

Sesames

On The Lake

Banquet Options

"Let us take you on a flavour journey with a shared selection of our most loved dishes"

Banquet 1

(Minimum 4 people)
\$64 per person (3 courses)
Includes all meals below
served "Banquet style"



Spring rolls

Golden fried with minced pork, vermicelli & dipping sauce

Curry Puffs

Golden fried lightly curried beef & seasoned potato in puff pastry, with sweet plum sauce

Chicken Satay skewers

Marinated chicken skewers coated with a rich peanut satay sauce

Golden Triangle combination

Wok fried chicken, pork & beef with fresh lemongrass, capsicum, onion & fresh mint.

Salt & Pepper Squid

Golden fried, Salt & pepper seasoned squid with a garlic and chilli dressing

Pad Thai noodles

Stir-fried noodles with chicken, bean sprouts, egg & ground peanuts

Massamun Beef Curry

Mild coconut curry slow cooked with beef, potato, carrot & whole peanuts

Steamed Jasmine rice

Dessert

Thai Sticky rice with coconut ice-cream & crushed peanuts

Banquet 2

(Minimum 4 people)
\$69 per person (3 courses)
Includes all meals below
served "Banquet style"

Spring rolls

Golden fried with minced pork, vermicelli & dipping sauce

Curry Puffs

Golden fried lightly curried beef & seasoned potato in puff pastry, with sweet plum sauce

Spicy sticky Prawns

caramelised with onion, fresh garlic, soy & ground pepper on steamed rice 🍴 🍴

Crispy Wonton cups filled with chicken & prawns with toasted coconut & lime 🍴

Wok tossed seafood

of scallops, mussels, prawns & squid with garlic, chilli, tomatoes & fresh coriander 🍴

Salt & Pepper Squid

Golden fried, Salt & pepper seasoned squid with a garlic and chilli dressing

Beef Pad See-ew

with fresh rice noodles, garlic, chilli, onion & fresh vegetables 🍴

Penang red curry chicken

A rich coconut curry with chicken, sliced pumpkin, mushrooms & fresh basil 🍴 🍴

Steamed Jasmine rice

Dessert

Thai Sticky rice with coconut ice-cream & crushed peanuts

Please note. Banquets are not GF.

We recommend a separate individual order. Our chefs are happy to cater for any special dietary needs within your group.

