

2019 New Year's Eve Thai Banquet

Available from 7:00 pm - 9:30 pm
Served buffet style

Starters

Spicy prawn crackers

A traditional Thai snack

Prawn cakes

Prawn and sweet pork belly flavoured with fresh Thai herbs to give a delicate flavour

Panang pork ribs 🌶️

Slow-cooked pork ribs tossed in Thai Panang sauce

Chicken satay 🌱

Grilled marinated chicken on bamboo skewers

Tempura vegetables 🌱

Crispy-fried vegetables in tempura batter

Served with plum, sweet chilli, and peanut dips

Mains

Pineapple and king prawns

Battered king prawns fried with water chestnuts, pineapple and grapes in fruity soy sauce

Chilli glazed pork belly 🌶️

Stir-fried with caramelised chilli sauce and fine beans

Beef in black bean sauce

Stir-fried with onions, carrots and peppers in black bean sauce

Yellow curry with chicken 🌶️

Mild coconut milk curry with turmeric, sun-dried chillies, tomatoes, onions and potatoes

Pad Thai noodles with vegetables 🌱 🌱

Rice noodles fried in a tamarind sauce with egg, bean sprouts, seasonal vegetables and crushed peanuts

Jasmine rice 🌱

Steamed fragrant jasmine rice

Dessert

Selection of fresh fruit



If you have any food allergies or intolerances, please bring them to the attention of a member of our team before ordering. Although every effort is made to accommodate guests who are celiac or gluten intolerant, flour and other glutinous ingredients are used in our kitchens. It is therefore impossible to guarantee a risk-free environment.

**Happy New Year from the
Brewery Tap team**