

## Banquet Menu

Minimum of  
4 People  
(Prices are per person)



*A great way to try a variety of food all served at the same time to share.*

**We may be able to interchange dishes or meat types. Ask your waiter.**

### Menu 1 -\$45 Keeping it Simple

<b>Appetiser:</b>	Spring Rolls, Money Bags, Curry Puffs & Chicken Satay Skewers
<b>Mains:</b>	<ul style="list-style-type: none"><li>* Sweet &amp; Sour Chicken</li><li>* Thai Satay Stir Fry Chicken</li><li>* Mie Goreng Noodles</li><li>* Chicken Garlic Butter</li><li>* Roti Bread</li><li>* Steamed Jasmin Rice</li></ul>

### Menu 2- \$55 The Popular Picks

<b>Appetiser:</b>	Thai Spicy Cracker Dip, Chicken Satay Skewers, Curry Puffs & Wok Fried Prawns
<b>Mains:</b>	<ul style="list-style-type: none"><li>* Chicken Chilli Bangkok</li><li>* Chicken Garlic Butter</li><li>* Thai Satay Stirfry</li><li>* Pad Khing (Ginger) Beef</li><li>* Malaccan Lamb</li><li>* Roti Bread</li><li>* Steamed Jasmin Rice</li></ul>

### Menu 3-\$65 Best of the Best

<b>Appetiser:</b>	Wok Fried Prawns, Stuffed Chicken Wings, Balinese Style Goat Skewers , Sang Choy Bow
<b>Mains:</b>	<ul style="list-style-type: none"><li>* Red Curry Duck</li><li>* Barramundi Penang Curry</li><li>* Babi Sulawesi</li><li>* Chicken Chilli Bangkok</li><li>* Garlic King Prawns</li><li>* Roti Bread</li><li>* Steamed Jasmin Rice</li></ul>





We may be able to change some dishes around upon request. Ask your waiter!

Scan the Code for a detailed description of each dish of the banquets







# Chef's Picks

## Entrees

- |   |   |  |                   |
|---|---|--|-------------------|
| 1 |  | <b>Wok Fried Prawns in Lemongrass, lime leaf and Chilli</b> – Prawns wok fried with slithers of lemongrass, chilli and kaffir lime leaves, onion, capsicum & served on a bed of lettuce. | 19.5<br><b>GF</b> |
| 2 |  | <b>Spicy Orange Calamari</b> – Portions of Calamari marinated in orange, lemon & chilli. Wok fried with capsicum, onion, ginger, coriander, tomato, lemongrass and spinach leaves.       | 18<br><b>GF</b>   |
| 3 |   | <b>Balinese Sate Kambing</b> - Pieces of goat meat barbequed and basted with Balinese spices. Served with a tasty Balinese sweet soy sauce. (4 pcs)                                      | 16                |
| 4 |  | <b>Larb Gai on lettuce Leaf.</b> Portions of minced chicken cooked in Thai spices, with a touch of chilli then gently placed on fresh lettuce leaves. (2 serves)                         | 15<br><b>GF</b>   |
| 5 |  | <b>Thai Cracker Dip</b> – Crispy Thai style spicy prawn crackers with minced chicken cooked in a mild red curry sauce. Served with carrot & cucumber sticks                              | 14                |
| 6 |   | <b>Thai Grilled Pork Loin</b> – Tender strips of marinated pork loin grilled & served on lettuce with a side bowl of Thai marinade & Achar.  | 20                |

