

# NYE 2009 @ Mi Thai

New Year's Eve Menu - \$60 per Person

## Entrée

### Roast Duck Spring Rolls (4)

Crispy deep fried Spring Rolls with roast duck, served with coriander and sweet chilli sauce

### Pan Seared Whole Scallops

Pan seared whole Scallops in a garlic, ginger and coconut sauce

### Large Pacific Oysters (6)

Served with a lime and rice wine vinaigrette

### Chicken Satay (4)

Tender pieces of Chicken marinated and grilled with chef's special peanut sauce

### Salt & Pepper Calamari

Lightly fried Calamari tossed in a Salt and Pepper dusting  
served on a bed of mixed Asian leaves

### Thai Style Wonton Prawns (4)

King Prawns marinated in Thai herbs and spices, wrapped in thin pastry  
served with sweet chilli sauce

## Main

### Masaman Beef Curry

Chunky tender beef in a mild sweet curry with sweet potatoes  
and topped with roasted peanuts

### Choo Chee King Prawn and Whole Scallop Curry

Creamy coconut milk curry with mixed vegetables topped with shredded lime leaves

### Cashew Nut Chicken

Wok fried Chicken, vegetables and cashew nuts in a soy and oyster base sauce

### Garlic and White Pepper Prawns

Wok fried mixed seasonal vegetables with King Prawns in a garlic and  
white pepper sauce topped with coriander

### Chilli Jam Lamb

Wok Fried sliced Lamb fillet and selected vegetables in a chilli jam and fresh lime juice sauce

### Tempura Barramundi

Tempura Barramundi pieces and wok fried vegetables tossed through a basil sauce

### Steamed Jasmine Rice

## Dessert

### Toblerone Cheesecake

served with French vanilla ice cream and cream chantilly

### Fresh Fruit Flan

served with mango coulis, forest berry sorbet and cream chantilly

### Cointreau Marinated Raspberry Crème Brulee

served with French vanilla ice cream and cream chantilly

### Tea or Coffee