



PATARA BANQUET

“ We want to ensure that you enjoy the exclusivity of every dish chosen by Patara’s chef.”

A combination of Thai authenticity within Patara Banquet and Patara Vegetarian Banquet including assorted starters, the endless of deliciousness through main courses served with rice and vegetable accompaniment and finish with a self-indulge dessert.

BANQUET

£ 40 per person

(minimum order for two people)

STARTER

Char-grilled chicken satay with warm peanut sauce.
Crispy duck spring rolls with orange-plum sauce.
Prawn rice paper rolls with lime and chilli sauce.)
Flower-like handcrafted caramelised chicken and peanut steamed dumplings.

MAIN COURSE

Chicken green curry)
Free range chicken and Thai green pea aubergine in homemade curry paste of fresh green chilli and basil.

Lemongrass seabass
Light battered seabass fillet in lemongrass and tamarind sauce.

Wild ginger beef)
Beef fillet stir-fried with fresh chilli, lemongrass, kaffir lime and green peppercorn.

Complemented with tenderstem broccoli and fragrant steamed jasmine rice.

DESSERT

Salted caramel cheesecake served with Madagascan vanilla ice cream.

VEGETARIAN BANQUET

£ 40 per person

(minimum order for two people)

STARTER

Green mango and mushroom salad with cashew nuts.)
Fried kaffir corn fritters with sweet chilli sauce.
Crispy vegetable and glass noodle spring rolls.
Refreshing thin-strip vegetables and mint hand rolled in lime-chilli sauce.

MAIN COURSE

Vegetable green curry)
Tofu with Thai green pea aubergine in homemade curry paste of fresh green chilli and basil.

Mushroom with chilli and basil))
Mushroom wok-fried with garlic, red chilli and holy basil.

Lemongrass tofu
Crisp tofu slices glazed with a piquant sauce of tamarind, fresh lemongrass and chilli, topped with crispy shallots.

Complemented with tenderstem broccoli and fragrant steamed jasmine rice.

DESSERT

Sorbet pink guava and passion fruit.

(S) = Signature dish) = Mildly hot)) = Hot

Please inform the service staff of any allergies and special dietary requirements. All our dishes are prepared in a kitchen that handles nuts, gluten and other allergens therefore we cannot guarantee that any dish is completely allergen free. Detailed allergen information is available upon request. Prices are inclusive of VAT. A discretionary service charge of 12.5% is added to each bill.

