

AUTHENTICALLY THAI BY CHEF ROONG

FINESSE
CATERING GROUP

CLASS 1

SOM TUM SHREDDED GREEN PAPAYA & SNAKE BEAN, TOMATO & TOASTED PEANUT SALAD W LIME
CHILLI DRESSING.

TOM KHA GAI

CHICKEN COCONUT SOUP W MUSHROOMS GALANGAL & LEMON GRASS.

GANG PANANG MOO

SWEET & SPICY RED PORK CURRY W SHREDDED KAFIR LIME & STEAMED JASMINE RICE.

\$120 PP | 8 – 12 GUESTS | 3 DISHES

CLASS 2

LARB GAI

NORTHERN THAI CHICKEN SALAD W LIME, SHALLOTS, MINT, CORRIANDER, CHILLI & TOASTED CRUSHED
RICE.

TOM YUM GOONG

HOT & SOUR PRAWN SOUP W MUSHROOM & TRIO OF THAI HERBS, LEMONGRASS, GALANGAL & KAFFIR
LIME.

THE LEGENDARY PAD THAI

RICE NODDLES W TAMARIND, PEANUTS, SPRING ONIONS, BEAN SHOOTS & FREE RANGE EGG.

\$120 PP | 8 – 12 GUESTS | 3 DISHES

CLASS 3

PLA GOONG

SEARED PRAWNS W CHILLI JAM, MINT, FRESH LIME & MARKET FRESH HERBS.

PAD PRIEW WAAN

SWEET & SOUR VEGETABLES W PINEAPPLE

GANG KAOW WAAN GAI

GREEN CHICKEN CURRY W STEAMED JASMINE RICE.

\$120 PP | 8 – 12 GUESTS | 3 DISHES

MORE THAN 12 GUESTS?

CONTACT US TO DISCUSS OUR POPULAR
THAI COOKING DEMONSTRATIONS

PHONE 0410 882 766 EMAIL [CLICK HERE](#)
ABN 92 590 803 741

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