

BANQUET MENU

\$75.00 PER PERSON
(MIN 4 PEOPLE)

OYSTER (RAW) ^{GF} 🌶️
SPICY TUNA

SATAY BEEF SKEWER
CRISPY PRAWN PANCAKE

STEAMED GINGER FISH
PANANG CURRY BEEF ^{GF} 🌶️
SQUID EGG YOLK
PAD SE EW CRISPY PORK

RICE/COCONUT RICE

DESSERT TIRAMISU

\$95.00 PER PERSON
(MIN 4 PEOPLE)

LOBSTER BETEL LEAF ^{GF}
CHILLI BUTTER SCALLOP

E-SAN BEEF TATARE ^{GF} 🌶️
STEAMED DUMPLING

LARB DUCK ^{GF} 🌶️
GRILLED RIB EYE ^{GF}
TOM YUM HOTPOT
GARLIC BUTTER KING PRAWNS
KA NA MOO KROB

RICE/COCONUT RICE

DESSERT TIRAMISU
OR
BANOFFEE TOAST



WEST VILLAGE
FACTORY 2

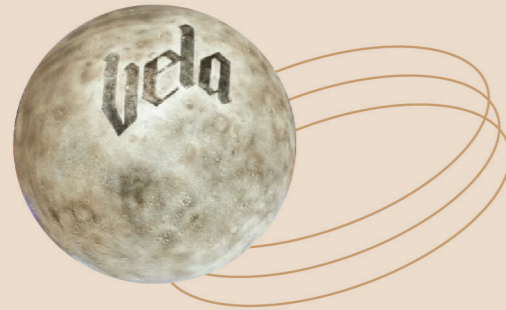
- 10% SURCHARGE APPLIES ON SUNDAYS.
- 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.
- CREDIT CARD SURCHARGES WILL APPLY
- NO SPLIT BILL
- PLEASE INFORM OUR STAFF OF ANY ALLERGY REQUIREMENTS.



WEST VILLAGE FACTORY 2

BITE & SKEWERS

OYSTER (RAW) GF 🌶️	7 EA
Fresh oyster, chilli lime dressing	40/6PCS
CHILLI BUTTER SCALLOP	9 EA
Seared scallop, chilli jam butter, lemon, basil	
LOBSTER BETEL LEAF GF	8 EA
Lobster, nashi pear, mint, fried shallot, green chilli dressing	
TUNA RICE CRACKER GF	8 EA
Raw tuna, Thai herb, mustard, chilli mayo, rice sesame cracker	
CORN CORN (2PCS) GF V	8
Grilled sweet corn, coconut butter, coconut shredded, pamesan cheese	
SATAY BEEF SKEWER (2PCS)	16
Grilled beef satay, peanut butter sauce, pickled	
CHICKEN SKEWER (2PCS)	14
Grilled chicken thigh, nam jim jeaw	



SMALLS

E-SAN BEEF TATARE GF 🌶️	21
Raw beef tartare, roasted ground rice, chilli flake, herbs	
TAMARIND PORK RIB GF	20
Twice cooked pork rib, smoked dry chilli, tamarind sauce	
GARLIC CHIVE CAKE V	15
Wok tossed crispy garlic chive cake, egg, bean sprout	
CRISPY EGGPLANT GF VE	18
Eggplant Stick, fried shallot, chilli tamarind vinegar dressing, garlic	
CRISPY PRAWN PANCAKE	17
Crispy prawn pancake, minced pork fat, raspberry plum sauce	
STEAMED DUMPLING (3 PCS)	17
Prawn dumpling, minced pork fat, light coconut sauce, basil oil	
CHILLI & GARLIC CRISPY PORK 🌶️	22
Wok tossed crispy pork belly, fried garlic, chilli, shallot	
OX TONGUE	20
24hour slow cooked ox tonque, pickled egg yolk, soy lime dressing	

