



CHINESE THAI FUSION CUISINE MENU

RM 31/PAX (MIN 50PAX)

Section 1: Noodles [Choose 1]

Fried Mee Hoon
Fried Tomyam Mee Hoon
Thai Lemongrass Butter Pasta

Section 2: Rice [Choose 1]

Garlic Butter Rice with Raisins
Yong Chow Fried Rice
Tomyam Fried Rice
Pineapple Fried Rice

Section 3: Chicken [Choose 1]

Lemon Sauce Chicken
5 Spice Braised Chicken
Marmite Chicken
Fried Chicken Wings
Thai Style Fried Chicken
Thai Cashew Nut Chicken

Section 4: Vegetable[Choose 1]

Broccoli and Cauliflower
Stir Fry Japanese Choy Sam with Shrimp
Stir Fry Long Beans with Taucu
Stir Fry Seasonal Vegetables in Oyster Sauce

Section 5: Fish [Choose 1]

Sweet and Sour Fish Fillet
Thai Creamy Salted Egg Yolk Fish Fillet

Section 6: Egg/Tofu / Salad[Choose 1]

Thai Style Tofu
Fried Choi Pou Egg
Tomato Egg
Thai Glass Noodle Salad

Section 7: Dessert [Choose 1]

Seasonal Fruit Platter
Banana Cake
Marble Cake
Traditional Butter Cake

Section 8: Beverage [Choose 1]

Refreshing Orange Juice
Refreshing Mango Juice
Refreshing Thai Pandan Infused Water



CHINESE THAI FUSION CUISINE MENU

RM 38/PAX (MIN 50PAX)

Section 1: Noodles [Choose 1]

Fried Mee Hoon
Fried Tomyam Mee Hoon
Thai Lemongrass Butter Pasta

Section 2: Rice [Choose 1]

Garlic Butter Rice with Raisins
Yong Chow Fried Rice
Tomyam Fried Rice
Pineapple Fried Rice
Thai Chilly Fried Rice

Section 3: Chicken [Choose 1]

Lemon Sauce Chicken
5 Spice Braised Chicken
Marmite Chicken
Fried Chicken Wings
Thai Style Fried Chicken
Thai Cashew Nut Chicken
Thai Lemongrass Butter Chicken

Section 4: Vegetable[Choose 1]

Broccoli and Cauliflower
Stir Fry Japanese Choy Sam with Shrimp
Stir Fry Long Beans with Taucu
Stir Fry Seasonal Vegetables in Oyster Sauce

Section 5: Fish [Choose 1]

Sweet and Sour Fish Fillet
Thai Creamy Salted Egg Yolk Fish Fillet
Thai Tamarind Fish Fillet
Tangy Lemon Fish Fillet

Section 6: Egg/Tofu/ Salad[Choose 1]

Thai Style Tofu
Fried Choi Pou Egg
Tomato Egg
Claypot Style Japanese Egg Tofu
Thai Glass Noodle Salad



Section 7: Superior [Choose 1]

Black Pepper Squid
 Fragrant Crispy Oatmeal Prawn
 Thai Lemongrass Butter Prawn
 Premium Har Lok Prawn

Section 8: Sides [Choose 1]

Fried Spring Roll with Thai Chilly Sauce
 Fried Seafood Tofu with Peanut Dipping Sauce
 Fish Ball Skewer with Thai Chilly Sauce
 Fried chicken Popcorn with Curry Leaves

Section 9: Dessert [Choose 1]

Seasonal Fruit Platter
 Marble Cake
 Traditional Butter Cake
 Banana Cake
 Mini Chocolate Éclair and Mini Vanilla Puff
 Woon Ma Plow (Coconut Jelly)

Section 10: Beverage [Choose 1]

Refreshing Orange Juice
 Refreshing Mango Juice
 Refreshing Lime Juice
 Sarasparilla
 Refreshing Thai Pandan Infused Water



