

azuthai

MENU

G/F Milky Way Building
900 Arnaiz Avenue corner Paseo de Roxas
Makati City 1200

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@azuthai_makati 

azuthai.com 

AZUTHAI SPECIAL DISHES

by Chef Leo Chaladdee

Nam Kra Chiep



Chilled Roselle and Lime Drink

Nuea or Moo Daet Diao



*Thai-Style Dried Beef or Pork,
Lime Leaves, Chili Dipping Sauce*

*Wagyu Beef Larb
"Sando" Sandwich*



*Spicy Wagyu Beef Larb,
Fresh Herbs, Toasted Bread*

Homok Talay



*Grilled Seafood Curry Custard,
Coconut Milk, Thai Basil (3 pcs.)*

Tôm Som Squid



*Squid, Aromatic Thai Herbs,
Ginger, Tamarind Broth*

Tod Man Pla Pu



*Crab and Fish Cakes,
Cucumber Chili Sauce*

Gaeng Som



*Southern Thai Sour Curry,
Seafood, Vegetables, Tamarind,
without Coconut Milk*

Pla Tod Nam Pla



Chilean Seabass with Sweet Fish Sauce

Khao Soi



Egg Noodles, Boneless U.S. Beef Ribs

★ NEW SPECIAL DISHES ★

Red Okra Tea

¥225

Chilled Roselle & Lime Drink
Nam Kra Chiep
タイ風ハイビスカスドリンク

Nuea or Moo Daet Diao

¥395

Thai-Style Dried Beef or Pork, Lime Leaves,
Chili Dipping Sauce
タイ風チル牛肉の揚げ物

Wagyu Beef Larb "Sando" Sandwich

¥395

Spicy Wagyu Beef Larb,
Fresh Herbs, Toasted Bread
和牛とタイ風ハーブのスパイシーサンドイッチ

Homok Talay

¥495

Grilled Seafood Curry Custard,
Coconut Milk, Thai Basil (3 pcs.)
シーフードのタイ風カレーソース蒸ル

Tom Som Squid

¥795

Squid, Aromatic Thai Herbs,
Ginger, Tamarind Broth
イカのタイ風酸味スープ

Crab and Fish Cakes

¥595

Red Curry Paste, Cucumber Chili Sauce (5 pcs.)
Tod Man Pla Pu
カニと魚のケーキ、甘いチリディップソース付き (5個)

Gaeng Som

¥795

Southern Thai Sour Curry, Seafood,
Vegetables, Tamarind, without Coconut Milk
タイ南部風の酸味と辛味のあるカレー

Chilean Seabass with Sweet Fish Sauce

¥1995+

Fried Seabass Steak with
Thai Sweet Fish Sauce
Pla Tod Nam Pla
チリ産シーバスと甘い魚醤

Northern Thai Curry Noodles

¥895

Egg Noodles, Boneless U.S. Beef Ribs
Khao Soi
北タイ風カレーヌードル (卵麺、骨なしアメリカ産ビーフリブ)

APPETIZERS | アペタイザー 前菜

Fresh Thai Spring Rolls in Rice Paper

¥375

Peanut Sauce (6 pieces)
Poh Pia Paksot
タイ生春巻き 特製ソース添え

Fried Spring Rolls

¥325

Glass Noodles, Shrimp, Pork,
Vegetables (3 pieces)
Poh Pia Tod
揚げ春巻き(3個) 春雨、豚肉、野菜

Shrimp Cake

¥695

Sweet Spicy Dipping Sauce (5 pieces)
Tod Man Goong
海老すり身のさつま揚げ/甘辛ソース添え

Crispy Thai-Style Chicken Wings

¥525

Sweet Chili Sauce
Peek Gai Thod Bai Toey
クリスピータイ式手羽先 パンダンリーフ、スイートチリソース

Chicken Satay

¥395

Peanut Dipping Sauce, Cucumber Achar
(5 pieces)
Satay Gai
チキンサテ ピーナッツソース/きゅうりアチャール添え

Spicy Thai Tuna Tartar, Mint Leaves, Shallots, Kaffir Lime, Lemongrass

¥495

Pra Tuna
ミントの葉、シャロット、カフィアライム、レモングラスを使ったスパイシーなタイ風ツナタルタル

SOUPS | スープ

Hot and Sour Prawn Soup

¥795

Lemongrass, Kaffir Leaves, Fresh Coriander,
Tom Yum Goong
辛酸っぱい海老のスープ/レモングラス、カフィアライムの葉、コリアンダー入り

