

The BUFFET

Something for Every Palate



Discover

^{an} Irresistible Buffet Delight

Experience the vibrant flavours of Thailand with our Thai Supper Club Buffet Menu.

Immerse yourself in a culinary journey inspired by the rich and diverse traditions of Thai cuisine. From savoury curries to aromatic stir-fries, each dish is meticulously crafted to tantalise your taste buds and transport you to the bustling streets of Bangkok.

Indulge in an array of delectable options, featuring authentic Thai ingredients and traditional cooking techniques. Whether you're hosting a casual gathering or a grand celebration, our buffet menu offers something for every palate and occasion.

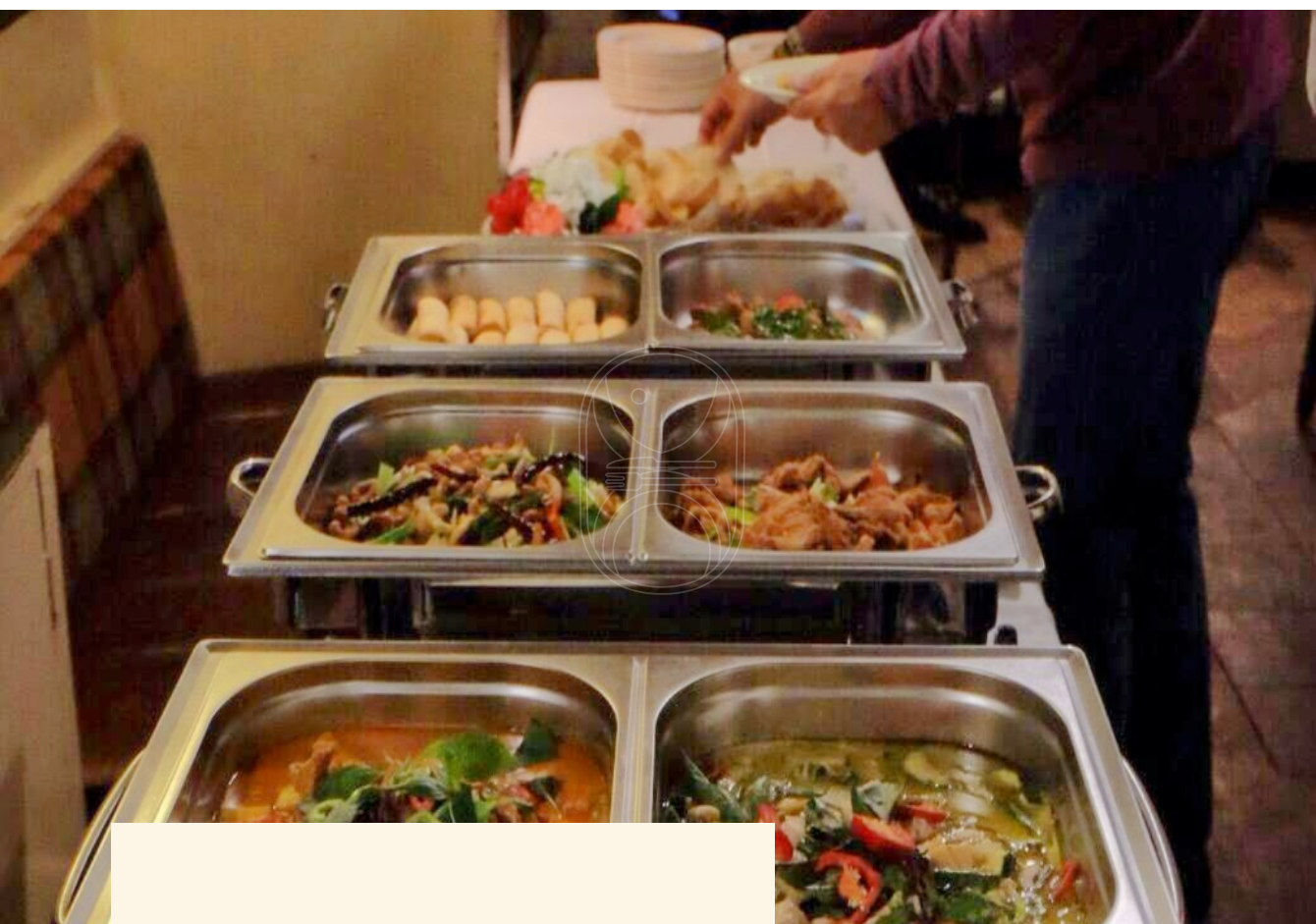
Join us as we invite you to savour the essence of Thailand with our Thai Supper Club Buffet Menu—a feast that promises to delight and enchant your senses with every bite.

