

CocoNuts Thai

BAR & GRILL

PARTY MENU

By Poonnoi Naiyana & Jean Paul Gauci

CocoNuts Thai Bar & Grill , where the sun sand and sea come together to create a dining and party paradise 5 minutes from town. Over the past 16 years, catering your Events and Parties has become a specialty for CocoNuts Thai.

For delicious Thai food, we can also help you plan and suggest the right menus that are great for sharing with friends and colleagues with super Free Flow drink packages to choose from.

For your Social Occasions , Product Launch, Reunions, Group Getaway, Dinner Parties , Corporate events, Wedding receptions or you just want to let loose and have some fun, then this is the party place for you.

Standard Beverage Package

Open Bar \$160 per head per hour, minimum 3 hours

(Prosecco, Sangria, House Red/White, Rose Wine, House Beer or Soft Drinks)

or

you may also choose from our beverage menu

* +10% Service Charge

*50%Deposit is required for bookings

CoCoNuts Thai

BAR & GRILL

MENU KRABI

【 MENU A 】

WELCOME DRINK 飲品

A Glass Of Sangria

APERITIF 前菜

Pohr Pia 素春卷

Crispy Spring rolls

Satay 沙爹串燒雞肉

Lychee Wood Grilled Chicken with Peanut Sauce

Sai Kro 泰東北酸辣西角豬肉腸

Lisaan Sausage Spicy n Sour / Cilantro / Baby Garlic / White Cumin / Pickle

Soom Tam 泰式青木瓜沙律配鮮蝦及花生

Spicy Papaya Salad with Shrimp & Peanut

Yum Khor Moo 泰式碳燒豬頸肉沙律配香草

Spicy Grilled Pork Neck Salad with Herb

Pla Mouk Yang 鮮燒魷魚配泰式辣椒汁

Whole Grilled Squid with Bird Chili Dip

Gai Yang – Grilled Chicken 泰式香茅燒春雞

Wood Grilled/Free-Range/ Lemongrass
Salad wrap / Sweet n Sour / Nan Jim Dip / Homemade Pickles

Aromatic Jasmine Rice 白飯

Pad Pak Rum 蒜香炒雜菜

Sauteed Mixed Vegetables

DESSERT 甜品

House dessert

\$370 per person

* +10% Service Charge

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BAR & GRILL

MENU KHO PHANGAN

【 MENU B 】

WELCOME DRINK 飲品

A Glass Of Sangria

APERITIF 前菜

Crispy Crust Larb Pizza 香脆泰式香草肉碎披薩

Tam Tang 酸辣青瓜蝦米沙律配泰國有機車厘茄
Spicy & Sour Cucumber Salad wt Cherry Tomato & Baby Garlic

Larb Salmon 鮮三文魚配泰式辣椒香草生菜包
Fresh Salmon Marinated wt Chili Thai Herbs & Shallot

Roti Channai 捲餅配素紅咖哩醬
Flaky Roti Bread country style Red Curry Sauce (Veg)

Satay Neua - Beef Skewers 荔枝木燒牛肉沙嗲串
Lychee wood Grilled /Turmeric/ pickled Veg / Nam Jim Jap

Khor Moo Yang - Grilled Pork Neck 香茅碳燒豬頸肉配香茅辣椒醬
Lemongrass / Chili Herb Dip/Roasted Garlic

