

## buffet menu

### vegetables

Stir-fried kang kong with shrimp paste & chilli

Thai aubergine stir-fried with soya bean paste & basil leaves

Stir-fried Chinese kai lan with shiitake mushrooms in oyster sauce

Stir-fried baby bak choy with oyster sauce

Mushrooms and tofu stir-fried with chilli sauce and crisp basil

### rice & noodles

Fried rice with crab meat & spring onions

Black olive fried rice with minced chicken

Thai style fried noodles with prawns

Pineapple fried rice with mock chicken

Fragrant jasmine rice

### vegetarians

Bean curd wok-fried in shitake soya sauce

Deep-fried bean curd with chilli-tamarind sauce

Stir-fried bean curd with black pepper sauce

Sautéed mock chicken with garlic, chilli and crisp basil

### desserts

Red ruby – Thai style mo mo ja ja

Thai fragrant mango with sticky rice

Caramelized tapioca with coconut cream

Baked Thai style durian cake with coconut milk

patara  
FINE THAI CUISINE

## luscious a la carte buffet

**\$48++ per diner**

**\$68++ per diner**

premium a la carte buffet  
with premium selections

**\$24++ per diner**

children 12 and below

**additional \$45++ per diner**

for unlimited sparkling wines, wines, beer

buffet option is mandatory for all diners on the same table.  
a la carte option not permitted with diners who do not order buffet from the same table.  
diners from the same table are not allowed to share order from 2 different tiers.  
ordering of unlimited alcohol cannot be shared within a group of diners.  
available every saturday, sunday & public holiday  
menu items are subject to change, terms & conditions apply  
10% of total bill will be charged for food wastage.  
prices are subject to service charge and GST, not applicable with any other promotions

## *Additional dishes for premium a la carte buffet*

*Grilled Iberico pork collar with thick red curry*

*Soft shell crab sautéed in yellow curry sauce with onion and celery*

*Grilled prawns in sizzling red curry*

*Pan-seared lemongrass-marinated rack of lamb*

*Grilled Iberico pork collar with chilli lime dressing*

## *buffet menu*

### *appetiser*

*Deep-fried curried fish cakes*

*Seared sea scallops on half shell with chilli lime dressing*

*Crispy spring rolls with herbs, taro and ginkgo filling*

*Crispy Thai rice crackers with a dip of minced chicken and prawns*

*Shredded duck wrapped with leek, corn and five-spice served with herbed prune sauce*

### *salads*

*Mango salad with tofu*

*Pomelo salad with prawns, roasted coconut & sweet chilli jam*

*Traditional pork / chicken salad*

*Spicy green papaya salad with dried prawns*

## *buffet menu*

### *soups*

*Authentic spicy & sour prawn soup with Thai herbs & mushrooms*

*Clear spicy & sour soup with seafood*

*Mild coconut and galangal soup with chicken*

*Spicy coconut soup with mushrooms*

*Spicy tom yum soup with vegetables and mushrooms*

*Clear soup with minced pork, tofu and glass noodles*

### *curries*

*Authentic green curry chicken with baby eggplants & basil*

*Grilled Australian beef sirloin in aromatic panang curry*

*New Zealand lamb massaman curry with lotus seeds*

*Thai chicken red curry with coconut milk and baby eggplants*

### *meat & poultry*

*Stir-fried tender chicken with cashew nuts & spring onions*

*Black pepper beef sautéed with onions, baby corns & garlic with crispy vermicelli*

*Southern Thai style grilled chicken*

*Chicken or pork stir-fried with chilli basil leaves*

### *seafood*

*Stir-fried prawns with garlic & peppercorn*

*Golden fried fish fillet in savoury three flavoured sauce*

*Stir-fried mixed seafood with spicy Thai herbs & green peppercorn*

*Stir-fried squid with salted egg*