

NYE 2011 @ Mi Thai

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

Entrée

Roast Duck Spring Rolls

With roast duck, served with coriander and sweet chilli sauce

Pan Seared Whole Scallops

In a garlic, ginger and coconut cream sauce

Indian-style Lamb Skewers

Served with a mint raita in a pappadam cup

Chicken Satay

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

Extra Large Sydney Rock Oysters

Topped with and avocado mousse and fish roe

Coconut & Macadamia encrusted King Prawns

Served with a chilli mango dipping sauce

Main

Masaman Beef Curry

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

Choo Chee Curry of Mixed Seafood

Creamy coconut milk curry with king prawns, fish, scallops, calamari and 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

Indonesian Style Sambal Pork

Wok fried sliced Pork fillet and vegetables in a "home made" chilli paste topped with green peppercorns

Steamed Jasmine or Coconut Rice

Dessert

Toblerone Cheesecake

served with French vanilla ice cream and cream chantilly

Fresh Fruit Flan

served with mango coulis, pinot noir sorbet and cream chantilly

Vanilla Bean Crème Brulee

served with French vanilla ice cream and cream chantilly

Tea or Coffee