GO CATER

# 2023 CHINESE THAI FUSION CUISINE MENU
# RM 34/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
Honey Sesame Chicken
Marmite Chicken
Fried Chicken Wings
Thai Style Fried Chicken
Thai Dry Chilly & 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
Tangy Lemon Fish Fillet

**Section 6: Egg/Tofu / Sides [ Choose 1]**

Thai Style Tofu
Thai Mini Pandan Chicken
Sambal Egg
Fried Otak Otak Spring Roll

**Section 7: Dessert [ Choose 1]**

Seasonal Fruit Platter
Banana Cake
Marble Cake
Traditional Butter Cake

**Section 8: Beverage [ Choose 1]**

Refreshing Orange Juice
Refreshing Tropical Juice
Refreshing Blackcurrant Juice

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# 2023 CHINESE THAI FUSION CUISINE MENU
# RM 43/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 |
| Honey Sesame Chicken |
| Marmite Chicken |
| Fried Chicken Wings |
| Thai Style Fried Chicken |
| Thai Dry Chilly & 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/ Sides[ Choose 1]** |
| Thai Style Tofu |
| Thai Mini Pandan Chicken |
| Sambal Egg |
| Fried Otak Otak Spring Roll |
| Claypot Style Japanese Egg Tofu |

| Section 7: Superior [ Choose 1] |
| --- |
| Black Pepper Squid<br>Fragrant Crispy Oatmeal Prawn<br>Thai Lemongrass Butter Prawn<br>Premium Har Lok Prawn |
| **Section 8: Sides [ Choose 1]** |
| Fried Spring Roll with Thai Chilly Sauce<br>Fried Seafood Tofu with Peanut Dipping Sauce<br>Fish Ball with Thai Chilly Sauce |
| **Section 9: Dessert [ Choose 1]** |
| Seasonal Fruit Platter<br>Marble Cake<br>Traditional Butter Cake<br>Banana Cake<br>Chocolate Muffin<br>Vanilla Muffin |
| **Section 10: Beverage [ Choose 1]** |
| Refreshing Orange Juice<br>Refreshing Tropical Juice<br>Refreshing Lime Juice<br>Refreshing Blackcurrant Juice |

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# 2023 CHINESE THAI FUSION CUISINE MENU
# RM 51/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 |
| Honey Sesame Chicken |
| Marmite Chicken |
| Fried Chicken Wings |
| Thai Style Fried Chicken |
| Thai Dry Chilly & 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 |
| Thai Lemongrass Fish Fillet |

| **Section 6: Egg/Tofu/ Sides [ Choose 1]** |
|---|
| Thai Style Tofu |
| Thai Mini Pandan Chicken |
| Sambal Egg |
| Fried Otak Otak Spring Roll |
| Thai Basil 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 Vanilla Puff |
| Chocolate Muffin |
| Vanilla Muffin |
| **Section 10: Beverage [ Choose 1]** |
| Refreshing Orange Juice |
| Refreshing Tropical Juice |
| Refreshing Lime Juice |
| Refreshing Blackcurrant Juice |
| Refreshing Ice Lemon Tea |

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# 2023 CHINESE THAI FUSION CUISINE MENU
# RM 62/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 |
| Honey Sesame Chicken |
| Marmite Chicken |
| Fried Chicken Wings |
| Thai Style Fried Chicken |
| Thai Dry Chilly & 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 |
| Stir Fry Cauliflower with Dry Chilly |

| **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/Salad [ Choose 1]** |
| Thai Style Tofu |
| Thai Mini Pandan Chicken |
| Sambal Egg |
| Fried Otak Otak Spring Roll |
| Thai Basil Minced Chicken |
| Claypot Style Japanese Egg Tofu |
| Thai Glass Noodle Salad |
| **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 New Zealand Mussels with Thai Sweet Sauce |
| Mini Lamb Chop with Mint Sauce |
| Kam Heong Fresh New Zealand Mussels |
| Grilled Salmon with Teriyaki |
| Braised Duck with Addictive Gravy- Only available dinner time |
| **Section 10: Sides [ Choose 1]** |
| Fried Spring Roll with Thai Chilly Sauce |
| Fried Seafood Tofu with Peanut Dipping Sauce |
| Fish Ball with Thai Chilly Sauce |
| Fried chicken Popcorn with Curry Leaves |
| Thai Fish Cake |

| Section 11: Dessert [ Choose 3] |
|---|
| Seasonal Fruit Platter |
| Marble Cake |
| Traditional Butter Cake |
| Banana Cake |
| Mini Vanilla Puff |
| Vanilla Muffin |
| Banana Oatmeal Muffin |
| Rainbow Sago Kuih & Gula Melaka Abo Abo |
| **Section 12: Beverage [ Choose 1]** |
| Refreshing Orange Juice |
| Refreshing Tropical Juice |
| Refreshing Lime Juice |
| Refreshing Blackcurrant Juice |
| Refreshing Ice Lemon Tea |

**SIDE ORDER**

**SATAY AYAM** **RM 1.30 PER STICK**
**SATAY KAMBING** **RM 1.60 PER STICK**

**(MIN 200 STICKS DELIVERY/ MIN 500 STICKS FOR BBQ AT SITE)**

**WHOLE LAMB** **RM 1,800.00**

## OTHER CHARGES:

- Waiter: RM 130/person [Minimum 2 waiter]
- Transportation : RM 100 onwards [Depending on area]
- Handling Charges (Shopping Complex, Condominium, Above Ground Floor) : RM80 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 150
  For 50pax and below, serve in disposable aluminum foil tray will be charge at RM50

## REMARKS:

- Prices quoted are based on a minimum of 50 pax. For orders below 50 pax, additional RM 5 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.
- Disposable plates, cutlery and cups will be provided.
- 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
- Non- Halal food from other sources, kindly inform our sales person prior to event date, because we are Pork Free Caterer.
- 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.