



## **NEW YEARS EVE.**

The menu at sailors thai is created from authentic Thai recipes and as such is dependant upon the availability of certain produce. As a consequence, there may be changes to our group menu at short notice.

A sample menu is attached.

A discretionary ten percent service charge is added to the final bill.

Confirmation of final numbers is required 1 week prior to the night.

**\$200 pp food and champagne on arrival**

**Name of booking**

**Time 6pm 9pm**

**Number of guests**

**Contact number**

**Email address**

**Type credit card**

**Credit card number**

**Expiry date**

**To secure your booking, please return this completed form and fax to 9251 2610 or email to [info@sailorsthai.com.au](mailto:info@sailorsthai.com.au)**

**Thank you. We look forward to welcoming you at sailors thai. Should you require any further information please call Janine Nicholson on 02 9251 2466 or [info@sailorsthai.com.au](mailto:info@sailorsthai.com.au)**



## **new year's menu**

ma hor

grilled prawns – southern style

spicy minced pork with crunchy rice cakes

marinated scallops with chillies, lemongrass and mint

with betel leaves

crunchy prawn with cucumber and mint

roast duck soup with crab, young coconut and thai basil

southern curry of lobster with kaffir lime leaves

grilled wagyu with charred chilli and tomato sauce

deep fried squid with garlic

selection of thai deserts