

Catering Menu B

9 Course @ \$15 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

- o Green Curry Chicken
- o 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
 - o Olive Rice
 - Pineapple Rice

9. Choice of Dessert

- Red Ruby
- o Thai Chendol
- o 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:

- o Lime Juice
- o Ice Lemon Tea
- o Fruit Punch
- o Thai Tea
- o 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 \$60 transportation charge is applicable

Order online today at Jai-Thai.com!

Catering Enquiries:
Call 9838 8153 (Suwarat) or 9271 5706 (Happy) or email catering@jai-thai.com