

Your

RAMA

Event Venue

of choice

ROM . Tea Ceremony . Intimate Wedding Reception . Akad Nikah







Create Special Moments With Us

SPACE & CAPACITY

Venue Capacity:
180 pax
More guests? Talk to us!

MENU

Set Menu
From RM1,788 ++ per table (10 pax)

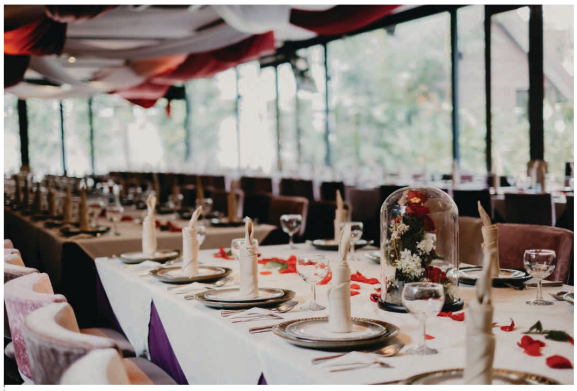
Buffet Menu
From RM178 ++ per pax

FACILITIES

- Basic PA system consisting of 14-channel mixer, amplifiers, speakers & microphones
- Plasma TV & Projector
- Usage of Fa-Ying Garden for pre-banquet activities
- Free valet parking

INTERESTED?
Start planning with us today!

www.ramav.com.my
events@rcxgroup.com
012-664 3855
ramav.thai












VIP













SET MENUS

Bhubing

(Set Menu)

RM1,788++ per table

Rama V Platter

Thai Fish Cake

Thai Chicken Satay served with Thai Peanut Sauce

Crispy Rice Cake with Chicken Sauce

Salad

Chicken Mango Salad with Crispy Catfish
& Shrimp Paste Sauce

Soup

(Individual Serving)

Tom Yam Seafood in Young Coconut

Main Course

Grilled Whole Chicken with Massaman Sauce

Steamed Seabass in Chili Lime Sauce

Smoked Duck & Lychee Red Curry

Stir-fried Kailan with Tiger Prawn

Steamed Jasmine Rice

Dessert

(Individual Serving)

Water Chestnut Rubies with Jackfruit in Coconut Milk

Beverage

Free Flow of Pandan Lemongrass /
Lime Juice / Roselle
(Choose 2)

* Table of 10 pax

Customised Menu Available!

Dusit

(Set Menu)

RM1,988++ per table

Rama V King Platter

Prawn Cake

Thai Chicken Satay served with Thai Peanut Sauce

Smoked Duck in Crispy Bread Roll

Salad

Grilled Chicken Salad with Star Fruit & Herbs

Soup

(Individual Serving)

Tom Yam Seafood in Young Coconut

Main Course

Stir-fried Tiger Prawn with Cashew Nut & Dried Chili

Roasted Whole Chicken Green Curry

Steamed Seabass in Chili Lime Sauce

Wok-fried Broccoli with Scallop, Lily Bulb,
Shitake Mushroom & Goji Berry

Steamed Jasmine Rice

Dessert

(Individual Serving)

Water Chestnut Rubies with Jackfruit in Coconut Milk

Crispy Sticky Rice with Coconut Puree & Mango

Beverage

Free Flow of Pandan Lemongrass /
Lime Juice / Roselle
(Choose 2)

* Table of 10 pax

Customised Menu Available!

Pakpanang

(Set Menu)

RM2,188++ per table

Rama V Platter

Thai Fish Cake

Minced Seafood Lemongrass Skewer

Salad

Pomelo Salad with Crispy Tiger Prawn

Soup

(Individual Serving)

Tom Yam Seafood in Young Coconut

Main Course

Stir-fried Tiger Prawn with Lotus Root

Grilled Whole Chicken & Garlic Scape Red Curry

Deep-fried Seabass served with Sweet Sour Spicy Sauce

Deep-fried Whole Squid in Salted Egg Sauce

Stir-fried Asparagus with Scallop & Shitake Mushroom

Rama V Seafood Fried Rice

Dessert

(Individual Serving)

Water Chestnut Rubies with Jackfruit in Coconut Milk

Mango Sticky Rice

Assorted Thai Desserts

Beverage

Free Flow of Pandan Lemongrass /
Lime Juice / Roselle
(Choose 2)

* Table of 10 pax

Customised Menu Available!

