



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



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
 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 with Thai Chilly Sauce

Section 9: Dessert [Choose 1]

Seasonal Fruit Platter
 Marble Cake
 Traditional Butter Cake
 Banana Cake
 Chocolate Muffin
 Vanilla Muffin

Section 10: Beverage [Choose 1]

Refreshing Orange Juice
 Refreshing Tropical Juice
 Refreshing Lime Juice
 Refreshing Blackcurrant Juice



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



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 150/person [Minimum 2 waiter]
- Transportation : RM 180 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 280
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 20.00/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.