



15位套餐 Set for 15 Persons

\$2,288

- 16pcs 串燒沙嗲 (豬肉、雞肉)
(8pcs each) Pork and Chicken Satay
- 15pcs 越式蒜茸牛油雞翼
Chicken Wings with
Garlic Butter Vietnamese Style
- 15pcs 越式素菜米紙卷 
Rice Paper wrapped with Vegetables and
Mushrooms Rolls Vietnamese Style
- 2lbs 泰式柚子沙律 
Pomelo Salad Thai Style
- 2lbs 青咖喱南瓜豬頸肉 
Green Curry with Pumpkin and Tender Pork
- 2lbs 泰式炒什菜 
Sautéed Mixed Vegetables Thai Style
- 2lbs 泰式蝦炒金邊粉
Pai Tai with Shrimp
- 2lbs 菠蘿雞柳炒飯
Fried Rice with Chicken Fillet and Pineapple
- 15pcs 千層糕
Thai Herb Thousand Layer Cakes
- 2lbs 芒果椰汁鴛鴦糯米飯
Mango with Black and White Glutinous Rice

 辛辣Spicy  素菜Vegetarian



25位套餐 Set for 25 Persons

\$3,688

- 25pcs 泰式春卷
Deep Fried Spring Rolls Thai Style
- 25pcs 扎肉鮮蝦米紙卷
Rice Paper wrapped with
Vietnamese Sausage and Shrimps
- 3lbs 泰國酸辣青芒果沙律  
Yum Spicy Green Mango Salad
- 26pcs 泰式炭燒沙嗲 (豬肉、雞肉)
(13 pcs each) Pork and Chicken Satay
- 2 Whole 泰國南乳吊燒雞
Roast Chicken with
Red Bean Curd Sauce Thai Style
- 3lbs 酸甜菠蘿排骨
Fried Pork Ribs with Pineapple in Sweet
and Sour Sauce
- 3lbs 黃咖喱什菜 
Yellow Curry with Mixed Vegetables
- 3lbs 炒香葉肉碎茄子豆腐 
Sautéed Eggplant, Minced Meat and
Bean Curd with Basil
- 3lbs 吞拿魚香芒炒飯
Fried Rice with Mango and Tuna
- 3lbs 乾炒蝦金邊粉
Pai Tai with Shrimp
- 25pcs 西米糕
Coconut with Sago Cakes
- 25pcs 椰青糕
Young Coconut Jelly

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35位套餐 Set for 35 Persons

\$5,188

- 36pcs 串燒沙嗲 (豬肉、雞肉)
(18 each) Pork and Chicken Satay
- 35pcs 越式扎肉香芒米紙卷
Rice Paper wrapped with
Vietnamese Sausage and Mango
- 35pcs 泰式春卷
Deep Fried Spring Rolls Thai Style
- 3lbs 鮮蝦柚子沙律 🍷
Pomelo Salad with Shrimps,
Dried Fish and Cashew Nuts
- 3 Whole 泰國南乳吊燒雞
Roast Chicken with
Red Bean Curd Sauce Thai Style
- 3lbs 紅咖喱魚柳 🍷
Red Curry with Fish Fillet
- 3lbs 竹筴什菌豆腐 🌿
Braised Assorted Mushrooms with
Bamboo Piths and Bean Curd
- 3lbs 泰式炒什菜 🌿
Sauteed Mixed Vegetables Thai Style
- 4lbs 吞拿魚香芒炒飯
Fried Rice with Mango and Tuna
- 4lbs 泰式蝦醬炒飯
Fried Rice with Shrimp Paste Thai Style
- 4lbs 乾炒蝦金邊粉
Pai Tai with Shrimp
- 4lbs 芒果椰汁鴛鴦糯米飯
Mango with Black and White Glutinous Rice
- 35pcs 千層糕、西米糕、椰青糕拼盤
Thai Dessert Combo (Thousand Layers
Pudding, Sago Pudding with Coconut Milk
and Young Coconut Pudding)

千層糕、西米糕、
椰青糕拼盤
Thai Dessert Comb



Appetizer 頭盤

- \$350/2lbs 炭燒豬頸肉
Charcoal Broiled Tender Pork
- \$288/24pcs 越式蒜茸牛油雞翼
Chicken Wings with
Garlic Butter Vietnamese Style
- \$288/24pcs 串燒沙嗲 (豬肉 或 雞肉)
Pork or Chicken Satay
- \$288/24pcs 芝麻蝦多士
Deep Fried Sesame Prawn on Toasts
- \$288/24pcs 泰式春卷
Thai Spring Rolls
- \$312/24pcs 泰式炸蝦餅
Deep Fried Prawn Cakes Thai Style
- \$295/24pcs 泰式炸魚餅
Deep Fried Fish Cakes Thai Style