Embark on a culinary adventure with us!

Explore our mouthwatering buffet menu now and elevate your dining experience with authentic Thai flavours.

Get in Touch >>





BUFFET PACKAGES

TIMELESS THAI DELIGHT

- 1 soup/salad dish
- 3 starters dishes
- 3 mains dishes
- 2 side dishes

VARIETY OF THAI FLAVOURS

- 1 soup/salad dishes
- 4 starters dishes
- 4 mains dishes
- 2 side dishes

ENDLESS THAI JOURNEY

- 1 soup/salad dishes
- 4 starters dishes
- 4 mains dishes
- 2 side dishes
- 1 dessert

NOTE:

- Minimum of 20 guests is required for our buffet service.
- Advance notice of dietary requirements allows us to tailor a delightful buffet experience to your preferences.
- Service charge and VAT are not included.
- A buffet display is included; however, flower arrangements, tableware, chef, and serving staff are not provided.
- Optional organic, free-range, halal, duck, lamb, beef, and seafood choices are available for an additional £2 per person per dish.
- For drop-off service, only food will be provided, a buffet warmer is not included and an extra charge will be applied if required.

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TIMELESS THAI DELIGHT



STARTER:

Lettuce Wrapped Chicken

Savour the vibrant flavours of traditional Thai cuisine with minced chicken, fresh herbs, lime, and a hint of chilli, elegantly wrapped in crisp lettuce leaves.

Vegetable Spring Rolls

Vegetables, glass noodles, black fungus, shiitake mushroom wrapped with spring roll pastry.

Sesame Prawn on Toasts

Deep-fried marinated prawn spread on toast, coated with minced sesame seed, served with sweet chilli and cucumber relish.

Chicken Satay

Grilled marinated chicken skewers with Thai herbs, served with peanut sauce and cucumber relish.

MAINS:

Chicken Green Curry (GF)

Experience the aromatic allure of our Chicken Green Curry, prepared with traditional green curry paste simmered to perfection. Delight in tender chicken, local vegetables, bamboo shoots, and a touch of sweet basil and red chillies for a harmonious blend of flavours.

Stir-fried Sweet & Sour Chicken

Indulge in the crispy goodness of lightly battered chicken breast, fried to golden perfection, and stir-fried with a tantalising sweet and sour sauce. Enhanced with the sweetness of pineapple, onions, peppers, cherry tomatoes, and spring onions, it's a burst of flavour in every bite.

Stir-fried Beef with Oyster Sauce

Succulent beef, stir-fried to tender perfection, awaits in our Stir-fried Beef with Oyster Sauce. Complemented by an array of mushrooms, peppers, onions, red chillies, and spring onions, each bite is a symphony of savoury delight.

Two choices of side dish

VARIETY OF THAI FLAVOURS

STARTER:

Chicken Pandan

Bite-size chicken marinated with a special seasoning and rest overnight. Wrap with a pandan leaf before deep frying. Serve with sweet soy sauce.

Thai dumplings

Steamed minced pork and prawns with water chestnut and spring onion, wrapped in wonton pastry. Served with sweet soy sauce.

Salad Rolls

Rice paper rolls filled with seasonal vegetables, herbs, and mango.

Sweet Corn Fritters

Aromatic sweet corn mixed with red curry batter, fried to perfection.

Chicken Spring Rolls

Golden-brown spring rolls filled with yellow curry chicken, offering a delightful blend of savoury flavours.



MAINS:

Chicken Yellow Curry

Tender chicken thigh, simmered to perfection with intense curry, potatoes, onions, and cherry tomatoes. Served with refreshing cucumber relish.

Stir-fried Chicken with Cashew Nuts

Crispy chicken breast stir-fried with mushrooms, peppers, onions, water chestnuts, and cashew nuts. Enhanced with chilli oil paste for a hint of spice.

