



Dear Guest,

Christmas parties should be festive and fun - with plenty of great food, great service and great times. At Red Spoon Thai, we'll make sure your Christmas function is an unforgettable celebration!

For all Christmas bookings of 12 or more guests, we are delighted to offer a tantalising range of Set Menu options. The function menus include entrees, main courses and dessert. All menus contain various dishes which will be suiting everyone's taste to share at the table. We also offer vegetarian dishes as well as a la carte and gluten free dishes upon your request.

At Red Spoon Thai, we are just as serious about you having a good time with us, as you can enjoy a contemporary Thai food with authentic taste at a reasonable price, good ambience and friendly staff will ensure your guests are made to feel welcome and enjoy an unforgettable dining experience.

To make a reservation, simply fill in the attached booking form and fax or email it back to us using the details listed overleaf. To secure your booking, credit card details are required for a holding deposit of \$10 per person. One of our friendly store managers will contact you to finalise your booking and ensure all of your needs are met.

Please take the time to read our terms and conditions. Should you have any queries, please do not hesitate to contact us.

We look forward to hosting your Christmas function and creating a memorable dining experience.

Kind regards

Red Spoon Thai





Top Ryde City - NSW

R3002, G Level, Top Ryde City Shopping Centre
Corner Blaxland road and Delvin St
Ryde NSW 2112
P: (02) 9808 3998
E: Info@redspoonthai.com

CAPACITY: 150

Main Floor 60

Outdoor Dining 70

Private Dining Room 10-25

Can be separated into two smaller rooms



Red Spoon Thai have a selection of delicious set menus for your group booking.

Christmas **Set Menu 1** (Entree and Main) \$39 per person

Christmas **Set Menu 2** (Entrée, Main and Dessert) \$45 per person

Christmas **Set Menu 3** (Entree, Soup, Main and Dessert) \$50 per person

Christmas **Set Menu 4** (Entree, Soup, Main and Dessert) \$55 per person

Christmas **Tasting Menu** (Entree, Main and Dessert) \$49 per person

A variety of beverage packages are also available.

See overleaf for a full breakdown of our set menus and beverage packages.

Set Banquet Menu

\$39

Share Entrée

Red Spoon Golden Bag

Golden fried pastry, crab meat, minced chicken, peanut, toasted coconut bits and plume sauce

Crisp Spiced rice ball

Red Spoon pancake

Pan fried blue mussel, bean sprouts and crispy flour and Siracha sauce

Share Main

Crying Tasmania Tiger

Char grilled medium rare marinated wagyu beef with five spice and caramelized tamarind dressing on bed of bok choy

Massamun Lamb Shank

A must try, Red Spoon's signature dish. Braised lamb shank with baby potato and massamun curry

Chilli Kaffir Lime leave with soft shell crab

Steam Chinses Broccoli with House chilli jam

“HOM MALI” jasmine rice

Red Spoon rice from North eastern of thailand Province

Set Banquet Menu

\$45

Share Entrée

Betel Leaf

Wild betel leaf filling with prawn thai herbs and chef's special sauce

Petite Chicken Satay

Chargrilled marinated chicken homemade peanut sauce, cucumber relish

Curry Puff

Fried pastry puff stuffed with mix vegetables
Served with homemade sweet chilli sauce

Soft Shell Crab papaya

North eastern style a salad of shredded green
papaya, peanut nut, chilli and lime

Turmeric squid

Fried New Zealand squid, soft batter, turmeric,
Northern Thai style crispy sweet rice noodle and sweet chilli sauce

Share Main

Phad Thai

Traditional Thai style fried thin rice noodles, Shrimps, peanuts,
egg and bean sprouts

Chicken Cashew Nut

mild chilli jam, vegetables and roasted cashew nuts

Cinnamon Duck

A side of tender roasted duck with lightly spiced and
plum sauce, shiitake mushroom and herbs

Thai Green Curry of beef with roti

green chilli paste, kaffir lime leaves and basil leaves

Stir Fried Asian Green

Fresh Asian green vegetables quickly stir fried with tofu, garlic and oyster sauce

"HOM MALI" jasmine rice

Red Spoon rice from North eastern of Thailand Province

Set Banquet Menu

\$50

Share Entrée

Paradise Prawn

Grilled Paradise prawn and deep fried tofu with som tam thai and coriander leaves

Curry Puff

Fried pastry puff stuffed with mix vegetables
Served with homemade sweet chilli sauce

Petite Chicken Satay

Chargrilled marinated chicken homemade peanut sauce, cucumber relish

Blue Swimmer Dumpling

Fried, minced prawn, crab meat,
minced chicken, wrapped in bean curd skin

Bangkok Style Tom Yum Prawn

Share Main

Crying Tasmania Tiger

Char grilled medium rare marinated wagyu beef with five spice and caramelized tamarind dressing on bed of bok choy

Panaeng Duck Lychees

Pad Prik Khing moo gub

Stir fried crispy fish cakes with pork and salted egg

Glazed baby trout

Glazed baby trout, sweet soy,
chilli lime and green mango dipping

Asian Green Stir Fried

Fresh Asian green vegetables quickly stir fried with tofu, garlic and oyster sauce

“HOM MALI” jasmine rice

Red Spoon rice from North eastern of thailand Province

Set Banquet Menu

\$55

Share Entrée

Betel Leaf

Wild betel leaf filling with prawn thai herbs and chef's special sauce.

Red Spoon Golden Bag

Golden fried pastry, crab meat, minced chicken, peanut, toasted coconut bits and plume sauce.

Issan Pork Skewer

Char-grilled skewers of marinated tender pork, chilli, tamarind sauce accompanied with sticky rice.