炭燒豬頸肉
Charcoal Broile
Tender Pork



泰式炸蝦餅
Deep Fried Prawn C
Thai Style

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Appetizer 頭盤

- \$336/24pcs** 越式蔗蝦
Prawn Mousse on Sugar Cane Sticks
- \$195/24pcs** 香芒素菜米紙卷
Rice Paper wrapped with Mango, Vegetables and Mushrooms Rolls
- \$260/24pcs** 酥炸軟殼蟹香芒米紙卷
Rice Paper wrapped with Deep Fried Soft Shell Crab and Mango

Salad 沙律

- \$150/2lbs** 泰式青木瓜沙律
Green Papaya Salad Thai Style
- \$152/2lbs** 泰式酸辣青芒果沙律
Yum Spicy Green Mango Salad
- \$175/2lbs** 泰式鮮果沙律
Fresh Fruit Salad Thai Style
- \$300/2lbs** 鮮蝦柚子沙律
Pomelo Salad with Shrimps, Dried Fish and Cashew Nuts



酥炸軟殼蟹香芒米紙卷
Rice Paper wrapped with Deep Fried Soft Shell Crab and Mango



鮮蝦柚子沙律
Pomelo Salad with Shrimps, Dried Fish and Cashew



Main Course 主菜

- \$260/Whole** 泰國傳統海南雞
Traditional Hainanese Chicken
- \$250/2lbs** 越式香茅豬扒
Lemongrass Pork Chop Vietnamese Style
- \$160/2lbs** 酸甜菠蘿排骨
Fried Pork Ribs with Pineapple in Sweet and Sour Sauce
- \$190/2lbs** 秘制三味魚柳
Deep Fried Fish Fillets with Trio Flavour Sauce
- \$160/2lbs** 泰式炒什菜
Sauteed Mixed Vegetables Thai Style
- \$190/2lbs** 黃咖喱魚柳
Yellow Curry with Fish Fillet
- \$250/2lbs** 青咖喱南瓜雞柳
Thai Green Curry with Pumpkin and Chicken Fillet
- \$350/2lbs** 越式咖喱牛筋牛腩
Vietnamese Curry Beef Brisket and Tendon

越式咖喱牛筋牛腩
Vietnamese Curry Beef Brisket and Tendon



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Main Course 主菜

- \$160/2lbs** 爆炒蓮藕西蘭花 
Stir Fried Lotus Root and Broccoli
- \$280/2lbs** 越式咖喱豬扒 
Curry Pork Chops Vietnamese Style
- \$220/Whole** 泰國南乳吊燒雞
Roast Chicken with Red Bean Curd Sauce Thai Style
- \$160/2lbs** 紅 / 黃咖喱 
Mixed Vegetables with Red / Yellow Curry
- \$250/2lbs** 芥蘭炒豬頸肉
Fried Kale with Tender Pork
- \$160/2lbs** 炒香葉茄子豆腐毛茄 
Stir Fried Eggplant and Okra with Bean Curd and Basil
- \$160/2lbs** 泰式攪角炒肉碎四季豆 
Fried Minced Pork with Green Bean and Olives Thai Style
- \$170/2lbs** 竹筴什菌豆腐 
Braised Assorted Mushrooms with Bamboo Piths and Bean Curd



泰國南乳吊燒雞
Roast Chicken with Red Bean Curd S Thai Style



炒香葉茄子豆腐毛茄
Stir Fried Eggplant and Okra with Bean Curd and Basil

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Photos are for Reference Only 相片只供參考



Rice & Pasta 飯及麵

- \$220/2lbs** 泰式蝦炒金邊粉
Pai Tai with Shrimp
- \$180/2lbs** 泰式素菜炒金邊粉 
Pai Tai with Vegetables
- \$250/2lbs** 泰式海鮮炒媽媽麵
Fried Thai Noodles with Seafood
- \$195/2lbs** 香葉肉碎炒河粉 / 飯 
Fried Rice Noodles / Rice with Minced Meat and Basil
- \$200/2lbs** 吞拿魚香芒炒飯
Fried Rice with Mango and Tuna
- \$200/2lbs** 泰式蝦醬炒飯
Fried Rice with Shrimp Paste Thai Style
- \$260/2lbs** 菠蘿雞柳炒飯
Fried Rice with Chicken Fillet and Pineapple
- \$180/2lbs** 泰式香芒素菜炒飯 
Fried Rice with Mango and Vegetables Thai Style

Dessert 甜品

- \$120/12pcs** 西米糕
Coconut Sago Pudding
- \$120/12pcs** 千層糕
Thousand Layer Cake
- \$168/2lbs** 芒果椰汁鴛鴦糯米飯
Mango with Black and White Glutinous Rice
- \$110/12pcs** 椰青糕
Young Coconut Jelly

泰式蝦炒金邊粉
Pai Tai with Shrimp



芒果椰汁鴛鴦糯米飯
Mango with Black and White Glutinous Rice



菠蘿雞柳炒飯
Fried Rice with Chicken and Pineapple