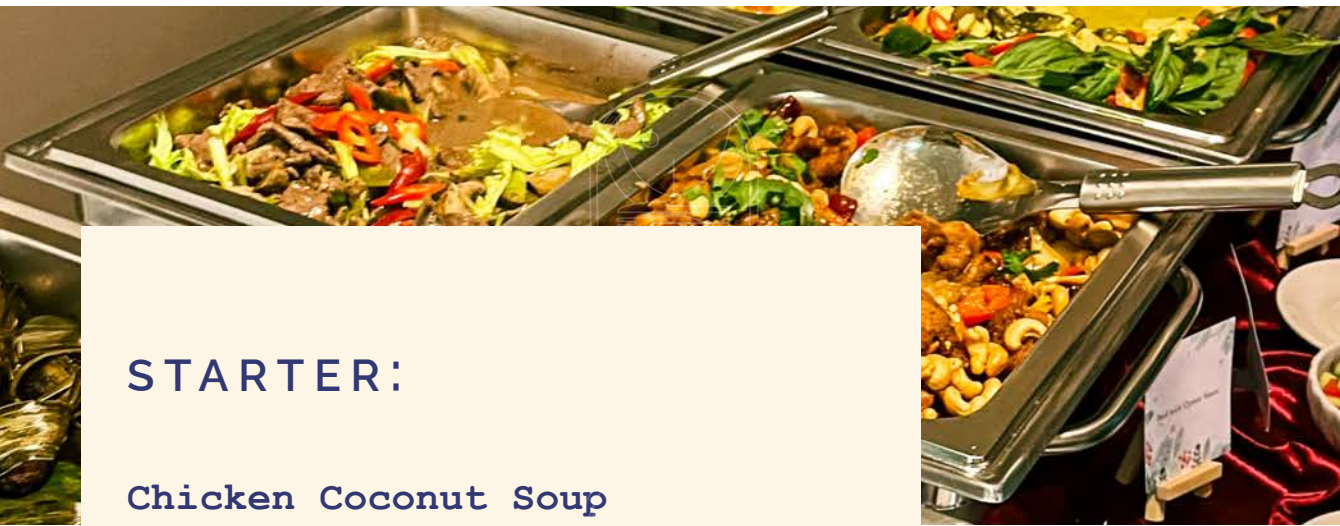
Phanaeang Curry Beef

Tender beef in rich Phanaeang curry, layered with fragrant spices and peanuts. Served with fresh chillies and sweet basil.

Pork with Garlic & Pepper

Fragrant garlic and pepper stir-fried with pork, served with steamed broccoli and crispy garlic.

Two choices of side dish



ENDLESS THAI JOURNEY

STARTER:

Chicken Coconut Soup

Tender chicken simmered in a flavourful coconut soup infused with herbs, cherry tomatoes, and mixed varieties of mushrooms.

Vegetable Spring Rolls (v)

Vegetables, glass noodles, black fungus, shiitake mushroom wrapped with spring roll pastry.

Prawn Spring Rolls

Delight in the fusion of flavours as king prawns are wrapped with tender pork in crispy spring roll pastry.

Thai Dumplings

Steamed minced pork and prawns with water chestnut and spring onion, wrapped in wonton pastry. Served with sweet soy sauce.

Pork Skewers

Thai-style grilled marinated pork skewers served with spicy Lao sauce.

DESSERT:

Mango Sticky Rice

End your meal on a sweet note with our Mango Sticky Rice—a classic Thai dessert of coconut-infused glutinous rice served with ripe mango, a perfect finale to your dining experience.

MAIN:

Chicken Massaman Curry

Indulge in our Massaman curry—a harmonious blend of tender chicken, potatoes, onions, and peanuts, infused with aromatic spices, balanced with coconut milk, tamarind paste, palm sugar, and fish sauce, it's a flavour sensation like no other.

Stir-Fried Pork with Holy Basil

Enjoy the harmony of minced pork sizzling with garlic and chilli, perfectly balanced with fragrant holy basil leaves.