Sukhothai

(Set Menu)

RM2,988++ per table

Rama V Platter

Double Dip Goong Sarong with Thai Chili Sauce

Crispy Larb Kai in Cucumber Cup

Crispy Rice Cake with Chicken Sauce

Salad

Pomelo Salad with Crispy Soft Shell Crab

Soup

(Individual Serving)

Tom Yam River Prawn in Young Coconut

Main Course

Two-way Garoupa with Sweet Sour
Spicy Sauce & Roasted Garlic Sauce

Seared Scallop with Fiddlehead Fern in
Thai Shrimp Paste Coconut Milk Broth

Grilled Whole Chicken with Massaman Sauce

Stir-fried Asparagus with Baby Octopus,
Shitake Mushroom & Truffle Oil

Rama V Seafood Fried Rice

Dessert

(Individual Serving)

Shaved Iced with Thai Jelly, Lotus Root,
Kidney Bean, Red Date & Lime

Crispy Sticky Rice with Coconut Purée & Mango

Thai Steamed Pumpkin Custard

Thai Flower Dumpling with Yam & Red Bean Paste

Beverage

Free Flow of Pandan Lemongrass /
Lime Juice / Roselle
(Choose 2)

* Table of 10 pax

Customised Menu Available!

Modern Thai Menu

(Individual Serving)

RM1,988++ per table

Trio Platter

Thai Crab Cake, Thai-style Chicken Satay,
Fresh Rice Paper Roll with Prawn

Salad

Glass Noodle Salad with Salmon

Soup

Tom Yam Soup in Young Coconut
served with Grilled Prawn Skewer

Main Course

Grilled Salmon with Sauteed Spinach &
Gnocchi in Creamy Chili Lime Sauce

Or

Chicken Chop with Red Curry Sauce &
Grilled Garden Vegetables

Sweet Ending

Mango Sticky Rice with Ice Cream

Beverage

Free Flow of Fruit Punch / Pandan Lemongrass / Lime Juice
(Choose 2)

Selection of main course to be confirmed 14 days prior to event date.
Modern Thai Menu applicable for 150 pax maximum.

* Table of 10 pax

Customised Menu Available!

BUFFET MENUS

Vimanmek

(Buffet Menu)

RM178++ per pax

Appetiser

Fresh Rice Paper Roll with Prawns

Thai Fish Cake

Crispy Rice Crackers with Minced Chicken Sauce

Traditional Thai Hors d'Oeuvre

Soup

Tom Yam Chicken OR Tom Kha Chicken

Salad

Rama V Papaya Salad with Salted Egg

Spicy Minced Chicken Salad with Shallots & Mint Leaves

Rama V Mango Salad

Main Course

Yellow Curry Chicken with Pumpkin

Stir-fried Beef with Young Peppercorn

Deep-fried Seabass Fillet served with Sweet & Sour Sauce

Grilled Squid served with Chili Lime Sauce

Stir-fried Pad Thai Noodles with Chicken

Stir-fried Mixed Vegetables

Steamed Jasmine Rice

Dessert

Water Chestnut with Jackfruit in Coconut Milk

Assorted Thai Desserts (5 Selections)

Beverage

Free Flow of Pandan Lemongrass /
Lime Juice / Roselle
(Choose 2)

* Table of 10 pax

Customised Menu Available!

