

Jai Aroy: Flavours of Northern Thai

Mother's/Father's Day Weekend Dinner

8 to 10 May 2026 | 19 to 21 June 2026

Friday to Sunday | 6pm to 9.30pm

S\$88** (Adult) | S\$44** (Child aged 6-12)

The Green Spread

Baby Romaine Lettuce, Mixed Lettuce, Arugula Green, Garlic Croutons, Roasted Chickpea, Toasted Pumpkin Seed, Pickled Cucumber, Gherkin, Pickled Carrot, Pickled Daikon, Cocktail Onion, Crispy Dried Shrimp, Fish Flakes, Crispy Shallot & Roasted Peanut
Dressing: Thousand Island, French, Italian & Sesame

Salads & Starters (on rotation)

Yum Neua Yang Mamuang (Char-grilled Beef with Shredded Thai Mango)
Yum Woon Sen (Thai Glass Noodle Salad with Prawn)
Yum Pak Kood Goong Sod (Chiang Mai-style Prawn & Paco Leaf Salad)
Larb Pla (Isaan-style Minced Fish Salad)
Larb Gai (Isaan-style Minced Chicken Salad)
Yum Som-O (Thai-style Pomelo Salad)
Nam Phrik Num (Roasted Green Chilli Relish with Seasonal Vegetables & Crispy Chicken Skin)
Yum Kanom Jeen (Fresh Rice Noodle Salad)

DIY Station

Thai Som Tam (Green Papaya Salad)
Green Papaya, Long Bean, Cherry Tomato, Lime, Fish Sauce, Palm Sugar, Dried Shrimp & Peanut

Cheese & Dips

Brie Cheese, Goat Cheese, Blue Cheese, Emmental Cheese, Gouda Cheese & Cheddar Cheese
Selection of Dried Fruits & Nuts
Assorted Lavosh & Bread Stick

Local Crackers

Fish Cracker, Shrimp Cracker, Cheese Cracker, Papadum & Pepper Papadum
Served with Nam Jim Talay (Thai Spicy Seafood Dip) & Tamarind Chilli Dip

Seafood on Ice

Boston Lobster | Snow Crab | Oyster | Yabby | Tiger Prawn | Canadian Black Mussel | Sweet Clam
Thai Dipping Sauce: Nam Jim Talay (Thai Spicy Seafood Dip) & Thai Coriander Seafood Dip
Condiments: Wasabi Mayonnaise, Classic Cocktail Sauce & Lemon Wedges

Japanese Selection

Salmon, Tuna & Octopus Sashimi
Assorted Sushi & Maki
Condiments: Pickled Ginger, Wasabi & Shoyu

Carving Station

Thai-style Rock Salt Baked Tilapia
8 Hour Brined Beef Prime Ribs with Thai Herbs

Soup of the Day (on rotation)

Tom Yum Goong (Creamy Spicy & Sour Soup with Seafood)
Tom Kha Gai (Thai Coconut Chicken Soup)
Tom Som Pla (Chiang Mai-style Fish Soup)
Gaeng Keow Wan Gai Fak Keaw (Chicken Curry with Winter Melon & Chiang Mai Herbs)
Served with Soft Roll, Multigrain Roll, Garlic Bread & Baguette
Selection of Spread

Thai Street Bites (on rotation)

Seafood Tom Yum Pizza
Sweet Thai Basil Minced Chicken Pizza
Crispy Banana Fritter & Taro Bites

*21 on Rajah reserves the right to make changes to the menu, subject to the availability of ingredients. All prices are quoted in Singapore dollars and subject to 10% service charge and prevailing government taxes.

1 Jalan Rajah Singapore 329133 | 6808 6847



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Noodle Made Fresh Live Station (on rotation)

Singapore Nonya Laksa | Khao Soi Gai (Northern Thai Coconut Curry Noodle with Chicken)

Thai Special (on rotation)

Grilled Lamb Chop with Cumin & Garlic Chilli Sauce

Poo Pad Prik Gaeng (Thai-style Stir-fried Crab with Red Curry)

Goong Tod Makaam (Deep Fried Prawn with Sweet Tamarind Sauce)

Pad Woon Sen Goong (Thai Glass Stir-fried Noodles with Prawn)

Pla Yang Bai Tong (Baked Fish Fillet with Turmeric, Chilli & Lemongrass in Banana Leaf)

Gaeng Khiao Waan Gai (Thai-style Green Curry with Chicken)

Khao Pad Sapparot (Pineapple Fried Rice with Seafood & Chicken Floss)

Pad Thai Noodle (Stir-fried Noodle)

Pak Khom Pad Kai (Chiang Mai-style Stir-fried Amaranth Leaves with Egg)

Pad Fak Thong Sai Kai (Wok-tossed Pumpkin with Egg & Garlic)

Thai Street BBQ Corner

Grilled River Prawn with Thai Green Chilli Lime Sauce

Grilled Oyster

Char-grilled Black Angus Beef Steak with Chiang Mai Herbs

Gai Ping (Thai-style Grilled Chicken Skewer)

Thai Desserts (on rotation)

Khao Niao Mamuang (Mango Sticky Rice)

Khek Cha Yen (Thai Milk Tea Cake)

Khanom Wong (Northern Thai Glutinous Rice Donuts with Palm Sugar Glaze)

Khao Niao Dam Piak Lam Yai (Chiang Mai Black Sticky Rice with Longan in Coconut Syrup)

Local Sweet Treats & Fruits (on rotation)

Calamansi Citrus Mousse Cake

Assorted Nonya Kueh & Fresh Cut Fruits

Ruam Mit (Traditional Thai Dessert)

Jackfruit, Red Rubies, Sweet Potato, Lotus Seed, Tapioca Pearl, Corn, Yam & Coconut Strips

Tropical Thai Fruit Station

Pineapple, Watermelon, Longan & Honey Melon

Condiments: Prik Klua (Thai Chilli Salt), Palm Sugar Dip & Lime Wedges

Ice Cream Selection

Coconut, Durian & Salted Caramel Gelato

Served with Chocolate Rice, Raisins, Cranberry & Toasted Coconut Cornflakes

Beverage

Cappuccino, Latte & Freshly Brewed Coffee

Selection of Tea

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