

# THAI BANQUET MENU

- "Miang" Betel Leaf with Smoked Ocean Trout Galangal & Palm Sugar Dressing
- Coffin Bay Oysters with Nahm Jim Dressing Crisp Shallots & Corriander
- Salad of Arromatic Poached Chicken Toasted Coconut & Chilli Jam
- Steamed Whole Fish with Ginger & Shallots
- "Penang" Curry of Beef Shin
- Stir Fried silken Tofu with Asparagus Garlic & Pepper
- Thai Desert Tasting Plate

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