Tok Hed 蒜香蘑菇炒米粉
Mushroom Vermicelli with Garlic /Galangal/Celery

DESSERT 甜品

Ma-Praw 椰汁布丁配鮮菠蘿花生碎
Coconut Panna Cotta / Starfruit Marmelade / Peanut powder

\$410 per person

* +10% Service Charge

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— BAR & GRILL —

MENU PHRA NANG

【 MENU C 】

WELCOME DRINK 飲品

A Glass Of Sangria

APERITIF 前菜

Phor Pie Sod 煙三文魚鮮露筍米紙捲配青胡椒汁
Fresh Spring Roll

Tod Man Kung 香炸蝦餅
Saffron Shellfish Cakes

Satay 沙爹串燒雞肉
Lychee Wood Grilled Chicken with Peanut Sauce

Yum Som O 柚子沙律配豆腐
Pomelo Salad w/Tofu

LAVA GRILLED 火山石燒

Pla Mouk Yang 鮮燒魷魚配泰式辣椒汁
Whole Grilled Squid with Bird Chili Dip

Pla Grapong Ob kua 燒全條法國海鱸配泰式辣椒汁
Whole Baked Seabass with Bird Chili Dip

Kwew wan Gai 檸檬葉小圓茄青咖哩雞
Green Chicken Curry w/Baby Eggplant & Kaffier

Aromatic Jasmine Rice 白飯

Pad Thai 鮮蝦花生炒金邊粉
Stir Fried Noodle with Prawn, Peanut & Lime

\$450 per person

* +10% Service Charge

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MENU ISAN

【 MENU D 】

WELCOME DRINK 飲品

A Glass Of Sangria

Moo Dad Diew - Pork Jerky

Crunchy Thai Spices / Cha Plu leaf Wrap / Serracha Dip

Yum Sum O - Fresh Pomelo & Tofu Salad 柚子豆腐沙律

Peanut / Tamarind Sauce

Pla Som - Seabass Fritters

Crispy Isaan Marinated / Lime / Shallot Salad

Yam Neua (MR) 香草和牛沙律

Spicy Wagyu Steak Salad Cracked Rice / Nam Jam Jap

Khor Moo Yang 香茅碳燒豬頸肉配香草辣椒醬

Chaco Grilled Pork Neck in Lemongrass with Chili Herb Sauce

Tom Yum Gung 傳統泰國鮮蝦冬陰功湯

Traditional Thai Spicy Soup with Selva Shrimp, Galangon, Kaffier

Green Chicken Curry 泰式青咖喱

Pad Pak Rum 蒜香炒雜菜

Sauteed Mixed Vegetables

Kaw Klook Ga-Pi 芒果香蔥蝦膏炒飯

Shrimp Paste Fried Rice, Ginger, Lime, Shallot, Fresh Mango

\$510 per person

* +10% Service Charge

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MENU KOH PHI PHI

【 MENU E 】

WELCOME DRINK 飲品

A Glass Of Sangria

APERITIF 前菜

Moo Dad Diew - Pork Jerky 香辣豬肉條

Crunchy Thai Spices / Cha Plu leaf Wrap / Serracha Dip

Larb Tuna 香草吞拿他他生菜包

Fresh Tuna or Shrimp Tartare / Thai herbs / Spices & citrus / Corn Crisps

Tod Man Kung - Saffron Shellfish Cakes 香炸蝦餅

Corn husks / zesty coconut cream / plum sauce

Yum Sum O 柚子豆腐沙律

Fresh Pomelo & Tofu Salad / Peanut / Tamarind Sauce

MAINS COURSE 主菜

Kung Paw 香燒大蝦配泰式香辣汁

Grilled King Prawn with Herb Salad & Tamarine Sauce

Yam Neua (MR)- Spicy Wagyu Steak Salad 香草和牛沙律

Cracked Rice / Nam Jam Jap

Kwew wan Gai - Green Chicken Curry 泰式青咖喱雞

Straw Mushroom / Eggplant / Lime Leaf / Thai Green Herbs

Aromatic Jasmine Rice 白飯

Tok Hed - Mushroom Vermicelli 蒜香蘑菇炒粉絲

Garlic / Galangal / Celery

DESSERT 甜品

Nga Sangkaya 朱古力慕絲配紅莓雪葩

Iced Dark Chocolate Mousse Cake / Raspberry Sorbet

\$530 per person

* +10% Service Charge

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VEGETARIAN SET MENU

【 MENU VEG 】

Pohr Pia - Crispy Spring rolls 素春
Salad Wrap /herbs /sweet Chili dip

Roti Channai 捲餅配素紅咖哩醬
Flaky Roti Bread /country style Red Curry Sauce (VEG)

Som Tum - Spicy Papaya Salad 經典泰式青木瓜沙律
Country style /Tangy Hog Plum /Chili /Peanuts

Larb Ma-keu Taed - Heirloom Tomato Salad 田園彩色番茄沙律配糯米飯團
Pak Chee /Coriander /Larb dressing /Thai sticky Rice

Tok Hed - Mushroom Vermicelli 蒜香蘑菇炒米粉
Garlic /Galangal /Celery

Ma Keu Pat Ka 香草燒茄子豆腐
Paw Mixed Organic Thai Eggplants with Bean Curd /Chili and Basil Leaves

\$390 per person

* +10% Service Charge

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— BAR & GRILL —
PARTY MENU

Deposit:

**50% Deposit should be paid two weeks in advance for confirmation.
Please make all cheque payable to "Eastern Paradise Enterprise Ltd."
And transfer to our HSBC account 043 - 6- 033724 and
Whatspp to 9488 1648**

Thank you!

Yours Sincerely,

Lilly

(Tel: 2812-2226)