



SPIRIT HOUSE



Spirit House

- BEFORE WE GET ACQUAINTED -

Our “prix fixe” menu is \$115 per person. Simply choose from the sections, sit back & relax in our little oasis enjoying some great food, fine wine and good company.

Combining a mix of Spirit House “classics” - for those who return for our iconic dishes - plus contemporary versions of discoveries from our Asian food tours. Our waiters will help you make a selection that is just right for you . . . and match a wine or two as well .

For groups of 11 or more, we offer our Banquet Menus - see last pages - these are served as a “shared” food experience.

ขอบคุณ

Public Holiday Surcharge 15%

Card payments surcharge: 1.2%

HOW THE MENU WORKS:

\$115 - CHOOSE ONE ITEM FROM ENTREE, MAIN & DESSERT
OUR WAITERS ARE HERE TO HELP YOU MAKE A CHOICE THAT'S RIGHT FOR YOU.

- BITES - \$8 EACH -

- **Grilled Whitefish Miang Kham** ^(G) Peanuts, ginger, lime & betel leaf
- **Prawn Toast** Chu Chee curry, brioche toast
- **Heavenly Beef Bresaola** ^(G) Cracked coriander & cumin seed dressing
- **Chiang Mai Beef Tartare** ^(G) Potato hash brown & Asian herbs
- **Smoked Swordfish Belly** Pork fat crumpet, salted egg gribiche

- ENTRÉES -

- **Mango Braised Pork Belly** ^(G) Burmese curry & traditional shrimp relish
- **"Coconut Soup" & Prawn Cornet** Prawn & mushroom filled charcoal cone with our famous coconut galangal soup
- **Khao Soi Chicken** ^(G) Pickled shallots, crispy rice noodle, khao soi sauce
- **Massaman Wagyu Parmentier** ^(G) Smoked potato foam, peanuts, ginger
- **Thai Salmon Fishcake** Taramasalata, red nam, salmon roe

- ADD EXTRAS -

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- **Crispy "Humpty Doo" Barramundi with Tamarind Chilli Sauce** ^(G)
\$market price - to share with table, or swap for your main course for \$10 more
 - **Flat Bread** with Malaysian satay butter \$10
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- MAIN COURSE - Includes . . . bottomless rice and seasonal side dish.

- **Pork Cutlet** ^(G) Southern Thai pineapple curry, crispy garlic
- **Green Curry of Beef Cheeks** ^(G) Eggplant panisse, Nam Prik Num
- **Roast Lamb Rump** Sumatran style red curry & tomato sambal
- **Smoked Duck Breast** Bang Bang sauce, peanuts, cucumber ajat
- **Southern Thai Yellow Curry Ocean Trout** ^(G) Roast pumpkin, shallot pearls

- DESSERTS -

- **Strawberries & Sticky Rice "Eton Mess"** ^(G) Strawberry compote, meringue, Chantilly cream
- **Rose and Yoghurt Pannacotta** ^(G) Dragon fruit, raspberry tapioca & basil seed
- **Coconut Dream** Coconut mousse in chocolate shell, Taiwanese castella cake, pineapple jam, nata de coco
- **Filipino Leche Flan** ^(G) Calamansi jelly, caramel, meringue, compressed grapes, burnt honey ice-cream

G = Gluten Free V = Vegetarian * These items can be made vegan - please ask your waiter.

