

Catering Menu D

11 Course @ \$24 per person (Min 30 pax)

1. **Mixed Appetizers (Thai Fish Cake, Prawn Cake, Spring Rolls, DF. Bean Curd)**
2. **Fried Prawn with Tamarind Sauce**
3. **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)
4. **Choice of Tom Yum Seafood Soup**
 - Tom Yum Clear Soup (Aromatic with Herbal and Spices Taste)
 - Tom Yum With Chilli Paste (Slightly Thicker Soup with Red Chilli Paste)
5. **Fried Squid with Chilli Paste**
6. **Choice of Thai Green Curry**
 - Green Curry Chicken
 - Green Curry Beef
 - Green Curry Vegetarian
7. **Fried Lemon Leaf Chicken**
8. **Fried Broccoli with Chinese Mushroom**
9. **Phad Thai (Fried Thai Small Kway Teow)**
10. **Choice for Rice**
 - Olive Rice
 - Pineapple Rice
11. **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

Order online today at Jai-Thai.com!

Catering Enquiries:

Call 9838 8153 (Suvarat) or 9271 5706 (Happy) or email catering@jai-thai.com