 ple juice, Orange juice, Pineapple Juice \$4.00 non Lime Bitters \$5.00 neral Water \$5.00	
App Ler Mir	ke, Diet Coke, Squash, Fanta, Lemonade \$4.00 ple juice, Orange juice, Pineapple Juice \$4.00 mon Lime Bitters \$5.00 meral Water \$5.00	
App Ler Mir	ke, Diet Coke, Squash, Fanta, Lemonade \$4.00 ple juice, Orange juice, Pineapple Juice \$5.00 non Lime Bitters	
App Ler Mir	ke, Diet Coke, Squash, Fanta, Lemonade \$4.00 ple juice, Orange juice, Pineapple Juice \$5.00 mon Lime Bitters	
Apr Ler Mir Car Fla Sho Lor	ke, Diet Coke, Squash, Fanta, Lemonade \$4.00 ple juice, Orange juice, Pineapple Juice \$5.00 mon Lime Bitters	
Apple Ler Mir Short Lor Esp	ke, Diet Coke, Squash, Fanta, Lemonade\$4.00 pole juice, Orange juice, Pineapple Juice\$5.00 mon Lime Bitters\$5.00 COFFEE & TEA Popuccino	
Applement Applem	ke, Diet Coke, Squash, Fanta, Lemonade\$4.00 ple juice, Orange juice, Pineapple Juice\$5.00 mon Lime Bitters\$5.00 COFFEE & TEA COFFEE & TEA Popuccino	

VEGETARIAN DISH

ENTREE

62 .	Vegetarian Curry Puffs (4pcs)\$10.90
63.	Vegetarian Spring Rolls (4pcs) \$10.90
64.	Vegetarian Samosa (5pcs)\$10.90
	SOUPS
65 .	Tom Yum Vegies \$12.90 (Gluten Free)
66.	Tom Kha Vegies (Coconut cream soup)\$12.90 (Gluten Free)
67 .	Mild Clear Soup Vegies\$12.90 (Gluten Free)
	MAIN COURSE
68.	Ginger Tofu \$21.90 Stir fried with ginger in vegetarian soy sauce. (Gluten Free).
69.	Choo Chee Tofu\$23.90 Fresh tofu, steamed vegies topped with coconut cream and cashew nuts. (Gluten Free).
70.	Red Curry Vegies (Medium Hot)\$21.90 Coconut cream with vegies fresh basil and bamboo. (Gluten Free). With Tofu\$23.90
71.	Green Curry Vegies\$21.90
	Coconut cream with vegies fresh basil and bamboo. (Gluten Free).
72 .	Mixed Seasonal Vegies\$17.90
	Stir-fried vegetables with home made soy. (Gluten Free). with Tofu\$21.90
73.	Basil Vegies\$19.90
	Stir-fried vegetables with fresh basil With Tofu\$22.90 in home made chilli and garlic sauce. (Gluten Free).
74.	Cashew Nut Vegies\$19.90
	Cashew nuts stir fried with vegetables in home made soy. (Gluten Free).
75 .	Mixed Green Vegies with Tofu\$19.90
	Bok choy, kai lan, snow peas, broccoli with tofu in home made soy. (Gluten Free).
76 .	Chilli Vegies (Medium hot)\$19.90
	Fresh vegetables in home made chilli sauce. (Gluten Free). With Tofu\$22.90
77 .	Pepper Tofu (Crispy)\$23.90
	Lightly battered tofu with garlic and pepper, tossed in mild sauce served with steamed vegies.

26.	Tamarind Lamb\$25.90 Red curry paste and chilli jam sauteed with lamb and vegetables. (Gluten Free).
27.	Peanut FlavourBeef or Chicken\$22.90 Served with home-made peanut sauce and steamed vegetables (Gluten Free). Lamb\$25.90 Prawns\$25.90
28.	Chilli Beef\$22.90 Fresh chilli stir fried with vegetables in home made oyster sauce.(Gluten Free).
29.	Ka-Tha (Hot plate)
30.	LemongrassBeef or Chicken\$22.90 Freshly minced lemongrass with Lamb\$25.90 oyster sauce. Served with vegetables. (Gluten Free).
31.	Choo Chee
32.	Chilli
33.	Garlic
34.	Khmer Spicy
35.	Sweet & Sour (khmer style)
36.	Pepper & Garlic (Crispy)
37.	Squid & Young Ginger\$24.90 Fresh young ginger cooked with home made oyster sauce. Served with steamed vegies. (Gluten Free).

