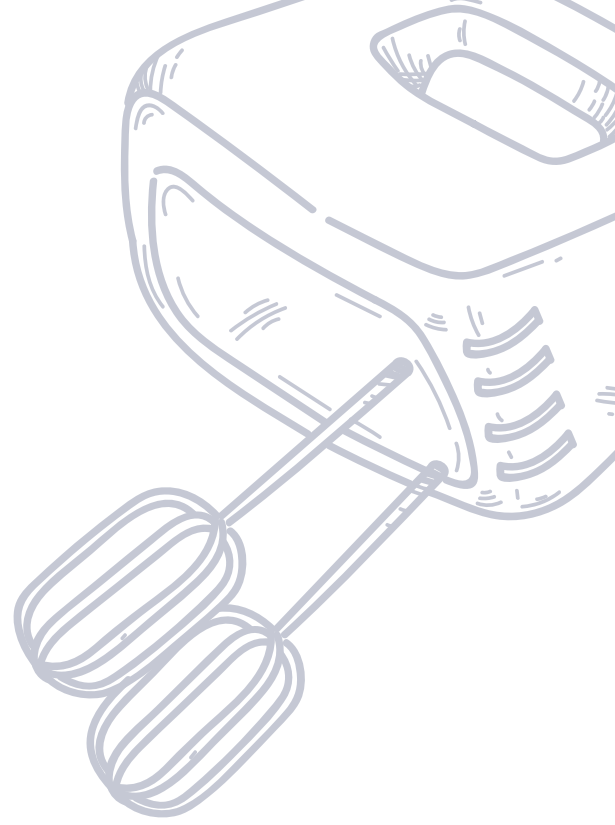

THONG CHAO PHRAYA

DINING CRUISE



Premium Thai Buffet

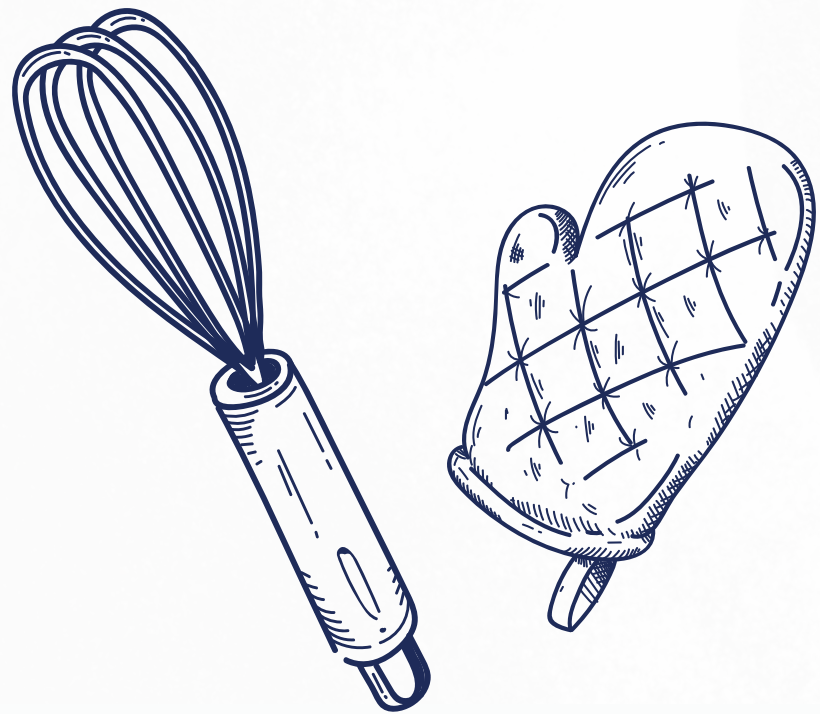
Menu Lists





Dining Cruise

Cruise on a private yacht with a premium Thai buffet, you can select 6 menus with welcome drinks, desserts, and seasonal fruits



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24HR.

Menu Recommendations

- Braised stuffed cabbage with seasoned pork
- Abalone clear soup
- Rice Noodles in Crab Curry
- Spicy Roast Beef Salad
- Fried Fish with Garlic and Pepper
- Spicy and sour seafood in clear soup with holy basil
- Chilli sauce with shrimp
- Steamed Sea Bass with Ginger Soya Sauce
- Baked Salt Shrimp
- Green curry with pork rib



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24HR.