Soft Shell Crab Mango

North eastern style a salad of shredded green mango, cashew nut, coriander, chilli and lime.

Bangkok Style Tom Khan chicken

Share Main

Phad Thai King Prawn

Traditional Thai style fried thin rice noodles, Shrimps, peanuts, egg and bean sprouts

Massamun Lamb Shank

A must try, Red Spoon's signature dish. Braised lamb shank with baby potato and massamun curry

Heavenly Spare rib

Grilled marinated pork spare ribs in Red spoon's homemade sauce served with vegetables relish and cherry tomatoes

Steamed Baby baramundi

with ginger & asian celery

Chilli Jam Pumpkin Stir fry

Stir fried pumpkin, snow peas, capsicum, mushroom, tofu, and coriander with Red Spoon's special sauce

"HOM MALI" jasmine rice

Red Spoon rice from North eastern of thailand Province

Tasting Set Menu \$49

Choose Your 4 Favorite Entrée Tasting Dishes... Your 1 Favorite Main dish

Share Entrée

Betel Leaf

Wild betel leaf filling with prawn Thai herbs and chef's special sauce

Paradise Prawn

Grilled Paradise prawn and deep fried tofu with som tam thai and coriander leaves

Issan Pork Skewer

Char-grilled skewers of marinated tender pork, chilli, tamarind sauce accompanied with sticky rice

Soft Shell Crab Mango

North eastern style a salad of shredded green mango, cashew nut, coriander, chilli and lime

Petite Chicken Satay

Chargrilled marinated chicken breast

Blue Swimmer Dumpling

Fried, minced prawn, crab meat, minced chicken, wrapped in bean curd skin

Fried vegetarian spring roll

Curry Puff served with homemade sweet chilli sauce

Choose 1 Favorite Main Courses

Phad Thai King Prawn

Traditional Thai style fried thin rice noodles, Shrimps, peanuts, egg and bean sprouts

Crying Tasmania Tiger

Char grilled medium rare marinated wagyu beef with five spice and caramelized tamarind dressing on bed of bok choy

Massamun Lamb Shank

A must try, Red Spoon's signature dish. Braised lamb shank with baby potato and massamun curry

Cinnamon Duck

A side of tender roasted duck with lightly spiced and plum sauce, shiitake mushroom and herbs

Braised Pork Belly

Sweet soy, cinnamon and star anise served with stir fried bok choy

Atlantic Salmon Fillet

Seared, grilled Atlantic salmon fillet, red onion, green apple, cashew nut and chilli-lime dressing

HOM MALI" jasmine rice

Red Spoon rice from North eastern of thailand Province

Dessert



Beverage packages

Service of alcohol will be in accordance with RSA legislation.
All Beverage Packages commence at the confirmed reservation time.
Cocktails and spirits are available and will be charged on consumption basis.

BEVERAGE PACKAGE \$30.00 per person

INCLUDES

Premium Import Beers - Singha & Asahi
Bottled Wines - Premium House Reds & Whites
Premium Sparkling Wines
Variety of Soft Drinks
Variety of Juices
Iced Water

NON-ALCOHOLIC BEVERAGE PACKAGE \$15.00 per person

INCLUDES

Variety of Soft Drinks
Variety of Juices
Iced Water





Function terms and conditions

DEPOSITS

To secure your booking, credit card details are required for a holding deposit of \$10 per person for group bookings with 12 or more guests. No money will be charged to the credit card, however a charge may apply for cancellations or alterations made within 24 hours.

ALTERATIONS TO BOOKINGS

The final number of guests must be confirmed 24 hours before the confirmed time and date of your function. In the event that guest numbers are reduced within this time period a \$10 per person charge may apply.

CANCELLATIONS

Cancellations made within 24 hours may incur a charge of \$10 per person or the holding deposit.

ARRIVAL SEATING TIMES

Kindly emphasise to your guests the importance of arriving to Red Spoon slightly ahead of your agreed time. This will ensure you can enjoy your meal within the agreed time period.

REQUESTED SEATING & CAPACITY

We will always do our best to accommodate your seating requests, however no request can be guaranteed. Please be aware that large groups may be seated on multiple tables.

CAKEAGE

Guests are welcome to bring their own Christmas cake with no charge

BYO

Red Spoon is a fully licensed restaurant and BYO wine only-corkage \$3 per person

MENUS & BEVERAGE PACKAGES

All menu items and prices are subject to change and seasonal availability.



Our Function Department will contact you within 48 hours to confirm your booking
(Your booking is not confirmed until you have received confirmation from our functions department)

Booking Date: _____ **No of Adults:** _____ **No of Children (under 12):** _____

Preferred Time: _____ **Requests:** Private Dining Room High Chairs Pram Space

Booking Name: _____ **Company Name:** _____

Email: _____

Phone: _____ **Mobile:** _____

Occasion: _____

Comments:

MENU SELECTION: Please tick your menu selection

Set Menu 1 Set Menu 2 Set Menu 3 Set Menu 4 Tasting Set Menu

BEVERAGE SELECTION: Please tick your beverage selection

Beverage Package Type _____

DEPOSIT PAYMENT DETAILS:

CARD TYPE: VISA MASTERCARD AMEX

Credit Card No: _____ Expiry Date: _____

Name of Cardholder: _____ **Deposit Amount: AUD \$** _____

A holding deposit of \$10 per person is required for group bookings with 12 or more guests. (This is a holding deposit and will only be deducted from your account should the Red Spoon terms and conditions not be adhered to).

I have read and understood the booking terms and conditions of Red Spoon Restaurant

X _____ X _____
Authorised Signature Date