

## Catering Menu B

**9 Course @ \$17 per person (Min 30 pax)**

**1. Prawn Cake**

**2. Choice of Fish**

- Deep Fried Fish Fillet with Chilli Sauce (Spicy)
- Deep Fried Fish Fillet with Basil Leaf (Spicy)
- Deep Fried Fish Fillet with Pepper & Garlic (Non-Spicy)
- Deep Fried Fish Fillet with Tamarind Sauce (Non-Spicy)
- Deep Fried Fish Fillet with Sweet & Sour Sauce (Non-Spicy)

**3. Fried Prawn with Chilli Paste**

**4. Choice of Thai Green Curry**

- Green Curry Chicken
- Green Curry Beef
- Green Curry Vegetarian

**5. Pandan Chicken**

**6. Fried Mixed Vegetables**

**7. Phad Thai (Fried Thai Small Kway Teow)**

**8. Choice for Rice**

- Olive Rice
- Pineapple Rice

**9. Choice of Dessert**

- Red Ruby
- Thai Chendol
- Tapioca with Coconut Milk
- Assorted Coconut Jelly



Kindly note that there is no drink for this menu. Drinks can be ordered at \$1 per pax.

Drink choices:

- Lime Juice
- Ice Lemon Tea
- Fruit Punch
- Thai Tea
- Lemongrass Drink

**Terms & Conditions**

- Complete buffet layout with warmers, tables, and tablecloth will be provided
- Full set of disposable wares (plates, forks and spoons, chilli, serviettes and garbage bags)
- Minimum order is 30 pax
- A \$80 transportation charge is applicable

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**Catering Enquiries:**

Call 9838 8153 (Suwarat) or 9271 5706 (Happy) or email [catering@jai-thai.com](mailto:catering@jai-thai.com)