



RESTAURANT EST. 1987

# Events & Private Dining

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# Information

Straits Restaurant is pleased to offer several dining experiences perfect for any event

## For large parties of 14 or more, a Pre-Fixe banquet menu is required

The Lunch or Dinner menu will be served family-style and will be placed in the middle of the table for your guests to share

We can accommodate your group in the main dining area without a minimum or if you are requesting a private dining space, a food and beverage spending minimum is required

Note that the pre-fixe menu excludes tax, a 22% service charge, and a 4% wage fee. Pricing is subject to change

Please inquire for more information Thank you!



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# Menus

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#### Dinner Banquet Menu \$70/Person

Excluding 22% Service Charge And Tax. Prices Are Subject To Change

#### STARTER

Roti Prata Crisp Griddled Indian Flatbread, Scallions, Yellow Curry Dip (V)

## \*ADD SALAD OPTION ++\$4/PERSON [CHOOSE 1]

Fuji Apple apples, carrots, and jicama tossed in a mint vinaigrette Organic Greens tossed with ginger plum dressing

APPETIZER CHOOSE 2

Tuna Tartar ahi jewels, ginger, kaffir lime, wasabi aioli, jalapeno, cilantro, house-made chips Crispy Calamari breaded calamari, kaffir lime aioli, galanga cocktail sauce Crispy Chicken Lollipops frenched chicken drumettes, chili glaze, sesame seed Singapore Chicken Satay grilled chicken skewers, spicy peanut sauce, scallions Straits Spareribs Bali style five spice bbq pork ribs, carrot & cucumber garnish, sesame soy Poh Pia jicama, carrots, bamboo, shrimp, garlic, Chinese sausage, peanuts, egg, cilantro (v) Samosa crisp curried savory potatoes, peas & carrots, chili-garlic sauce (v) Sweet Corn Fritters tresh sweet corn, egg, chili garlic sauce (v) Crispy Cauliflower curry rub, spicy kaffir lime aioli (v)

MAIN [PICK 2]

Tofu Basil tofu, jalapeno, onion, Thai basil, garlic, sweet soya sauce (v)

Curry Vegetables seasonal fresh vegetables, tofu, jalapeno, green coconut curry, cilantro (v)

Banana Leaf Salmon sesame, cilantro, lemongrass chili sambal, mango salad

Butter Chicken tikka masala sauce, fresh chili & garlic, cilantro, toasted almond

Spicy Basil Chicken braised chicken, peas & carrots, fresh chili, shiitake, bamboo shoots, Thai basil

Beef Rendang spicy braised beef, kaffir lime coconut curry, creamy pandan polenta

## \*Add premium option ++\$25/Person [choose 1]

Garlic Pepper Ribeye olive fried rice with sweet corn and Mushrooms. Glazed with butter garlic sauce Shaking Steak garlic oyster butter sauce, brussel sprouts, shimeji, potato Lemongrass Beef grilled skirt steak, sautéed garlic bok choy, chimichurri, straits frites Seafood Green curry-mussels, clams, shrimp, bok choy, tomato, eggplant, fish
Crispy Whole Thai Snapper baby bok choy, Thai basil chili sauce
Origami Seabass en papillote, ginger, longan, wolfberry, shiitake, peppers, sesame

#### \*Add ultra-premium option ++\$35/Person [choose 1]

Crab or lobster (choose 1 style of preparation) Black pepper smoked garlic butter, oyster sauce, shallots, scallions or Chili house secret chili sauce

SIDES CHOOSE 2

Garlic Noodles Thai basil, bok choy, shiitake, oyster sauce, bean sprouts, jalapeno, scallion (v) Mee Goreng spicy egg noodles, shrimp, cabbage, tofu, tomato, potato, bean sprouts (v) Nasi Goreng spicy coconut rice, shrimp, cabbage, peas & carrots, pickled onion, shallot (v) Pad Thai (veg, shrimp or chicken) rice noodles, cabbage, tofu, peanuts, bean sprouts, fried egg (v) Vegetarian Fried rice brown rice, mixed vegetables, scallions (v) Sambal Green Beans tossed in our house-made sambal sauce, fried shallots (v)

#### Dessert

Crème Brulee vanilla spiced custard, caramelized sugar, fresh fruits

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#### Lunch Banquet Menu \$45/Person

Excluding 22% Service Charge And Tax. Prices Are Subject To Change

## \*ADD SALAD OPTION ++\$4/PERSON [CHOOSE 1]

Fuji Apple apples, carrots, and jicama tossed in a mint vinaigrette
Organic Greens tossed with ginger plum dressing

APPETIZER [CHOOSE 2]

Tuna Tartar ahi jewels, ginger, kaffir lime, wasabi aioli, jalapeno, cilantro, house-made chips Crispy Calamari breaded calamari, kaffir lime aioli, galanga cocktail sauce Crispy Chicken Lollipops frenched chicken drumettes, chili glaze, sesame seed Singapore Chicken Satay grilled chicken skewers, spicy peanut sauce, scallions Straits Spareribs Bali style five spice bbq pork ribs, carrot & cucumber garnish, sesame soy Poh Pia jicama, carrots, bamboo, shrimp, garlic, Chinese sausage, peanuts, egg, cilantro (v)
Samosa crisp curried savory potatoes, peas & carrots, chili-garlic sauce (v)
Sweet Corn Fritters fresh sweet corn, egg, chili garlic sauce (v)
Crispy Cauliflower curry rub, spicy kaffir lime aioli (v)

MAIN [PICK 2]

Tofu Basil tofu, jalapeno, onion, Thai basil, garlic, sweet soya sauce (v)

