



47 Boat Quay, Singapore 049836
Tel: (65) 6-538 2422 Fax: (65) 6-7888 166

CATERING MENU

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Attention : _____

Tel / Fax No. : _____

From : _____

Date : _____
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MENU SELECTION FOR THAI BUFFET

SALAD/SOUP

- Dry Fish Salad
- Mixed Seafood Salad
- Tanghoon Salad
- Thai Papaya Salad
- Green Mango Salad
- Thai Beef Salad
- Wing Bean Salad
- Tom Yam Seafood soup
- Tom Yam Chicken Soup
- Tom Yam Vegetarian
- Tom Kha Chicken
- Tom Kha Vegetarian
- Fish Maw & Chicken Soup

FISH / SEAFOOD

Steam Fish Fillet, choice of:

- a) Black Bean Sauce
- b) Lemon & Garlic Sauce
- c) Ginger & Spring Onion
- d) Preserved Bean & Chili

Fried Fish Fillet, choice of:

- a) Special 3 Favor Sauces
- b) Sweet & Sour Sauce
- c) Black Pepper Sauce
- d) Garlic & Chili Sauce
- e) Lemon Sauce
- Thai Fish Cake
- Thai Red Curry Fish Fillet
- Thai Prawn Cake
- Thai Style Cereal Prawn
- Prawn Sukhothai
- Prawn w/Cashewnuts & Dry Chili
- Red Curry Prawns
- Thai Special Chili Prawn
- Squid w/Garlic & Black Pepper
- Squid w/Chili Paste & Green Pepper
- Squid in Thai Special Chili Sauce
- Squid You Teow w/Wasabi Mayo

FISH / SEAFOOD

- Mussels with Lemongrass & Basil
- Mussels in Thai Special Chili Sauce
- Crayfish in Black Pepper Sauce
- Crayfish in Special 3 Flavor Sauces

CHICKEN

- Lemon Chicken
- Sesame Chicken
- Roast Chicken Thai Style
- Pandan Leaf Chicken
- Boneless Chicken in Honey Sauce
- Thai Style Ginger Chicken
- Steam Chicken with Soya Sauce
- Chicken with Basil Leaves
- Chicken w/Cashewnuts & Dry Chili
- Thai Fried Crispy Chicken
- Thai Boneless BBQ Chicken
- Thai Red Curry Chicken
- Thai Green Curry Chicken

BEEF

- Sliced Beef with Spring Onion
- Sliced Beef with Black Bean Sauce
- Sliced Beef with Green Pepper
- Sliced Beef with Black Pepper
- Thai Green Curry Beef
- Thai Red Curry Beef
- Phanaeng Beef Cubes
- Stir Fried Beef with Leeks
- Stir Fried Beef with Oyster Sauce

VEGETABLES / TOFU

- Braised Tofu with Minced Chicken
- Braised Tofu with Mix Seafood
- Braised Tofu with Veg and Mushrooms
- Fried Tofu with Basil Leaves
- Fried Tofu in Sweet & Spicy Sauce
- Deep Fried Beancurd with Thai Chili Dip
- Stir Fried Veg with Shrimps
- Broccoli with Black Mushroom
- Deluxe Mix Vegetables with Mushroom
- Stir Fried Long Beans with Chili Sauce
- Stir Fried Eggplant with Chili Sauce
- Stir Fried Eggplant with Minced Chicken
- Stir Fried White Cabbage w/Black Fungus
- Hongkong Kailan with Oyster Sauce
- Shanghai Cabbage with Garlic Sauce
- Shanghai Cabbage with Oyster Sauce
- Mix Beans with Garlic Sauce
- Thai Vegetable Green Curry
- Thai Vegetable Green Curry with Tofu

STAPLE (RICE / NOODLES)

- Pineapple Rice
- Pineapple Rice (Vegetarian)
- Olive Rice
- Olive Rice (Vegetarian)
- Thai Fried Rice
- Thai Fried Rice (vegetarian)
- Thai Blachan Rice
- Steam Rice
- Kway Teow Path Thai
- Kway Teow Path Thai (Vegetarian)
- Fried Tanghoon
- Stir Fried Kway Teow
- Stir Fried Kway Teow (Vegetarian)

DESSERTS

- Assorted Thai Desserts
(Taco, Jellies, Tapioca, etc)
 - Red Ruby
 - Thai Chendol
 - Sticky Rice with Mango (Seasonal)
 - Tapioca with Coconut Milk
 - Fresh Fruits Platter
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Price

(Minimum 20 pax)

- \$30 menu : 2 Salad/Soup + 2 Desserts + 1 Fish + 1 Chicken + 1 Beef + 2 Veg & 2 Staple**
- \$32 menu : 3 Salad/Soup + 2 Desserts + 1 Seafood + 2 Chicken + 1 Beef + 2 Veg & 2 Staple**
- \$35 menu : 3 Salad/Soup + 2 Desserts + 2 Seafood + 2 Chicken + 2 Beef + 2 Veg & 2 Staple**

Terms & Conditions of Booking / Payment

- Price inclusive of Food layout with buffet tables, tablecloth and skirting, and full set of chinaware crockery & cutlery.
- Service staff for Buffet set up and clearance only will be charged at \$60.00.
- Transportation: S\$60.00.
- Please select from the above menus and put a tick beside the items chosen.
- All prices subject to prevailing government tax.
- **Terms of Payment:-** Confirmation is required at least four days prior to event date. Payment to be collected at the end of event upon presentation of our invoice. Our terms are cash or cheque.
- **Policy on Cancellation charges of function:-**
 - 1 week before the event = 20% of the actual amount
 - 4 – 7 days before the event = 40% of the actual amount
 - 2 – 3 days (72 hours) before the event = 60% of the actual amount
 - 1 day (24 hours) before the event = 80% of the actual amount

Menu Valid till Dec 2012

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Please furnish the following details and fax the complete order form to 6-7888 166 or contact at 6-538 2422 / 6-7888 168 or e-mail: sales.1@ahs.com.sg for any further inquiries.

YOUR NAME : _____ TEL / FAX NO. : _____

COMPANY : _____ DATE OF EVENT : _____

VENUE : _____

NAME OF EVENT : _____

TO BE READY BY : _____ NO. OF PAX : _____

SPECIAL ARRANGEMENT / REQUEST : _____

For delivery by Sukhothai, please call: 6538 2422