## Mains

- |    |   |   |                 |
|----|---|---|-----------------|
| 7  |   | <b>Malaccan Lamb Semur</b> - The Spice Islands emerge in the Malaccan Lamb Semur; tender chunks of melting lamb and potatoes rich with the scent of cinnamon. (Contains some candle nut)  | 35              |
| 8  |  | <b>Malaysian Stir-Fried Goat</b> -Tender pieces of local goat stir fried in a tasty Malaysian gravy with minced lime leaf, lemon grass, chilli, onion, ginger, & coriander. (Contains some candle nut)  | 35<br><b>GF</b> |
| 9  |  | <b>Red Curry Duck</b> – A must try dish. Slices of duck roasted and stuffed with lemon grass and other Thai spices. Slowly cooked in a red curry with cherry tomatoes, basil, lime leaf, egg plant, lychees and pineapple which culminates in a soft, juicy and slightly sweet curry. | 35<br><b>GF</b> |
| 10 |  | <b>Barramundi Penang Curry</b> –Tender pieces of Barramundi fillet cooked in a delicious penang curry sauce with assorted vegetables & basil.   | 34<br><b>GF</b> |
| 11 |   | <b>Babi Sulawesi</b> - Tender slithers of Pork Fillet marinated in Star Anise and an assortment of spices from Sulawesi, then stir fried with fresh coriander, onion, capsicum, zucchini, spring onion and basil..  | 32              |
| 12 |  | <b>Duck in Chilli Jam, Lychee &amp; Lemongrass.</b> Pieces of roasted duck wok fried with chilli jam, minced lemongrass, lychees, cashews, capsicums & onion. (contains traces of gluten)   | 35<br><b>GF</b> |
| 13 |   | <b>Lombok Lamb</b> -Tender chunks of lamb slow cooked in a delicious rendang sauce mellowed with coconut milk. (Contains some candle nut)   | 34<br><b>GF</b> |
| 14 |   | <b>Pork Belly in Honey, Soy &amp; Ginger</b> -Chunks of pork belly along with spring onion & red capsicums cooked in a delicious honey, soy & ginger sauce.   | 35<br><b>GF</b> |
| 15 |   | <b>Pork Belly in Garlic &amp; Cracked Black Pepper</b> -Chunks of pork belly along with spring onion & red capsicums cooked in a super tasty garlic & cracked black pepper sauce.   | 35<br><b>GF</b> |
| 16 |   | <b>Slow cooked local lamb shank in mild massaman curry with potatoes.</b> All day cooked lamb shank in a mild massman curry with potatoes. Not always available & with limited quantities. Ask your waiter!   | 36<br><b>GF</b> |

## Entrees

20	<b>Poh Peah Tod</b> (Spring Rolls) - Spring rolls with a choice of meat or vegetables served with sweet chilli sauce (4 pcs)	9.5
21	<b>Tung Tong</b> (Money Bags) – Chicken mince, ginger, fresh coriander leaf and crushed peanuts wrapped in wonton skin served with sweet chilli sauce (4 pcs)	9.5
22	<b>Curry Puffs</b> – Minced chicken, potatoes, and onion cooked in curry powder and wrapped in puff pastry served with sweet chilli sauce. (4 pcs)	11.5
23	<b>Thai Satay Skewer</b> - Combination Thai style satay is one of the most popular Thai dishes consisting of marinated pieces of charcoal grilled chicken or beef served with home-made peanut sauce. (4pcs)	13
24	<b>Thai Sang Choy Bow</b> - Stir fried mince chicken with water chestnut, onion, mushroom, shallot & sesame seed served with crispy lettuce cups. ( 2 person sharing dish )	20 <b>GF</b>
25	<b>Mixed Entrée 1</b> – 1 spring roll, 1 money Bag, 1 skewer & 1 curry puff	15
26	<b>Mixed Entrée 2</b> – 1 stuffed chicken wing, 1 spring roll, 1 skewer & 1 curry puff	16
27	<b>Gai Yad Say</b> ( Stuffed chicken wings) – Deep fried chicken wings stuffed with chicken mince & minced prawn, pepper & garlic served with sweet and sour sauce (2 pcs)	14
28	<b>Roti strips with massaman dipping sauce</b> ( Strips of roti bread with a mild, thick, creamy massaman curry sauce)	11
29	<b>Steamed Bao Buns with Chicken, Lemongrass &amp; Ginger</b> ( Soft, fluffy bao buns filled with juicy chicken mince spiced with lemon grass & ginger and topped with coriander, cucumber ,carrots & fresh chilli ) 2pcs	12
29A	<b>Ginger Prawn Dumplings</b> ( Succulent ginger prawns with a zesty Thai dipping sauce on the side ) 4pcs	10
29B	<b>Mixed for 1</b> (1 Bun & 2 dumplings )	11
29C	<b>Mixed for 2</b> (2 Buns & 2 dumplings )	17




### Allergy Information.

Please alert your waiter if you suffer from allergies. Java Spice is able to use separate pots & woks for customers with specific allergies.









