

AZUTHAI LUNCH AND 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 AND CHILI
PANDAN CHICKEN, SWEET SOY SAUCE
THAI BAGOONG FRIED RICE, KHAO KAPI
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)

P1645+ 10% SERVICE CHARGE PER PERSON, MINIMUM OF 30 PERSONS

P1745+ 10% SERVICE CHARGE PER PERSON, FOR LESS THAN 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, 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 WITH STICKY RICE
TAPIOCA AND COCONUT CREAM IN PANDAN CUPS
SOFTDRINKS AND REAL BREWED ICED TEA (BOTTOMLESS)

P1995+ 10% SERVICE CHARGE PER PERSON, MINIMUM OF 30 PERSONS

P2095+ 10% SERVICE CHARGE PER PERSON, FOR LESS THAN 30 PERSONS

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
SOFTDRINKS AND REAL BREWED ICED TEA (BOTTOMLESS)
P1645+ 10% SERVICE CHARGE PER PERSON, MINIMUM OF 30 PERSONS
P1745+ 10% SERVICE CHARGE PER PERSON, FOR LESS THAN 30 PERSONS

HOUSE SPECIALTY

AZUTHAI ROAST SUCKLING PIG, TAMARIND AND CHILI SAUCES
P14,950+ WHOLE (FOR 16 PERSONS, 1 DAY NOTICE)

FOR BAND SET-UP

P10,000 net to cover electrical costs and dinner for band members of up to 8 persons

FOR DJ SERVICE

P 5,000 net, maximum of 4 hours

OPEN BAR PACKAGES

Option 1

Local Beer, House Wine

P 650+ 10% Service Charge per person for the first 2 hours
P 500+ 10% Service Charge per person for each additional hour

Option 2

Local Beer, House Wine

J & B Scotch, Stolichnaya Vodka, Gilbey's Gin

P 700+ 10% Service Charge per person for the first 2 hours
P 550+ 10% Service Charge per person for each additional hour