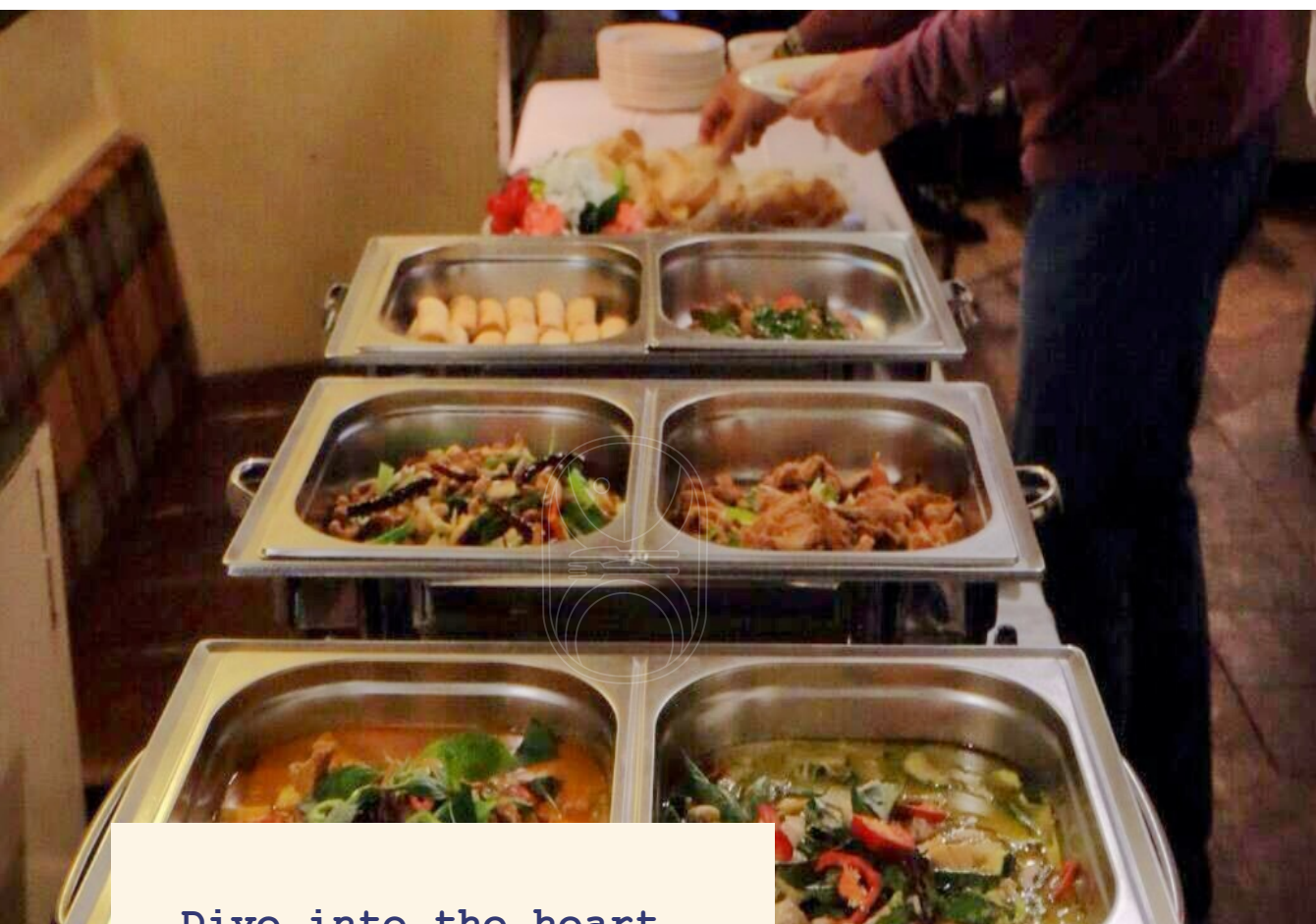
Honey Chilli Chicken

Indulge in golden-fried chicken strips coated in our special honey chilli sauce, garnished with red chilli, spring onion, lemon zest, and roasted sesame for a delightful fusion of flavours.

Fish Jungle Curry (v)

A traditional Thai curry made with freshly pounded curry paste packed with robust flavours and spicy heat, it features local vegetables, young peppercorn and basil for an authentic taste of Thailand.

Two choices of side dish



SIDE DISHES

Dive into the heart of Thai cuisine with our delectable side dishes!

Each buffet experience comes with your choice of two flavour-packed sides, perfectly designed to complement your Thai culinary adventure.

Remember:

- Consider the protein and main ingredients of your chosen dishes when selecting your sides.
- Opt for rice with curries and soup, while noodles might be better with stir-fried and vegetables for a lighter touch.
- Embrace the possibilities, the joy of a buffet is exploring and finding your own perfect combinations!

INDULGE IN:

Steamed Thai Jasmine Rice

Perfectly steamed Thai jasmine rice, serving as the ideal accompaniment to balance and enhance the bold flavours of our main dishes.