Creamy Hot and Sour Prawn Soup

¥895

Lemongrass, Kaffir Leaves, Fresh Coriander, Milk
Tom Yum Nam Khon
エビ入りクリーミーなトムヤムスープ

Chicken Soup, Galangal

¥795

Kaffir Leaves, Coconut Milk
Tom Ka Gai
鳥肉入りスープ/タイ生姜、カフィアライムの葉、ココナッツミルク入り



Dairy



Eggs



Fish



Shell Fish



Tree Nuts



Peanuts



Sesame



Soybean



Wheat

SALADS

サラダ

Spicy Papaya Salad

¥595

Long Beans, Peanuts, Tomato, Chili,
Tamarind Dressing

Som Tam

辛口パパイアサラダ(長豆、ピーナッツ、トマト、チリ、ライム
ドレッシング)

Crispy Catfish Salad

¥695

Green Mango, Peanuts, Chili, Mint,
Lime Dressing

Yam Pla Duk Foo

ナマズ肉の唐揚げサラダ(グリーンマンゴ、ピーナッツ、ミン
ト、ライムドレッシング)

Pomelo Salad

¥695

Prawns, Chicken, Toasted Coconut,
Lime Dressing

Yam Som O

ポメロサラダ(海老、チキン、トーストココナッツ、ライムドレ
ッシング)

CURRIES

ジャスミンライス入りカレー

Panang Beef Curry

¥795

Shallots, Peanuts, Kaffir Leaves

Panang Neua

ビーフカレー (エシャロット、ピーナッツ、カリフラワーリー
ブス)

Massaman Lamb Curry

¥1,495

Shallots, Potatoes, Peanuts

Massaman Gaeh

マサマン ラムカレー(エシャロット、ジャガイモ、ピーナッツ)

Green Chicken Curry

¥795

Eggplant, Basil

Gaeng Kew Wan Gai

チキングリーンカレー(ナス、バジル)

Red or Green Vegetable Curry

¥495

Broccoli, Cauliflower, Carrots,
Asparagus, Peppers

Gaeng Phet Pak / Kiew Wan Pak

赤または緑の野菜カレー(ブロッコリー、カリフラワー、キャ
ロット、アスパラガス、ペッパー)

All Curries are served with steamed Jasmine Rice.

