



GATERING MENUS



RAYA'S

THAI THALI

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www.rayasthalthali.co.uk

3 COURSE DINNER MENU

STARTER

CRISPY FRIED CHICKEN WITH PEANUT SAUCE

CRISPY CAULIFLOWER (VG)

MAINS

CHICKEN MASSAMAM CURRY - A MILD SAVOURY CURRY WITH POTATO, TOPPED WITH ROASTED CASHEW NUTS.

VEGETARIAN MASSAMAM CURRY (VG)

SERVED WITH JASMINE RICE

DESSERT

THAI MILK TEA CHEESECAKE WITH WHITE CHOCOLATE (VG)

1 COURSE MENU

PEREFCT FOR LARGE GROUP OR WEDDING PARTY EVENING MEAL

CHICKEN MASSAMAM CURRY POT

VEGETARIAN MASSAMAM CURRY POT (VG)

SERVED WITH JASMINE RICE, PANDAN CRACKERS, TAMARIND AND KAFIR LIME SWEET CHILLI DIPPING SAUCE

*OPTION TO BE SERVED WITHOUT NUTS

thai menus

3 COURSE DINING
£45.00 per head up to 60
Premium tableware & cutlery +£3 PP

1 COURSE
£12.50 Per head
Minimum 50 people



RAYA'S
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3 COURSE FINE DINING

AMUSE BOUCHE

TOM KHA SOUP, PUMPKIN AND PANDAN CRACKERS, TAMARIND AND KAFIR LIME SWEET CHILLI DIPPING SAUCE (CONTAINS SHELLFISH)

MAIN - THAI THALI TRAY

CHICKEN MASSAMAN WITH POTATO FONDANT
A MILD SAVOURY CURRY TOPPED WITH ROASTED CASHEW NUTS, TEAMED WITH A CRISPY BRAISED POTATO FONDANT & ROSCOFF ONION, OR VEGAN OPTION OF

LIONS MANE MUSHROOM MASSAMAN WITH POTATO FONDANT (VG)

PORK KRAPOW WITH GREEN BEANS AND HOLY BASIL, STIR-FRIED PORK MINCE WITH GREEN BEANS AND FRESH HOLY BASIL TOPPED WITH A FRIED QUAILS EGG, OR VEGAN OPTION OF

PLANT BASED KRAPOW WITH GREEN BEANS AND HOLY BASIL (VG)

PRAWN BON BONS - A MODERN TAKE ON TRADITIONAL THAI FISH CAKES, (CONTAINS SHELLFISH), OR VEGAN OPTION OF

CRISPY CAULIFLOWER WITH HOT PENUT SAUCE (VG), (CONTAINS NUTS)

PAPAYA SALAD - "SOM TAM" PAPAYA SALAD MADE THE THAI WAY

SERVED WITH JASMINE RICE

DESSERT

A DUO OF DESSERTS:

THAI MILK TEA CHEESECAKE WITH WHITE CHOCOLATE (VG)

MANGO STICKY RICE WITH SWEET AND SALTY COCONUT MILK AND TOASTED MUNG BEAN (VG)



thai
thali

3 COURSE DINING

£65.00 per head

Min 20 Max 60

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