38.	Tamarind Prawns	\$25.90
	Slowly cooked prawns with mild cocond and steamed vegetables. Topped with	
39.	Smooth Spicy Duck	\$31.90
	Duck breast pieces cooked in a spicy of with steamed vegies. Topped with cash	coconut sauce
40 .	Fish Ginger	\$25.90
	Battered fish, with home made ginger	
41.	Khmer Sizzling	
	Combination of 3 flavours. Sweet, sour and hot with pineapple, tomatoes and vegies on a hot plate. (Gluten Free).	Prawns\$27.90
	CURRIES	
42 .	Green Curry (medium hot)	.Chicken\$24.90
	Coconut milk with vegetables and fresh basil. (Gluten Free).	Prawns \$26.90 Fish \$26.90
43.	Red Curry (medium hot)	.Chicken \$24.90
	Coconut milk with vegies and	Prawns \$26.90
	fresh basil. (Gluten Free).	Fish \$26.90
44.	Masaman	Beef\$24.90
	Cambodian classic. Thick red curry, with fried shallots, potatoes and a dash of coconut. (Gluten Free).	Chicken\$24.90
45 .	Pha-neng	Chicken\$24.90
	Kaffir lime leaves, curry leaves with	Beef\$24.90
	bamboo infused in coconut cream.	Lamb \$26.90
40	(Gluten Free).	·
46.	Lamb Korma	·
	Tender, slow cooked lamb with potatoe in coconut cream. (Gluten Free).	es

47. Jungle Curry (No Coconut milk) Chicken...... \$24.90

bamboo and steamed vegetables. (Gluten Free).

Dry curry. Stir fried with curry powder, Lamb......\$25.90

NOODLES & SIDE DISHES

48.	Phad Thai (Rice Noodle)Chicken\$19.90 Stir-fried rice noodles with spring onion Prawns\$20.90 bean sprouts and vegetables. (Vegetarian) \$19.90	
	(Vegetarian)\$19.90 (Gluten Free).	
49.	Thick Rice Noodle (Kuy Teaw)Chicken\$19.90 Famous Cambodian noodle stir fried with fresh flat noodle, vegetables. (Gluten Free). Chicken\$19.90 Seafood\$20.90 (Vegetarian)\$19.90	
50.	Mi Fan (Vermicelli Noodle)	
51.	(Gluten Free). Mee (Yellow Noodle)	
52.	Udon Noodles	
53.	Laksa (Noodle Curry Soup)	
54.	Mixed all greens (Vegie)\$17.90 Bok choy, kai lan, broccoli and snow peas in home made oyster sauce. (Gluten Free).	
55.	Vegies Peanut Sauce\$17.90 Steamed vegies with tofu topped with home made peanut sauce (Gluten Free).	
56.	Tofu & Bok Choy\$19.90 Bok choy and tofu stir fried in oyster sauce. (Gluten Free).	
57.	Sambal Vegetables (medium hot)\$17.90 Seasonal vegetable in special home made Sambal sauce. (Gluten Free).	
58.	Special Fried RiceChicken & Prawns\$17.90 Cambodian style fried rice with chicken, prawns, cashew nuts and pineapple in home made soy. (Gluten Free).	
58a	. Vegetarian Special Fried Rice (Gluten Free)\$17.90	
59.	Nasi GorengChicken & Prawns\$17.90 Indonesian inspired fried rice with curry powder, chicken, and prawns. (Gluten Free).	
59a. Vegetarian Nasi Goreng(Gluten Free)\$17.90		
60.	Jasmine Steamed Riceper served \$4.00	
61.	Roti Bread(each)\$7.90	