NOODLES AND RICE

麺 と ご飯

Pad Thai with Prawns

¥695

Stir-fried Rice Noodles, Prawns, Egg,
Spring Onions, Peanuts

Pad Thai Goong

タイ風焼きそば エビ、卵、ネギ、ピーナッツ入り

Pad Thai with Chicken

¥695

Stir-fried Rice Noodles, Chicken,
Egg, Spring Onions, Peanuts

Pad Thai Gai

チキン焼きそば/ライスヌードル、チキン、卵、ネギ、
ピーナッツ

Thai Bagoong Fried Rice

¥695

Sweet Pork, Dried Shrimp, Egg,
Green Mango, Long Beans, Shallots

Khao Kapi

エビペースト焼飯 甘い豚肉、干しエビ、卵、青マンゴ
ー、インゲン豆、シャロット入り

Pineapple Fried Rice

¥695

Chicken, Shrimp, Green Beans,
Cashew Nuts, Raisins

Khao Pad Sapparot

パイナップル炒めご飯 鶏肉、エビ、インゲン豆、カシ
ューナッツ、レーズン入り

Claypot Wagyu Beef Rice

¥1200

Garlic, Eggs, Black Pepper

Khao Aop Mor Din Wagyu Beef

ガーリック、卵、黒胡椒を使った土鍋和牛ビーフライス

Southern Style Pad Thai with Prawns

¥895

Tamarind, Coconut Milk, 65 Degree Egg

Pad Thai Chai Ya Goong

タマリンド、ココナッツミルク、65度の卵、エビを使
った南部スタイルのパッタイ

Steamed Thai Jasmine Rice

¥80

ジャスミンライス

Garlic Thai Jasmine Rice

¥110

ガーリックジャスミンライス



Dairy



Eggs



Fish



Shell Fish



Tree Nuts



Peanuts



Sesame



Soybean



Wheat

SEAFOOD

シーフード

Steamed Whole Boneless Apahap with Lime Sauce

Local Seabass, Lime, Fish Sauce, Garlic, Coriander, Chili

Pla Naeng Ma Naw

骨なしスズキのライム、魚油、ニンニク、コリアンダー、チリ姿蒸し

฿1695



Crispy Whole Boneless Apahap with Tamarind Sauce

Local Seabass, Tamarind Sauce

Pla Jian Nam Mak Am

骨なしスズキの姿揚げ タマリンドソースがけ

฿1695



Crispy Whole Boneless Apahap with Sweet Fish Sauce

Local Seabass, Crispy Basil, Garlic, Mango, Shallots

Pla Tod Nam

骨なしスズキの姿揚げ 甘口フィッシュソースとマンゴーサラダ

฿1695



Shrimp Cake Stuffed Eggplant

Minced Pork, Yellow Beans, Hot Basil

Makua Yao Yasai

ナスの豚肉詰め、黄インゲン、ホットバジル

฿595



Crispy Soft-Shell Crab

Garlic-Pepper Sauce

Poo Nim Tod Grob

クリスピーソフトシェルクラブ ガーリックペッパーソース

฿995



Sizzling Thai Style Seafood

Prawns, Mussels, Squid, Peppers, Garlic, Sweet Basil

Pad Cha Talay

タイ風シーフードの熱々炒め (エビ、ムール貝、イカ、唐辛子、にんにく、スイートバジル)

฿595



PORK

豚肉

AzuThai Roast Suckling Pig

with Tamarind and Chili Sauces

Whole for 16 Persons..... ฿14,950

Half for 8 persons..... ฿7,475

(Please Order 1-day in Advance)

ロースト仔豚 タマリンドソース、チリソース、一頭 (前日までに要予約)

Baby Crispy Pata

฿2,250

Crispy Suckling Pig Leg, Green and Red Chili Sauces

Kha Moo Tod Grob

豚の足の唐揚げ 2種類のタイ風ソース添え

Crispy Pork with Stir-Fried Kale

฿650

Pahk Kahna Moo Krop

豚とケールの炒め物



Minced Pork Omelette

฿495

Khai Jiao Moo Sab

豚挽肉のオムレツ



Stir-Fried Minced Pork, Chili, Basil Leaves

฿595

Pad Kra Pow Moo

挽き肉のチリ炒め、バジルの葉入り



Crispy Pork with Stir-Fried Morning Glory

฿650

Pahk Boong Moo Krop

カリカリ豚肉と炒めた空心菜



Crispy Dried Pork, Spicy Dipping Sauce

฿395

Moo Daed Deiw

クリスピー干し豚の揚げ物、スパイシーディップソース添え



P395

BEEF and CHICKEN

ギューとトリ

Sizzling Wagyu Beef Kaprow

฿990

Long Beans, Chili, Basil, Egg

Ka Ta Ron Pad Ka Prow

ロングビーン、チリ、バジル、卵を使ったジューシー焼き和牛カプロウ



AzuThai Grilled U.S. Angus

฿1,295

Boneless Beef Ribs Tamarind Sauce

Angus Neau Steak

アングスビーフ ribs (骨なし) / タマリンドソース



Pandan Chicken

฿695

Sweet Soy Sauce (5 pieces)

