

GING THAI

NEW YEAR'S EVE

31st December 2025

\$90pp 3 Course sharing style - Additional items available

ENTRÉE (CHOICE OF 2 DISHES)

SOUR CRISPY NOODLE KRATHONG THONG (V)

Tofu, kaffir lime zest, tamarind sauce

LARB KINGFISH

Lime leaf, lemongrass, toasted rice

MIANG KAM CRISPY FISH FLOSS

Chilli, green mango, coconut, shallots

BLUE GRENADIER BALL SKEWER

Tangy tamarind, basil, dried chilli, peanut

PANDAN CHICKEN

Sesame, coriander, Thai pepper

MAIN (CHOICE OF 3 DISHES)

Served with Jasmine rice

CHILLI SALTED SOFT SHELL CRAB

Three sisters, coriander, scud chilli

WAGYU SHIN DICED PAD MED MAMUANG

Cashew nut, chilli jam,
seasonal vegetables

POT OMELETTE WITH PORK MINCE

Sriracha sauce, spring onion

MASSAMAN CHICKEN

Coconut cream, sweet potato,
star anise, cinnamon

YUM SAM KROB (V)

Crispy summer veggies, cashew nuts, tofu

3 FLAVOUR GRILLED LEBANESE EGGPLANT

Prawn, pork mince, boiled egg, mixed herbs

DESSERT

TRIO THAI DESSERT PLATE

Butterfly pea flower custard, Thai tea twist churros, coconut cream tart

ADDITIONAL À LA CARTE (OPTIONAL)

FRESHLY SHUCKED AUSTRALIAN OYSTER 6EA

Green nam jim

CHARCOAL GRILLED CHICKEN OR PORK SATAY 7EA

Ajad pickles, sriracha dipping sauce

SPICED CHICKEN WINGS 21

Thai dipping sauce

SPRING ROLLS (V) 11

Mixed vegetable and mushrooms,
sweet chilli sauce

PAD THAI NOODLE

Egg, tofu, beansprout
Chicken 28
Prawns 30

FRIED RICE 37

Thai jasmine rice, crab, eggs, spring onion

ROTI 14

with peanut sauce

(V) VEGETARIAN

Menu is a sample only and is subject to change. Should you have any special dietary requirements or allergies please inform your waiter. Crown practises responsible service of alcohol. Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays. A 15% surcharge applies on Public Holidays excluding set menu prices advertised (one surcharge fee of 15% if Public Holiday falls on a Sunday).