



BANQUET DINNER MENU - \$55 per person

Entrée

Vegetarian curry puffs w traditional Thai peanut Ad-jar sauce (v)

Miang of smoked trout and grilled chilli eggplant relish

Thai steamed dumpling w chicken prawn sweet corn and plum sauce

Lahb kai of chicken, lemongrass & mint in iceberg leaf w spicy sour dressing

Mains

Wok fried King prawns w pong gari coconut cream baby corn and spring onion

Stir fried roasted pumpkin w egg tofu garlic stems and chilli (v)

Crispy duck w sweet rambutan, eshallot, garlic & tamarind sauce

Braised wagyu beef w flat noodle Vietnamese mint & black vinegar sauce

Sides

Steamed Asian Greens w oyster sauce & mushroom soy (v)

Steamed jasmine rice

Selection of Dessert

Pearl Sago & tropical fruit w lychee liquor & jackfruit ice cream

Rambutan's selection of ice cream and sorbet

Vegetarian vegetarian options available

Numbers minimum number for banquet menu is 8 persons

(g) = gluten free

(v) = vegetarian

Although every care has been taken RAMBUTAN cannot guarantee that any dish is completely free of shellfish traces or nut residual.