



ORCHID THAI CATERING

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Dear Sir/Madam,

Thank you for your interest in Orchid Thai Catering. We believe in providing our customers with the best standards and we assure you that your event will be served with our finest.

Buffet Catering

Cost : \$13.80/\$16.80/\$18.80/\$25.80 per pax

Transportation charge : \$40

Duration : 3 Hours (or the last collection time, whichever is earlier)

Term of Payment : Full amount payable on delivery (Cash or Cheque payable to Orchid Thai Catering)

All menus come in a package which includes:

- Warmers for Hot Dishes
- Disposable Plate, Forks, Spoons, Cups, Serviettes & Garbage bags
- Buffet table with Table Cloth
- Chilli sauce, etc...

Miscellaneous:

- Service Staff @ \$25 per hour (Min 4 Hours)
- Melamine Wares with glasses @ \$5.50 per set
- Any other services e.g. Tentage, Table & Chairs etc

If you have any queries or special requirements, please do not hesitate to call us at our hotline. You can also visit our website at www.orchidthai.com.sg for more information. Looking forward to your reply and have a nice day.

Enquiry Hotline : 67427910 or 96827824

Economy Menu

APPETIZER

Green Mango or Papaya Salad

Tandy Salad with shredded mangoes, sliced onions, crispy fried shrimp in special Thai sauce.

HOT SAVOURY

Fried Seafood w Tom Yam Paste

Stir Fried prawn, squid, fish slices with flavouring of Tom Yam sauce.

Fried Squid w Chilli Paste or Garlic

Stir fried with chilli paste or deep fried with flavouring of garlic and pepper.

Thai Spring Roll

Vegetables, prawn, mushrooms wrapped in paper thin crepes deep fried and served with honey-chilli sauce.

Fried Chicken w Oyster Sauce or Minced Chicken w Basil Leave

Stir fried fillet of chicken with garlic & fresh oyster sauce / Minced chicken stir fried with hot basil leaves & Thai chilli .

Mixed Vegetable

Mushroom, broccoli, carrot, young corn & kailan stir fried.

Fried Bean curd w 3 flavors

Deep fried bean curd with 3 kinds of sauces.

STAPLE

Olive or Pineapple Rice

Olive or Pineapple rice with minced chicken, garlic & shallot.

DESSERT

Tapioca with Coconut Cream

Sweet Tapioca served in light coconut milk.

BEVERAGE

Lemongrass or Pandanleaf Juice

**\$13.80 per pax / Min 30 pax / Transportation waived for 50 pax
Prices quoted are subjected to Prevailing GST**

Classic Menu

APPETIZER

Green Mango or Papaya Salad

Tandy Salad with shredded mangoes, sliced onions, crispy fried shrimp in special Thai sauce.

THAI SOUP

Tom Yam Seafood Soup

Spicy soup with the typical spicy flavour sealed in for a hot Thai experience.

HOT SAVOURY

Green or Red Curry Chicken or Beef or Prawn

Thick Thai green curry cook with mini egg plants, sweet basil leaves & fresh coconut milk.

Fried Squid w Chilli Paste or Garlic

Stir fried with chilli paste or deep fried with flavouring of garlic and pepper.

Thai Spring Roll or Fish Cake

Thai roll deep fried and served with honey-chilli sauce. / Ground white fish mixed with kaffir lime leave and Thai chilli paste

Crispy Fried Chicken Wings or Lemongrass Chicken

Thai style marinated chicken wings deep fried to golden brown w sesame / Stir fried boneless chicken with lemongrass.

Mixed Vegetable

Mushroom, broccoli, carrot, young corn & kailan stir fried.

Fried Bean curd w 3 flavors

Deep fried bean curd with 3 kinds of sauces.

STAPLE

Olive or Pineapple Rice

Olive or Pineapple rice with minced chicken, garlic & shallot.

DESSERT

Tapioca with Coconut Cream

Sweet Tapioca served in light coconut milk.

BEVERAGE

Lemongrass or Pandanleaf Juice

\$16.80 per pax / Min 25 pax / Transportation waived for 40 pax

Prices quoted are subjected to Prevailing GST

Premium Menu

APPETIZER

Green Mango or Vermicelli Salad

Tandy Salad with shredded mangoes, sliced onions, crispy fried shrimp in special Thai sauce. / Glass noodle tossed with prawns & squid in fresh lime juice

THAI SOUP

Tom Yam Seafood Soup

Spicy soup with the typical spicy flavour sealed in for a hot Thai experience.

HOT SAVOURY

Masumum Curry Chicken or Beef

Thai-Indian fusion curry garnish with basil leave & peanut.

Chicken w Cashew Nut or Fried Beef w Oyster Sauce

Stir fried chicken with cashew nuts, onion, dry chilli and mixed sauce. / Stir fried fillet of beef with garlic & oyster sauce.

Fried Prawn w Chilli Paste or Fish Fillet w 3 Flavors

Thai style seasoning prawn fried and served in special Thai chilli paste. / Sliced fish deep-fried, topped with 3 kind of Thai sauces.