CHINESE THAI FUSION CUISINE MENU

RM 45/PAX (MIN 50PAX)

Section 1: Noodles [Choose 1]

Fried Mee Hoon
 Fried Tomyam Mee Hoon
 Thai Lemongrass Butter Pasta with Shrimp

Section 2: Rice [Choose 1]

Garlic Butter Rice with Raisins
 Yong Chow Fried Rice
 Tomyam Fried Rice
 Pineapple Fried Rice with Cashew Nut and Raisins
 Thai Chilly Fried Rice

Section 3: Chicken [Choose 1]

Lemon Sauce Chicken
 5 Spice Braised Chicken
 Marmite Chicken
 Fried Chicken Wings
 Thai Style Fried Chicken
 Thai Cashew Nut Chicken
 Thai Lemongrass Butter Chicken

Section 4: Vegetable[Choose 1]

Broccoli and Cauliflower
 Stir Fry Japanese Choy Sam with Shrimp
 Stir Fry Long Beans with Taucu
 Stir Fry Seasonal Vegetables in Oyster Sauce

Section 5: Fish [Choose 1]

Sweet and Sour Fish
 Thai Creamy Salted Egg Yolk Fish
 Thai Tamarind Fish Fillet
 Tangy Lemon Fish Fillet
 Fish Fillet with Black Pepper Sauce



Section 6: Egg/Tofu/ Salad [Choose 1]
Thai Style Tofu Fried Choi Pou Egg Tomato Egg Thai Basil Tofu with Minced Chicken Claypot Style Japanese Egg Tofu Thai Glass Noodle Salad
Section 7: Superior [Choose 2]
Black Pepper Squid Fragrant Crispy Oatmeal Prawn Thai Lemongrass Butter Prawn Premium Har Lok Prawn 5 Spiced Squid with Lime Mayonnaise Salted Egg Yolk Prawn Creamy Butter Prawn
Section 8: Sides [Choose 1]
Fried Spring Roll with Thai Chilly Sauce Fried Seafood Tofu with Peanut Dipping Sauce Fish Ball Skewer Fried chicken Popcorn with Curry Leaves Thai Fish Cake
Section 9: Dessert [Choose 2]
Seasonal Fruit Platter Marble Cake Traditional Butter Cake Banana Cake Mini Chocolate Éclair and Mini Vanilla Puff Woon Ma Plow (Coconut Jelly) Cendol Jelly Gula Melaka Jelly
Section 10: Beverage [Choose 1]
Refreshing Orange Juice Refreshing Mango Juice Refreshing Lime Juice Sarasparilla Refreshing Thai Pandan Infused Water



CHINESE THAI FUSION CUISINE MENU

RM 55/PAX (MIN 50PAX)

Section 1: Cold Appetizer [Choose 1]

Ebiko Colourful Fresh Garden Salad with Japanese Sesame Dressing
 Greens with Crabstick and Corn Salad with Thousand Island Dressing
 Thai Glass Noodle Salad
 Thai Papaya Salad (Som Tum)

Section 2: Noodles [Choose 1]

Fried Mee Hoon
 Fried Tomyam Mee Hoon
 Thai Lemongrass Butter Pasta with Shrimp

Section 3: Rice [Choose 1]

Garlic Butter Rice with Raisins
 Seafood Yong Chow Fried Rice
 Seafood Tomyam Fried Rice
 Pineapple Fried Rice with Cashew Nut and Raisins
 Seafood Thai Chilly Fried Rice

Section 4: Chicken [Choose 1]

Lemon Sauce Chicken
 5 Spice Braised Chicken
 Marmite Chicken
 Fried Chicken Wings
 Thai Style Fried Chicken
 Thai Cashew Nut Chicken
 Thai Lemongrass Butter Chicken

Section 5: Vegetable[Choose 1]

Broccoli and Cauliflower
 Stir Fry Japanese Choy Sam with Shrimp
 Stir Fry Long Beans with Taucu
 Stir Fry Seasonal Vegetables in Oyster Sauce
 Thai Creamy Salted Egg Yolk Capsicums
 4 Heavenly Kings