Curry Vegetables seasonal fresh vegetables, tofu, jalapeno, green coconut curry, cilantro (v)

Banana Leaf Salmon sesame, cilantro, lemongrass chili sambal, mango salad

Butter Chicken tikka masala sauce, fresh chili & garlic, cilantro, toasted almond

Spicy Basil Chicken braised chicken, peas & carrots, fresh chili, shiitake, bamboo shoots, Thai basil Beef Rendang spicy braised beef, kaffir lime coconut curry, creamy pandan polenta

## \*Add premium option ++\$25/Person [choose 1]

Shaking Steak garlic oyster butter sauce, shimeji, potato Lemongrass Beef grilled skirt steak, sautéed garlic bok choy, chimichurri, straits frites Seafood Green curry-mussels, clams, shrimp, bok choy, tomato, eggplant, fish Crispy Whole Thai Snapper baby bok choy, Thai basil chili sauce Origami Seabass en papillote, ginger, longan, wolfberry, shiitake, peppers, sesame

## \*Add ultra-premium option ++\$35/Person [choose 1]

Crab or lobster (choose 1 style of preparation) Black pepper smoked garlic butter, oyster sauce, shallots, scallions or Chili house secret chili sauce

SIDES | CHOOSE 1 |

Garlic Noodles Thai basil, bok choy, shiitake, oyster sauce, bean sprouts, jalapeno, scallion (v) Mee Goreng spicy egg noodles, shrimp, cabbage, tofu, tomato, potato, bean sprouts (v) Nasi Goreng spicy coconut rice, shrimp, cabbage, peas & carrots, pickled onion, shallot (v)

Pad Thai (veg, shrimp or chicken) rice noodles, cabbage, tofu, peanuts, bean sprouts, fried egg (v)

Vegetarian Fried rice brown rice, mixed vegetables, scallions (v) Sambal Green Beans tossed in our house-made sambal sauce, fried shallots (v)

> \*Add Dessert ++\$5/Person

Crème Brulee vanilla spiced custard, caramelized sugar, fresh fruits

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#### Cocktail Banquet Menu

CHOOSE 5 \$45/PERSON CHOOSE 7 \$55/PERSON CHOOSE 9 \$65/PERSON

Excluding 22% Service Charge And Tax. Prices Are Subject To Change

#### SMALL BITES

Tuna Tartar ahi jewels, ginger, kaffir lime, wasabi aioli, jalapeno, cilantro, house-made chips
Crispy Calamari breaded calamari, kaffir lime aioli, galanga cocktail sauce
Crispy Chicken Lollipops frenched chicken drumettes, Korean garlic glaze, sesame
Singapore Chicken Satay grilled chicken skewers, spicy peanut sauce, scallions
Straits Spareribs Bali style five spice bbq pork ribs, carrot & cucumber garnish, sesame soy
Pork Belly Sliders braised with Asian spices, Hawaiian bun, pickled onions, cucumber
Poh Pia jicama, carrots, bamboo, shrimp, garlic, Chinese sausage, peanuts, egg, cilantro
Roti Prata crisp griddled Indian flatbread, scallions, yellow curry dip (v)
Samosa crisp curried savory potatoes, peas & carrots, chili-garlic sauce (v)
Sweet Corn Fritters fresh sweet corn, egg, chili garlic sauce (v)
Crispy Cauliflower curry rub, spicy kaffir lime aioli (v)

\*Add Dessert ++\$5/Person

Crème Brulee vanilla spiced custard, caramelized sugar, fresh fruits

\*Add Noodles or Fried Rice++-Inquire about pricing

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## Main Dining







#### Details

- · Personalized menu
- Table linen
- · Votive candles
- · Floral arrangements
- · Lunch or dinner served family style
- · Pre-fixe menu required
- NO Minimum required

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#### Private Dining

For private events, a food and beverage spending minimum is required, each space has different minimums. Please inquire for more information







#### Details

- Personalized menu
- · Table linen
- Votive candles
- · Floral arrangements
- · Lunch or dinner served family style
- · Pre-fixe menu required
- · Minimum required
- AV rental available

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#### Side Patio





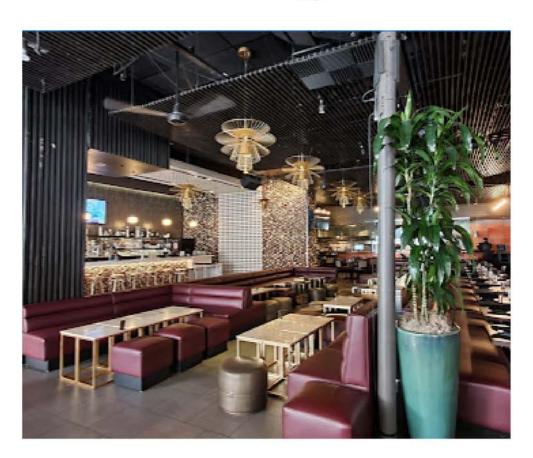


#### Details

- Half patio or full patio for available for private events
- Available without a minimum
- · Pre-fixe menu required
- Sit-down dinner or standing cocktail reception available
- · Lunch or dinner served family style
- · Personalized menu
- Table linen
- Votive candles
- Floral arrangements

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## Lounge



#### Details

- · Cocktail menu required
- · A minimum is required
- Stationed appetizer or buffet available
- · Family style available
- · Floral arrangement
- · Table linen
- Candles



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# Book with us

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Office Hours:

Monday - Friday 11 am to 6 pm

333 SANTANA ROW #1100 SAN JOSE, CA 95128

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