

**p a t a r a**  
FINE THAI CUISINE

***luscious  
a la carte buffet***

***\$38++ per diner***

***\$48++ per diner***

*additional premium selections*

***\$19++ 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 in thick red curry*

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

*grilled prawns in sizzling red curry*

*pan-seared new zealand lamb rack*

*grilled iberico pork collar with chilli lime dressing*

## *buffet menu*

### *appetiser*

*deep-fried curried fish cakes*

*seared sea scallops with chilli lime dressing*

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

*crispy thai rice crackers with minced chicken and prawns dip*

*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 and sweet chilli jam*

*traditional pork or chicken salad*

*spicy green papaya salad with dried prawns*

## *buffet menu*

### *soups*

*classic spicy and sour soup with prawns, mushroom and slices of coconut meat*

*clear spicy and 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 and basil*

*grilled australian beef sirloin in red panang curry*

*new zealand lamb in massaman curry with lotus seeds*

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

### *meat & poultry*

*stir-fried tender chicken with cashew nuts and spring onions*

*black pepper beef sautéed with onions, baby corns and garlic*

*southern thai style grilled chicken*

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

### *seafood*

*stir-fried prawns with garlic and peppercorn*

*golden-fried fish fillet in savoury three-flavoured sauce*

*stir-fried mixed seafood with spicy thai herbs and green peppercorn*

*stir-fried squid with salted egg*

## *buffet menu*

### *vegetables*

*stir-fried kang kong with shrimp paste and chilli*  
*stir-fried thai aubergine with soya bean paste and basil leaves*  
*stir-fried chinese kai lan with shiitake mushrooms in oyster sauce*  
*stir-fried mushrooms and tofu with chilli sauce and crisp basil*

### *rice and noodles*

*fried rice with crab meat and 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*

*wok-fried beancurd in shitake soya sauce*  
*deep-fried beancurd with chilli-tamarind sauce*  
*stir-fried beancurd with black pepper sauce*  
*sautéed mock chicken with garlic, chilli and crisp basil*

### *desserts*

*thai style mo mo ja ja*  
*thai fragrant mango with sticky rice*  
*baked durian cake with coconut milk*