Stir-fried Egg Noodles

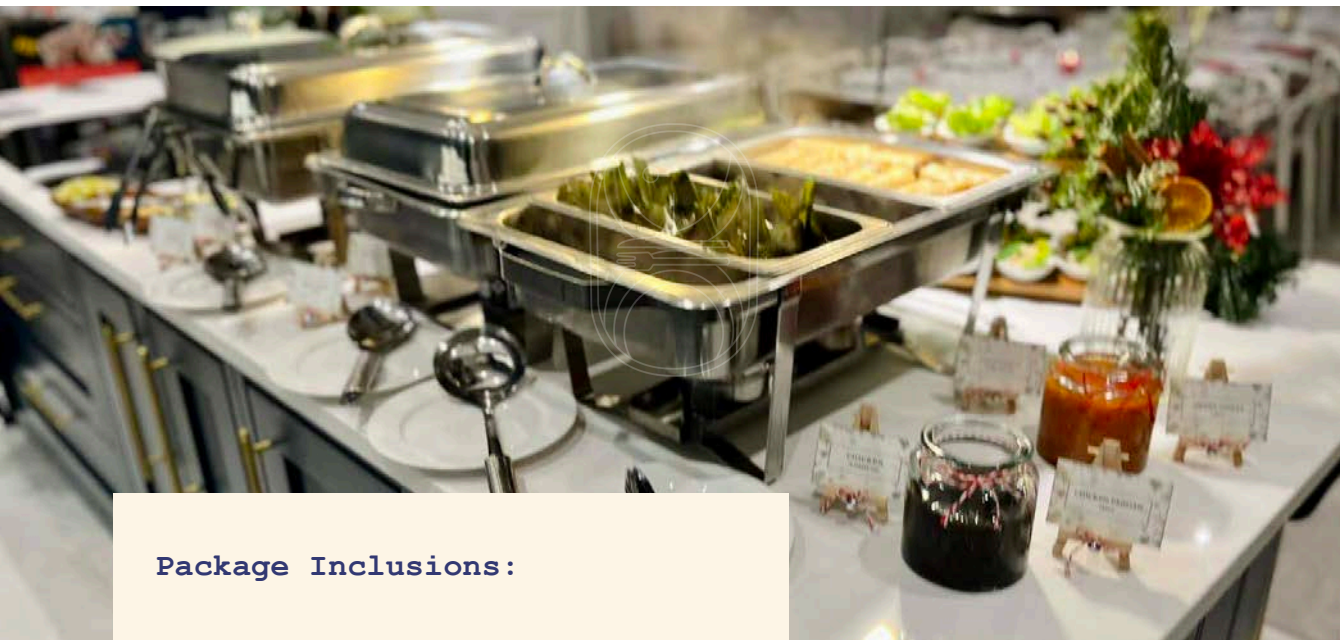
Enjoy the satisfying simplicity of stir-fried egg noodles, tossed with crisp bean sprouts, spring onions, and a seasoned blend that tantalises the taste buds.

Stir-fried Seasonal Vegetables

Vibrant stir-fried vegetables packed with fresh, crisp goodness, they offer a lighter accompaniment while balancing the richness of other dishes.

Go forth and embark on a flavour adventure with our delectable side dishes!





Terms & Conditions

Package Inclusions:

- The quoting price will cover the cost of food and serving dishes/utensils only. Plates, cutlery, table settings and decorations are not included.
- Transportation fees for events outside Edinburgh are not included in the package price. However, we can arrange transportation for an additional negotiated cost.
- VAT at a rate of 20% is not currently included in the package pricing.

Preparation, Service, and Cleanup:

- When a chef and staff are requested for cooking and service at the venue, an additional charge will be applied. This includes preparation, service, and cleanup, covering setup, clearing, and cleaning time.
- For drop-off food without chef or staff presence, no additional charge will apply. Customers are responsible for setup, clearing, and cleaning themselves.
- In case of overtime service with chef and staff present, an additional charge of £12 per hour will apply.

Menu Selections:

- All menus must be pre-set and finalised one week before your event date.
- You have the flexibility to interchange items between menus. Prices will be adjusted based on your final selections.
- Custom menus are subject to a service surcharge.

Payment Terms:

To confirm your reservation, a 50% deposit of the total amount is required. The remaining balance must be paid in full no later than three days before the event date.

Cancellations:

Cancellations made 7 - 14 days prior to the event date will receive a 100% full refund of the deposit. Cancellations made 4 - 7 days prior to the event date will result in a non-refundable deposit. Please note that this includes any reduction in guest numbers.

Duration of Catering Services:

- The standard duration for on-site catering services, including setup, food preparation, service during the event, and cleanup, is approximately 6 hours for the chef. Additional time may be required for larger or more complex events.
- Charges for on-site catering staff are calculated based on an hourly rate. The hourly rates are as follows
 - Chef: £20 per hour
 - Sous Chef/Assistant: £15 per hour
 - Waiter/Assistant: £12 per hour
- Any additional time required beyond the standard duration will be charged at the applicable hourly rate.
- Clients will be informed of the estimated duration and associated charges prior to confirming the reservation. Adjustments to the duration of service may be made in consultation with the client to accommodate their specific event needs.

Tastings:

- Tastings are available and must be scheduled in advance.
- The tasting service starts from £65.