



CHACHAWAN CATERING SERVICE

Experience Chachawan anywhere. We bring our vibrant flavour directly to you, perfect for groups of all sizes—from small get-togethers to events of 50 guests.

chachawan
/ ISAAN / THAI / AND / BAR

STANDARD SHARING MENU

HK\$3588 FOR 10 PEOPLE
(ADD ON PER PERSON HK\$358)
最少10位起 額外加配每位HK\$358

STARTER

GOONG FU

香脆蝦肉青芒果沙律

Crispy minced prawn served with green mango salad

AND CHOICE OF 1 以下選一項



SOM DTUM THAI

青木瓜沙律

Pounded green papaya salad, chilli, dried shrimp with sweet & sour tamarind dressing



LARP MOO

豬肉碎生菜包沙律

Mixed salad of chopped pork, pork skin, shallots, spring onions, mint, coriander, spicy & sour dressing



YUM SUM O

大蝦柚子沙律

Pomelo salad, prawn, deep-fried shallots, cashew nuts, dry coconut, sweet, sour tamarind dressing

MAIN RICE+ NOODLES

CHOICE OF 1 以下選一項

PHAD THAI

泰式大蝦豆腐炒金邊粉

Stir-fried rice noodles with prawns, tofu, egg, sweet tamarind sauce



KHAO PAD

泰式蟹肉炒飯

Wok-fried rice of crab meat, egg & spring onions

SEAFOOD

PAD CHA TALAY

香辣炒海鮮

Stir-fried spicy seafood (scallop, squid, crab meat, prawn) with Thai herbs

MEAT

CHOICE OF 2 以下選兩項

KHOR MOO YUNG

蒜香烤豬頸肉配酸辣醬汁

Grilled pork collar marinated in garlic, coriander root & pepper, sliced & served with jim jeaw sauce

SAM CHAN TORT GLUA

香脆五花腩配香辣羅望子醬汁

Deep-fried crispy pork belly served with salted crush spicy tamarind sauce

GAI YANG

泰北香烤雞扒配酸辣醬汁

Chicken thigh marinated for 24 hours in garlic, pepper, coriander, grilled till crispy, served with jim jeaw sauce

DESSERT

CHOICE OF 1 以下選一項



KANOM DTOM

泰式椰子湯圓

Warm coconut rice dumplings served in salted coconut cream

THAI SEASONAL FRUIT PLATTERS WITH SUGAR, SALT & CHILLI DIPPING

泰式季節水果拼盤



Gluten free



Vegetarian available by request

PREMIUM SHARING MENU

HK\$3988 FOR 10 PEOPLE
(ADD ON PER PERSON HK\$398)
最少10位起 額外加配每位HK\$398

STARTER

GOONG FU

香脆蝦肉青芒果沙律

Crispy minced prawn served with green mango salad

SALAD

AND CHOICE OF 1 以下選一項

YUM SOM O

大蝦柚子沙律

Pomelo salad with prawn, deep-fried shallots, cashew nuts, garlic, sweet and sour tamarind dressing

NAHM DTOK NUER

辣烤和牛沙律

Spicy grilled wagyu beef salad with shallots, coriander, mint, lime, fish sauce and toasted rice dressing

SOUP

TOM YUM GAI BAN

泰北風味冬蔭功雞湯

Spicy & sour soup of chicken galangal coconut, lemon grass, Kaffir lime based, Basil leaf, Chilli, Mushroom

SEAFOOD

AND CHOICE OF 2 以下選兩項

PAD CHA TALAY

香辣炒海鮮

Stir-fried spicy seafood (scallop, squid, crab meat, prawn) with Thai herbs

PO NIM PAD PRIK

蒜香辣味炸軟殼蟹

Deep fried soft shell crab in chilli & garlic

PLA PHAO GLUA

原條海鱸魚

Salt-crusted whole seabass stuffed with lemongrass, pandanus and lime leaf, cooked over fire with chilli dipping sauce

MAIN

AND CHOICE OF 2 以下選兩項

KAENG HANG LE

泰北風咖哩豬肉

Thai Northern-style pork curry served with cucumber salad and pickled elephant garlic

PHAD THAI

泰式大蝦豆腐炒金邊粉

Stir-fried rice noodles with prawns, tofu, egg, sweet tamarind sauce

☑️ KHAO PAD

泰式蟹肉炒飯

Wok-fried rice of crab meat, egg & spring onions

KHOR MOO YUNG

蒜香烤豬頸肉配特製酸辣醬汁

Grilled pork collar marinated in garlic, coriander root & pepper, sliced & served with jhim jeaw sauce

GAI YANG

泰北香烤雞扒配特製酸辣醬汁

Chicken thigh marinated for 24 hours in garlic, pepper, grilled till crispy, served with jhim jeaw sauce

PAK RUM

泰式蒜蓉炒菜

Stir-fried mixed vegetables with Thai garlic

DESSERT

AND CHOICE OF 1 以下選一項

☑️ KANOM DTOM

泰式椰子湯圓

Warm coconut rice dumplings served in salted coconut cream

THAI SEASONAL FRUIT PLATTERS
WITH SUGAR, SALT & CHILLI DIPPING
泰式季節水果拼盤

CHACHABOX MENU

HK\$250

MINIMUM ORDER OF 2 BOXES

最少購買 2 盒起

SET A

☞ SOM DTUM THAI

青木瓜沙律

Pounded green papaya salad, chilli, dried shrimp with sweet & sour tamarind Dressing

PHAD THAI

泰式大蝦豆腐炒金邊粉

Stir-fried rice noodles with prawns, tofu, egg, sweet tamarind sauce

KHOR MOO YUNG

蒜香烤豬頸肉配酸辣醬汁

Grilled pork collar marinated in garlic, coriander root & pepper, sliced & served with jhim Jeaw, sauce

☞ KANOM DTOM

泰式椰子湯圓

Thai coconut balls, glutinous rice flour, plum sugar and coconut meat

SET B

☞ SOM DTUM KAO POD

鹹蛋粟米沙律

Corn salad with salted egg, cherry tomatoes, chilli, garlic, dried shrimp, sweet & sour tamarind dressing

☞ KHAO PAD

泰式蟹肉炒飯

Wok-fried rice of crab meat, egg & spring onions

GAI YANG

泰北香烤雞扒配特製酸辣醬汁

Chicken thigh marinated for 24 hours in garlic, pepper, coriander, grilled till crispy, served with jhim jeaw sauce

☞ KANOM DTOM

泰式椰子湯圓

Thai coconut balls, glutinous rice flour, plum sugar and coconut meat

☞ Gluten free ☞ Vegetarian available by request

Chacha Box

Pick-up: Daily from 12:00 PM Delivery: Min. order HK\$1,000

Standard Sharing Menu & Premium Sharing Menu

Pre-order 2 days in advance. Pick-up from 9:30 AM, Delivery from 10:00 AM,

Delivery Areas & Fees:

- HK\$100: Central & Western
- HK\$200: Wan Chai, Eastern, Southern, Kowloon
- HK\$300: New Territories
- Not available: Outlying Islands

Contact for more details: events@jiagroup.co | info@chachawan.hk



SCAN TO ORDER

@chachawanhk
www.chachawan.hk

5590-7532 (by phone or WhatsApp)
206 Hollywood Road, HK