



GREEDY BUDDHA

FESTIVE MENU R295pp

Soup – served as an Espresso shot

Tom Kha Chicken soup

Chicken Broth, Coconut Milk, Asian Herbs, Lemongrass, Lime

Red Curry Butternut (V)

Butternut, Red Curry Paste, Coconut Milk, Coriander

Starters

7-spice Tempura Mushrooms (V)

Cauliflower Purée, Szechwan Chilli Oil

Lamb Chilli & Cumin Potstickers

Asian Slaw, Ginger Glaze

Seafood Ravioli

Seafood Bisque Cream, Candied Nuts, Coriander, Chilli Oil

Duck Spring Rolls

Asian Slaw, Hoisin Dip

Asian Chicken Bites

Szechwan Glazed Candied Nuts & Crispy Kale

Crispy Pork Eisbein Bites

Teriyaki Glazed & Crushed Wasabi Peas

Sushi Rice Salad (V)

Sushi Rice, Avo, Rocket, Confit Tomato, Asian Pesto, Pickled Ginger, Coriander, Citrus Soy Dressing

Prawn Sushi Rice Salad

Sushi Rice, Prawn Tails, Avo, Rocket, Confit Tomato, Asian Pesto, Pickled Ginger, Coriander, Citrus Soy Dressing

Mains

Flame Grilled Baby Chicken

Egg Noodles tossed in Peanut Coconut & Chilli Satay Sauce, Pak Choi & Crispy Kale

Crispy Pork Belly

Teriyaki Glazed, 5-spiced Braised Cabbage & Smoked Potato Mousse

Teriyaki Marinated Beef Fillet

Cauliflower Purée, Confit Baby Onions, Beef Jus

Chicken & Prawn Thai Green Curry

Jasmine Rice, Pesto Oil & Asian greens

Chang Mai Lamb Curry

Thai style Dahl, Steamed Jasmine Rice & Asian Greens

Pan Seared Prawn Tails

Green Curry Cream, Coconut & Herb Risotto, Confit Baby Tomato, Pesto Oil

Sushi Platter

Various Salmon, Prawn & Avo Sushi... Greedy Buddha Style

Char Grilled Veg Thai Green Curry

Jasmine Rice, Pesto Oil & Asian Greens

This Festive menu is a set for parties of 12 or more. Please ask to speak to our resident Executive Chef Vernolon, if you have any special requests or a smaller party.