

BANTATTHONG MENU

Enjoy variety of our Favourites menu from the Starter to Dessert just \$69 - \$79PP (MINIMUM 4 PP)

THE STARTER

King Fish Sashimi “Hiramasa” <GF> 🍴	26.9
Green nham jim, Black caviar, Kaffir lime powder, Coconut gel, Micro mixed herb, pickle radish	
Golden Treasure Taco <1PC> 🍴	10.9
Spanner crab with unique southern Thai curry in crisp taco shell	
Smoke Duck Betel Leaf <GF,S> <1PC> 🍴	8.9
8 hours smoked duck, Thai aromatic herbs with Jeaw sauce	
Pan Seared Scallop <GF> <1PC> 🍴	8
Red Nhamjim, Crispy rice, Salmon role	
The King <1PC> 🍴	8.5
Giant King prawns with sriracha black truffle mayo and pickled cotton radishm, Crispy rice, Salmon role	
Silken Tofu <GFO,V,VG> 🍴	12.5
Light ginger soy dressing, Chilli, Spring onion, Sesame	
Gua Bao <1PC> 🍴	7.5
Miso tofu <VGO>	
Caramelised pork	8.5
Soft shell crab <charcoal bun>	10.5
Caramel sauce, Cucumber, Pickled Carrot, Herbs, Chilli	

TO SHARE

Springroll <5 PCS>	
Mushroom & Vegetable	12.5
Prawn	14.5
Serv with lettuce, Pickled carrot, Mixed herb, Nuoc cham	
Prawn Dumplings <4 PCS> 🍴	16.9
Black vinegar Chilli sauce, Spring onion, Toasted sesame	
Chicken Wings <GF,S> 🍴	14.9
Serve with 4 flavour sauce, Fried garlic, Crispy curry leave, Lemongrass	
Crispy Fried Squid <GF> 🍴	18.5
Spicy seasoning powder, Lime mayo, Herbs	
Grilled Lamb Skewer <GF> <2 Skewers> 🍴	16
Dark soy mayo, Fried garlic, Crispy curry leaves, Cucumber pickled, Chilli powder	
Grandma Grilled Chicken <GF><3 Skewers> 🍴	12.9
Traditional grandma chicken recipe, sweet & sour tamarind sauce, fresh vegetables	

SALAD

Claypot Prawns Glass Vermicelli <GF>	29.5
Aromatic infused Glass Noodles, 4XL Prawns, Thai seafood Dipping Sauce	
Crispy Whole Barramandi Salad <GF> 🍴	42.9
Thai Crispy Fish Recipe, with Refreshing Apple Salad and Sweet Fish Sauce	
Thai Chicken & Prawn Salad <GF> 🍴	27.5
Herbs, Fennel, Bean sprouts, Cucumber, Chilli	
Crispy rice and shallots Homemade Thai style dressing	
Mushroom salad “Larb Hed”<GF,VGO,S> 🍴	25.5
Shitake, King brown, Enoki, Shimeji, Roasted rice, Chilli powder, Mixed herbs, Shallot, Lemongrass, Kaffir lime	
Twice Cooked Beef Short Ribs 🍴	31.9
Chef special sauce, Mixed herbs, Beanspourt, Crispy garlic, Chilli vinegar, Thai basil	

CURRIES

16 Hours Panang Shank <GF> 🍴	42.9
Massiive Size slow cooked Lamb shank serve with World Top Ten Curry	
Green Curry Sous vide Chicken <GF> 🍴	26.9
Apple eggplant, Snake bean, Eggplant, Thai basil	
Khao soi <GF> 🍴	27.5
Unique southern Fried chicken recipe combination with Best northern curry, herbs and spices	
Smoked Duck Red Curry <GF> 🍴	32.9
Smoked duck, Apple eggplant, Green pea, Pineapple, Cherry tomatoes, Lychee	
Beef Massaman <GF> 🍴	29.5
Sous vide Wagyu beef brisket, Roasted potato, Peanuts, Fried shallot	
Tumeric Curry With Roasted Pumpkin <GF,VG> 🍴	27.5
Broccoli, cauliflower, Cherry tomatoes, Zucchini, Eggplant, Cured tofu	

SWEETERY

Dessert Platter <V>	25.9
Egg custard sticky rice, Mango mousses, Taro pudding tart, Thai tea brownie with cream cheese, Vanilla macaron	
Passion fruit pannacotta <GF,V>	18.5
Coconut pannacotta, honeycomb, passion fruit foam, mixed berries	
Edible Forest <V>	28
Raspberry and mixed berries burst, vanilla mousse, creamy layers with crunchy bites, tender sponge, luscious ganache, chocolate soil, and rabbit coconut pannacotta	

STIR FRIED

Beef Top Side Pad Se Ew <GFO,VO>	26.5
Sous vide Wagyu Beef top side, Chinese broccoli	
Lotus Wrapped Thai Fried Rice <GF>	
Vegetarian, Vegan	23.5
Sous vide Chicken	24.5
Garlic, Green pea, Carrot, Spring onion, Shitake mushroom	
A4 Score Wagyu Beef Jungle Stir Fry <GF> 🍴	28.5
A4 Beef wagyu, Serve with dry Aromatic Southern Thai curry	
Cashew nut Chicken Stir Fry <GFO,S> 🍴	26.9
Cashew nuts, Chilli Jam, Dried chilli, Onion, Capsicum, Sesame oil	
Chunky Crab Fried Rice <GFO>	29.5
Crab meat, Chilli sauce and fresh garnish herbs	
Egg Net Pad Thai <GF> 🍴	
Vegetarian, Vegan	23.5
Sous vide Chicken	25.5
Prawn	26.9
Sweet turnip, Tofu, Crushed peanuts, Bean sprout, Garlic chives, Dried shrimp	
Crispy Pork with Chinese Broccoli <GF,S> 🍴	27.9
Chinese broccoli, House made crispy pork.	
Asian Vegetable Stir Fry <GF,VG>	23.5
Broccoli, Cauliflower, Mushroom, Babycorn, Green beans, Snowpea, Garlic	

SIDES

Steamed rice <GF,VG>	4.5
Roti Bread <V>	4.5
Satay Sauce <GF>	3.5
Wok tossed Edamame with sesame salt <GFO,VG>	9.9
Charred broccolini with sesame sauce <GFO,VG>	13.5

Please advise staff of any allergy or special dietary requirement

5% Discount On Cash Payment

*10% Surcharge on public holiday * Surcharge on card payment*

GF=Glutenfree, V=Vegetarian, VG=Vegan
O=Optional, S=Seafood Alergy