Gai Ho Bai Toey

鳥肉のパンダン葉包み 甘醤油添え



Stir-Fried Minced Chicken Kaprow

฿595

Long Beans, Chili, Basil

Gai Kra Prow

鳥挽肉のチリとバジル炒め



Chicken Larb

฿525

Minced Chicken, Lime, Fish Sauce, Chili, Mint

Larb Gai

挽き肉の鶏肉、ライム、魚ソース、チリ、ミント



Dairy



Eggs



Fish



Shell Fish



Tree Nuts



Peanuts



Sesame



Soybean



Wheat

azuThai

VEGETARIAN DISHES

ベジタブル 野菜

Crisp Fried Bean Curd

Red Coconut Curry, Kaffir Leaves

ShuShee Tofu

揚げ豆腐 レッドココナッツカレー、カフィア

¥495



Stir- Fried Kale with Crispy Tofu

Phak Kahna Thao Hu

豆腐 とケールの炒め物

¥495



Stir-Fried Vegetables with Garlic

Broccoli, Cauliflower, Carrots,

Asparagus, Peppers

Pad Phak Luam

ガーリック野菜炒め/ブロッコリー、カリフラワー、ニンジン、アスパラガス、胡椒

¥495



Stir-fried Morning Glory

Yellow Bean Paste

Pad Phak Boong

空芯菜の炒め物 黄豆ペースト添え

¥395



Vegetable Fried Rice

Khao Pad Prik

野菜チャーハン

¥425



Vegetarian Pineapple Fried Rice

Green Beans, Cashew, Raisins, Pineapple

Khao Pad Sapparot

ベジタリアン向けパイナップルチャーハン

グリーンビーンズ、カシュー、レーズン、パイナップル

¥695



Vegetable Pad Thai

Broccoli, Cauliflower, Carrots,

Cabbage, Bean Sprouts

Pad Thai Phak

野菜焼きそば ブロッコリー、カリフラワー、ニンジン、キャベツ、もやし

¥495



Stir-fried Baby Bok Choi with Chinese Mushrooms

Pad Pak Bok Choi

中華苣とベビー白菜の炒め物

¥395



AZUTHAI TASTING MENU BY CHEF LEO CHALADDEE

Miang Kham Traditional Thai Snack

Ginger, Galangal, Lemongrass, Red Onion, Peanuts, Coconut, Dried Shrimp, Chili, Lime, Betel Leaves, Traditional Dipping Sauce

Thai Tuna Tartar/ Koi Pla Dib

Fresh Tuna with Lemongrass, Coriander, Shallots and Galangal

Hokkaido Scallop Krapow / Hoi Yang

Seared Hokkaido Scallop in Shell with Chili Garlic Basil Sauce

Tom Yum Sorbet

Choice of:

U.S. Wagyu Beef or Chilean Seabass

Khao Jee Panang

Panang Curry Sauce, Crispy Thai Rice Cake

Mango Sticky Rice Sundae

Lavazza Coffee or Tea

¥2,500+10% Service Charge Per Person
Minimum 2 Persons

Wine Pairing - Sparkling Cava, White, Red Wines
¥1,200+10% Service Charge Per Person

***Kindly order at least 1-day in advance**



Dairy



Eggs



Fish



Shell Fish



Tree Nuts



Peanuts



Sesame



Soybean



Wheat

azuthai

DESSERTS

デザート

Mango Sticky Rice Ice Cream Sundae **¥350**

Mango Ice Cream, Coconut Cream, Toasted Rice
Itim Khao Niao Ma Muang
マンゴーもち米アイスクリームサンデー

Mango with Sticky Rice **¥350**

Coconut Cream, Toasted Rice
Khao Niao Ma Muang
マンゴーと蒸かし餅

Water Chestnuts with Coconut Milk **¥295**

Tap Tim Krob
くわいの実とココナッツミルク

Thai-Style Halo-Halo **¥295**

Water Chestnuts, Jackfruit, Kaong, Nata,
Sago, Corn, Fresh Coconut Milk
Ruamit
タイ風ハロハロ

Tapioca and Coconut Cream in Pandan Cups **¥195**

Tako (3 pieces)
タピオカとココナッツクリームのパندان葉カップ入り

Buo Loy **¥295**

Thai Sweet Rice Balls, Young Coconut,
Coconut Ice Cream
タイ風スイートライスボール、若いココナッツ、コ
コナッツアイスクリーム

Fresh Fruits with Thai Chili Salt **¥350**

Prik Kab Klua
新鮮なフルーツ、タイのチリソルト

Homemade Ice Creams (2 scoops) **¥225**

Banana, Thai Tea, Chocolate, Vanilla
自家製アイスクリーム(2スcoop)
バナナ、タイティー、ココナッツ、チョコ

BEVERAGES

Thai Iced Tea **¥150**

Thai Iced Coffee **¥150**

Lemongrass Iced Tea **¥150**

AzuThai Butterfly Lemon Iced Tea **¥225**

Real Brewed Iced Tea **¥150**

Softdrinks **¥100**

Calamansi Soda **¥150**

Lavazza Coffee **¥150**

Twinning's Herbal Teas **¥150**

Singha Thai Beer, Chang Thai Beer **¥225**

Tiger Beer, San Miguel Premium Beer, Cervesa Negra **¥225**

San Miguel Pale Pilsen, San Mig Lite **¥195**

Fresh Juices- Thai Lime, Apple, Dalandan, Watermelon, Mango, Orange, Pineapple, Lemonade **¥225**

Calamansi, Dayap Juice **¥175**

Bottled Water **¥100**

Soda Water **¥100**

Tonic Water **¥100**

San Pellegrino Sparkling Water (750ml) **¥225**

Cocktail & Wine List are available upon request

AzuThai SET MENUS

Bangkok Set Menu

Shrimp Cake, Sweet Spicy Dipping Sauce

Tod Man Goong

海老すり身のさつま揚げ/甘辛ソース添え

Pomelo Salad

Prawns, Chicken, Toasted Coconut, Lime Dressing

Yam Som O

ポメロサラダ(海老、チキン、トーストココナッツ、ライムドレッシング)