All main courses served with rice



VEGETARIAN & VEGAN MENU

\$115 - CHOOSE ONE ITEM FROM ENTREE, MAIN & DESSERT

- BITES - \$8 EACH -

- **MIANG KHAM** ^(G) Peanuts, ginger, lime & betel leaf
- **ISAAN STUFFED MUSHROOM** ^(G) Soybean laab, roasted rice dipping sauce

- ENTRÉES -

- **TOM YUM SOUP** ^(G) Noosa Red tomatoes
- **KHAO SOI KING BROWN MUSHROOM** ^(G) Khao Soi sauce, crispy noodles & pickled shallots

- MAIN COURSE -

- **GREEN CURRY OF SALT-BAKED BEETROOT** ^(G) Nam Prik Num, crispy shallots
- **HAINANESE ROAST CAULIFLOWER** ^(G) Spring onion sauce, Chinese relish

- DESSERT -

- **STRAWBERRIES & STICKY RICE “ETON MESS”** ^(G) Strawberry compote, meringue, Chantilly cream

G = Gluten Free V* = Can be vegan

- YOUNG FOODIES MENUS -

3-COURSE JUNIOR BANQUET

\$55 PER PERSON

Mocktail from our drinks list

Entree

Steamed beef & onion dumpling with sweet chilli sauce

Main

Pork & Ginger San Choy Bow ^(G)

Dessert

Deconstructed Asian Sundae Ice-cream & dessert elements



- BANQUET MENU -

The following menus are served as a “shared” food experience.

CLASSIC BANQUET MENU

\$115 PER PERSON

Grilled Whitefish Miang Kham ^(G) Peanuts, ginger, lime & betel leaf

“Coconut Soup” & Prawn Cornet Prawn & mushroom filled charcoal cone with our famous coconut galangal soup



Crispy “Humpty Doo” Barramundi ^(G) Chilli tamarind sauce

Green Curry of Beef Cheeks ^(G) Eggplant panisse, Nam Prik Num

Jasmine Rice

Chinese Cucumber Salad Silken tofu, peanuts, sesame seeds



Strawberries & Sticky Rice “Eton Mess” ^(G) Strawberry compote, meringue, Chantilly cream



VEGETARIAN CLASSIC BANQUET

\$115 PER PERSON

Miang Kham ^(G) Peanuts, ginger, lime & betel leaf

Tom Yum Soup ^(V*G) Noosa Red's tomatoes



Green Curry of Salt-Baked Beetroot ^(G) Nam Prik Num, crispy shallots

Hainanese Roast Cauliflower ^(G) Spring onion sauce, Chinese relish

Jasmine Rice

Chinese Cucumber Salad Silken tofu, peanuts, sesame seeds



Strawberries & Sticky Rice “Eton Mess” ^(G) Strawberry compote, meringue, Chantilly cream

PREMIUM BANQUET

\$130 PER PERSON

Grilled Whitefish Miang Kham ^(G) Peanuts, ginger, lime & betel leaf

“Coconut Soup” & Prawn Cornet Prawn & mushroom filled charcoal cone with our famous coconut galangal soup



Khao Soi Lamb Kofta ^(G) Khao Soi sauce, crispy noodles, pickled shallots

Mango Braised Pork Belly ^(G) Burmese curry & traditional shrimp relish



Crispy “Humpty Doo” Barramundi ^(G) Chilli Tamarind sauce

Green Curry of Beef Cheeks ^(G) Eggplant panisse, Nam Prik Num

Jasmine Rice

Chinese Cucumber Salad Silken tofu, peanuts, sesame seeds



Strawberries & Sticky Rice “Eton Mess” ^(G) Strawberry compote, meringue, Chantilly cream



VEGETARIAN PREMIUM BANQUET

\$130 PER PERSON

Miang Kham ^(G), peanuts, ginger, lime & betel leaf

Tom Yum Soup ^(G) Noosa Red's tomatoes



Khao Soi King Brown Mushroom ^(G) Khao Soi sauce, crispy noodles & pickled shallots

Isaan Stuffed Mushroom ^(G) Soybean laab, roasted rice dipping sauce



Green Curry of Salt-Baked Beetroot ^(G) Nam Prik Num, crispy shallots

Hainanese Roast Cauliflower ^(G) Spring onion sauce, Chinese relish

Jasmine Rice

Chinese Cucumber Salad Silken tofu, peanuts, sesame seeds



Strawberries & Sticky Rice “Eton Mess” ^(G) Strawberry compote, meringue, Chantilly cream