CURRY



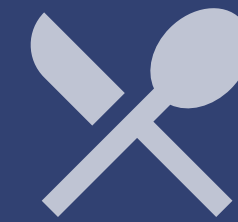
- Emerald Beef Curry
- Green curry with stuffed squids
- Clear soup with assorted vegetable in Northern style
- Clear hot tamarind flavour soup with lotus stem and shrimps
- Clear hot tamarind flavour soup with lotus stem and fishes
- Indian style thick curry with beef, peanut, and potato
- Massaman curry with Shrimp
- Herbal and salty, hot clear soup with snakehead fish
- Thai yellow curry with beef
- Green curry with pork rib
- Roasted Green Curry with Mussel and Chaplo Leaves
- Tofu Red Curry
- Thai Hot and Sour Soup with Vegetables and Fired River Black Salmon Fish
- Organic fish Red Curry
- Organic fish Green Curry

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CURRY



- Jarret Beef Green Curry
- Chicken Green Curry
- Hang Lay Curry
- Herbal and Salty, Hot Clear Soup with Pork Spare Ribs
- Herbal and Salty, Hot Clear Soup with Wild boar meat
- Sour Soup with Shrimp or Snakehead Fish and Sweet Leaf
- Sour Soup with Shrimp or Snakehead Fish and Sesbania Grandiflora
- Sour Soup with Shrimp or Snakehead Fish and Moringa
- Red Curry with Periwinkle and Chaplo leaves
- Red Curry with Crab meat and Chaplo leaves
- Beef with thick, red curry in Thai style
- Shrimps Panang Curry
- Rice Noodles in Crab Curry
- Northern style Thai rice vermicelli with spicy minced pork and pig blood soup
- Thai Rice Noodle with Pineapple and Coconut Milk
- Thai rice noodle with peanut sauce
- Curry-Fried with Lutjanus
- Curry-Fried with Organic fish
- Pork Spare Ribs Sauteed with Red Curry Paste
- Curry-Fried with Sheatfishes
- Salted Beef in Coconut Milk

Dipping & Steam

- Shrimp paste in chili sauce with fresh shrimps
- Fresh Water Fish with Chili Dip and Assorted Vegetables
- Chilli sauce with shrimp
- Red hot chili dip
- Tamarind Paste Dip with Minced Pork Served with Fresh Vegetables
- Simmer in cooking fish
- Deep-Fried Shrimp Paste Sauce Dip
- Coconut Milk and Shrimp Sauce
- Shrimp Burned with Neem and Sweet Fish Sauce
- Roasted Catfish with Neem and Sweet Fish Sauce
- Steamed shrimp with spicy chili, garlic, and lemon sauce
- Baked Prawn with Glass Noodle
- Steamed Sea Bass with Ginger Soya Sauce
- Steamed Mussels with Sweet Basil and Fresh Chili
- Baked Salt Shrimp



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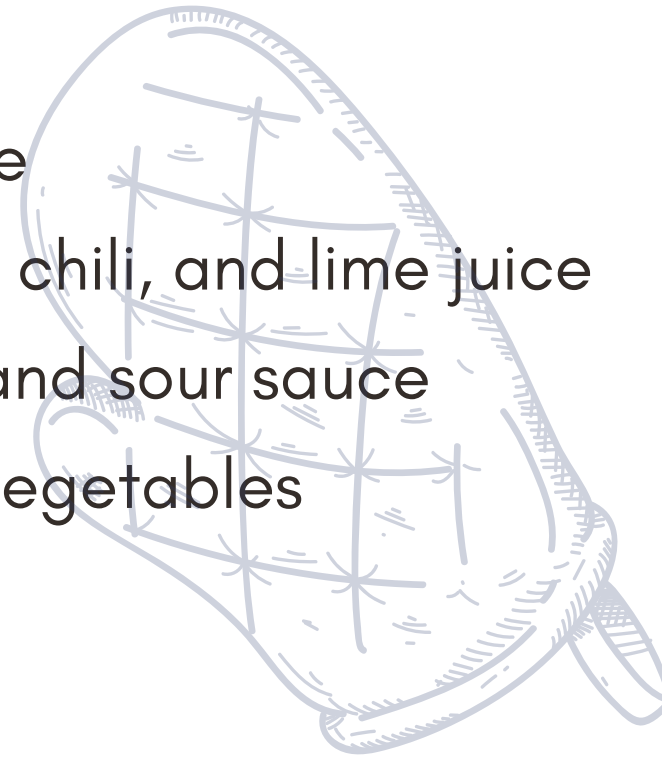


24HR.

