KAH is a taste of traditional Thai cuisine with a modern presentation, the delicate combination of robustly flavoured ingredients creating a sophisticated, subtle elegance. Perfect for sharing.

BANQUET SELECTIONS

Any choice of Entrée and Main course \$62.00 per person Any choice of Entrée, Main course and Dessert \$85.00 per person

ENTREES

Chicken larb salad, kaffir lime and shallots \$28FJ \$19AU

Chicken satay with peanut sauce \$28FJ \$19AU

Deep fried that fish cakes and coconut relish \$28FJ \$19AU

Grilled local prawns, tamarind and chili \$35FJ \$24AU

Papaya salad, roasted peanuts, dried shrimp \$28FJ \$19AU

KAH tasting plate \$45FJ \$30AU

SOUPS

Spicy hot and sour soup with local prawn \$40FJ \$27AU

Chicken and prawn laks a soup \$42FJ \$28AU

Thai duck noodle soup with baby bok choy \$39FJ \$26AU

VEGETARIAN

Papaya salad, roasted peanuts \$20FJ \$14AU

Crisp deepfried vegetables \$25FJ \$17AU

Green curry of garden vegetables \$29FJ \$20AU

Pad thai with tamarind sauce and fresh lime \$29FJ \$20AU

MAINCOURSES

Pad thai prawns, with tamarind sauce and fresh lime \$38FJ \$26AU

Penang duck curry, steamed jasmine rice \$45FJ \$30AU

Massaman curry beef short rib with kaffir lime \$46FJ \$31AU

Spangled emperor, smoked curry paste, eggplant \$42FJ \$28AU

Crisp fried fish, 3 flavor sauces, steamed jasmine rice \$42FJ \$28AU

Stir-fried spicy beef with black pepper sauce, steamed jasmine rice \$45FJ \$30AU

Stir- fried chicken with cashews, mushroom, spring onion and chili \$42FJ \$28AU

Stir fried chili prawns with holy basil and long bean \$44FJ \$30AU

Steamed jasmine rice \$5FJ \$3AU

DESSERTS

Young pumpkin poached in palm sugar and coconut \$21FJ \$14AU

Coconut pannacotta with young coconut \$21 FJ \$14AU

Vanilla, chocolate and strawberry ice cream \$21FJ \$14AU

All prices are inclusive of 25% government taxes

Currency conversions are subject to change depending on the rate of the day

For special dietary requirements, please see our F&B attendant or Chef