

## *Jim Thompson Catering Menu A*

**2,500+ Baht / person**

*(Individual serves)*

### **Appetizers**

Stir-fried mixed vegetables in crispy cup

*(กระทงทองผักรวม)*

Deep-fried prawn wrapped with rice paper served with chili-plum dip

*(ปอเปี๊ยะกุ้ง)*

Thai rice noodles, mackerel, shallot, ginger, lime, chili and peanuts wrapped with betel leaves and lettuce leaves served with chili lime dip

*(เมี่ยงปลา)*

### **Salad**

Grilled Australian beef tenderloin salad and mint leaves

*(ย่างเนื้อย่าง)*

### **Soup**

Coconut-galangal soup with tiger prawn, mushroom, shallots and lemongrass

*(ต้มข่ากุ้งลายเสือ)*

### **Lime Sherbet**

### **Main Dishes**

Mussaman curry with Australian beef tenderloin, potatoes, onions, peanuts with coconut milk

*(มัสมั่นเนื้อ)*

Deep-fried soft shell crab served with spinach, fried garlic and tamarind sauce

*(ปูนิ่มซอสมะขาม)*

Wok-fried Chinese kale and shiitake mushroom with oyster sauce

*(คะน้าฮ่องกงและเห็ดหอมสดผัดน้ำมันหอย)*

Steamed jasmine rice and steamed Jasberry rice

*(ข้าวหอมมะลิและข้าวแจสเบอร์รี่)*

### **Desserts**

Hand-rolled butterfly pea dumpling stuffed with crushed soybean in sweetened coconut milk

*(บัวลอยอัญชันไส้ถั่วเขียว)*

Mango with sweetened sticky rice

*(ข้าวเหนียวมะม่วง)*

Seasonal mixed fruits

*(ผลไม้รวมตามฤดูกาล)*

*\*Free flow of Lemongrass Juice, Thompson Water, Premium Tea and Premium Coffee are complimentary\**

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

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

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

## *Jim Thompson Catering Menu B*

**2,500+ Baht / person**

*(Individual serves)*

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### **Appetizers**

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

*(ซอ่ม่วงไก่)*

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

*(ลุยสวนปู)*

Crispy dumpling with mixed vegetables served with chili-plum sauce

*(ถุงทองไส้ผัก)*

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### **Salad**

Pomelo salad with tiger prawn, fried garlic, shallots, roasted coconut, peanuts and sweet-sour chili dressing

*(ยำส้มโอกุ้งลายเสือ)*

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### **Soup**

Traditional hot and sour tamarind soup with sea bass

*(ต้มส้มปลากระพง)*

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### **Lime Sherbet**

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### **Main Dishes**

Red curry with roasted duck, grapes, pineapple and tomatoes

*(แกงเผ็ดเป็ดย่าง)*

Thai-style grilled rib-eye steak served with ground roasted rice, chili and tamarind sauce

*(เสีอร่องไห้)*

Wok-fried broccoli, shiitake mushroom with oyster sauce

*(บร็อกโคลี่และเห็ดหอมสดผัดน้ำมันหอย)*

Steamed jasmine rice and steamed Jasberry rice

*(ข้าวหอมมะลิและข้าวแจสเบอร์รี่)*

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### **Desserts**

Water chestnuts coated with pink flour in coconut milk

*(ทับทิมกรอบ)*

Mango with sweetened sticky rice

*(ข้าวเหนียวมะม่วง)*

Seasonal mixed fruits

*(ผลไม้รวมตามฤดูกาล)*

*\*Free flow of Lemongrass Juice, Thompson Water, Premium Tea and Premium Coffee are complimentary\**

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

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

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

## *Jim Thompson Catering Vegetarian Menu*

**2,500+ Baht / person**

*(Individual serves)*

### **Appetizers**

Deep-fried corns cake served with sweet chili sauce

*(ทอดมันข้าวโพด)*

Deep-fried vegetables spring roll served with sweet chili dip

*(ปอเปี๊ยะผัก)*

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

*(ลุยสวนเต้าหู้)*

### **Salad**

Pomelo Salad with fried garlic, shallots, roasted coconut, peanuts and sweet-sour chili dressing

*(ยำส้มโอ)*

### **Soup**

Coconut-galangal soup with assorted mushroom, shallots and lemongrass

*(ต้มข่าเห็ดรวม)*

### **Lime Sherbet**

### **Main Dishes**

Creamy red curry with tofu

*(คู๋ฉีเต้าหู้)*

Deep-fried assorted mushroom with sweet, sour and spicy sauce

*(เห็ดรวมซอสสามรส)*

Wok-fried sunflower sprouts with mushroom sauce

*(ผัดทานตะวันงอก)*

Steamed jasmine rice and steamed Jasberry rice

*(ข้าวหอมมะลิและข้าวเจสเบอร์รี่)*

### **Desserts**

Hand-rolled butterfly pea dumpling stuffed with crushed soybean in sweetened coconut milk

*(บัวลอยอัญชันไส้ถั่วเขียว)*

Mango with sweetened sticky rice

*(ข้าวเหนียวมะม่วง)*

Seasonal mixed fruits

*(ผลไม้รวมตามฤดูกาล)*

*\*Free flow of Lemongrass Juice, Thompson Water, Premium Tea and Premium Coffee are complimentary\**

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

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

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