

banquet menu.

\$55.00 per head

Betal leaf, grilled prawn, coconut, lime (gf)

Five spiced squid, lemon dipping sauce (gf)

Chicken larp, roasted rice, lime

Beef dumpling, sesame, black vinegar

Coconut chicken, mint, lemongrass, cashew (gf)

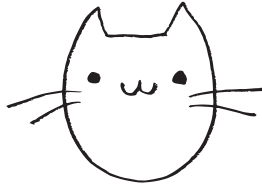
Soft shell crab , black pepper sauce, snow pea (gf)

Massamun beef, sweet potato, peanut (gf)

Steamed Jasmine Rice

Although every care has been taken ALPHABET ST is unable to guarantee that any dish is completely free of shellfish traces and nut residual.

Please inform your waiter of any dietary requirements.



banquet menu.

\$65.00 per head

Betal leaf, grilled prawn, caramelized coconut (gf)

Five spiced squid, lemon dipping sauce (gf)

Chicken larf, roasted rice, lime (gf)

Beef dumpling, sesame, black vinegar

Coconut chicken, mint, lemongrass, cashew (gf)

Three flavor crispy whole fish (gf)

Soft shell crab, black pepper sauce, snow pea (gf)

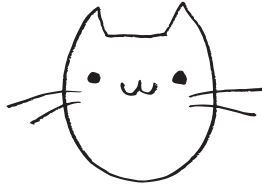
Massamun beef, sweet potato, peanut (gf)

Steamed Jasmine Rice

Chefs selection of dessert

Although every care has been taken ALPHABET ST is unable to guarantee that any dish is completely free of shellfish traces and nut residual.

Please inform your waiter of any dietary requirements.



vegetarian banquet menu

Betal leaf, lychee, caramelized coconut, lime (gf)

Silken Tofu, soy, sesame broth (gf)

Vegetarian Rice paper rolls, miso sauce (gf)

*Yam Pak, green mango, papaya, lychee, thai herb dressing
(gf)*

Green Curry, mixed grilled veg, egg, tofu (gf)

Steamed Jasmine Rice

*Although every care has been taken ALPHABET ST is unable
to guarantee that any dish is completely free of shellfish traces
and nut residual.*

Please inform your waiter of any dietary requirements.