

What we do

Gallery Cafe offers high quality reliable catering all over Phuket, we have a wide range of catering options for any kind of event. Our menus are a fusion of Thai and Western cuisines and can be tailored to any taste. With a range of standard and premium menus items to select, our kitchens based all around the island are the perfect base for creating stunning food for every occasion.

Our menu

1. Coffee Break & Afternoon tea

Gallery cafe can serve you with a variety of homemade desserts, Thai snacks, fresh scones with homemade jam, slow pressed fresh juices, selection of tea and coffee with an experienced barista.

2. Healthy & Vegan Halloumi salad Smoked salmon salad Rainbow salad Vegan burger Avocado lover dishes Vegan burrito Raw dessert



3. BBQ'd Meats

Homemade beef burgers Chicken burgers Pork sausages Spare ribs Chicken kebabs

Salads

Rice

Side dishes

Sauces Fresh fruit and dessert

4. Seafood BBQ

As above but with the inclusion of seafood such as squid, king prawns, salmon.

5. Lunch Box (Suitable for a day sailing trips, company meetings, events offside) Sandwiches, fruit and drink Homemade pastries Cake



PHUKET

Open Buffet Thai Style

Menu 1

Starter Mixed Thai platter and salad Tom ka gai or Tom yam goong Somtam (papaya salad) Chicken satay

Main course

Beef cheek massaman curry Stir fried chicken with cashew nut Stir fried mixed veggies Moo hong braised pork Phuket style Pineapple fried rice wit prawns







Steamed rice

Dessert

Mango with sticky rice or western homemade dessert



Starter Mixed Thai platter and salad Fresh spring roll Phuket style Carrot in red curry soup Salmon salad thai style

