



# SPIRIT HOUSE



# Spirit House

- BANQUET MENUS -

For groups of 12 or more, we offer our  
Banquet Menus - these are served as  
a “shared” food experience.

**ขอบคุณ**

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## - BANQUET MENU -

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

### CLASSIC BANQUET MENU

\$ 110 PER PERSON

**Miang Kham** <sup>(G)</sup> Grilled whitefish, peanuts, ginger, lime & betel leaf

**Coconut Soup “Tom Kha”** <sup>(G)</sup> Cold smoked salmon, nam prik pao



**Crispy Fish** <sup>(G)</sup> Chilli tamarind sauce

**Green Curry of Beef Short Rib** <sup>(G)</sup> Tamarind glaze, grilled eggplant

Jasmine Rice

**Cherry Tomatoes** <sup>(V\*G)</sup> Glass noodles, tuna powder, peanuts, Thai dressing



**Mango Sticky Rice “Eton Mess”** <sup>(V G)</sup> Mango sorbet, meringue, crystallised pandan



### PREMIUM BANQUET MENU

\$ 125 PER PERSON

**Miang Kham** <sup>(G)</sup> Grilled whitefish, peanuts, ginger, lime & betel leaf

**Coconut Soup “Tom Kha”** <sup>(G)</sup> Cold smoked salmon, nam prik pao



**Seared “Phat Wag” Wagyu Beef** <sup>(G)</sup> Kra Pao sauce, golden rice, crispy egg

**Sweet Vinegar Braised Pork Belly** Mee Krob sauce, crispy noodles



**Crispy Fish** <sup>(G)</sup> Chilli tamarind sauce

**Green Curry of Beef Short Rib** <sup>(G)</sup> Tamarind glaze, grilled eggplant

Jasmine Rice

**Cherry Tomatoes** <sup>(V\*G)</sup> Glass noodles, tuna powder, peanuts, Thai dressing



**Mango Sticky Rice “Eton Mess”** <sup>(V G)</sup> Mango sorbet, meringue, crystallised pandan

## VEGETARIAN CLASSIC BANQUET

\$110 PER PERSON

**Vegetarian Miang** (V\*G) Peanuts, ginger, lime & betel leaf

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



**Sichuan "Mapo" Tofu & Corn Puree** (V\*) Mushroom mince, Chinese chilli oil, ginger

**Celeriac & Potato Gratin** (V\*G) Massaman curry sauce, peanuts, pickled ginger

Jasmine Rice

**Cherry Tomatoes** (V\*G) Glass noodles, peanuts, Thai dressing



**Mango Sticky Rice "Eton Mess"** (V G) Mango sorbet, meringue, crystallised pandan



## VEGETARIAN PREMIUM BANQUET MENU

\$125 PER PERSON

**Vegetarian Miang** (V\*G) Peanuts, ginger & lime & betel leaf

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



**Fried Plantain Fritter & Tukuruga Spice Sauce** (V\*) Banana ketchup, mint & crispy ginger

**Steamed Pumpkin Cake** (V\* G) Pumpkin, red curry, whipped coconut, lime (Indonesian "Sumping")



**Sichuan "Mapo" Tofu & Corn Puree** (V\*) Mushroom mince, Chinese chilli oil, ginger

**Celeriac & Potato Gratin** (V\*G) Massaman curry sauce, peanuts, pickled ginger

Jasmine Rice

**Cherry Tomatoes** (V\*G) Glass noodles, peanuts, Thai dressing



**Mango Sticky Rice "Eton Mess"** (V G) Mango sorbet, meringue, crystallised pandan