




BANQUET MENU




De GRAND BANQUET A: for 4 or more people

\$55.00 per head




APPETISER




Mixed

Our chef's selection of mixed appetizers



SOUP



Tom Yum Prawns

Spicy prawn soup with lime juice, mushrooms and Thai herbs



MAINS



De GRAND Lamb Cutlet

Marinated Lamb cutlet with special sauce, Thai herbs served with vegetable

Basil & Garlic Fish

Deep fried whole snapper topped with chopped chicken, garlic, fresh chilli & sweet basil

Duck Cashew Nuts

Stir fried Roasted duck with cashew nuts vegetables and oyster sauce


De GRAND Yellow Curry

Special Yellow chicken curry with potato, shallot and coconut milk


Ginger Prawns

King Prawns with Fresh ginger and vegetable

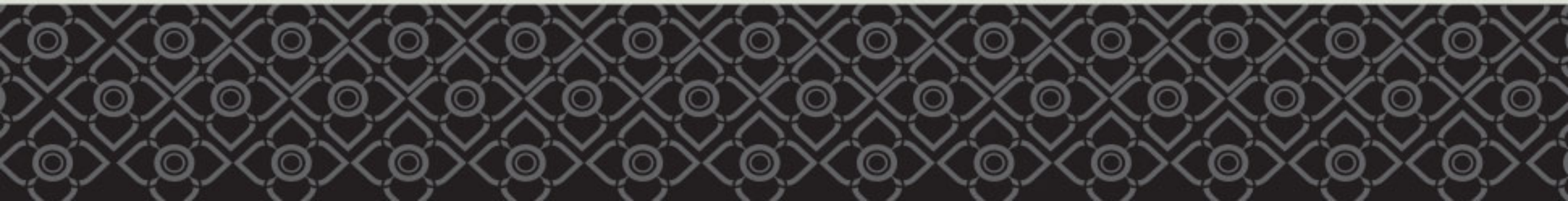
Steamed Jasmine Rice



DESSERT AND COFFEE



Ice Cream Thai Fruits Salad and Jasmine Tea or Filter Coffee





BANQUET MENU



De GRAND BANQUET B: for 4 or more people

\$40.00 per head



APPETISER



Mixed

Our chef's selection of mixed appetisers



MAINS



Chilli fish

Deep fried whole snapper topped with Thai style sweet chilli sauce

Cashew Nuts

Beef with cashew nuts, vegetables and oyster sauce

Green Curry

Traditional Thai green curry of chicken with coconut milk & green vegetables

Sweet & Sour

Pork with sweet and sour sauce, pineapple, tomato, onion, carrot and cucumber

Oyster Sauce Vegetables

Stir fried vegetables, tofu with oyster sauce

Steamed Jasmine Rice

Jasmine Tea or Filter Coffee