Thai Prawn Cake or Otah

Minced prawn & fish mixed with kaffir lime leave and Thai chilli paste deep fried or oven baked.

Shitake Mushroom w Kailan or Broccoli

Baby Kailan /Broccoli stir fried with garlic & fresh mushroom slices with Thai oyster sauce .

STAPLE

Phad Thai or Fried Vermicelli

Thai style fried noodle.

Olive or Pineapple Rice

Olive or Pineapple rice with minced chicken, garlic & shallot.

DESSERT

Mango Glutinous Rice

Pungent mango fruit mixed with thick coconut milk and glutinous rice.

BEVERAGE

Thai Ice Lemon Tea or Fruit Punch

\$18.80 per pax / Min 25 pax / Transportation waived for 40 pax

Prices quoted are subjected to Prevailing GST

Deluxe Menu

APPETIZER

Lemongrass Salad or Spice Beef Salad

Crispy salad with onion, finely sliced lemongrass, dried shrimp, scrap coconut flak served with Thai lettuce. / Beef charbroiled, sliced and tossed with crisp lettuce, onion, light pepper paste, fresh mint & lime juice.

THAI SOUP

Tom Yam Seafood Soup or Fish Maw Soup

Spicy soup with the typical spicy flavour sealed in for a hot Thai experience./ Thai Teochew flavour fish maw soup

HOT SAVOURY

Duck Curry or Pannang Curry Seafood

Sliced roasted duck cook with curry paste, topped with small plum tomatoes. / Seafood steamed in savoury curry fish paste with lemongrass, sweet basil leaves & shredded chilli.

Fried Garlic Prawn

Classic Thai style seasoning of prawn with garlic, pasley root, pepper, tempura flour.

Stuffed Chicken Wings or Tempura Crab

Boneless chicken wings stuffed with spices, minced prawn, chicken & mushroom, deep fried. / Marinated softshell crab deep fried.

Fried Fish Fillet w Thai Herb

Sliced fish stir fried with lemongrass slices, crispy kaffir lime leave, onion and cashew nut.

Asparagus with Scallop

Baby asparagus stir fried with garlic & fresh scallop with Thai oyster sauce.

STAPLE

Fried Thai Spaghetti

Fusion Thai style stir fried spaghetti with chicken, tomato.

Seafood Fried Rice

Stir fried rice with fresh prawn, squid & shredded crabmeat.

DESSERT

Red Ruby

Waterchestnut cooked with rose syrup topped with coconut milk.

Assorted Thai Dessert Platter

Yam & pumpkin custard & Agar Agar.

BEVERAGE

Fresh Lime Juice

\$25.80 per pax / Min 25 pax / Transportation waived for 40 pax

Prices quoted are subjected to Prevailing GST

A La Carte

APPETIZER

Pomelo Salad (\$3)

Sumptuous salad with onion, peanuts, dried shrimp.

THAI SOUP

Tom Kha Gai (\$2.50)

Mild spicy chicken soup with herbs, galangal & mushrooms.

HOT SAVOURY

Larb (\$2)

Mixture of minced chicken & red onion in spicy lemon sauce, served with mixed green.

Grilled Chicken Thai Style (\$3)

Tender grilled chicken meat served with special chilli dipping sauce.

Grilled Beef Thai Style (\$4)

Tender grilled beef meat served with special chilli dipping sauce .

Sugarcane Prawn (\$3)

Finely minced prawn meat wrapped with sugarcane & deep fried to perfection.

Thai Satay (\$2.50)

Marinated chicken breast tips & boneless leg barbeques on bamboo skewers served with peanut sauce and cucumber relish.

Pandan Leaf Chicken (\$2.50)

Chicken chunks wrapped in pandanleaf & deep fried to perfection.

Beancurd with Tamarind Sauce (\$2)

Stir fried tau Kwa with tamarind sauce

Belacan Fried Rice (\$3)

Stir fried rice with Thai belacan paste with chicken, shredded egg.

SIDES

Banana Fritter (\$1.50)

Pungent deep fried banana to crispy.

Thai Sakoo (\$2)

Steamed sago (tapioca ball) with chicken filling served with lettuce.

Vietnamese Popiah (\$2)

Shredded vegetables, prawn, minced chicken & mushroom wrapped in paper thin crepes & served with plum sauce

Above rates quoted – Per person for each item

A La Carte

DESSERT

Ta-Ko (\$2)

Water chestnut & corn with coconut custard topping.

Assorted Thai Kueh Kueh (\$1.50)

Yam & pumpkim custard.

Thai Ice Sago (\$2)

Tapioca ball served with ice, coconut milk.

Thai Chendol (\$2.50)

Self made pungent chendol served with ice & coconut milk.

Grass Jelly Longan (\$1.50)

Ching chio served in syrup with longan topping.

Look Choop (Mock Fruit) (\$3)

Hulled mung bean moulded into different fruit shapes.

Assorted Fruit Platter (\$2)

Freshly cut papaya, pineapple watermelon & honeydew.

Above rates quoted – Per person for each item

Prices quoted are subjected to Prevailing GST