

THAI KITCHEN

Buddhas

PACKAGES

GENERAL

Buddhas has a separate room with its own bar and toilet group for meetings, group dinners and much more. Buddhas also has various options for smaller groups.

Availability

Daily 17:00 – 00:00

During the day on request

Music

Background music available

No DJs, singing, instruments or loud music possible

Use of microphones is not possible

Open space in restaurant

Not exclusive, just for dinner

Mon. to Sun. No minimum turnover guarantee

Up to 20 people 2 tables of 10 people

Upstairs room

Exclusive

Dinner, meeting and other

Minimum turnover guarantee

Sun. to Thu.

During the day 750.- Evening 750.-

Fri. and Sat.

During the day 1000.- Evening 1000.-

Meeting or dinner

Standard

10 tables for 4 people

20 people

1 long table

30 persons

U-shape arrangement

40 people

2 long tables, U-shape arrangement

Dietary requirements and allergies

Submit at least 3 days in advance

Number of guests for the bill binding

Up to 2 days prior to the event can be changed free of charge, otherwise the last number communicated will be charged

Payment of the bill

On the evening itself, by 1 person or for companies, possible on invoice.

For e-invoicing we use 25.- administration costs.



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DINNER

2 courses 33.50

3 courses 39.50

Fish, frog leg and duck dishes are subject to a surcharge + 4.50 per person
Fried rice, - egg noodles or - noodles (instead of white rice) + 3.- per person

From 10 people we serve a 2- (starte + main) or a 3-course surprise menu from the chef. This is a selection of various dishes that are put on the table, with something for everyone! We are happy to take allergies and dietary requirements into account. In consultation it is possible to indicate your preference of dishes and/or put together the menu yourself.

We have a wide choice of vegetarian and vegan dishes and can also provide a completely vegetarian or vegan menu upon request.

EXAMPLE OF A POSSIBLE MENU

[MENU »](#)

Starter

536 Buddhas Mix (mild)

Thai chicken satay with Thai peanut sauce, a fried dough filled with seasoned minced meat of chicken fillet and a Thai spring roll with vegetables

VEGETARIAN OPTION

538 Vegetarian Spring Roll ✓ (mild)

Spring roll filled with various vegetables, tofu and glass noodles

Main course

858 Neua Phad Nam Man Het (mild)

Fried tenderloin with mixed vegetables and oyster mushroom sauce.

871 Keng Giew Waanh Kai (slightly spicy)

Chicken fillet in coconut milk with Thai green curry paste, long beans, red onion, fresh lemon leaf, egg plant and Thai basil

869 Moe Phad Ghing (slightly spicy)

Fried pork tenderloin with chili peppers, fresh ginger, onions, spring onions, mushrooms and snow peas

877 Phad Thalee (slightly spicy)

Fried mixed seafood (shrimp, squid and crab stick) in Thai brown curry paste, mushrooms, bell pepper, spring onions and dried fried chili pepper

VEGAN OPTION

888 Phad Med Ma Muang Tahoe ✓ (slightly spicy)

Fried tofu in Thai brown curry paste with mixed vegetables, mushrooms and cashew nuts

Dessert

Tasting of our desserts



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DRINKS

Soft drink	from 3.50
Beer Heineken	from 3.50
House wine	from 5.50
Cocktails	from 8.50

PACKAGE INCLUDING NUMBER OF DRINKS PER PERSON

Lager on tap 0.0 house wine soda coffee tea
2 drinks + 9.50
3 drinks + 14.-
4 drinks + 18.50
5 drinks + 23.00

BITES

Thai bites (not spicy) per 3 pieces 11.00

- Thai chicken satay with Thai peanut sauce
- Baked dough filled with seasoned minced meat from chicken fillet
- Thai spring roll with vegetables and chicken breast

Dutch mix | 18 pieces 20.00

- Bitterballen
- Vegetarian spring rolls
- Cheese sticks

For more information mail to: info@buddhas.nl

