



Best food for all occasions.

Striving to provide you the greatest and most extraordinary experience, TP Catering focuses in serving outstanding food and service for your needs.

Specialising in the menu of Asian banquets for weddings and joyous occasions, we are determined to serve our distinctive flavour catered to your requests. With experience rooted in the restaurant industry, TP Catering is committed to provide you and your function with long-lasting memories with our passion filled food.



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thuan phat catering

ENTREE

Emperor's abalone soup
Seafood soup
Shark fin & Live crab soup
Fish maw soup with fresh crab meat
Peking duck
Westlake oysters
Scallop with mushroom sauce
Special crab claw
Roast Pigeon
Quail in Spicy Salt
Phoenix prawn tails
Almond prawns

MAIN

Half lobster X.O sauce with noodles/glass noodles
Fresh Coral trout in soya sauce steamed or fried
Fresh Barramundi in soya sauce steamed or fried
Roast duck with plum sauce
Singapore King Prawns
Roast duck with black pepper sauce
Prawns stuffed in shitake mushroom
Rice steamed in lotus leaf
Duck X.O fried rice
Fresh crab meat fried rice

DESSERT

Fresh fruit platter
Chocolate mousse
Pana cotta with mixed berries
Mango pudding



Thuan Phat Catering caters to certain dietary requirements.

the traditional

A classic banquet designed to showcase our symbolic dishes at Thuan Phat, a simple but fine selection of curated dishes that emphasises our spin on classic dishes

ENTREE

Shark Fin & Live Crab Soup
Quail in Spicy Salt
Special crab claw

MAIN

Half lobster X.O sauce with noodles
Barramundi in soya sauce- steamed or fried
Rice steamed in lotus leaf
Roast duck with plum sauce

DESSERT

Fresh fruit platter





the fusion

Featuring a few Thuan Phat's favourites alongside a feast of brand new creations, there's no better way to celebrate

ENTREE

Seafood soup
Peking duck
Phoenix prawn tails

MAIN

Half lobster X.O sauces with noodles/ glass noodles
Coral trout in soya sauce - steamed or fried
Shredded duck X.O fried rice
Roast duck with pepper sauce

DESSERT

Chocolate Mousse

the imperial

A selection of dishes boasting in excellence featuring magnificent flavours to compliment your wonderful night.

ENTREE

Emperor's abalone soup
Almond prawns
Westlake oysters

MAIN

Half lobster X.O sauces with noodles/ glass noodles
Coral trout in soya sauce - steamed or fried
Dried scallop fried rice
Singapore king prawns

DESSERT

Pana Cotta with Mixed Berries



the spectacular

Take your taste buds to an immersive experience with our elevated selection of dishes that will leave you in awe of its delightful twist

ENTREE

Fish maw soup with fresh crab meat
Scallop with mushroom sauce
Roast pigeon

MAIN

Half lobster X.O sauces with noodles/ glass noodles
Coral trout in soya sauce – steamed or fried
Fresh crab meat fried rice
Prawns stuffed in mushroom

DESSERT

Mango Pudding



Package inclusion

the canapes

*Enticing and delightful appetiser's for your guest
before the event begins*

Steamed prawn dumplings

Steamed pork dumplings

Spring rolls

Fish cakes

Fried wontons

the beverage

*Unlimited beverages to quench your thirst
throughout the event*

DE BORTOLI

De Bortoli Vivi Cabernet Sauvignon

De Bortoli Willowglen Semillon Sauvignon Blanc

BEERS

Crown

Heineken

Corona

NON-ALCOHOLIC

Orange Juice

Coke

Fanta

Lemon Squash

