



CHILLI BANANA

THAI RESTAURANT

www.chillibanana.co.uk

WILMSLOW

THE KINGS ARMS HOTEL
ALDERLEY ROAD · WILMSLOW
CHESHIRE SK9 1PZ
Tel 01625 539100

MACCLESFIELD

THE MERCHANTS HOUSE
59 BUXTON ROAD · MACCLESFIELD
CHESHIRE SK10 1JX
Tel 01625 422332

LIVERPOOL

2 LARK LANE
LIVERPOOL
L17 8US
Tel 0151 726 8641

Thai food is particularly well suited to sharing and in Thailand is generally eaten as such. We have created the following banquet menus so you can enjoy eating this way. They can be shared by 2 or more diners:

You will be served all of the starters to share.

If you choose the soup course, individual soups will be served please choose one of our delicious Thai soups.

Main Course:

For 5 or more you will get every main course dish to share.

For 4 people choose 5 of the 6 main courses

For 3 people choose 4 of the 6 main courses

For 2 people choose 3 of the 6 main courses

Please ask a member of staff for advice or suggestions when ordering.

Special Banquet Menu

Thai Hors D'Oeuvre
Spicy Thai Prawn Crackers

Starter

Satay Gai

marinated skewers of chicken served with peanut sauce and fresh cucumber pickle

Po Pia Tod

miniature Thai spring rolls with savoury filling and sweet chilli dipping sauce

Tod Man Pla

spicy Thai fish cakes with cucumber and crushed peanut pickle

Yam Gai Takrai

crispy lemongrass salad with chicken and kaffir lime leaf

Si Krong Moo Tod

spare ribs marinated in ginger, garlic and coriander

Optional Soup Course

Tom Yam Gai

classic Thai hot and sour chicken soup

Gai Tom Ka

fragrant chicken soup with coconut milk, lemon grass and galangal

Main Course

Pla Kratiem

cat fish with crispy garlic and black pepper

Gaeng Keo Wan Gai

Thai green chicken coconut milk curry

Gai Pad Kimow

'drunken' stir fried chicken with kaffir lime leaf and chilli

Nua Sawan

'heavenly beef' topped with crispy basil leaves

Pad Pak Luam Mit

stir fried mixed vegetables

Pad Thai Jay

vegetarian Thai style special fried noodles

served with

Kow steamed fragrant rice

Jasmine Tea or any Coffee

£23 per person without soup

£26 per person with soup

Connoisseur's Banquet Menu

Thai Hors D'Oeuvre
Salted chilli cashew nuts

1st Starter

Nua Det Deon

strips of marinated sirloin steak with chilli and garlic dipping sauce

Gung Pow

grilled king prawn skewers served with garlic chilli dipping sauce

Po Pia Tod

miniature Thai spring rolls served with dip

Pla Song Krevang

fried cat fish strips with fresh sour mango salad

2nd Starter

Hoy Shell Nam Prik Pow

fresh scallops with chilli oil and sweet basil leaves served in shell

Si Krong Moo Tod

spare ribs marinated in ginger, garlic and coriander

Yam Gai Takrai

crispy lemongrass with lime leaf & chicken

Tempura Gung

king prawn in light batter served with soy and sweet chilli dipping sauce

Main Course

Pla Neung Menow

fresh sea bass steamed with lime chilli and garlic

Gaeng Massaman Nua

Thai 'Muslim' curry, tender beef cubes with baby potato, shallots and peanuts in a rich yet mild coconut milk curry

Gung Raad Kratiem Grob

king prawns topped with crispy garlic and black pepper

Gai Pad Kimow

'drunken' stir fried chicken with kaffir lime leaf and chilli

Nua Sawan

'heavenly beef' topped with crispy basil leaves

Pak Kanaa Fi Daeng

Thai broccoli stir fried with yellow bean and chilli

served with

Kow steamed fragrant rice
Mee Krob sweet crispy noodles

Jasmine Tea or any Coffee

£31 per person

Vegetarian Banquet Menu

Thai Hors D'Oeuvre
Salted chilli cashew nuts

Starter

Satay Het

marinated Chinese mushroom on skewers served with peanut sauce and fresh cucumber pickle

Po Pia Jay

miniature Thai spring rolls with vegetarian filling and sweet chilli dipping sauce

Tod Man Kow Pohd

sweet corn cakes with cucumber and crushed peanut pickle

Yam Takrai Touhu

crispy lemon grass salad with lime leaf and bean curd

Optional Soup Course

Tom Yam Het

classic Thai hot and sour mushroom soup

Tom Ka Jay

fragrant soup with coconut milk, lemon grass and galangal

Main Course

Massaman Taohu

Thai 'Muslim' curry with tofu cubes, baby potato, shallots and peanuts in a rich yet mild curry

Man Jian

battered potato pieces topped with ginger, cloud ear mushroom and spring onion sauce

Pad Kanaa Fi Daeng

Thai broccoli flaming wok fried with yellow bean and chilli

Makua Pad Prik

aubergines stir fried with sweet basil leaves and chilli

Pad Pak Luam Mit

stir fried mixed vegetables

Pad Thai Jay

vegetarian Thai style special fried noodles

served with

Kow steamed fragrant rice

Jasmine Tea or any Coffee

£18.50 per person without soup

£21 per person with soup