

CATERING MENU (1tray for 5pp)

APPIZTIZER

GAI TOD \$75 CRUNCHY CHICKEN THIGH TOPPED WITH CRISPY SHALLOT, SWEET CHILI SAUCE ON SIDE

PORK JOWL \$70 SUCCULENT GRILLED PORK JOWL

YUM NAEM (SP) \$70 LAOTIAN CRISPY RICE WITH SOUR PORK SAUSAGE, CHILI PEANUT, SHALLOT, SCALLION, CILANTRO, GINGER

TARO FRITTER (V) \$60 SAVORY SWEET CRUNCHY FRITTERS OF TARO, SWEET POTATO BLACK BEAN, SERVED WITH SWEET CHILI SAUCE AND CRUSHED PEANUTS

HOY JOR \$85 FRIED STUFFED TOFU SKIN ROLL PORK, CRAB MEAT SERVED WITH PLUM SAUCE

VEG DUMPLING (V) \$55 RICE DUMPLING WITH PEANUT, SHALLOT, RADISH, CILANTRO

SOM TUM THAI (SP)(GF) \$70 GREEN PAPAYA, PEANUT, CHERRY TOMATO, LIME, THAI LONG BEANS, DRIED SHRIMP, CHILI

SOM TUM CRAB (SP)(GF) \$75 GREEN PAPAYA, FERMENTED ANCHOVY PASTE, CHERRY TOMATO, LIME, THAI EGGPLANT, SALTED CRAB, SHRIMP PASTE CHILI

SEE KRONG MOO TOD \$60 FRIED MARINATED PORK RIBS, TOP WITH OUR SIGNATURE CRISPY GARLIC SERVED WITH TAMARIND CHILI SAUCE

MAIN-COURSE

PAD CHA TALAY (SP) \$110 SHRIMP, SQUID, MUSSEL, BAMBOO, EGGPLANT, KAFFIR LIME LEAF PEPPERCORN, KRACHAI

MASSAMAN BRISKET (GF) \$110 BRAISED BRISKET BEEF, POTATO, FRIED SHALLOT, PEANUT

GREEN CURRY CHICKEN (SP)(GF) \$75 THAI EGGPLANT, BAMBOO SHOOT, LONG HOT CHILI, BASIL

PAD PAK (GF)(V) \$75 RAINBOW CARROT, BOKCHOY, STRING BEAN, MUSHROOM

GOONG GAREE \$110 SHRIMP, ONION, LONG RED CHILI, CHINESE CELERY, SCALLION
GARLIC, EGG

CRAB FRIED RICE \$110 BLUE CRAB, GARLIC, ONION, SCALLION, EGG, CILANTRO

PAD SEE EW BEEF \$85 RICE NOODLE, EGG, CHINESE BROCCOLI

DRUNKEN NOODLE CHICKEN (SP) \$85 RICE NOODLE, GARLIC, STRING BEAN,
LONG HOT CHILI, BASIL YOUNG PEPPERCORN

PAD MHEE KO RAD \$85 THIN RICE NOODLE ,THAI SOYBEAN PASTE, SHRIMP, EGG
CHIVE, BEANSPROUT, SWEET PICKLED RADISH

SHRIMP FRIED RICE \$85 ONION, SCALLION, EGG, CILANTRO, GARLIC

(SP -SPICY) (GF -GLUTEN FREE) (V -VEGAN)