

Sample



ITSARA
LET US IMPRESS

ENTRÉE บั๊อเล็กๆ

traditional pomelo salad of exmouth king prawns, crispy roasted coconut, lemongrass, lime, coconut milk, chili and peanut

char-grilled duck, green mango, shallot, cashew nut
full-flavoured pineapple sweet chilli dressing.

spicy thai beef salad with medium char-grilled angus scotch
fillet, lemongrass, kaffir lime leaf, shallot, mango
coriander, chilies and mint

pan fried dumplings with asian chive chili and soy

MAIN อาหารหลัก

succulent char-grilled marinated angus scotch fillet in a
velvet creamy curry with potato and cherry tomatoes

wild caught barramundi, caramelised tamarind &
lime with thai herbs

spicy aromatic stir fried chicken with green peppercorn,
lemongrass, kaffir lime leaf, galangal, wild ginger
holy basil leaf and vegetables

char-grilled marinated duck curry with cherry tomatoes,
pineapple, lychee, grapes and fresh basil

thai stir-fried noodle exmouth king prawns, bean sprouts,
preserved turnip, tamarind with peanut & ground roasted chilli

THINGS TO NOTE

The intention of the banquet is to deliver a balanced menu of all flavours, meats and spices, if you wish to have a heavily seafood biased banquet the price will be adjusted to reflect this

The number of dishes may be adjusted to deliver a better experience for the booking size

The 'Let Us Impress' menu is ever changing as we use seasonal produce and off menu items to keep it exciting. The menu shown is a sample only but similar to what you can expect

Split billing only where the bill is split evenly, no itemised payments

Credit/Debit Card processing fees apply 1% on all major cards

Public Holidays 10% Service charge

*prices are subject to change without notice | correct at time of publishing



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THAI REFINED