Main course

Pad thai river prawn Grilled marinated pork neck with Chilli and lime

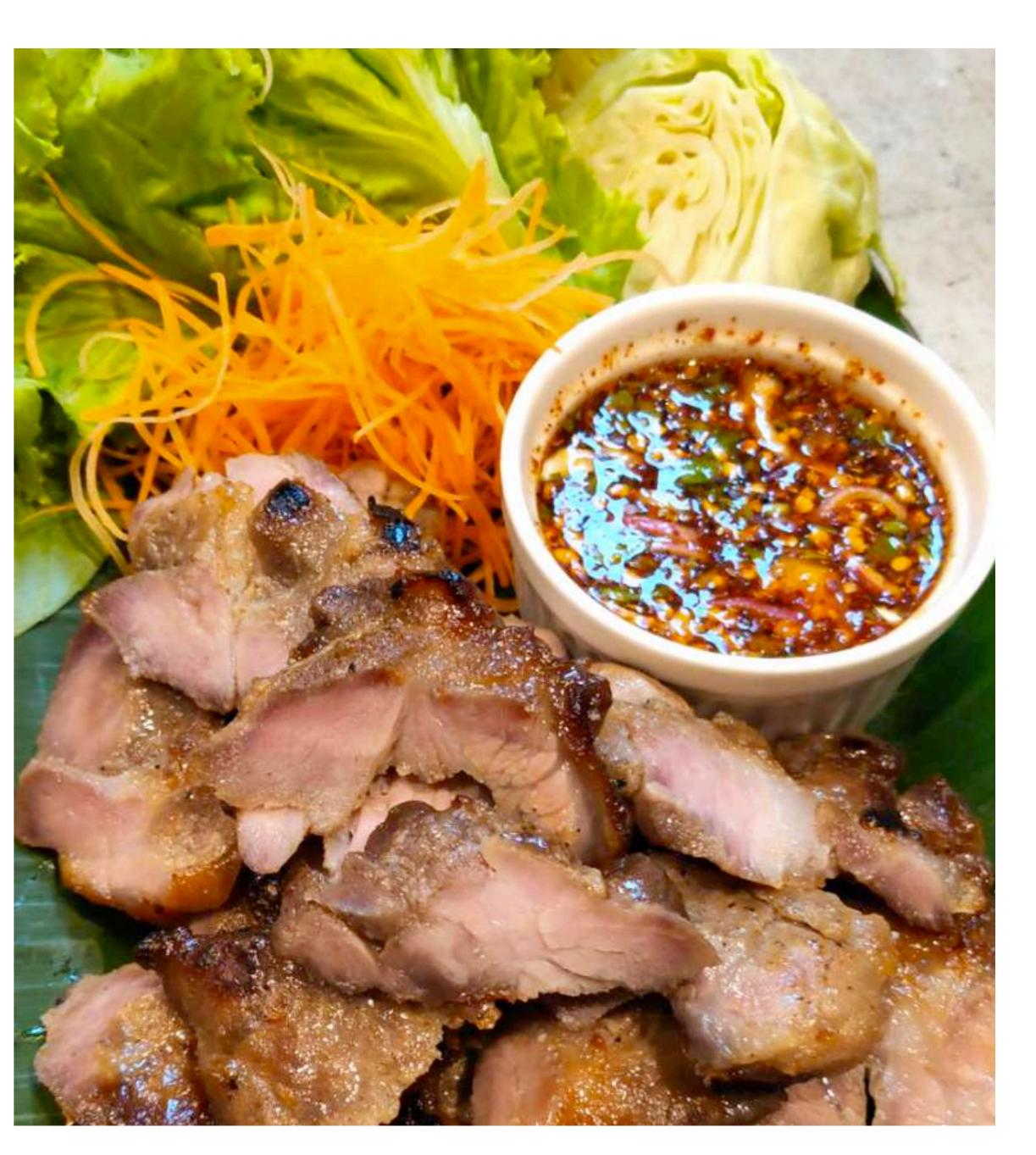


dressing Thai style

- Pla nung manao steamed Thai sea bass with chilli garlic lime
- Stir fried broccoli and mushroom in oyster sauce Thai clams cooked in sweet chilli paste and Thai sweet basil
- Famous crab meat curry Phuket style Steamed jasmine rice

Dessert Apple crumble with vanilla









Make your event perfect with this amazing selection of sweet and savoury canapés that can be served at any event, wedding, or corporate function.

Chicken kebab in skewers All kind of mini sandwiches (Charcoal, wholewheat, purple

