



Thailicious Buffet Catering Menu

* mildly spicy ** highly spicy

Starters

1. Moo Yang

Skewers of marinated grilled pork

2. Graduk Moo Nam Daeng

Grilled pork spare ribs marinated in a red sauce

3. Satay Gai

Skewers of marinated chicken served with peanut sauce

4. Look Chin Gai Tord

Skewers of deep fried Thai chicken meatballs served with tamarind sauce

5. Satay Moo

Skewers of marinated pork served with peanut sauce

6. Po Pia Tord Gai (Thai spring rolls)

Pastry filled with carrots, cabbage, bean sprouts, minced chicken, and glass noodles served with plum sauce

7. Dim Sum

Steamed pork and prawn dumplings served with soy sauce

8. Tord Man Plah (Thai fish cakes)

Minced fish blended with green beans, lime leaves, chillies and other spices and served with a cucumber dip.

9. Tord Man Moo (Thai pork cakes)

Minced pork blended with green beans, lime leaves, chillies and other spices and served with a cucumber dip

10. Tord Man Goong (Thai prawn cakes)

Minced prawns deep fried in breadcrumbs and served with plum sauce

11. Kanom Pang Na Gai (Thai style chicken on toast)

Deep-fried spread minced chicken mixed with herbs on bread served with a cucumber dip

12. Kanom Pang Na Goong (Thai style prawns on toast)

Deep-fried spread minced prawns mixed with herbs on bread served with a cucumber dip

Soups

13. Tom Yam Gai Nam Kon *

Creamy soup with slices of chicken, mushrooms, chillies, lime juice, lemon grass, coconut milk, and herbs

14. Tom Yam Gai *

Clear soup with slices of chicken, mushrooms, chillies, lime juice, lemon grass, and herbs

15. Tom Kha Gai

Creamy soup with slices of chicken, coconut milk, galangal, touch of chillies, mushrooms and herbs

16. Tom Yam Goong Nam Kon *

Creamy soup with prawns, mushrooms, chillies, lime juice, lemon grass, coconut milk, and herbs

17. Tom Yam Goong *

Clear soup with prawns, mushrooms, chillies, lime juice, lemon grass, and herbs

Salads

18. Larb Gai *

Minced chicken with red onions, spring onions, mint and lime leaves ,dried chilli, coriander and herbs

19. Larb Moo *

Minced pork with red onions, spring onions, mint and lime leaves ,dried chilli, coriander and herbs

20. Yam Neua *

Grilled beef with tomatoes, cucumber, onions, fresh chilli and Thai herbs

21. Yam Goong *

Boiled prawns with tomatoes, cucumber, onions, fresh chilli and Thai herbs

22. Yam Gai *

Grilled chicken with tomatoes, cucumber, onions, fresh chilli and Thai herbs

23. Yam Moo *

Grilled pork with tomatoes, cucumber, onions, fresh chilli and Thai herbs

24. Yam Look Chin Gai *

Boiled Thai chicken meatballs with tomatoes, cucumber, onions, fresh chilli and Thai herbs

25. Yam Woon Sen Gai *

Minced chicken with glass noodles, coriander, tomatoes, peanuts, onions, fresh chilli and Thai herbs

26. Yam Woon Sen Goong *

Prawns with glass noodles, coriander, tomatoes, peanuts, onions, fresh chilli and Thai herbs

Rice and Noodles

27. Pad Thai Gai

Stir fried chicken with noodles, eggs, bean sprouts and ground peanuts

28. Pad Thai Moo

Stir fried pork with noodles, eggs, bean sprouts and ground peanuts

29. Pad Thai Goong

Stir fried prawns with noodles, eggs, bean sprouts and ground peanuts

30. Pad See Ew Kai

Eggs with flat rice noodles and green leaves in a dark soy sauce

31. Pad See Ew Gai

Slices of chicken, flat rice noodles, eggs, and green leaves in a dark soy sauce

32. Pad See Ew Moo

Slices of pork, flat rice noodles, eggs, and green leaves in a dark soy sauce

33. Pad See Ew Sen Mee Kai

Eggs with vermicelli rice noodles and green leaves in a dark soy sauce

34. Pad See Ew Sen Mee Gai

Slices of chicken, vermicelli rice noodles, eggs, and green leaves in a dark soy sauce

