



Exclusively Thai Catering

info@thaithentic.com - 1-917-727-6335

SMALL BITES

THAI TUNA ROLLS

Albacore tuna, julienned carrot, mango, cucumber, red pepper, avocado, alfalfa sprouts, and Thai chilis wrapped in collard greens with cashew cream sauce

POACHED SHRIMP MIANG

Poached shrimp with fish sauce caramel, fresh ginger, shallot, Thai chilis, lime juice, fried shallot, dried shrimp, toasted shredded coconut and endive

POACHED PRAWN

Prawn, cilantro oil, endive, red chili lime, fried shallot

NAM PRIK PAO WING

Chicken wing, cilantro yogurt, carrot, celery

THAI SALAD

CHILLED THAI BEEF SALAD

Grilled skirt steak marinated with Nam Jim Jaew, julienned green papaya and chayote, mint, lime juice, Thai chili, grape tomato and ground peanut

PORCHETTA KRATIEM PRIK THAI

Porchetta, cucumber salad, cilantro vinaigrette

LARGE PLATES

VEGAN LEMONGRASS CURRY

Seared oyster mushroom with fresh bamboo shoot, water spinach, grilled Thai eggplant and cilantro lemongrass curry

STEAMED WHITEFISH

Whitefish, cilantro root consommé, coriander blossom

STEAMED SALMON with PANANG CURRY

Salmon filet with baby broccoli, kabocha squash and and holy basil Panang curry

NAM JIM JAEW MARINATED RIBEYE

Ribeye steak with Nam Jim Jaew, cilantro chimichurri and sticky rice

DESSERTS

CILANTRO INFUSED BANANA

Banana, coconut cream and mango