



Exclusively Thai Catering

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SMALL BITES

MIANG KHAM

Cashew nuts, red onion, ginger, roasted coconut, lemon, palm sugar, and tamarind sauce wrapped in a fresh seasonal green leaf

THAI STYLE CRAB CAKE

Crispy crabmeat, shrimp, and water chestnuts wrapped in tofu paper and served with a homemade sweet plum sauce

CRISPY SHRIMP with EGG NOODLES

Crispy fried marinated shrimp and egg noodles served with a sweet pickled chili sauce

THAI SALADS

CHICKEN LARB

Minced chicken, Thai chili flakes, roasted rice and herb powder, with fresh mint, lime juice, pickled red onion

NORTHERN THAI STYLE PORK LARB

Minced pork and northern Thai chili herb powder, with crispy kaffir lime leaves and fried shallot rings

PLA SHRIMP

Grilled shrimp, fresh lemongrass, shallots, mint, smoked chili sauce

YUM BEEF

Grilled skirt steak seasoned with chili powder, fresh lemon grass, cucumber, and tamarind sauce

SOM TUM

Green papaya salad

LARGE PLATES

GAI YANG

Grilled marinated chicken, with sweet pickled chili and Thai peanut sauce

MOO KROB

Oven roasted pork belly with crispy skin

PAK MOR KEAW WAN

Braised beef filled in fresh homemade rice paper, with seasonal greens, homemade green curry sauce, and fried quail egg

GRAB CURRY

Crabmeat Nam Yaa Curry, krachai roots

MEE KA-TI

Pan-fried rice noodles with coconut milk and fried onions

TOM YUM PLA

Wild sea bass in Thai tom yum broth (seasoned with galangal, lemongrass, kaffir lime leaves)

DESSERTS

HOME MADE COCONUT ICE CREAM

Homemade coconut ice cream, sweet sticky rice, garnished with a crispy lotus blossom cookie

RICE PUDDING

Purple rice, and lychee pudding topped with warm coconut milk