35. Pad See Ew Sen Mee Moo

Slices of pork, vermicelli rice noodles, eggs, and green leaves in a dark soy sauce

36. Khao Suay

Steamed fragrant Thai jasmine rice

37. Khao Pad Kai

Stir fried rice with eggs, spring onions, and garlic

38. Khao Pad Gai

Stir fried rice with chicken, peas, spring onions, garlic and eggs

39. Khao Pad Moo

Stir fried rice with pork, peas, spring onions, garlic and eggs

40. Khao Pad Goong

Stir fried rice with prawns, peas, spring onions, garlic and eggs

Main Dishes - Curries

41. Gaeng Massaman Gai

Massaman curry with slices of chicken, peanuts, potatoes, onions, and coconut milk

42. Gaeng Massaman Neua

Massaman curry with slices of beef, peanuts, potatoes, onions, and coconut milk

43. Gaeng Garee Gai *

Yellow curry with slices of chicken, peanuts, potatoes, onions, and coconut milk

44. Gaeng Keow Wan Gai **

Green curry with slices of chicken, courgettes, kaffir lime leaves, and coconut milk

45. Gaeng Keow Wan Neua **

Green curry with slices of beef, courgettes, kaffir lime leaves, and coconut milk

46. Gaeng Ped Gai **

Red curry with slices of chicken, courgettes, bamboo shoots, and coconut milk

47. Gaeng Ped Neua **

Red curry with slices of beef, courgettes, bamboo shoots, and coconut milk

48. Gaeng Ped Gai Sai Namai **

Red curry with slices of chicken, bamboo shoots, and coconut milk

49. Gaeng Ped Neua Sai Namai **

Red curry with slices of beef, bamboo shoots, and coconut milk

50. Gaeng Paneng Gai *

Paneng curry with slices of chicken, crushed peanuts, and coconut milk

51. Gaeng Paneng Neua *

Paneng curry with slices of beef, crushed peanuts, and coconut milk

52. Gaeng Paneng Moo *

Paneng curry with slices of pork, crushed peanuts, and coconut milk

53. Gaeng Ped Yang *

Red curry with slices of roasted duck, pineapple, cherry tomatoes, and coconut milk

53. Gaeng Pa Neua **

Jungle curry with slices of beef, and assorted fresh vegetables

55. Gaeng Pa Gai **

Jungle curry with slices of chicken, and assorted fresh vegetables

Main Dishes - Stir Fries with Beef

56. Pad Namman Hoi Neua

Slices of beef with mushrooms, onions and spring onions in oyster sauce

57. Pad By Graprow Neua *

Slices of beef with onions, spring onions, garlic, sliced chilies, and basil leaves in oyster and soy sauces

58. Pad Med Mamuang Himmaphan Neua

Slices of beef with bell peppers, spring onions, onions, and cashew nuts in oyster and soy sauces

Main Dishes - Stir Fries with Chicken

59. Pad Med Mamuang Himmaphan Gai

Slices of chicken with bell peppers, spring onions, onions, and cashew nuts in oyster and soy sauces

60. Pad By Graprow Gai *

Slices of chicken with onions, spring onions, garlic, sliced chilies, and basil leaves in oyster and soy sauces

61. Gai Pad Khing

Slices of chicken with ginger, mushrooms, onions, and tomatoes in oyster and soy sauces

62. Pad Prieu Wan Gai

Slices of chicken with cucumber, tomatoes, pineapple, sweetcorn, and water chestnuts in a sweet and sour sauce

63. Pad Namman Hoi Gai

Slices of chicken with mushrooms, onions and spring onions in oyster sauce

64. Pad Prik Sot Gai *

Slices of chicken with onions, spring onions, fresh chilies, and garlic in oyster and soy sauces

65. Pad Pak Luam Mit Gai

Slices of chicken with cauliflower, sweetcorn, snow peas, and mushrooms in soy sauce

66. Pad Prik Khing Gai

Slices of chicken with long green beans and kaffir lime leaves in red curry paste

