

Seven Course Tasting Menu For 2

*Not sure what to get? Too many delicious choices? Then leave the decision to us!
Sample the best Banana Leaf has to offer with this seven course tasting menu
that will leave you clamoring for more.*

Papaya & Pineapple Salad

Fresh tropical fruit green salad, with crushed peanuts
and spicy lemongrass house vinaigrette.

Suggested Wine: Sauvignon Blanc, Babich Marlborough (N.Z.) \$4.5/3oz gls.

Roti Canai & Vegetable Spring Rolls

Deep fried spring rolls filled with jicama roots, green bean, celery,
cabbage & carrot, accompanied by flaky layered bread with curry dip.

Suggested Wine: Gewurtztraminer, Mt. Boucherie VQA (BC) \$3.5/3oz gls.

Chicken Satay

Malaysia's most signature stall food,
grilled marinated skewers with spiced peanut dip.

Suggested Wine: Viognier, La Frenz (BC) \$5/3oz gls.

Abundance of Seafood in Gulai Sauce

A true taste of the ocean: tiger prawns, scallops, mussel, clam, and snapper fillets
simmered with okra in spicy turmeric coconut sauce made with
tamarind, galangal, lemon grass & ginger.

Sambal Green Bean, Eggplant & Tomato

Stir-fried vegetable with dried shrimp and chili paste.

Rendang Boneless Beef Shank Curry

Stewed beef shank in rich Malaysian curry spices with coconut milk.

Main courses accompanied by rice

Suggested Wines For Main Course:

Pinot Noir, Mt. Boucherie VQA (BC) \$3.5/3oz gls.

Pisang Goreng

Crispy fried banana with vanilla ice cream topped with
crushed peanut & gula melaka.

\$25/person

+\$15 for four glasses of sampler wine

Tax & Gratuities Not Included