

## Passorn Banquet Box

It's time to indulge yourself with the freshest Thai cooking experience!

The Thai spices, Thai herbs and top-quality ingredients bring you the true taste and aromas of the best of Thailand. We have carefully selected authentic Thai dishes to bring you a true Thai experience in the comfort of your home. The perfect weekend indulgence!

### To Start

Thai Prawn Crackers & peanut sauce.

Thai traditional Tom Kha Mushroom and coconut soup.

### Starters

Thai salad of crispy Seabass with green mango, cashew nut, red onion, ginger.

King Prawns Tempura, Thai style, & sweet chili sauce.

### Mains

Angel Curry, char-grilled, marinated 8oz sirloin steak topped with an exotic 'passorn' red curry sauce, accompanied by potatoes.

Thai chicken green curry, bamboo shoots and mixed peppers.

### Side

Steamed fragrant Thai rice, flavoured in coconut, topped with sesame seeds.

**TIP: ALL YOUR FOOD IS FRESHLY-PREPARED, COOKED SO THAT THE FOOD CAN BE STORED IN THE FRIDGE UP TO 5 DAYS OF THE DELIVERY.**

## Reheat Instructions

Thank you so much for ordering Passorn food for your home. We hope you enjoy our authentic Thai dishes!

### Starters

Miang Seabass Sauce

**Can be eaten cold OR heat up the Miang Sauce.**

Cover with cling film and heat up the sauce for just 2-3 minutes in microwave. Once it is ready, pour the sauce on top of the crispy seabass, garnished mix thoroughly and enjoy.

Tom Kha Mushroom Soup

Simply place container into microwave and heat up for few minutes.

Thai King Prawns tempura

You can eat as it is OR heat up in the oven – heat at 180c (160c fan or gas mark 4) for 7-10 minutes.

### Mains

Thai green curry with Chicken

Cover with cling film and heat in microwave for 5 -7 minutes.

Angel Curry (Sirloin Steak)

**We have cooked RARE and you can cook further as you prefer.**

Sirloin and Crispy potatoes: Cover with cling film and heat up in microwave for 3- 5 minutes.

Angel Curry Sauce: Cover with cling film and heat up in microwave for 3-5 minutes OR Bring to the boil in saucepan for few minutes.

**Pour sauce curry on top of your steak & crispy potatoes.**

### Side

Steamed fragrant coconut Thai rice

Heat up in microwave for 3-5 minutes.



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# Menu - Dishes & Their Allergen Content



	Wheat	Peanut	Fish	Sulphur	Crustaceans	Vinegar	Gluten	Sesame	Molluscs	Soya	Egg
<b>To start:</b>											
Prawn Crackers	●										
Peanut sauce		●	●								
Tom Kha Mushroom Soup			●	●							
<b>Starters:</b>											
Thai salad crispy Seabass	●	●									
Ming Sauce			●		●						
King Prawns Tempura	●										
Sweet chili sauce				●		●					
<b>Mains:</b>											
Angel Curry Sirloin									●	●	
Thai chicken green curry			●		●						
<b>Sides:</b>											
Steamed fragrant coconut Thai rice								●			
<b>Addition menus:</b>											
Satay Kai								●			
Panang Curry chicken			●		●						
Seabass Gratium Seabass	●		●				●		●		
Pad Thai Chicken			●				●		●		●
Jasmin Rice											

## Additional menu Items

These can be ordered in addition to the banquet or ordered on their own.  
Each month will bring a delicious new menu. Hope you enjoy it!

### Starter

#### Satay Kai

Marinated chicken on bamboo skewers, cooked over charcoal

### Mains

#### Keang Panang

A rich and creamy red curry with Chicken , large red chili and kaffir lime leaves

#### Pla Ka Pong Tod Grob

Crispy fillets of Seabass, with crispy garlic, back pepper dressing

#### Pad Thai

Traditional Thai noodles with Chicken . bean sprouts, spring onion, free range egg

#### Kao Sauy

Thai royal fragrant steamed rice

## Reheat Instructions

#### Satay Kai

Cover with cling film and place into  
Microwave for few minutes

#### Panang Curry Chicken

Cover with cling film and heat in microwave  
for 5 -7 minutes OR Bring into the boil in a  
saucepan for few minutes

#### Gratium Seabass

Cover seabass with cling film and heat with  
in the microwave for a few minutes

#### \* Seabass Gratium Sauce\*

Cover with cling film and heat up in  
microwave for 3-5 minutes OR Bring to the  
boil in saucepan for few minutes

#### Pad Thai Noodles

Pad Thai supplemented with extra sauce, you  
wish to reheat after being kept in the fridge.  
Pour Pad Thai Sauce on noodles and place into  
pre-heat oven at 180c (160C fan or gas mark 4)  
for 7-10 minutes. Mix thoroughly and enjoy!

#### Steamed fragrant

Thai rice - Heat up in microwave  
for 3-5 minutes

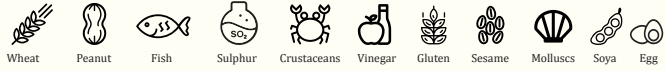
All food is freshly -prepared, cooked so that the food can be stored in the fridge between 1-5c up to 5 days of delivery / collection. All foods are labelled and all allergen information can be found on the reverse of this card.

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# Menu - Dishes & Their Allergen Content



	Wheat	Peanut	Fish	Sulphur	Crustaceans	Vinegar	Gluten	Sesame	Molluscs	Soya	Egg
<b>To start:</b>											
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Peanut sauce		●	●								
Tom Kha Mushroom Soup			●	●							
<b>Starters:</b>											
Thai salad crispy Seabass	●	●									
Ming Sauce			●		●						
King Prawns Tempura	●										
Sweet chili sauce				●		●					
<b>Mains:</b>											
Angel Curry Sirloin									●	●	
Thai chicken green curry			●		●						
<b>Sides:</b>											
Steamed fragrant coconut Thai rice								●			
<b>Addition menus:</b>											
Satay Kai								●			
Panang Curry chicken			●		●						
Seabass Gratium Seabass	●		●				●		●		
Pad Thai Chicken			●				●		●		●
Jasmin Rice											