Creamy Hot and Sour Prawn Soup

Lemongrass, Kaffir Leaves, Fresh Coriander, Milk

Tom Yum Nam Khon

エビ入りクリーミーなトムヤムスープ

Thai Bagoong Fried Rice

Sweet Pork, Dried Shrimp, Egg, Green Mango,

Long Beans, Shallots

Khao Kapi

エビペースト焼飯 甘い豚肉、干しエビ、卵、青マンゴー、インゲン豆、シャロット入り

Steamed Whole Boneless Apahap **with Lime Sauce**

Local Seabass, Lime, Fish Sauce, Garlic,

Coriander, Chili

Pla Naeng Ma Naw

骨なしスズキのライム、魚油、ニンニク、コリアンダー、チリ姿蒸し

Pad Thai with Prawns

Stir-fried Rice Noodles, Prawns, Egg,

Spring Onions, Peanuts

Pad Thai Goong

タイ風焼きそば エビ、卵、ネギ、ピーナッツ入り

Mango with Sticky Rice

Mango Ice Cream, Coconut Cream, Toasted Rice

Khao Niao Ma Muang

マンゴと蒸かし餅

Tapioca and Coconut Cream in Pandan Cups

Tako (4 pieces)

タピオカとココナッツクリームのパンダン葉カップ入り

¥1,595+10% Service Charge Per Person
Minimum 4 Persons

Super Bangkok Set Menu

Bangkok Set Menu +

Crispy Soft-Shell Crab

Garlic-Pepper Sauce

Poo Nim Tod Grob

クリスピーソフトシェルクラブ ガーリックペッパーソース

Panang Beef Curry

Shallots, Peanuts, Kaffir Leaves

Panang Neua

ビーフカレー (エシャロット、ピーナッツ、カリフラワーリーブス)

¥1,995+10% Service Charge Per Person
Minimum 4 Persons

Bangkok Feast Set Menu

Bangkok Set Menu +

Super Bangkok Set Menu +

Crispy Catfish Salad

Green Mango, Peanuts, Mint, Lime Dressing

Yam Pla Duk Foo

ナマズ肉の唐揚げサラダ(グリーンマンゴ、ピーナッツ、ミント、ライムドレッシング)

Sizzling Wagyu Beef Kaprow

Long Beans, Chili, Basil, Egg

Ka Ta Ron Pad Ka Prow

ロングビーン、チリ、バジル、卵を使ったジュージュー焼き和牛カプロウ

Stir-fried Baby Bok Choi with Chinese Mushrooms

Pad Pak Bok Choi

中華苣とベビー白菜の炒め物

¥2,595+10% Service Charge Per Person
Minimum 4 Persons

AzuThai LUNCH & DINNER MENUS for Private Parties

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 & Chili

Pandan Chicken, Sweet Soy Sauce

Thai Bagoong Fried Rice, Khao Kapi

Thai Style Fried Noodles, Pad Thai

Mini Thai Halo-Halo

Tapioca & Coconut Cream in Pandan cups

Fresh Fruits

Soft Drinks &
Real Brewed Iced Tea (bottomless)

*₱1,645 + 10% Service
Charge per person,
Min. of 30 persons*

*₱1,745 + 10% Service
Charge per person,
For >30 Persons*

Menu B

Fish Cakes,
Sweet Spicy Dipping Sauce

Fresh Thai Spring Rolls in Rice Paper,
Tamarind Sauce

Pomelo Salad,
Prawns, Chicken, Toasted Coconut,
Lime Dressing

Green Chicken Curry,
Eggplant and Basil

Fried Boneless Apahap, Crispy 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 with Sticky Rice

Tapioca & Coconut Cream in Pandan Cups

Soft Drinks &
Real Brewed Iced Tea (bottomless)

*₱1,995 + 10% Service
Charge per person,
Min. of 30 persons*

*₱2,095 + 10% Service
Charge per person,
For > 30 Persons*

AzuThai LUNCH & DINNER MENUS for Private Parties

Menu C (Vegetarian)

Fresh Thai Spring Rolls in Rice Paper,
Tamarind Sauce

Crisp Fried Spring Rolls with Glass Noodles,
Vegetables, Sweet Spicy Dipping Sauce

