



SPIRIT HOUSE



Spirit House

- BEFORE WE GET ACQUAINTED -

Our “prix fixe” menu is \$110 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 12 or more, we offer our Banquet Menus - see last pages - these are served as a “shared” food experience.

ขอบคุณ

HOW THE MENU WORKS:

\$110 - 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 -

- **Miang Kham** ^(V*G) Grilled whitefish, peanuts, ginger, lime & betel leaf
- **Black Bao** Spice infused chicken pâté, rustic Thai relish, roasted rice
- **Crab Toast** Yellow curry mayonnaise, brioche, spanner crab
- **Pork & Pepper Curry Jam** ^(G) House-made prawn cracker
- **Steamed Pumpkin Cake** ^(V*G) Pumpkin, red curry, whipped coconut, lime (Indonesian "Sumping")

- ENTRÉES -

- **Sweet Vinegar Braised Pork Belly** Mee Krob sauce, crispy noodles
- **Coconut Soup "Tom Kha"** ^(G) Cold smoked salmon, nam prik pao
- **Fried Plantain Fritter & Taturuga Spice Sauce** ^(V*G) Banana ketchup, mint & crispy ginger
- **Seared "Phat Wag" Wagyu Beef** ^(G) Kra Pao sauce, golden rice, crispy egg
- **Chu Chee Curry of Salted Tuna** Fermented plantain waffle, pickled cucumber

- 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 \$8
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- MAIN COURSE -

- **Green Curry of Beef Short Rib** (G) Tamarind glaze, grilled eggplant
- **Shio Koji Pork Jowl** (G) Pineapple relish, sweet potato & mushroom mousse mille-feuille
- **Celeriac & Potato Gratin** (V*G) Massaman curry sauce, peanuts, pickled ginger
- **Sichuan "Mapo" Tofu & Corn Puree** (V*) Mushroom mince, Chinese chilli oil, ginger
- **Roasted Cured Duck Breast** 5-spice master stock reduction (Palo), pork fat onions and egg yolk espuma
- **Palm Sugar Charred Squid** (G) Fiery seafood sauce emulsion, Szechwan pepper oil

- DESSERTS -

- **Mango Sticky Rice "Eton Mess"** (G) Mango sorbet, meringue, crystallised pandan
- **7 Textures of Chocolate** 5 Island spiced cherries, cherry sorbet
- **Baked Cheesecake** (G) Tamarind & ginger jelly, boysenberry sorbet
- **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



- YOUNG FOODIES MENUS -

3-COURSE JUNIOR BANQUET

\$55 PER PERSON

Mocktail from our drinks list

Entree

Potato noodle balls with sweet chilli sauce

Main

Crumbed Pork Royal Tom Yum, crispy pork skin

Dessert

Deconstructed Asian Sundae Ice-cream & dessert elements



- BANQUET MENU -

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

CLASSIC BANQUET MENU

\$ 110 PER PERSON

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

Coconut Soup “Tom Kha” ^(G) Cold smoked salmon, nam prik pao



Crispy Fish ^(G) Chilli tamarind sauce

Green Curry of Beef Short Rib ^(G) Tamarind glaze, grilled eggplant

Jasmine Rice

Cherry Tomatoes ^(V*G) Som Tum dressing, stracciatella



Mango Sticky Rice “Eton Mess” ^(G) 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) Som Tum dressing, stracciatella



Mango Sticky Rice “Eton Mess” ^(G) Mango sorbet, meringue, crystallised pandan

PREMIUM BANQUET

\$ 125 PER PERSON

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

Coconut Soup "Tom Kha" ^(G) Cold-smoked salmon, nam prik pao



Seared "Phat Wag" Wagyu Beef ^(G) Kra Pao, golden rice, crispy egg

Sweet Vinegar Braised Pork Belly Mee Krob sauce, crispy noodles



Crispy "Humpty Doo" Barramundi ^(G) Chilli Tamarind sauce

Green Curry of Beef Short Rib ^(G) Tamarind glaze, grilled eggplant

Jasmine Rice

Cherry Tomatoes ^(V*G) Som Tum dressing, stracciatella



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



VEGETARIAN PREMIUM BANQUET

\$ 125 PER PERSON

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

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



Fried Plantain Fritter & Tuturuga Spice Sauce ^(V*G) 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) Som Tum dressing, stracciatella



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