

## *Jim Thompson Catering Menu Set A*

**1,800 Baht+ / person**

**Individual serves**

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### **Appetizers**

Deep-fried spring roll filled with mackerel, vegetables and glass noodles served with sweet chili sauce

(ปอเปี๊ยะปลา)

Steamed flower-shaped dumplings, filled with minced chicken and onion

(ซอ่ม่วงไก่)

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### **Salad**

Roasted chicken spicy salad

(ยำไก่ย่าง)

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### **Soup**

Hot and sour soup with tiger prawn galangal, lemongrass, shallots and bird's eye chilies

(ต้มยำกุ้งลายเสือ)

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### **Lime Sherbet**

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### **Main Dishes**

Creamy red curry with pork and crushed peanuts

(พะแนงหมู)

Deep-fried sea bass with sweet, sour and spicy sauce

(ปลากระพงซอสสามรส)

Wok-fried mixed vegetables, mushroom with oyster sauce

(ผัดผักรวมมิตรเห็ดหอม)

Steamed jasmine rice and steamed jasberry rice

(ข้าวหอมมะลิและข้าวแจสเบอร์รี่)

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### **Desserts**

Assorted Thai dessert

(ขนมไทยรวม)

Seasonal mixed fruits

(ผลไม้รวมตามฤดูกาล)

*\*Include free flow of Thompson Water, lemongrass, tea and coffee\**

*\*\*Price is subject to 10% service charge\*\**

*\*\*\*Require pre-booking and final confirmation at least 7 days in advance\*\*\**

*\*\*\*\*Minimum capacity at 30 sets and maximum capacity at 60 sets\*\*\*\**

## *Jim Thompson Catering Menu Set B*

***1,800 Baht+ / person***

***Individual serves***

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### **Appetizers**

Crispy dumpling with minced chicken, mixed vegetables served with chili-plum sauce  
(ถุงทองไส้ไก่และผัก)

Rice noodle spring roll with mackerel, sweet basil, mint leaves and carrots served with  
spicy chili-lime dip  
(ลุยสวนปลา)

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### **Salad**

Winged bean salad with prawn in sweet-sour dressing  
(ยำถั่วงอกกุ้งสด)

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### **Soup**

Coconut-galangal soup with chicken, mushroom, shallots and lemongrass  
(ต้มข่าไก่)

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### **Lime Sherbet**

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### **Main Dishes**

Green curry with fish ball, young coconut tip, sweet basil leaves and Thai eggplants  
(แกงเขียวหวานลูกชิ้นปลากรายยอดมะพร้าวอ่อน)

Stir-fried beef with cashew nuts, three color peppers, onions, roasted chili paste and dried  
red chilies  
(เนื้อผัดเม็ดมะม่วง)

Wok-fried Chinese kale, mushroom with oyster sauce  
(ผัดคะน้าน้ำมันหอย)

Steamed jasmine rice and steamed jasberry rice  
(ข้าวหอมมะลิและข้าวเจสเบอร์รี่)

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### **Desserts**

Water chestnuts coated with flour in coconut milk  
(ทับทิมกรอบ)

Seasonal mixed fruits  
(ผลไม้รวมตามฤดูกาล)

*\*Include free flow of Thompson Water, lemongrass, tea and coffee\**

*\*\*Price is subject to 10% service charge\*\**

*\*\*\*Require pre-booking and final confirmation at least 7 days in advance\*\*\**

*\*\*\*\*Minimum capacity at 30 sets and maximum capacity at 60 sets\*\*\*\**

## *Jim Thompson Catering Menu*

### *Set Vegetarian*

*1,800 Baht+ / person*

*Individual serves*

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#### **Appetizers**

Deep-fried corns cake served with sweet chili sauce

(ทอดมันข้าวโพด)

Rice noodle spring roll with tofu, sweet basil, mint leaves and carrots served with spicy chili-lime dip

(ลุยสวนเต้าหู้)

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#### **Salad**

Grilled mushroom salad with lemongrass, kaffir lime leaves, roasted chili paste-lime dressing

(ยำเห็ดย่าง)

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#### **Soup**

Clear soup with tofu and seaweed

(แกงจืดเต้าหู้สาหร่าย)

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#### **Lime Sherbet**

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#### **Main Dishes**

Green curry with mixed vegetables, sweet basil leaves and Thai eggplant

(แกงเขียวหวานผักรวม)

Deep-fried tofu topped with chili gravy sauce

(เต้าหู้ราดพริก)

Wok-fried sugar pea and mushroom with mushroom sauce

(ถั่วงอกเต้าหู้ผัดเห็ดหอม)

Steamed jasmine rice and steamed jasberry rice

(ข้าวหอมมะลิและข้าวเจสเบอร์รี่)

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#### **Desserts**

Mango with sweetened sticky rice

(ข้าวเหนียวมะม่วง)

Seasonal mixed fruits

(ผลไม้รวมตามฤดูกาล)

*\*Include free flow of Thompson Water, lemongrass, tea and coffee\**

*\*\*Price is subject to 10% service charge\*\**

*\*\*\*Require pre-booking and final confirmation at least 7 days in advance\*\*\**

*\*\*\*\*Minimum capacity at 30 sets and maximum capacity at 60 sets\*\*\*\**