## Soups

- |    |   |  |                 |
|----|---|--|-----------------|
| 30 |  | <b>Tom Yum Gai</b> - Famous spicy Thai soup with chicken, lemon grass, kaffir lime leaves, chilli, mushrooms, tomatoes & herbs.                            | 15<br><b>GF</b> |
| 31 |  | <b>Tom Yum Goong</b> - Spicy Thai prawn soup with lemon grass, kaffir lime leaves, chilli, tomatoes, mushrooms & herbs.                                    | 18<br><b>GF</b> |
| 32 |  | <b>Tom Kah Gai</b> – Famous spicy Thai soup with chicken, lemon grass, kaffir lime leaves, chilli, tomatoes, mushrooms & herbs cooked in rich coconut milk | 16<br><b>GF</b> |
| 33 |  | <b>Tom Kah Goong</b> - Famous spicy Thai prawn soup with lemon grass, kaffir lime leaves, chilli, tomatoes, mushrooms & herbs cooked in rich coconut milk. | 19<br><b>GF</b> |

## Salads

- |    |   |   |                 |
|----|---|---|-----------------|
| 40 |  | <b>Yum Nuah</b> - (beef salad) – Slices of charcoal grilled rump steak mixed with lemon juice, chilli, onion, tomato, spring onions, mint and coriander leaves served on a bed of lettuce | 25<br><b>GF</b> |
| 41 |  | <b>Yum Reaum</b> - (seafood salad) – Squid, prawn and fish with lemon juice, onion, tomato, chilli and coriander leaves served on a bed of lettuce.                                       | 25<br><b>GF</b> |
| 42 |  | <b>Yum Voon Sen</b> - (Vermicelli Chicken Salad) –Minced chicken cooked in lime juice. Served on a Thai salad of coriander, capsicum & onions with vermicelli noodles.                    | 24              |
| 43 |   | <b>Peanut Chicken Salad</b> – Marinated Chicken fillet coated in crushed peanuts served on a bed of Thai salad with onions, capsicum & coriander.   | 25<br><b>GF</b> |

## Curries

50		<b>Gaeng Keow- Green Curry</b> - A classic Thai dish. Simmered in a thick green curry sauce with basil, capsicum, bean shoots, snake beans, zucchini, and coconut milk. Chicken or beef.	25.5 <b>GF</b>
51		<b>Gaeng Ped – Red Curry</b> - Exquisite red curry simmered in a thick red curry sauce with capsicum, zucchini, bean shoots, basil and coconut milk. Chicken or beef.	25.5 <b>GF</b>
52		<b>Penang Curry</b> - A mild curry slowly cooked with green and red capsicum, basil and kaffir lime leaves. Chicken or beef.	25.5 <b>GF</b>
53		<b>Massaman Curry</b> - A delicious fruity, mild tasty curry cooked with capsicum, onion, potatoes and peanuts . Chicken or beef	25.5 <b>GF</b>
54		<b>Rendang</b> - A tasty traditional Indonesian curry. Chunks of beef simmered in a dark brown curry sauce. (Contains candle nut)	30
55		<b>Kari Ayam Bali</b> –A mild Balinese curry. Another dish the chefs cooked for themselves that we convinced them to share with you! Chicken pieces and clumps of potato with lemon grass & lime leaf flavours.	28
56		<b>Thai Prawn Curry with Pineapple</b> . A zesty curry with basil, lemon grass, lime, pineapple. Simmered in coconut milk and other Thai spices that help the prawns melt in your mouth.	35
57		<b>Kare Kambing Jawa</b> - (Goat in a special Javanese Curry) Goat is the most eaten meat in the world! It is lean and tasty. This curry brings the aromas of a Javanese Spice Market to the table. (Contains candle nut)	32 <b>GF</b>
58		<b>Chicken Mango Curry</b> - Tender pieces of chicken cooked in a succulent mango sauce. A mild curry but full of fruity flavour.	29 <b>GF</b>

## On The Side

R1	<b>Steamed Jasmin Rice</b>	4.5
CR	<b>Coconut Rice</b> (Not always available-ask your waiter)	5.5
RO1	<b>Roti</b>	5
RO2	<b>Garlic Roti</b>	5.5

