

functions pack

// special events
// corporate functions
// private events
// lunch or dinner

amok
restaurant

modern cambodian



celebrate with us

With our intimate and warmly lit space, amok can accommodate sit down dinners or cocktail functions with a capacity of 45 guests.

We can help you host your next celebration, whether it's a birthday, anniversary, hens party or corporate function. We'll work closely with you to create a unique experience with a modern Cambodian flavour.

All memorable events needs great company, delcious food and beverages to match. We invite you to bring the company, and we'll do the rest.



canapé packages

These canapés are great for your cocktail event. Serving a great mix of sizeable finger food, guests will be able to enjoy the socialising without feeling hungry.

Please note, a beverage package must accompany your canape package

standard – \$32pp

(min 30 pax)

- Freshly shucked Australian oyster, mango boba, Kampot black pepper, truffle oil, fresh lime juice (gf)
- House cured Tasmanian salmon, ginger lime zest, lychee liqueur & Aperol, pomegranate & pomelo, toasted coconut dressing, crispy rice cracker (gf)
- Crispy eggplant chips, grilled sweet corn, toasted Battambang jasmine rice, chilli spiced yoghurt dip (v) (gf)
- Phnom Penh grilled corn cob, truffle oil mayo, balsamic spring onion dressing (v) (gf)
- Cambodian crispy fried chicken ribs with spicy lemongrass, sweet potato chips, sweet chilli midressing, matcha mayo dip (gf)

deluxe – \$46pp

(min 25 pax)

- Freshly shucked Australian oyster, mango boba, Kampot black pepper, truffle oil, fresh lime juice (gf)
- House cured Tasmanian salmon, ginger lime zest, lychee liqueur & Aperol, pomegranate & pomelo, toasted coconut dressing, crispy rice cracker (gf)
- Crispy eggplant chips, grilled sweet corn, toasted Battambang jasmine rice, chilli spiced yoghurt dip (v) (gf)x
- Free range BBQ glazed pork belly, steamed bao, pickled daikon, Vietnamese mint, cucumber, sweet chilli jam
- Phnom Penh grilled corn cob, truffle oil mayo, balsamic spring onion dressing (v) (gf)
- Cambodian crispy fried chicken ribs with spicy lemongrass, sweet potato chips, sweet chilli midressing, matcha mayo dip (gf)

set menu

We have set menus for sit down dinners with three options to choose from depending on how big your guests appetite is. Please advise of your guests dietary requirements and we'll endeavour to accommodate their special requests. Our team will make the process as smooth as possible so you and your guests can have a great time.

4 courses – \$52pp

(min 40 pax or 25 pax with beverage package)

- Freshly shucked Australian oyster, mango boba, Kampot black pepper, truffle oil, fresh lime juice (gf)
- Free range BBQ glazed pork belly, steamed bao, pickled daikon, Vietnamese mint, cucumber, sweet chilli jam

choice of:

- Cambodian crispy fried chicken ribs with spicy lemongrass, sweet potato chips, sweet chilli midressing, matcha mayo dip (gf)
- grassfed medium rare scotch fillet beef salad, fresh morning glory & banana blossom, spiced cashews, chilli jam dressing (gf)

choice of:

- Vanilla coconut creamacotta, spiced ginger crumb, caramelised compressed pineapple, amokmade pineapple ice cream & honeycomb
- Sweet crunchy red rice ball, amokmade creamy avocado ice cream, mango boba, toasted coconut
- seasonal Amok surprise (gf available)

5 courses – \$70pp

(min 30 pax or 20 pax with beverage package)

- Freshly shucked Australian oyster, mango boba, Kampot black pepper, truffle oil, fresh lime juice (gf)
- House cured Tasmanian salmon, ginger lime zest, lychee liquer & Aperol, pomegranate & pomelo, toasted coconut dressing, crispy rice cracker (gf)

- Crispy king prawn, brioche roll, chocolate bacon, gherkin, smoky paprika mayo

choice of:

- 12-hour twice cooked tender beef ribs, chef's special sauce, caramelised coconut, grilled pickled pineapple, morning glory (gf)
- Cambodian duck curry in amokmade Cambodian red kroeung (gf)

choice of:

- Vanilla coconut creamacotta, spiced ginger crumb, caramelised compressed pineapple, amokmade pineapple ice cream & honeycomb
- Sweet crunchy red rice ball, amokmade creamy avocado ice cream, mango boba, toasted coconut
- seasonal Amok surprise (gf available)

chef's sharing menu – \$62pp

(min 34 pax or 20 pax with beverage package)

Feast with your guests and indulge in our popular **Chef's Sharing Menu**. This is also available as a package so you can enjoy the 8 courses that we offer for our dine in guests.



beverage packages



standard package

- 2 Hours - \$39pp
- 3 Hours - \$49pp
- 4 Hours - \$59pp

Includes:

- Sauvignon Blanc, Pinot Noir
- Angkor Beer, Tiger Beer, Coopers Light Premium
- Selection of soft drinks

deluxe package

- 2 Hours - \$49pp
- 3 Hours - \$59pp
- 4 Hours - \$69pp

Includes:

- Rose, Sauvignon Blanc, Pinot Noir, Pinot Grigio, Shiraz
- Angkor Beer, Tiger Beer, Kirin Megumi, White Rabbit, Coopers Light
- Selection of soft drinks

upgrade options

Spirits

Add spirits to your beverage package for an additional \$10pp per hour
Includes Vodka, Gin, Whisky, Rum

Cocktails

Fancy a cocktail on arrival for your guests? Add the ice breaker beverage for an additional \$15pp

Bar tab

Give your guests unlimited beverage options with a bar tab to your specified limit

talk to us

When you and your guests are ready to try Cambodian, get in touch to see how we can help with your next event. Save yourself the time and hassle and not to mention, the cooking and cleaning!

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