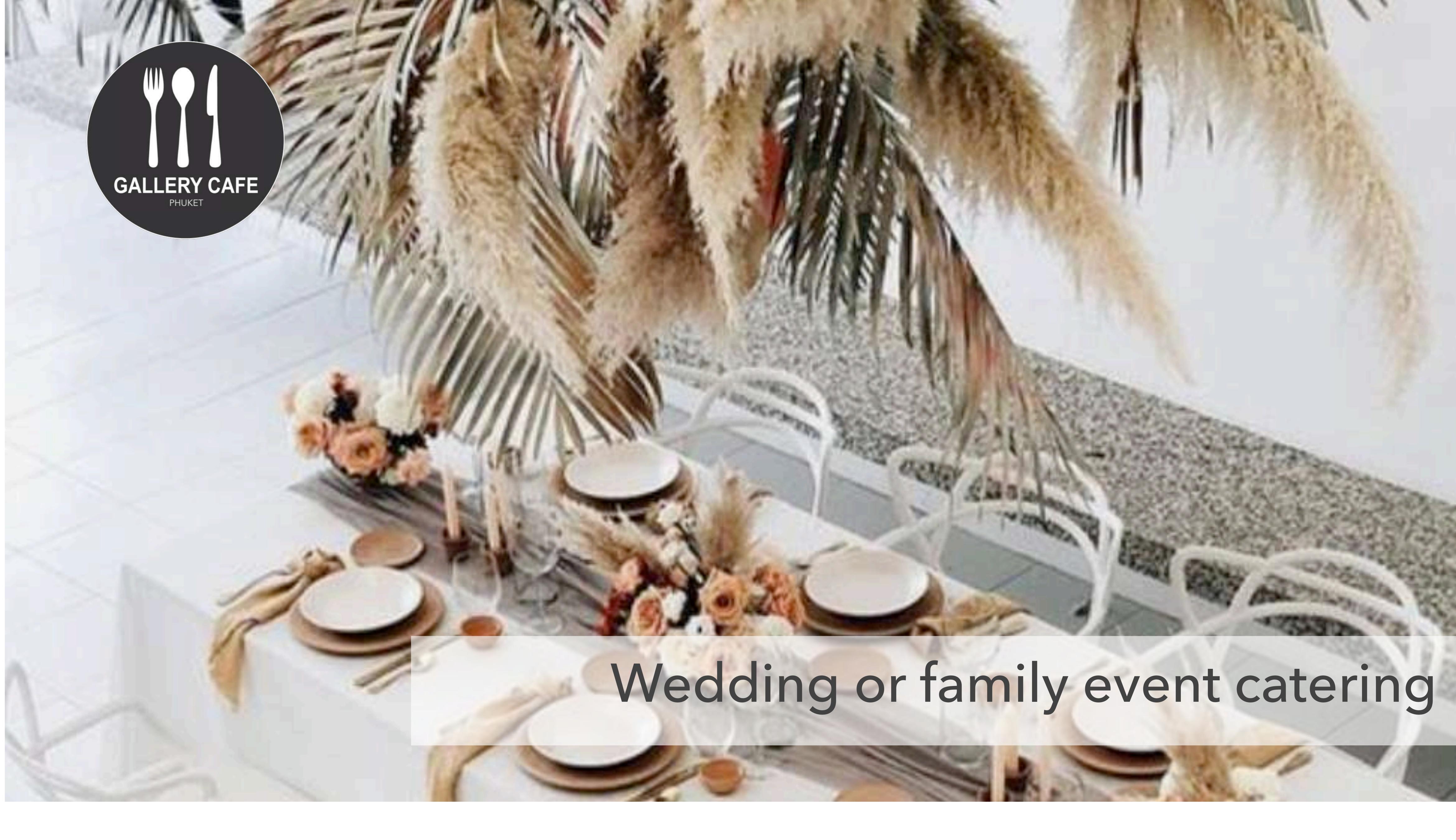
Steamed mussels with seafood sauce (served in shell) Mini teriyaki chicken burger Greek salad (served in cup) Grilled shrimp Avocado on cucumber Curry Pumpkin soup (Shot glasses) Thai Pork neck salad on lettuce cup ยำคอหมุย่าง Thai green chicken curry risotto balls Veggies sticks dip in Pink hummus in a shot glass Chicken tandoori served with roti bread Baby potato skin bite with cheese bacon and sour cream Pumpkin ravioli with butter sage Grilled pork with spicy tamarind sauce เส้นหมี่หมูย่างซอสจิ้ม แจ่ว Japanese tofu with Ponzu sauce Grilled salmon teriyaki (Skewers)

sweet potato and beetroot bread) Meat balls in bbq sauce Prawn cocktail Salmon and potato cake Grilled tiger prawns on crispy noodle bed Fresh spring rolls with bbq pork and prawns Mixed cheese with olive, onion jam on biscuit (bite sized) Quail eggs and bacon sandwich (bite sized) Smoked salmon crepe with cream cheese and roe Grilled marinated Squid with wasabi mayo Banger and mash (in cup) Penne pasta with truffle oil sauce Stew lamb in red wine sauce with mash pumpkin and potato (served in small bowl)









Egg Benedict with choices of Paris Ham, Sautee spinach or Smoked salmon

French toast with crispy bacon and maple syrup Assorted freshly baked pastries Assorted cheese and cold cut meats



Yam woon sen - spicy grass noodle with seafood Pineapple fried rice

Buttermilk pancake with berries sauce

Roast chicken with roast potatoes, veggies and gravy Halloumi salad

Avocado and asparagus salad

Khao soi - Famous chicken noodle in curry soup northern style Grilled veggies salad with feta cheese Beef burger

Avocado greek salad

Thai Green curry with chicken

Banger and mash with red wine gravy

Massaman lamb curry

Salmon fillet with panang sauce curry



