

Jai Aroy: Flavours of Northern Thai

Buffet Weekday Dinner

6 April to 21 June 2026

Sunday to Thursday | 6pm to 9.30pm

S\$70** (Adult) | S\$35** (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)

Seafood on Ice

Snow Crab | 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 Sashimi
Assorted Sushi & Maki
Condiments: Pickled Ginger, Wasabi & Shoyu

Carving Station (on rotation)

Signature Roasted Whole Seabass with Northern Thai Spices
Baked Salmon Fillet with Northern Thai Spices
Roasted Beef with Chiang Mai Herbs
Roasted Chicken with Northern 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

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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)
| Kha Nom Jeen Nam Ngew (Northern Thai Rice Noodle)

Thai Specials (on rotation)

Poo Neung Nam Jim Talay (Thai-style Steamed Crab with Thai Spicy Seafood Dip)
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)
Hoi Lai Nam Prik Pao (Spicy Stir-fried Clam with Thai Basil)
Gaeng Kua Hoi Ma Laeng Phu Bai Cha Plu (Chiang Mai-style Red Curry with Mussel & Betel Leaf)
Pla Sam Rot (Thai-style Three-flavoured Fish)
Pla Yang Bai Tong (Baked Fish Fillet with Turmeric, Chilli & Lemongrass in Banana Leaf)
Pad Cha Pla Samunprai (Stir-fried Fish Fillet with Assorted Mushroom & Northern Herbs)
Gaeng Hung Lay Neua (Northern Thai-style Braised Beef Curry)
Gaeng Om Gai Isaan (Isaan-style Herbal Chicken Curry with Aromatic Herbs)
Gaeng Hung Lay Gai (Northern Thai-style Braised Chicken Curry)
Gaeng Khiao Waan Gai (Thai-style Green Curry with Chicken)
Gaeng Phed Nor Mai (Thai-style Red Curry with Chicken & Bamboo Shoot)
Gai Ping (Thai-style Grilled Chicken Skewer)
Khao Pad Tom Yum Nuea Poo (Tom Yum Fried Rice with Crab Meat)
Khao Pad Sapparot (Pineapple Fried Rice with Seafood)
Gaeng Ho (Stir-fried Curry Glass Noodle with Chicken)
Pad Thai Noodle (Stir-fried Noodle)
Pad Yot Fak Maeo Goong (Stir-fried Chayote Shoot with Prawn & Oyster Sauce)
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 Desserts (on rotation)

Khao Niao Mamuang (Mango Sticky Rice)
Khek Cha Yen (Thai Milk Tea Cake)
Khao Niao Dam Piak Lam Yai (Chiang Mai Black Sticky Rice with Longan in Coconut Syrup)
Kluay Tod Rad Sos Karamel (Deep Fried Banana with Caramel Palm Sugar Sauce)
Khanom Wong (Northern Thai Glutinous Rice Donuts with Palm Sugar Glaze)
Bua Loy Sam Si (Taro, Pandan & Pumpkin Dumpling with Coconut Syrup)
Sa Koo Bai Toey Piak Khao Pod Kati Sod (Pandan Sago, Taro & Sweet Corn in Coconut Milk)

Local Sweet Treats & Fruits (on rotation)

Durian Penyet with Gula Melaka & Coconut Milk
Mango Cake
Calamansi Citrus Mousse Cake
Bandung Mousse Cake
Coconut Lime Mousse
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 (on rotation)

Pineapple, Watermelon, Papaya & Guava
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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Friday & Saturday | 6pm to 10pm

S\$80** (Adult) | S\$40** (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 | 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 (on rotation)

Roasted Beef with Chiang Mai Herbs
Roasted Lamb Leg with Northern Thai Spices
Thai-style Rock Salt Baked Tilapia

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

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| Kha Nom Jeen Nam Ngew (Northern Thai Rice Noodle)

Thai Specials (on rotation)

Poo Pad Pong Karee (Stir-fried Crab in Thai-style Yellow Curry)
Goong Tod Makaam (Deep Fried Prawn with Sweet Tamarind Sauce)
Pad Woon Sen Goong (Thai Glass Stir-fried Noodles with Prawn)
Hoi Lai Nam Prik Pao (Spicy Stir-fried Clam with Thai Basil)
Gaeng Kua Hoi Ma Laeng Phu Bai Cha Plu (Chiang Mai-style Red Curry with Mussel & Betel Leaf)
Pla Yang Bai Tong (Baked Fish Fillet with Turmeric, Chilli & Lemongrass in Banana Leaf)
Pad Cha Pla Samunprai (Stir-fried Fish Fillet with Assorted Mushroom & Northern Herbs)
Gaeng Hung Lay Neua (Northern Thai-style Braised Beef Curry)
Neua Pad Prik (Thai Chilli Stir-fried Beef)
Neua Pad Prik Thai Orn (Stir-fried Black Pepper Beef with Green Peppercorn Sauce)
Gaeng Om Gai Isaan (Isaan-style Herbal Chicken Curry with Aromatic Herbs)
Gaeng Hung Lay Gai (Northern Thai-style Braised Chicken Curry)
Gaeng Khiao Waan Gai (Thai-style Green Curry with Chicken)
Gaeng Phed Nor Mai (Thai-style Red Curry with Chicken & Bamboo Shoot)
Khao Pad Tom Yum Neua Poo (Tom Yum Fried Rice with Crab Meat)
Khao Pad Sapparot (Pineapple Fried Rice with Seafood)
Gaeng Ho (Stir-fried Curry Glass Noodle with Chicken)
Pad Thai Noodle (Stir-fried Noodle)
Pad Yot Fak Maeo Goong (Stir-fried Chayote Shoot with Prawn & Oyster Sauce)
Pak Khom Pad Kai (Chiang Mai-style Stir-fried Amaranth Leaves with Egg)

Thai Street BBQ Corner

Grilled River Prawn with Thai Green Chilli Lime Sauce
Charcoal-grilled Lamb Chop Marinated with Jim Jaew (Isaan Dipping Sauce)
Gai Ping (Thai-style Grilled Chicken Skewer)

Thai Desserts (on rotation)

Khao Niao Mamuang (Mango Sticky Rice)
Khek Cha Yen (Thai Milk Tea Cake)
Khao Niao Dam Piak Lam Yai (Chiang Mai Black Sticky Rice with Longan in Coconut Syrup)
Kluay Tod Rad Sos Karamel (Deep Fried Banana with Caramel Palm Sugar Sauce)
Khanom Wong (Northern Thai Glutinous Rice Donuts with Palm Sugar Glaze)
Bua Loy Sam Si (Taro, Pandan & Pumpkin Dumpling with Coconut Syrup)
Sa Koo Bai Toey Piak Khao Pod Kati Sod (Pandan Sago, Taro & Sweet Corn in Coconut Milk)

Local Sweet Treats & Fruits (on rotation)

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Calamansi Citrus Mousse Cake
Coconut Lime Mousse
Assorted Nonya Kueh & Fresh Cut Fruits

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Selection of Tea

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