MAIN

GREEN CURRY CHICKEN GF (VO \$28) 🌶️	31
Slow cooked chicken breast, green curry, apple eggplant, basil	
PANANG CURRY BEEF GF 🌶️	31
Angus picanha beef, panang curry, boiled egg, pea eggplant	
CRAB CURRY	48
Crab meat, crispy soft shell crab, yellow curry, egg, shallot	
MASSAMUN LAMB SHANK GF	39
Slow cooked lamb shank, massamun curry, mashed potato	
CRISPY WHOLE FISH GF	56
Crispy whole fish, herbs, sweet&sour dressing	
STEAMED GINGER FISH	40
Murry cod fillet, ginger soy sauce, shallot	
TOM YUM HOTPOT GF (VO \$36) 🌶️	42
Prawn, squid, mushroom, coriander, tom yum soup, chilli	
SQUID EGG YOLK	36
Stir-fried Squid, salted egg yolk-chilli jam sauce, onion, shallot	
CHILLI STIR FRIED SCALLOP 🌶️🌶️	45
Stir-fried Scallop, fresh chilli, kafir lime leaf, garlic shoot, mushroom	
CRISPY CHICKEN CASHEW NUT (VO \$28)	29
Stir-fried crispy chicken, cashew nut, dried chilli, shallot, water chestnut	
KA NA MOO KROB	34
Stir-fried Crispy pork belly, Chinese broccoli	
GARLIC BUTTER PRAWNS (4 PCS)	46
Skull Island tiger prawns, butter shrimp sauce	

SALAD & GRILLED

LARB DUCK GF 🌶️	29
Duck minced salad, herbs, roasted ground rice, chilli lime dressing	
SQUID MANGO SALAD GF 🌶️	30
Grilled squid, green mango, smoked dry chilli, herbs, tamarind lime dressing, cashew nut	
GRILLED PORK JAWL	31
Grilled pork jawl, smoked chilli paste, nam jim jeaw	
GRILLED RIB EYE (250 G) GF	36
Grilled rib eye beef, nam jim jeaw, stir fried vegetable	
PAPAYA SALAD GF 🌶️	16
Green papaya, bean, peanut, tomato, hot chilli	
+CRISPY SOFT SHELL CRAB	25

VE=VEGAN V=VEGETARIAN GF=GLUTEN FREE
VO=VEGETABLES OPTION 🌶️=RATE OF SPICY

NOODLE & FRIED RICE

BEEF FAT FRIED RICE	34
Grilled Angus picanha beef, beef fat fried rice, pickled egg yolk, chilli fish sauce	
CRAB FRIED RICE (VO \$26)	42
Crab meat, fried rice, egg, shallot	
CHICKEN NOODLE CURRY	30
Thai Northern curry, egg noodle, chicken marryland, pickled	
PAD THAI GF	
Pad thai noodle, peanut, garlic chive, bean sprout, egg	
VEGETABLE 26 CHICKEN 27 PRAWN 34	
PAD SE EW	
Rolled noodle, sweet soy sauce, Chinese broccoli, egg	
VEGETABLE 26 BEEF 28 CRISPY PORK 34	

VEGETABLE & VEGAN

BUTTER CURRY PUMPKIN GF V	28
Roasted pumpkin, cauliflower, broccolini, butter curry	
SPICY FRIED RICE V 🌶️	26
Fried rice, chilli garlic sauce, vegetable, tofu, egg	
CASHEW NUT STIR FRIED VE	26
Stir fried mixed vegetable, chilli jam mushroom sauce	
MUSHROOM STIR FRIED VE 🌶️	18
Mixed mushroom, soy bean, chilli	
ASIAN GREEN VE	17
Mixed green vegetable, mushroom sauce	

SIDE DISH

JASMINE RICE GF	5
COCONUT RICE GF	7
BUTTER ROTI	6
GARLIC & EGG FRIED RICE (FOR 2 PP) V	15
STEAMED BROCCOLINI & CAULIFLOWER VE	10

DESSERT

MANGO	14
Mango mousse, fresh mango, sticky rice, coconut whipprd ganache	
TIRAMISU LAVA	14
Mascarpone cream, coffee caramel, savoiardi	
BANOFFEE TOAST	15
Caramel toast, caramelised banana, toffee ice cream	