FRIED



- Deep-fried seabass topped with herbal spicy salad, ginger, lemongrass, and shallot
- Fried salted squid
- Fried sun-dried snakehead fish
- Ginger braised sea bass in brown sauce
- Fried pickled fish with julienned shallot, chili, and lime juice
- Stir-fried shrimp with tamarind, sweet and sour sauce
- Thai stuffed omelet with minced pork, vegetables in tomato sauce
- Fried Squid-paste balls
- Thai Pork Ribs Recipe
- Fried Sour Sausage
- Fried Fish with Garlic and Pepper
- Fried Whisker sheatfish with chili sauce
- Crispy Gourami Fish
- Sheatfishes Fried turmeric
- Mango Salad with Crispy Gourami Fish



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BOILED



- Clear soup with stuffed squids
- Braised stuffed cabbage with seasoned pork
- Abalone clear soup
- Clear soup with pork spare rib and lotus root
- Minced pork wrapped in cabbage soup
- Pickled lettuce soup with spare ribs and streaky pork
- Herbed coconut milk soup with dried salted fishes
- Spicy and sour seafood in clear soup with holy basil
- Sea bass in tamarind and ginger hot clear soup
- Coconut soup with steamed Thai mackerel and lotus stem
- Tamarind Clear Soup with Deep Fried Fish
- Spicy Soup with River Black Salmon
- Spicy Soup with Mullet
- Spicy Soup with Stuffed Squid
- Hot and Spicy Soup with Fried Fish
- Boiled Chicken with Fresh Curcuma Soup

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Stir Fried

- Stir-fried stuff squids with Chinese style brown broth
- Stir-fried seafood with hot and spicy fresh herbs
- Stir-fried basil with Mixed Seafood
- Stir-fried Thai Green Curry with Shrimp or Squid
- Stir-Fried Pork with Chili Paste
- Stir-fried Beef and sting bean with red curry paste
- Stir-Fried Spice New Zealand Mussel
- Stirred Fried Thai Basil Beef
- Stir-Fried Spicy Fish
- Stir-fried squid with salted eggs and chili paste
- Stir-fried clam with roasted chili paste and sweet basil
- Stir-Fried Clams with Roasted Chili Paste
- Fried herbal vegetables with scallop



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STIR FRIED



- Codfish fillet with Sweet and Sour sauce
- Stir-Fried Bitter Bean with Shrimp
- Stir-Fried Sator beans with Shrimp
- Shrimp Paste Tai Pla
- Pan-Fried Beef with Yong Sweet Pepper
- Sauteed Sliced Beef with Oyster Sauce
- Stir-fried Curry Powder with Mixed Seafood
- Stir-Fried Pork Sparerib with Red Curry Paste
- Stir-fried Malindjo leaves with Egg
- Stir-fried black pepper with Mixed Seafood
- Stir-Fried Mixed Seafood with Roasted Chili Paste
- Stir-Fried Fish with Chinese Celery

Yum



- Spicy Roast Beef Salad
- Lemon Grass with Shrimp Salad
- Spicy crispy fried fish with Fresh Mango
- Fried Mackerel with Green Mango Salad
- Spicy Grilled Eggplants Salad with Shrimp
- Beef Salad with chilli with Thai herb
- Spicy Mussel Salad with Lemongrass

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Desserts & Fruits

- Sago Dip with Corn and Young Coconut
- Marinated Banana with Coconut Milk
- Cold / hot tofu pudding
- Pumpkin in sweet coconut milk
- Sticky Rice in Banana Leaf with Syrup
- Icecream
- Soft sweet sticky rice
with longan and coconut cream
- Ginkgo Nuts and banana
with Syrup (Hot, Cold)
- Bananas in sweet coconut milk
- Sweet sticky rice and black bean in coconut milk



