



Malagor Xmas Eve Banquet Menu 2018

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

Please enquire about vegetarian options.

For allergen advice, please speak to your server.

'CHALONG BANQUET'

£29.95 Per Person - Minimum of 2 People

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

'CHI YO BANQUET'

£34.95 Per Person - Minimum of 2 People

You receive all 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.

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

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.

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.

(n) -contain nuts

Please enquire about vegetarian options.

For allergen advice, please speak to your server.

To make your reservation, please call 01924 416990

or email us at ossett@malagor.co.uk