## From The Big Wok

**Prawns can be added to dishes on request. Add \$7**

60	<b>Pad Khing</b> -(Thai Ginger Stirfry)– Stir fried meat with finely sliced fresh ginger, onion, capsicum, garlic and mushrooms. -Chk, Beef of Pork	26.5 <b>GF</b>
61	<b>Pad Grapow</b> -(Thai Basil Stirfry)– Stir fried meat with basil leaf, red & green capsicum, onion & garlic. -Chk, Beef of Pork	26.5 <b>GF</b>
62	<b>Gai Priew Waan</b> - (Thai Sweet & Sour) - Thai style sweet & sour, stir fried meat with pineapple, garlic, onion, cucumber, tomatoes & a touch of lemon juice. -Chk, Beef of Pork	26.5 <b>GF</b>
63	<b>Gai Pad Med Mammuang Himmaphan</b> (Cashew and Coriander Stirfry)– Stir fried meat with cashew nut, onion, garlic, red & green capsicum & fresh local coriander. -Chk, Beef of Pork	26.5 <b>GF</b>
64	<b>Chicken Garlic Butter Fillet</b> – Stir fried chicken fillet pieces with onion, red capsicum, spring onion, garlic, butter, soy sauce & lemon juice.	30
65	<b>Stir Fried Mixed Vegetables with fillet Chicken</b> – A mixture of fresh vegetables including capsicums, tomato, onion, mushrooms, garlic, carrots and pieces of fillet chicken.	26.5 <b>GF</b>
66	 <b>Chicken Chilli Bangkok</b> - Stir fried chicken fillet with red & green capsicum, carrot, garlic, onion served on a sizzling hot plate.	32
67	<b>Thai Satay Stirfry</b> - Stir fried vegetables & chicken in a mild satay sauce. -Chk, Beef of Pork	29 <b>GF</b>
68	 <b>Chicken in Chilli Jam, lychee &amp; Lemongrass.</b> Tender marinated pieces of chicken wok fried with chilli jam, minced lemongrass, lychees, cashews, capsicums, garlic & onion. (contains traces of gluten)	29 <b>GF</b>

## Rice & Noodle Dishes

**Prawns can be added to dishes on request. Add \$7**

70	<b>Khao Pad</b> – Thai style fried rice with chicken, egg, tomatoes, spring onions, green vegetables, fresh coriander leaf and capsicums. ( <b>GF</b> Upon Request)	25.5
71	<b>Pad Thai</b> – Stir fried rice noodles with chicken, tofu, egg, bean sprout, onion, red & green capsicum and ground roasted peanuts.	25.5 <b>GF</b>
72	<b>Nasi Goreng</b> – Stir fried rice Indonesian style with chicken, cabbage, choy sum, fried spring onion topped with prawn crackers and fried egg. ( <b>GF</b> Upon Request)	25.5
73	<b>Ladnah Mie Grob</b> – Crispy egg noodle served on the side of a soupy mix of Chinese vegetable -Chk, Beef of Pork	25.5
74	<b>Mie Goreng</b> – Authentic Indonesian style noodle with chicken, shrimp, cabbage, choy sum, fried spring onion, and shredded egg.	25.5
75	<b>Pad Sieu</b> - Famous Thai stir-fried fresh thick noodles with broccoli, choy sum & eggs, cooked in a dark soya sauce. -Chk, Beef of Pork	25.5

### On The Side


R1	<b>Steamed Jasmin Rice</b>	4.5
CR	<b>Coconut Rice</b> (Not always available-ask your waiter)	5.5
RO1	<b>Roti</b>	5
RO2	<b>Garlic Roti</b>	5.5

## Vegetarian

(Some Vegetarian dishes can be made Vegan upon request)

80	<b>Pad Pak Reaummit</b> – Stir Fry mixed vegetables	24 GF
81	 <b>Gaeng Dang Pak</b> – Mixed vegetable & tofu cooked with coconut milk & red curry paste. (Contains fish sauce)	24.5 GF
82	<b>Balinese Vegetarian Fried Noodles</b> – Rice stick noodles cooked with beancurd, mushrooms, beans, red & green capsicum, bean shoots and cabbage. (GF Upon Request)	24.5
83	<b>Vegetarian Fried Rice</b> Thai style fried rice with, tomatoes, spring onions, green vegetables, fresh coriander leaf and capsicums. (GF Upon Request)	24
84	<b>Tempeh in Balinese Spices</b> - Delicious vegetarian tempeh in a tasty Balinese sauce.	26
85	 <b>Stir Fried Vegetables in Chilli Jam</b> –Wok fried Asian greens with chilli jam, minced lemongrass, lychees, cashews, capsicums, garlic & onion. (contains traces of gluten)	28

