



Newtown

Classic Thai Banquet Set

\$29

Price per person / Minimum of 4 people ● ● ● ●

Entree

Spring Rolls

Crispy vegetarian spring rolls served with plum sauce

Petite Satay Chicken

Grilled southern style marinated chicken skewers served with peanut sauce

Curry Puff

Puff pastry filled with mixed vegetables served with sweet chilli sauce

Main

Chicken Cashew Nut Stir Fried

Stir fried chicken, chilli jam and cashew nuts

Pumpkin Stir Fried

Stir fry pumpkin, snow peas, mushroom, tofu, coriander and Chef's special vegetarian sauce

Thai Chicken Salad

Salad of grilled marinated chicken, red onion, coriander, shallot, chilli and lime juice

Massamun Beef

Southern Thai style curry with slow cooked beef and potato

Steamed Jasmine Rice



Chilli Lover
Banquet
A Set

\$35



Price per person / Minimum of 4 people



Entree

Chicken Wings (4 pieces)

Crispy fried wings with cumin powder, oyster sauce, garlic, coriander seeds and white pepper

Baby Octopus Skewer

Thai street food style, grilled baby octopus skewer with Nahm jim

Curry Puff

Puff pastry filled with mixed vegetables served with sweet chilli sauce

Main

Prik Khing Crispy Pork Belly

Stir fried crispy pork belly, beans, kaffir lime leaves, chilli with red curry paste

Chicken Panang Curry

Chicken red curry served with red capsicum, snow peas, beans and broccoli

Calamari Salad

Salad of calamari, Chinese celery, red onion, tomato and cucumber with chilli lime dressing

Chilli Peppercorn Tofu

Stir fried tofu, chilli paste, green peppercorn and mixed vegetables with Chef's special vegetarian sauce

Steamed Jasmine Rice

Chilli Lover
Banquet
B Set **\$45**

Price per person /
Minimum of 4 people



Entree

Duck Roll

Home made spring roll of peking duck, carrot, cabbage, shallot and coriander.
Served with tamarind and palm sugar sauce

Baby Octopus Skewer

Thai street food style, grilled baby octopus skewer with Nahm jim

Crispy Crab Dumpling

Homemade dumpling of blue swimmer crab, Thai herbs, cucumber and bean curd skin
served with plum sauce

Main

Green Mango Salad

Salad of green mango, crispy prawns, coriander, shallot, roasted coconut and lime juice

Chicken Panang Curry

Chicken red curry served with red capsicum, snow peas, beans and broccoli

Prik Khing Crispy Pork Belly

Stir fried crispy pork belly, Chinese broccoli and garlic with oyster sauce

Pad Cha Seafood

Southern Thai Style, Stir fried turmeric, garlic, chilli, kaffir lime leaves and green pepper
corn with vegetables

Steamed Chinese Broccoli

Steamed Chinese broccoli with chilli and ginger sauce

Steamed Jasmine Rice



Thai Riffic Signature Banquet Set

\$49

Price per person / Minimum of 4 people



Entree

Betel Leaf Prawn

Betel leaf, prawn, shallot, coriander, roasted coconut and chilli with Thai riffic's homemade sauce

Chicken Wings

Crispy fried mid wing with cumin powder, oyster sauce, garlic, coriander seeds and white pepper

Prawn Cakes

Homemade prawn cakes with Thai aromatics served with plum sauce

Salt and Pepper Tofu

Fried crispy tofu with five spice salt

Main

Steamed Wild Barramundi

Steam wild Barramundi fillet with ginger, shitake and shallot

Had Yai Crispy Skin Chicken

Crispy skin quarter chicken with fried shallot

Green Mango Salad

Salad of green mango, crispy prawns, coriander, shallot, roasted coconut and lime juice

Chilli Jam Soft Shell Crab

Batter fried soft shell crab topped with special homemade chilli jam sauce, shallot, sliced red chilli

Beef Pad Cha

Southern style stir fry beef with turmeric, kaffir lime leaf, chilli, pepper corn and Thai basil

Assorted Vegetables

Stir fried bok choy, asparagus, tofu, capsicum, baby corn with Chef's special vegetarian sauce

Steam Jasmine Rice