

## easy banquet

\$75

*a banquet at easy tiger is the best way to eat. all choices are made for you. we will take into account your dietary needs & send out food!!*

don't forget dessert! this banquet finishes with a surprise dessert & is an elegantly sufficient feed

taro chips with chilli salt

*street food* - three pieces selected by chef

### *rice courses*

a curry selected by our chef to suit your desires. accompanied by a braised, wok fried or coconutty dish to match  
jasmine rice

son in law eggs

green papaya salad with snake beans

## add some dishes to your banquet

### starters & street food

freshly shucked pacific oyster with red chilli  
nahm jim 4 each

crispy soft shell crab with house made  
sriracha & fresh lime 8 each

## tiger banquet

\$95

*chef's free-for-all three course banquet. more food at every turn & our spectacular dumplings for dessert*

taro chips with chilli salt  
soy roasted cashews  
four pieces of street food selected by chef

delectable curry

beautiful braised dish

crispy salad or salty stir-fry to round out the banquet

jasmine rice  
son in law eggs

chocolate & pandanus dumplings

### main courses

crispy ocean trout salad with watermelon,  
thai basil, peanuts & green chilli nahm jim 32

stir fried skull island prawns with palm  
sugar, salted pineapple & fried kale 35

## beverage matching

*abdicate all decision making and go the whole hog! tuned to your liking - our matches start with a genteel cocktail*

### wine

crisp match 40  
*four delicious crisp, zippy whites or reds*

luscious match 60  
*five richer & more opulent wines to suit your taste*

### not wine

not wine match 50  
*do you like beer, sake & cocktails? this is for you*

non-alcoholic beverage match 25  
*ooh! a series of tasty, fizzy, flat or fruity flavours*

### dessert

coconut sago pudding, agar agar & palm  
sugar syrup 15

young coconut jelly with asian fruits & palm  
sugar sauce 15

baked coconut custard, fried banana &  
peanut praline 15

chocolate & pandanus dumplings with  
melon & salted coconut cream 19

# eat

## street food

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taro chips with chilli salt	6
soy roasted cashews	6
ma hor (palm sugar cooked prawn, pork, chicken & peanuts, served on watermelon) (vegetarian available)	5 each
freshly shucked pacific oyster with red chilli nahm jim	4 each
classic thai fish cake with sweet chilli sauce	5 each
fried beanskin pastry stuffed with glass noodles, garlic chive, ginger & coriander	5 each
chicken, corn & garlic chive spring roll with chilli tamarind sauce	6 each
betel leaf, tea smoked scallop, fresh coconut, peanuts & fried eschallots (vegetarian available)	6 each
crispy soft shell crab with house made sriracha sauce & fresh lime	8 each
pork larp with chilli jam, toasted rice & iceburg lettuce (serves 2)	16

## rice courses

*rice is complimentary and is served with every dish*

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sour orange fish curry with hairy melon & daikon	35
penaeng curry of lebanese eggplant with tomato & braised fennel	32
yellow curry of slow cooked lamb shoulder with baby corn & sweet potato	34
red curry of barbecue chicken with ginger, green beans, apple eggplant & cucumber pickle	34
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crispy ocean trout salad with watermelon, thai basil, peanuts & green chilli nahm jim	32
coconut lon of pork belly & crab with tamarind, bean sprouts & fresh ginger	35
wok fried rice noodle with cauliflower, garlic shoots & black bean sauce	31
coconut braised <i>sher wagyu</i> beef shin with pickled cucumber	34
stir fried skull island prawns with palm sugar, salted pineapple & fried kale	35
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son in law eggs	5 each
green papaya salad with snake beans	15
prik nahm pla (chilli fish water)	3