COOKIE BANQUETS

FOR LARGE PARTIES

The Cookie menu is designed to be shared and a banquet is the best way to sample a variety of our favorite dishes.

Please note we do not split bills.

MISSION ISAAN

\$60 P/P - CLASSIC BANQUET

grilled Thai sausage, cucumber, cabbage, ginger & chilli
DIY Betel leaf bliss bombs taro dumplings & chilli soy salt & pepper calamari, sweet chilli

Pad Thai- rice noodles, egg,
pickled turnip, garlic chives & peanuts

Chinese broccoli w/ cripy pork, chilli and garlic
Penang lamb curry, eggplant & pea curry
turmeric chicken Maryland, salted duck egg,
dried shrimp & ginger salad

HAU HIN'S FISHERMANS BOAT

\$75 P/P - SEAFOOD BANQUET

shrimp rice croquettes, pickled cucumber, ginger & crispy fish

Chinese broccoli with chilli & garlic (crispy pork optional)

salmon, avocado & pomelo salad, ginger & lemongrass

crispy fish salad, green papaya, avocado & yard beans

All banquets served with jasmine rice

Roti Bread at an additional cost

Dessert is available at an additional cost

Please note Cookie Banquets are very flexible
and can cater to almost all dietary
requirements and allergies with
prior notice.

*Changes may incur additional cost.

CHATUCHAK SPECIAL \$60 P/P - GLUTEN FREE

chicken kaffir lime fritters with cucumber & chilli tapioca dumplings, pickled turnip, pork & peanuts salt pepper calamari, sweet chilli sauce betel leaves, smoked trout, chicken & coconut salad

fried egg salad, crispy pork & Chinese celery
Green curry, chicken & corn dumplings
Pad Thai- rice noodles, egg,
pickled turnip, garlic chives & peanuts
lotus root salad, sweet potato,
cashews & cherry tomato salad
beef ribs, lemongrass, lychee & star anise

KHAO SAN ROAD

\$60 P/P - CLASSIC WITH A TWIST

peppered pork, betel leaf sticks, pork & peanuts
 rice pancakes with roasted duck,
 young coconut & snow pea salad
 bamboo & dried shrimp dumplings, chilli soy
 sweet potato & young coconut cigars,
 mandarin & chilli sauce

ground chilli beef, Thai basil & green beans wizz fizz chicken sticks

pork hock, Chinese broccoli, cabbage, bean shoots
 with pickled chilli & black vinegar soy

THE MONK'S TABLE

\$60 P/P - VEGETARIAN/VEGAN

daikon & garlic chive fingers, curried mango sauce

lotus root salad, sweet potato, cashews & cherry tomato salad

cabbage rolls, shitake mushrooms, bean curd & peas

Pad Thai- rice noodles, egg,

pickled turnip, garlic chives & peanuts

spicy cashew, tomato, cucumber & coriander

bok choy, pumpkin, ginger, coriander & coconut

roti bread