

Malagor Xmas Banquet Menu 2018

Note: With our banquet menus you receive ALL dishes on the menu

'CHALONG BANQUET'

£29.95 Per Person - Minimum of 2 People

You receive all the dishes in the menu, served banquet style.

APPETISERS

Chicken Satay – 'Gai Satay' (n)

Skewers of marinated barbequed chicken served with peanut sauce and cucumber salsa.

Vegetable Spring Rolls – 'Poh Piah Tod' -

Thai crispy spring rolls stuffed with mixed vegetables, glass noodles and black fungus mushroom served with sweet chilli sauce.

Pork Toast – 'Kanom Pang Kna Moo'

An classic Thai appetiser; pork on toast, served with cucumber salsa and sweet chilli sauce .

Sweetcorn Cakes – 'Tod Mun Kow Pode' (n)

Homemade sweetcorn cakes served with peanut sauce & cucumber salsa.

MAIN COURSES

Chicken Green Curry – 'Gang Kiew Wan Gai'

The most famous chicken Thai green curry in coconut milk with courgettes, eggplant, flavoured with sweet basil.

Garlic Pork – 'Pad Kratiem Moo'

Stir fried pork with garlic, black pepper and garnished with coriander.

Vegetarian Pad Thai Noodles – 'Pad Thai Jae' - (n)

Stir fried rice noodles in tamarind sauce, with bean curd, egg, beansprouts, vegetables, and roasted peanut.

Jasmine Rice – 'Khao Suay' - Steamed Thai jasmine rice.

(n) -contain nuts

Please enquire about vegetarian options.
For allergen advice, please speak to your server.

'CHI YO BANQUET'

£34.95 Per Person - Minimum of 2 People

You receive all dishes in the menu, served banquet style.

APPETISERS

Grilled Pork - 'Moo Yang'

Grilled marinated pork served on bamboo skewers, with dry chilli tamarind sauce.

Prawn Tempura – 'Gung Chub Pang Tod'

Deep fried king prawns in a light tempura, served with a sweet chilli sauce.

Sweetcorn Cakes – 'Tod Mun Kow Pode' (n)

Homemade sweetcorn cakes served with peanut sauce and cucumber salsa.

Pork Toast – 'Kanom Pang Kna Moo'

A classic Thai appetiser; pork on toast, served with cucumber salsa and sweet chilli sauce.

MAIN COURSES

Beef Massaman Curry – 'Gang Massaman Nua' (n)

Slow cooked pieces of beef in a massaman curry with potato, onion and topped with cashew nuts.

Chicken Cashew Nut – 'Pad Med Mamuang Gai' (n)

Stir fried cashew nut with chicken, onion, roasted chilli, carrots, missed pepper, spring onion & mushroom, in chilli oil.

Tamarind Duck – 'Ped Makarm' (n)

Duck breast with tamarind sauce, topped with fried shallots, cashew nuts and chilli. Served with vegetables.

Vegetarian Pad Thai Noodles – 'Pad Thai Jae' (n)

Stir fried rice noodles in tamarind sauce, with bean curd, egg, beansprouts, vegetables, and roasted peanut.

Jasmine Rice – 'Khao Suay' - Steamed Thai jasmine rice.

SIAM BANQUET'

£39.95 Per Person - Minimum of 2 People

You receive all dishes in the menu, served banquet style.

APPETISERS

Crispy Squid - 'Plamueg'

Crispy squid with garlic and pepper, served with red chilli and spring onion.

Prawn Tempura - 'Gung Chub Pang Tod'

Deep fried king prawns in a light tempura, served with a sweet chilli sauce.

Pork Spare Ribs - 'Cee Krong Moo Yang'

Succulent pork spare ribs with a sticky barbeque sauce.

Duck Spring Rolls - 'Poh Piah Tod'

Deep fried spring rolls with duck and vegetables, served with a plum sauce.

MAIN COURSES

Creamy King Prawn Curry – 'Gang Panang Gung' (n).

A slow cooked creamy coconut curry from Chiang Mai with succulent tiger prawns.

Sirloin Steak - 'Weeping Tiger'

Marinated sirloin steak served on a sizzling platter with a hot and tangy tamarind dip and drizzled with a black pepper sauce.

Stir Fried Pork Chilli Basil 'Pad Krapow'

The most popular Thai stir fry - Crispy roast pork with chilli, garlic and basil.

Mixed Vegetables - 'Pad Pak Ruam'

Stir fried mixed vegetables with garlic and oyster sauce.

Jasmine Rice – 'Khao Suay' - Steamed Thai jasmine rice.