

KRUA THAI

EXPERIENCE THE TRUE SOUL OF THAILAND—VIBRANT, AROMATIC FLAVORS PASSED THROUGH GENERATIONS, INSPIRED BY FAMILY KITCHENS, STREET VENDORS, AND THE FRAGRANT SPICE MARKETS OF SIAM.

NOURISH THE MOMENT. CELEBRATE THE LIFESTYLE

PHUKET GOURMET CATERING

FORMAT & PRICING

CHOOSE & TICK YOUR FORMAT. TICK YOUR FAVORITES ON THE NEXT PAGE.



THB 1,500

SELECT 2 ITEMS PER
MENU SECTION



THB 2,000

SELECT 3 ITEMS PER
MENU SECTION



THB 2,500

SELECT 4 ITEMS PER
MENU SECTION

BUFFET STYLE



THB 1,500

SELECT 2 ITEMS PER
MENU SECTION



THB 2,000

SELECT 3 ITEMS PER
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THB 2,500

SELECT 4 ITEMS PER
MENU SECTION

SET - MENU



AVAILABLE ON REQUEST

ALL PRICES ARE NET AND OF
INCLUSIVE TAX

SOUL STREET SNACKS



GRILLED MOO PING SKEWERS

MARINATED PORK SHOULDER, SMOKY GLAZE, CORIANDER ROOT, STICKY RICE



HOY TOD TALAY

CRISPY SEAFOOD PANCAKE, BEAN SPROUTS, THAI BASIL, CHILLI



MIANG KHAM

LEAF-WRAPPED BETEL LEAF SALAD, DRIED SHRIMPS, PEANUTS, SHALLOTS, LEMONGRASS, GALANGAL, GINGER



POH PIA PAK

RICE PAPER SPRING ROLLS, MUSHROOMS, CARROTS, CABBAGE, BEAN SPROUTS, TAMARIND DIP



SOM TAM

SHREDDED GREEN PAPAYA, CHILI, DRIED SHRIMPS, PEANUTS, TOMATO, TAMARIND AND LIME JUICE

A SPARK FOR THE SENSES



KHAO TUNG NA TUNG

CRISPY RICE CRACKERS, CREAMY PORK & SHRIMP COCONUT DIP, AROMATIC ROOTS



LARB TOD

CRISPY NORTHERN-STYLE SPICED PORK BALLS, TOASTED RICE, KAFFIR LIME



GAI HOR BAI TOEY

DEEP-FRIED CHICKEN, PANDANUS LEAVES



SOM TUM THAI

HAND-POUNDED GREEN PAPAYA SALAD WITH CHERRY TOMATOES, PEANUTS, AND DRIED SHRIMP



NAM TOK NUA

GRILLED BEEF SALAD, SHALLOTS, CORIANDER, CHILLI



YUM SAAM KROB

CRISPY FISH SALAD, DRIED SQUID, DRIED SHRIMPS, TOMATO, ONION



HOR MOK

BANANA LEAF-WRAPPED STEAMED FISH CURRY CUSTARD WITH KAFFIR

CURRY & COMFORT



GAENG HUNG LAY

NORTHERN CHIANG MAI STYLE PORK BELLY CURRY, PICKLED GARLIC & GINGER



GAENG PU

CRAB, YELLOW CURRY PASTE, BETEL LEAVES, COCONUT MILK, RICE VERMICELLI



MOO PAD KAPI

STIR-FRIED PORK BELLY, SHRIMP PASTE, FRESH CHILLI, SHALLOT & LEMONGRASS



MASSAMAN NUEA

BEEF CHEEK, ONIONS, POTATO, ROASTED PEANUTS, CUMIN



GAENG PHED PED YANG

ROASTED DUCK, RED CURRY, COCONUT, GRAPES, PINEAPPLE, TOMATOES



GAENG KEOW WAN GAI

CHICKEN THIGHS, GREEN CURRY, COCONUT MILK, EGGPLANTS, THAI BASIL



PANENG MOO

PANENG CURRY, PORK, BABY EGGPLANT, KAFFIR LIME LEAVES, THAI BASIL, CHILLI



PLA NEUNG MANAO

STEAMED SEABASS, CHILLI, GARLIC, LIME

SOUPS

SOUP IS SERVED AS AN INDIVIDUAL PORTION.

TOM YUM GOONG

FIERY LEMONGRASS PRAWN BROTH, GALANGAL, CHILI OIL, KAFFIR LIME, STRAW MUSHROOMS

KHAO SOI GAI

NORTHERN THAI CURRY NOODLE SOUP, SLOW-COOKED CHICKEN LEG, PICKLED MUSTARD, RED ONION

TOM SAAP

HOT AND SOUR THAI PORK RIBS SOUP, LEMONGRASS, GALANGAL, KAFIR LIME

TOM KHA PAK

VEGETARIAN COCONUT SOUP, LEMONGRASS, GALANGAL, BROCCOLI, MUSHROOMS, CARROTS, BABY CORN

GAENG SOM PLA

SWEET & SOUR FISH SOUP, GINGER, TURMERIC, TAMARIND PULP

WOKS OF FIRE



PAD KRA PAO NEUA

STIR-FRIED KHUNTA FARM BEEF WITH HOLY BASIL, GARLIC, BIRD'S EYE CHILI, CRISPY FRIED EGG



PAK BOONG FAI DENG

STIR-FRIED MORNING GLORY



GAI PAD KING

THAI CHICKEN & GINGER STIR-FRIED



GAI PAD MED MA MUANG

STIR-FRIED CHICKEN, CASHEW NUTS, BELL PEPPER, ONION, MUSHROOMS, DRIED CHILI



POO NIM PAD PONG KAREE

STIR-FRIED SOFT SHELL CRAB WITH YELLOW CURRY POWDER

NOODLES & RICE



KHAO PHAD PU

FRIED RICE, BLUE CRAB



KHAO OB SUBPAROD

PINEAPPLE FRIED RICE, PRAWNS, CASHEW NUTS, TURMERIC POWDER



KHAO PAD PAK

FRIED RICE, MIXED VEGETABLES, EGG



PAD THAI

RICE NOODLES, TOFU, EGGS, CHICKEN OR SHRIMPS



PAD SEE EW

STIR FRIED SOY SAUCE NOODLES, CHICKEN OR SHRIMPS, CHINESE BROCCOLI, TOFU



YUM WOON SEN

GLASS NOODLES, PORK, SHRIMPS, CHILI, LIME JUICE, CELERY, ONION, TOMATO

SWEET MEMORY



KHAO NIEO MAMUANG

RIPE MANGO, GLUTINOUS RICE, SWEET COCONUT CREAM, SESAME SEEDS



TUB TIM KROB

WATER CHESTNUT DUMPLING, JACKFRUIT, COCONUT SYRUP



KHANOM MO KAENG THUA

THAI CUSTARD, MUNG BEANS, PALM SUGAR, COCONUT CREAM



KHANOM TUAY

STEAMED PANDANUS & COCONUT MILK CUSTARD