



THAI TABLE
BANQUET SETS

LOUDER LOUDER

THAI TABLE CLASSIC SET \$35

**BANQUET FOR MINIMUM 4 PERSONS | \$35 PER PERSON
THE SET MENU WILL BE APPLICABLE PER GROUP BOOKING.**

THAI CHICKEN SATAY (N,VO)

Grilled Chicken Satay | cucumber relish & peanut sauce.

SPRING ROLL (V)

Crispy Pastry Rolls | Taro and mixed vegetable filling.

SOM TUM THAI (N,VO)

Spicy Green Papaya Salad | Traditional hand chopped green papaya with chilli, tomatoes, snake beans, Thai pea eggplant, peanuts and dried shrimp.

GREEN MARYLAND CHICKEN CURRY (GF,VO)

Marinated Boneless Chicken Maryland Green Curry | bamboo shoots, Thai eggplants & Thai sweet basil.

CHICKEN CASHEW NUTS (N)

Deep fried battered chicken | capsicum, spring onion, chili paste & cashew nut.

PADTHAI PRAWN (GFO,N,VO)

Stir-fried rice noodle | egg, tofu, peanut, bean sprout, Louder Louder's Pad Thai sauce.

STEAMED RICE

Steamed premium jasmine rice.

LOUDER LOUDER

THAI TABLE

SIGNATURE SET \$45

**BANQUET FOR MINIMUM 4 PERSONS | \$45 PER PERSON
THE SET MENU WILL BE APPLICABLE PER GROUP BOOKING.**

THAI CHICKEN SATAY (N)

Grilled Chicken Satay Skewers | cucumber relish & peanut sauce.

PRAWN CAKE (D)

Deep fried prawn cakes | chili, mixed salad, sesame, cucumber, sweet chili mayonnaise.

MASSAMUN CURRY (GF,N, VO)

Louder Louder's signature dish | 48 hours slow cooked short beef rib with special recipe aromatic massaman curry served with roasted potato & fresh pineapple.

3-FLAVOURS BARRA

Deep fried whole barramundi fish | Louder Louder's special sauce.

SPICY TOM YUM PRAWN HOT POT (D,N)

Prawn | chili jam, mushroom, milk, lemongrass, kaffir lime leave, coriander.

WHOLE LEG SLOW COOKED PORK KNUCKLE

Slow-cooked pork knuckle | Chinese broccoli, spice, coriander.

SIGNATURE CRISPY PORK BELLY

Deep fried special battered pork belly | Issan style sauce & sweet chilli sauce.

STEAMED RICE

Steamed premium jasmine rice.

LOUDER LOUDER

THAI TABLE

PREMIUM SET \$55

**BANQUET FOR MINIMUM 4 PERSONS | \$55 PER PERSON
THE SET MENU WILL BE APPLICABLE PER GROUP BOOKING.**

SALMON ROCKET ROLL (GF)

Salmon belly sashimi | Thai style seafood sauce & salad.

PRAWN CAKE (D)

Deep fried prawn cake | chili, mixed salad, sesame, cucumber, sweet chili mayonnaise.

THAI PORK SAUSAGES

Grilled fermented pork sausages | chilli, ginger & cucumber.

THAI BEEF SALAD

Thai style marinated sliced beef fillet | salad & Issan style dipping sauce.

MASSAMUN CURRY (GF,N, VO)

Louder Louder's signature dish | 48 hours slow cooked short beef rib with special recipe aromatic massaman curry served with roasted potato & fresh pineapple.

RED DUCK CURRY

Roasted Duck | slightly sweet red curry sauce & seasonal tropical fruits.

TAMARIND TIGER PRAWN

Deep fried tiger prawn | Tamarind sauce served & steamed vegetable

SPICY TOM YUM SEAFOOD HOT POT (D,N)

Prawn, Squid, Green lib Mussel | chili jam, king oyster mushroom, milk, lemongrass, kaffir lime leave, coriander.

LIME & GARLIC

Steamed whole barramundi fish | lime, chilli, garlic & coriander.

STEAMED RICE

Steamed premium jasmine rice.

SEASONAL DESSERT

Our special housemade dessert.