



***2024 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



***2024 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 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 1.60 PER STICK**

**SATAY KAMBING**

**RM 1.90 PER STICK**

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

**WHOLE LAMB**

**RM 2,000.00**

**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:**

- Availability is based on first come, first serve basis. Upon confirmation, a 70% deposit is required. Full payment should be received 3 days before event date
- Confirmation with deposit is required, 7 days prior to event date
- We reserve the rights to amend the menu without prior notice if items not available
- Duration of the event is 3 hours. Subsequent hours will be charged RM20.00/hour per waiter. Kindly inform our sales person if any extra hours are required. Double chargers are applicable if event date falls on public holiday
- GoCater will not handle food from other sources
- Non Halal Food from other sources, kindly inform our sales person prior the event date, because we are Pork Free Caterer
- Deposit is not refundable if cancellation. We would charge cancellation fee depending on situation and value
- Any breakage of equipment, crockery, decorative items, customer will be liable to pay
- Food must be consumed within 3 hours of event time
- Payment made to: Food Style Sdn. Bhd. (Maybank A/C No: 5627-5972-7003)