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Desserts & Fruits



- Thai Red Ruby in Coconut Milk
- Black Bean with Sago in Sweet Coconut Milk
- Lotus Nuts with Syrup
- Thai Iced Dessert
- Grass Jelly and Corn with Syrup
- Red beans with Syrup
- Salim Thai Dessert
- Cantaloupe with Sago in Sweet Coconut Milk
- Lotus Nuts with Fresh Milk
- Thai pandan short vermicelli in taro coconut milk
- Rice Flour Jelly in Sweet Coconut Milk



Drinks

Herb

- Chrysanthemum Juice
- Pandan Juice
- Lemon grass Juice
- Anchan Juice
- Bael Juice
- Roselle Juice
- Longan Juice
- Lemon juice

Mock tail

- Blue Hawaii
- Punch
- Strawberry juice
- Himalaya

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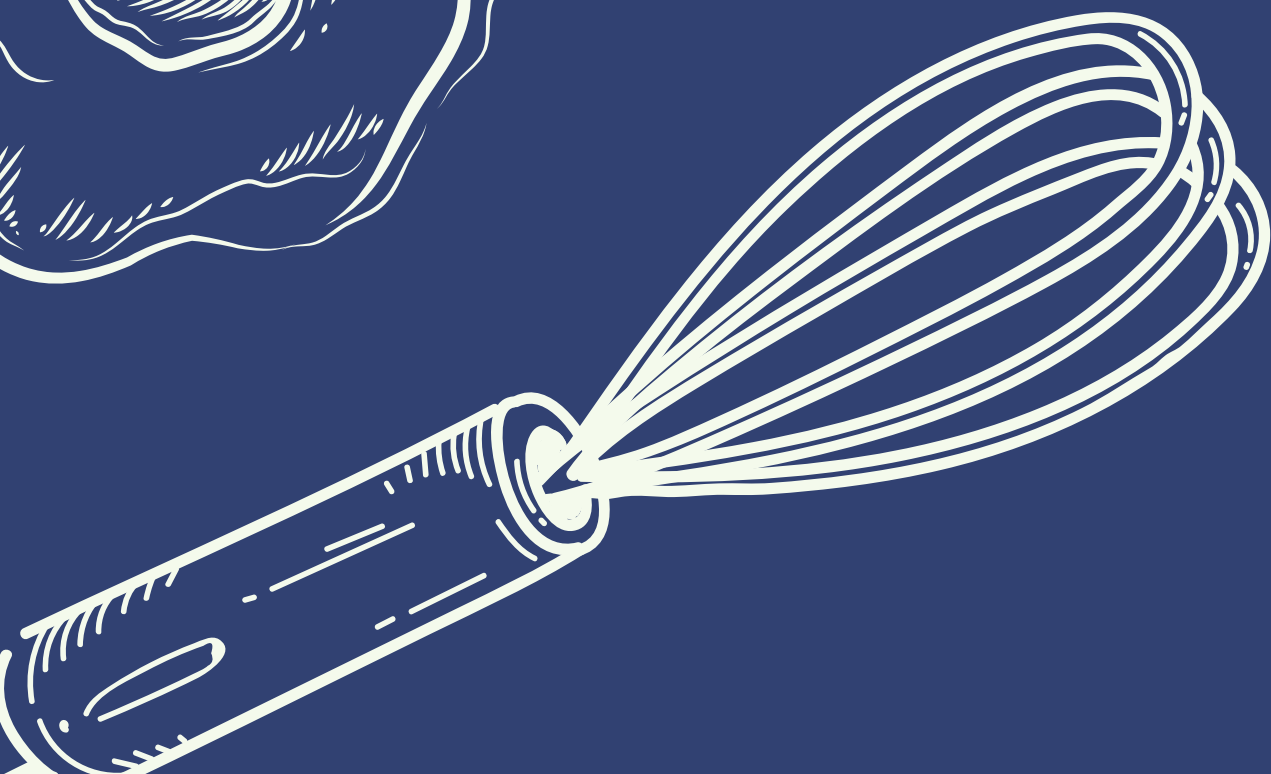
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DINING CRUISE

THONG CHAO

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THE MEMORABLE BANGKOK CRUISE