Phayathai

(Buffet Menu)

RM208++ per pax

Appetiser

Thai Chicken Satay served with Thai Peanut Sauce

Minced Seafood Lemongrass Skewer

Thai Fish Cake

Deep-fried Rama V Thai Spring Rolls

Soup

Tom Yam Seafood OR Tom Kha Seafood

Salad

Smoked Salmon Thai Glass Noodle Salad

Thai-style Corn & Watermelon Salad

Rama V Papaya Salad with Salted Egg

Main Course

Roasted Duck Red Curry with Lychee

Stir-fried Prawns with Cashewnut

Deep-fried Soft Shell Crab with Garlic

Sauteed Minced Chicken with Hot Basil Leaves

Stir-fried Squid with Salted Egg

Deep-fried Seabass Fillet served with Sweet, Sour, Spicy Sauce

Stir-fried Kailan with Salted Fish

Rama V Seafood Fried Rice

Dessert

Assorted Thai Desserts

Mango Sticky Rice

Beverage

Free Flow of Pandan Lemongrass /
Lime Juice / Roselle
(Choose 2)

* Table of 10 pax

Customised Menu Available!









OTHER MENUS

Vegetarian Set Menu

RM1,300++ per table

Appetiser

Vegetarian Spring Roll served with Thai Chili Sauce

Corn Fritters

Salad

Spicy Watermelon Salad with Cashew Nuts & Peanuts

Soup

Clear Tom Yam Vegetable Soup

Main Course

Vegetarian Green Curry

Fried Tofu with Thai Chili Paste

Stir-fried Black Mushroom with Hot Basil Leaves & Chili

Stir-fried Kailan with Soy Sauce

Rama V Vegetarian Fried Rice

Dessert

Mango Sticky Rice

Beverage

Free Flow of Pandan Lemongrass /
Lime Juice / Roselle
(Choose 2)

* Table of 10 pax

Customised Menu Available!

Cocktail Menu

RM138++ per pax

Savouries

Mieang Kam (Traditional Thai Hors d'Oeurve)

Crispy Rice Crackers served with Minced Chicken & Shrimp Sauce

Crispy Rice Crackers served with Thai Tomato Salsa

Thai Fish Cakes

Thai Watermelon Salad

Thai Roasted Pumpkin Soup

Beef & Chicken Satay with Mussaman Sauce

Grilled Seafood Skewers with Thai Sauce

I-Sarn Style Minced Beef Salad on Cucumber

Deep-fried Red Snapper in Sweet Sour Spicy Sauce

Stir-fried Spaghetti with Green Curry Chicken

Sweets

Mango Sticky Rice

Assorted Thai Desserts (5 selections)

Water Chestnut with Jackfruit in Coconut Milk

Fresh Fruits

Customised Menu Available!

Add-on: Beverage Packages

Beverage Package

RM35++ per person

Free Flow of Soft Drinks (Coke | Sprite)

Rama V Fruit Mocktail

Juice (Pandan Lemongrass | Lime | Roselle)

Hot Thai Coffee & Tea

RM68++ per person

Free Flow of Soft Drinks (Coke | Sprite)

Rama V Fruit Mocktail

Juice (Pandan Lemongrass | Lime | Roselle)

Hot Thai Coffee & Tea

Tiger Draught Beer

RM108++ per person

Free Flow of Soft Drinks (Coke | Sprite)

Rama V Fruit Mocktail

Juice (Pandan Lemongrass | Lime | Roselle)

Hot Thai Coffee & Tea

Tiger Draught Beer

House Pour Red & White Wine (by glass)

Wines by the Bottle

Red or White House Wines (75 cl, equaivalent to 6 glasses)
RM149++ & RM169++ per bottle (minimum order 6 bottles)
* 25% off for purchases of 12 bottles and above

Barrel Price

Tiger Beer (30 litres, equaivalent to 90 mugs)
RM1,988++ per Barrel (minimum order 2 barrels)

Other Charges

Corkage

Wine (75 cl) = RM60++

Champagne (75 cl) = RM90++

Liquor by the bottle = RM160++

Please note that alcohol prices are subject to revision and will be charged according to prevailing rates at the time of the event.







Add-on:

Fa-Ying Garden Package

Create lasting memories in a picturesque setting with a beautiful garden ceremony for your guests from only **RM50++ per pax!**

Package Includes:

- Portable PA system with microphone
- Chairs
- Welcome drink
- Light refreshments
- Door gift

Terms & conditions apply. Minimum 80 pax is required. Applicable only to closed-door events that meet the required minimum spending.











