

**AZUTHAI LUNCH AND DINNER BUFFET MENUS  
FOR PRIVATE PARTIES**

**BUFFET MENU A**

SHRIMP CAKES, SWEET SPICY DIPPING SAUCE  
CRISP FRIED SPRING ROLLS, GLASS NOODLES, PORK AND VEGETABLES  
CRISPY CATFISH SALAD, GREEN MANGO, PEANUTS, MINT, LIME DRESSING  
MASSAMAN LAMB CURRY, SHALLOTS, POTATOES, PEANUTS  
STEAMED BONELESS APAHAP, LIME, FISH SAUCE, GARLIC, CORIANDER AND CHILI  
PANDAN CHICKEN, SWEET SOY SAUCE  
BAGOONG FRIED RICE  
THAI STYLE FRIED NOODLES, PAD THAI  
MINI THAI HALO-HALO  
TAPIOCA AND COCONUT CREAM IN PANDAN CUPS  
FRESH FRUITS  
SOFTDRINKS AND REAL BREWED ICED TEA (BOTTOMLESS)

P1045+ 10% SERVICE CHARGE PER PERSON, MINIMUM OF 30 PERSONS  
P1145+ 10% SERVICE CHARGE PER PERSON, FOR LESS THAN 30 PERSONS

**BUFFET MENU B**

FISH CAKES, SWEET SPICY DIPPING SAUCE  
FRESH THAI SPRING ROLLS IN RICE PAPER, SPECIAL SAUCE  
POMELO SALAD, PRAWNS, CHICKEN, TOASTED COCONUT, LIME DRESSING  
GREEN CHICKEN CURRY, EGGPLANT AND BASIL  
FRIED BONELESS APAHAP, CRISP GARLIC  
GRILLED U.S. BEEF RIBS, TAMARIND SAUCE  
RED VEGETABLE CURRY, BROCCOLI, CAULIFLOWER, CARROTS, ASPARAGUS, PEPPERS  
BAGOONG FRIED RICE  
THAI STYLE FRIED NOODLES, PAD THAI  
MINI WATER CHESTNUTS, COCONUT MILK  
MANGO , STICKY RICE  
TAPIOCA AND COCONUT CREAM IN PANDAN CUPS  
SOFTDRINKS AND REAL BREWED ICED TEA (BOTTOMLESS)

P1095+ 10% SERVICE CHARGE PER PERSON, MINIMUM OF 30 PERSONS  
P1195+ 10% SERVICE CHARGE PER PERSON, FOR LESS THAN 30 PERSONS