Pomelo Salad with
Tofu, Toasted Coconut, Tamarind Dressing

Spicy Papaya Salad
with Long Beans, Peanuts, Tomato and Chili

Stir Fried Kale with Crispy Tofu

Green Vegetable Curry with Broccoli,
Cauliflower, Carrots, Asparagus, Peppers

Vegetarian Pineapple Fried Rice
with Green Beans, Cashews, Raisins

Vegetarian Thai Style Fried Noodles, Pad Thai

Mini Thai Halo-Halo

Tapioca and Coconut Cream in Pandan Cups

Mango with Sticky Rice

Fresh Fruits

Soft Drinks &
Real Brewed Iced Tea (bottomless)

₱1,645 + 10% Service
Charge per person,
Min. of 30 persons

₱1,745 + 10% Service
Charge per person,
For >30 Persons

House Specialty

**AzuThai Roast Suckling Pig,
with Tamarind and Chili Sauces**

₱14,950+ whole (for 16 Persons, 1 day notice)

For Band Set-Up

*₱10,000 net - to cover electrical costs &
dinner for band members of up to 8 persons*

For DJ Service

₱5,000 net - maximum of 4 hours

Open Bar Packages

Option 1 - Local Beer, House Wine

*₱650+ 10% Service
Charge per person for
the first 2 hours*

*₱500+ 10% Service
Charge per person for
each additional hour*

Option 2 - Local Beer, House Wine, J & B Scotch, Smirnoff Vodka, Gilbey's Gin

*₱700+ 10% Service
Charge per person for
the first 2 hours*

*₱550+ 10% Service
Charge per person for
each additional hour*

azuThai

Enjoy delicious Thai dishes on your next home or office celebration! Leave the cooking to us!

Your Party Food will be prepared on the day you specify, ready to be placed on your buffet table!

Party Food for Take-Away

Fresh Thai Spring Rolls in Rice Paper with Tamarind Sauce, Poh Pia Paksot
Small P 660+ (12 pieces)
Large P 1,320+ (24 pieces)

Fresh Thai Spring Rolls



Pomelo Salad with Prawns and Chicken, Yam Som O
Small P 1,785+ (6-8 persons)
Large P 2,975+ (12-15 persons)

Pomelo Salad



Mini Shrimp Cakes with Sweet Spicy Dipping Sauce, Tod Man Goong
Small P 790+ (12 pieces)
Large P 1,580+ (24 pieces)

Mini Shrimp Cakes



Crispy Catfish Salad with Green Mango, Peanuts, Fresh Mint, Lime Dressing
Small P 1,785+ (6-8 persons)
Large P 2,975+ (12-15 persons)

Crispy Catfish Salad



Chicken Satay with Peanut Dipping Sauce, Satay Gai
Small P 990+ (10 pieces)
Large P 1,980+ (20 pieces)

Chicken Satay



Stir Fried Noodles with Prawns, Chicken or Vegetarian, Tofu, Egg and Vegetables
Small P 1,785+ (6-8 persons)
Large P 3,570+ (12-15 persons)

Pad Thai



Bagoong Fried Rice with Prawns,
Sweet Pork and Shrimp Paste
Small P 1,785+ (6-8 persons)
Large P 2,975+ (12-15 persons)

Bagoong Fried Rice



Chili Garlic Prawns
Goong Pad Prik Kratiem
Small P 2,985+ (15 pieces)
Large P 4,975+ (25 pieces)

Grilled U.S. Angus Boneless
Beef Ribs with Tamarind Sauce
Small P 3,885+ (6-8 persons)
Large P 6,475+ (12-15 persons)

Grilled U.S. Angus Beef Ribs



Massaman Lamb Curry
with Shallots, Potatoes, Peanuts
Small P 2,385+ (6-8 persons)
Large P 3,975+ (12-15 persons)

Pandan Chicken with
Sweet Soy Sauce, Gai Ho Bai Toey
Small P 1,390+ (10 pieces)
Large P 2,780+ (20 pieces)

Pandan Chicken



Green Chicken Curry with Eggplant
and Basil, Gaeng Kew Wan Gai
Small P 1,785+ (6-8 persons)
Large P 2,975+ (12-15 persons)

Chili Garlic Prawns



Small P 1,485+ (6-8 persons)
Large P 2,970+ (12-15 persons)

Massaman Lamb Curry



Small P 975+ (6-8 persons)
Large P 1,625+ (12-15 persons)

Green Chicken Curry



Small P 650+ (10 pieces)
Large P 1,300+ (20 pieces)

Stir Fried Kale with Crispy Tofu



Mango with Sticky Rice



Tapioca and Coconut Cream In Pandan Cups