## From The Sea

90	<b>Thai Garlic Pepper King Prawns</b> — Stir fry King prawns with pepper & garlic, carrot, onions and capsicums.	38 GF
91	<b>Stir fried Calamari in Basil</b> - Stir fried calamari with basil, garlic, capsicum, zucchini & onion.	36 GF
92	<b>Garlic King Prawn</b> – Succulent King Prawns wok fried with onion, garlic, & spring onions served on a sizzling hot-plate.	38 GF
93	<b>Thai Seafood Combination</b> – Fish fillet, scallops, calamari & other seafood mixes stir fried with garlic, onion, carrot, red & green capsicum, spring onions & zucchini presented on a sizzling hot plate.	38 GF
94	 <b>Thai Chilli King Prawns</b> - Stir fried King Prawns cooked in chilli sauce with garlic, onions, carrots, red & green capsicums and presented on a sizzling hot plate.	38 GF
95	<b>Java Spice King Prawns</b> - King Prawns wok fried with slithers of lemongrass, garlic, ginger and kaffir lime leaves, onion & capsicum with a delicious orange sauce.	38 GF

## Non Rice Eaters

100	<b>Java Spice Schnitzel</b> – Served with a chips & salad	28
101	<b>Java Spice Porterhouse</b> - Tender Porterhouse with red wine and garlic sauce. Served with chips and salad	36
102	<b>Fish &amp; Chips</b> – 2 pieces of battered fish, chips & salad	28

## Desserts

120	<b>Ice-Cream:</b> Vanilla, Chocolate (2 scoops)	7.5
121	<b>Coconut Ice -Cream: (2 Scoops)</b>	9
122	<b>Chocolate Mousse</b> – Delicious homemade chocolate mousse topped with whipped cream, fresh strawberry and mint.	10
123	<b>Thai Rambutans stuffed with pineapple</b> – Rambutans filled with pineapple and served with ice-cream.	10
124	<b>Kanom Tuy</b> –Sticky Thai white rice cooked and topped with a delicious coconut sauce served with a dollop of coconut ice cream. Unusual but delicious	12
125	<b>Taro Gula Bangkok</b> – Taro pearls with coconut milk and palm sugar sauce.	10
126	<b>Grilled Mango Cheeks</b> – Grilled with a touch of lime juice & palm sugar, drizzled with coconut cream & served with a piece of praline on vanilla Ice-Cream.	11
127	<b>Pisang Goreng</b> – Fresh banana wrapped in pastry & deep fried. Topped with a delicious ginger sauce & served with a piece of praline on a dollop of Coconut Ice-Cream.	13
128	<b>Mixed Dessert</b> – Combination of the Mango Cheeks & Pisang Goreng. One of each with ginger praline on Coconut Ice-Cream.	14
129	<b>Coconut Kahlua Delight 18+ only</b> – Two scoops of coconut ice-cream drizzled with a shot of Kahlua. <b>Please note this dessert contains alcohol.</b>	16

## Hot Beverages Coffee

Cappuccino	4.5
Flat White	4.5
Hot Chocolate	4.5
Latte	4.5
Mocha	4.8
Short Black	4.5

## Tea T2 Varieties

Chamomile	5.5
Earl Grey	5.5
English Breakfast	5.5
Green	5.5
Lemongrass & Ginger	5.5
Peppermint	5.5

**Soy milk, Almond milk available. Add \$0.50**



# ANAK-ANAK (KIDS)

**For Children 13 Years and Under**  
*When accompanied with an adult*

110.	<b>Chips With Tomato Sauce</b>	<b>12</b>
111.	<b>Kid's Fried Rice</b>	<b>15</b>
112.	<b>Vegetable Spring Rolls &amp; Chips</b>	<b>15</b>
113.	<b>Fried Noodles with chicken and vegetables</b>	<b>16</b>
114.	<b>Nuggets &amp; Chips</b>	<b>13</b>
115.	<b>Dim Sims &amp; chips</b>	<b>13</b>
116.	<b>Kid's Fish &amp; Chips</b>	<b>16</b>
117.	<b>Kid's Vanilla Ice-cream &amp; Topping (1 scoop)</b>	<b>4.5</b>