**Section 6: Fish [Choose 1]**

Sweet and Sour Fish Fillet
 Thai Creamy Salted Egg Yolk Fish Fillet
 Thai Tamarind Fish Fillet
 Tangy Lemon Fish Fillet
 Fish Fillet with Black Pepper Sauce

Section 7: Egg/Tofu [Choose 1]

Thai Style Tofu
 Fried Choi Pou Egg
 Tomato Egg
 Thai Brasil Tofu with minced Chicken
 Claypot Style Japanese Egg Tofu

Section 8: Superior A [Choose 2]

Black Pepper Squid
 Fragrant Crispy Oatmeal Prawn
 Thai Lemongrass Butter Prawn
 Premium Har Lok Prawn
 5 Spiced Squid with Lime Mayonnaise
 Salted Egg Yolk Prawn
 Creamy Butter Prawn

Section 9: Superior B [Choose 1]

Fresh Newzealand Mussels with Thai Sweet Sauce
 Mini Lamb Chop with Mint Sauce
 Grilled Prawns with Mango Salsa
 Grilled Salmon with Garlic Butter
 Braised Duck with Addictive Gravy
 Grilled Stingray with 4 Heavenly Kings

Section 10: Sides [Choose 1]

Fried Spring Roll with Thai Chilly Sauce
 Fried Seafood Tofu with Peanut Dipping Sauce
 Fish Ball Skewer
 Fried chicken Popcorn with Curry Leaves
 Thai Fish Cake

**Section 11: Dessert [Choose 1]**

Seasonal Fruit Platter
Marble Cake
Traditional Butter Cake
Banana Cake
Mini Chocolate Éclair and Mini Vanilla Puff
Woon Ma Plow (Coconut Jelly)
Cendol Jelly
Gula Melaka Jelly

Section 12: Beverage [Choose 1]

Refreshing Orange Juice
Refreshing Mango Juice
Refreshing Lime Juice
Sarasparilla
Refreshing Thai Pandan Infused Water
Thai Lemongrass Pandan Juice

SIDE ORDER

SATAY **RM 1.00 PER STICK**
WHOLE LAMB **RM 1,400.00**



OTHER CHARGES:

- Waiter: RM 130/person [3 hours serving time]
50-100 pax: 2 waiters
100-150 pax: 3 waiters
150-200pax: 4 waiters
- >200 pax: 6 waiters and above
- Transportation: RM 60 onwards [Depending on area]
- Handling Charges (Shopping Complex, Condominium, Above Ground Floor): RM50
Onwards [with or without lift]
- Furniture and Canopy rental available depending on requirement.
- For 50pax and above, decoration and set up with chafing dish provided
For 50pax and below, decoration and set up with chafing dish chargers at RM 100
For 50pax and below, serve in disposable aluminum foil tray will be charge at RM30

REMARKS:

- Prices quoted are based on a minimum of 50 pax. For orders below 50 pax, additional RM 2 per pax.
- Upon confirmation of the menu, customers are required to pay 60% of the total amount as deposit. The balance of payment will be collected on delivery date. All payment made are not refundable in the event of cancellation of function.
- Melamine plates, stainless steel cutlery and disposable cups will be provided.
- Disposable plates, cutlery and cups will be provided for below 100pax.
- Food is best consumed within 3 hours (with warmer). We will not be responsible for any food consumed after 3 hours served.
- Service time allocated for staff is only for 3 hours from the agreed time of event.
Additional hour is chargeable as the following:
Waiter - RM 15.00/hour
- Waiter double charges are applicable if event falls on Public Holiday.
- Items are subject to change if not available
- Go Cater will not be handle food from other sources



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- If assistance needed, please inform our staff in advance so that we may make the necessary adjustment.
 - In the event of any breakage/damage of crockery and decorative items, client has to pay for the damage.