67. Pad Prik Gai

Slices of chicken with bell peppers, onions, spring onions, and garlic in oyster and soy sauces

68. Nah Gai

Slices of chicken with bell peppers, onions, spring onions and mushrooms in a Thai gravy sauce

69. Gai Pad Prik Tai Dam

Slices of chicken with bell peppers, onions, spring onions and black pepper in oyster and soy sauces

Main Dishes - Stir Fries with Pork

70. Pad By Graprow Moo *

Slices of pork with onions, spring onions, garlic, sliced chilies, and basil leaves in oyster and soy sauces

71. Moo Pad Khing

Slices of pork with ginger, mushrooms, onions, and tomatoes in oyster and soy sauces

72. Pad Prieu Wan Moo

Slices of pork with cucumber, tomatoes, pineapple, sweetcorn, and water chestnuts in a sweet and sour sauce

73. Pad Namman Hoi Moo

Slices of pork with mushrooms, onions and spring onions in oyster sauce

74. Pad Prik Sot Moo *

Slices of pork with onions, spring onions, fresh chilies, and garlic in oyster and soy sauces

75. Pad Pak Luam Mit Moo

Slices of pork with cauliflower, sweetcorn, snow peas, and mushrooms in soy sauce

76. Pad Prik Khing Moo

Slices of pork with long green beans and kaffir lime leaves in red curry paste

77. Pad Prik Moo

Slices of pork with bell peppers, onions, spring onions, and garlic in oyster and soy sauces

78. Moo Pad Prik Tai Dam

Slices of pork with bell peppers, onions, spring onions and black pepper in oyster and soy sauces

Main Dishes - Stir Fries with Duck

79. Ped Pad Prik Tai Dam

Slices of roasted duck with bell peppers, onions, spring onions and black pepper in oyster and soy sauces

Main Dishes - Stir Fries with Seafood

80. Pad Prieu Wan Goong

Prawns with mushrooms, spring onions, carrots, onion, and tomatoes in a sweet and sour sauce

81. Pad By Graprow Goong *

Prawns with onions, spring onions, garlic, sliced chilies, and basil leaves in oyster and soy sauces

82. Kratiem Prik Tai Goong

Prawns with garlic, black pepper, coriander, and spring onions

Vegetarian Dishes

Starters

83. Po Pia Tord

Pastry filled with carrots, cabbage, bean sprouts, and glass noodles served with sweet chilli sauce

84. Kanom Pang Thot (Thai style tofu on toast)

Deep-fried spread tofu mixed with herbs on bread

85. Kanom Pang Thot Hed (Thai style mushrooms on toast)

Deep-fried spread mushrooms mixed with herbs on bread

Soups

86. Tom Kha Hed

Creamy soup with mushrooms, coconut milk, galangal, a touch of chillies, and herbs

87. Tom Yam Hed *

Clear soup with mushrooms, chillies, lime juice, lemon grass, and herbs

Salads

88. Yam Hed *

Mushrooms with tomatoes, cucumber, onion, fresh chilli and Thai herbs

89. Yam Woon Sen *

Glass noodles with tomatoes, onions, fresh chilli and Thai herbs

90. Larb Hed *

Mushrooms with red onions, spring onions, mint and lime leaves ,dried chilli, coriander and herbs

91. Larb Tofu *

Minced tofu with red onions, spring onions, mint and lime leaves ,dried chilli, coriander and herbs

Main Dishes

92. Pad Pak Luam Mit

Slices of chicken with mushrooms, onions and spring onions in oyster sauce

93. Pad Prieu Wan Pak

Fresh vegetables (cauliflower, sweetcorn, snow peas, and mushrooms) in soy sauce

94. Pad By Graprow *

Slices of vegetarian chicken with garlic, onion, chillies, basil and vegetarian oyster sauce

95. Pad Namman Hoi Hed

Slices of mushrooms with onions, and spring onions in oyster sauce

Deserts

96. Kluay Buat Chi

Bananas in coconut milk

97. Saku Kow Pot

Tapioca pearls with sweetcorn

98. Fruit Salad

99. Cheesecake or Gateau Cake