

F A R A N G

CATERING

Wedding Dinner

645:-/person (excl. VAT)

Minimum 16 persons

Menu suggestion:

First serving

GREEN SHELL MUSSEL WITH GREEN 'NAHM JIM'
thai basil, seaweed caviar

CHA PLU LEAF WITH SMOKED SALMON
roasted coconut, trout roe

Second serving

CHICKEN 'SATAY'
roasted peanuts, sweet gem, lemongrass

Third serving

GRILLED RED SEA PRAWN 'COCONUT CHILI JAM'
salted pork belly, green papaya, roasted coconut

Fourth serving

OX CHEEK IN MUSSAMAN CURRY
slow braised ox cheek , roasted peanuts, lime leaves

THAI JASMINE RICE

Dessert

'PHANANGAN BOUNTY'
young coconut ice cream, salt caramel, crystalized chocolate, whipped coconut