



Chāar long

PRIVATE FUNCTIONS

*Thai food tastes best when shared, so why don't you
gather a group to dine with us?*

We invite private groups to select a multi-course menu which showcases traditional Thai delicacies, lesser known to Australian pallets.

Both menu options are carefully crafted by Yao and John, utilising local ingredients where possible, and sourcing unique Thai ingredients. All dishes are designed to be shared.

Our minimum private group is 18 guests and the maximum we can host is 30 guests.

While we do our best to accommodate diets and allergies, many Thai dishes contain garlic, onion and fish sauce. Unfortunately we cannot cater to vegan diets. Please specify any dietary requirements and note that we cannot accommodate all requests.



SET MENU 1

\$70pp

VERMICELLI SALAD WITH PRAWN IN
COS LEAF

GRILLED LEMONGRASS PORK SKEWERS WITH
TAMARIND SAUCE

SOM TAM (PAPAYA SALAD) WITH GRILLED
CHICKEN AND ROASTED PEANUT SAUCE

MASAMAN BEEF BRISKET CURRY

STIR FRY ASIAN GREEN

STEAMED JASMINE AND WILD RICE

TAPIOCA PEARLS, TROPICAL FRUITS
AND COCONUT ICE CREAM

SET MENU 2

\$85pp

PAD THAI NOODLES WITH GRILLED TIGER
PRAWN

ROASTED PORK BELLY WITH NAM JIM JAEW

SOM TAM (PAPAYA SALAD) WITH GRILLED
CHICKEN AND ROASTED PEANUT SAUCE

CHOO CHEE STEAMED BARRAMUNDI AND
PRAWNS IN A RED CURRY SAUCE

STIR FRY ASIAN GREEN AND CRISPY TOFU

STEAMED JASMINE AND WILD RICE

ROTI BREAD AND DIPPING SAUCE

MANGO AND STICKY RICE
WITH COCONUT ICE CREAM

All private functions require a \$200 deposit to secure the reservation. The deposit will be deducted from your final bill. Deposits are refundable until 28 days before your reservation. Deposits are non-refundable for cancellations within 28 days of your reservation. As a small restaurant, we risk losing a day of service.