



# CHARLONG



BANQUET



## 3 COURSE SIGNATURE MENU

### \$59 pp

★ snack ★

### CRAB ON TOAST

Crab Bisque Mayo, Pickled Jalapeno,  
Burnt Eggplant, Arvuga Caviar

### LAUGHING TIGER SKEWER

Chargrilled Sher Wagyu Rump, Green Pesto,  
Purple Mint, Mustard Leaf

★ small ★

### KING PRAWN DUMPLING

Tomyum Coconut Lobster Bisque, Arvuga Caviar

★ main ★

### LAMB SHANK MASSAMAN

12hrs lamb Shank, Twice Cooked Potatoes  
Red Wine Shallots Pickle

### FRAGRANT JASMINE RICE

## 5 COURSE FEAST SET MENU

### \$79 pp

★ snack ★

### SIGNATURE PRAWN BETEL

Poached Prawn, Phuket Jungle, Chicken Minced, Coconut Caramel

### CRAB ON TOAST

Crab Bisque Mayo, Pickled Jalapeno, Burnt Eggplant, Arvuga Caviar

★ small ★

### KING PRAWN DUMPLING

Tomyum Coconut Lobster Bisque, Arvuga Caviar

★ wok ★

### PAD SE EW ASPARAGUS

Farm to Table Asparagus, Saute Mushrooms, Secret Sauce

★ main ★

### CHOOSE FAVOURITE MAIN

\*DUCK LE KUMQUAT NOT INCLUDED

### NASHI PEAR&APPLE SLAW

Fennel, Savoy Cabbage, Passionfruit, Spring Onion Vinaigrette

### FRAGRANT JASMINE RICE

★ sweet ★

### THAI TEA CEYLON TART

Thai Tea Pannacotta, Brown Butter Crumble, Whipped Coconut

## 3 COURSE VEGO SET MENU

### \$59 pp

★ snack ★

### VEGGIE SPRING ROLL

Vermicelli Net Wrap, Taro & Wood ear Mushroom

### GADO GADO POTATO TARTLET

Roasted Potatoes, Cherry Tomatoes,  
Peanut Satay dressing

★ small ★

### CRISPY RICE SALAD

Turmeric Curry Tofu, Ginger & Lemongrass,  
Peanut, Asian Herbs

★ main ★

### EGGPLANT GREEN CURRY

Charred Smoky Eggplant, Pickled Papaya, Thai Basil

### FRAGRANT JASMINE RICE

## 5 COURSE VEGO FEAST SET MENU

### \$69 pp

★ snack ★

### POMELO BETEL

Green Papaya, 'CHANTANA' Sweet Chili, Pandan Rice Flake

### GADO GADO POTATO TARTLET

Roasted Potatoes, Cherry Tomatoes, Peanut Satay dressing

★ small ★

### CRISPY RICE SALAD

Turmeric Curry Tofu, Ginger & Lemongrass, Peanut, Asian Herbs

★ wok ★

### PAD SE EW ASPARAGUS

Farm to Table Asparagus, Saute Mushrooms, Secret Sauce

★ main ★

### CHOOSE FAVOURITE MAIN

### NASHI PEAR&APPLE SLAW

Fennel, Savoy Cabbage, Passionfruit, Spring Onion Vinaigrette

### FRAGRANT JASMINE RICE

★ sweet ★

### THAI TEA CEYLON TART

Thai Tea Pannacotta, Brown Butter Crumble, Whipped Coconut

\*remark: All members are necessary to participant with all favourite dishes  
The Dietary requirement will be accomadated upon request  
Group of 7+ ppl must dine on our Chef's FEAST SET Menu

\*remark: Sample Menu Subject to change