

FUZIO
LifeStyle Catering

Present

2025



FUZIO Lifestyle Catering



FUZIO Lifestyle Catering



www.fuziocatering.com

Story



Catering with style

Experience the excellence of a high-end hotel chef with over 20 years of expertise in providing outstanding catering services. At FUZIO Catering, we specialize in delivering gourmet food and beverages for any event, ensuring a memorable experience for you and your guests.



Our culinary team is dedicated to transforming fresh, high-quality ingredients into dishes that captivate the senses. Each menu is thoughtfully curated to match the tone and theme of your event, ensuring that every bite leaves a lasting impression.



****Our Services****

FUZIO Catering is equipped to serve events of all types and sizes, offering our expertise almost anywhere. We provide a diverse range of catering services, including Set Menus, Family Set Menus, Cocktail Receptions, Wedding Receptions, Buffets, Coffee Breaks, Afternoon Teas, and Snack Boxes.

➤ Customized Menus

➤ Diverse Cuisines

➤ Premium Ingredients

➤ Elegant Presentation



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One stop service



One stop service



พัดลมไอน้ำ

พัดลมไอเย็นขนาดใหญ่

LED, TV, PROJECTER



BACK DROP



FLOWER DECORATION



TABLE AND CHAIR



EQUIPMENT FOR
CATERING



entertainment



equipment rental

Other additional Charges

Equipment rental:

- Extra tables and chairs for customer

- 1 Round Table + 10 Chair = 1,500 Baht / Set
- 1 Set Long Table + 10 Chair = 3,000 Baht / Set
- Fogging fan = 1,000-2,000-./ each.
- Extra waiter / service staff = 1,500-./ person
- Additional hour or overtime = 2,500-./ hour (standard service 4 hours)

Other available services According to the specific Requirements:

- Additional floral decorations on actual requirement

WESTERN AND THAI
EXCLUSIVE

Fine Dining

Catering with Style Fine Dining :

- Fine dining offers an exclusive, luxurious dining experience with exquisite dishes, impeccable service, and a sophisticated ambiance, creating unforgettable moments for every guest.
- Prepared by a renowned chef : For additional menu and pricing details, please contact us.



*** THE IMAGES SHOWN ARE ONLY A SAMPLE OF OUR FULL MENU ***



Western Set

4 COURSE - THB 1,800



APPETIZER MENU

1 Crab Meat Avocado ***

☐

Creamy avocado, tender and large crab meat chunks, and zesty mango salsa, creating a refreshing and vibrant appetizer.

2 Warm Seafood Livornese Style

☐

Comforting Italian seafood dish from Livorno, featuring a rich tomato sauce with capers, olives, and herbs, delivering a perfect balance of tangy, savory, and aromatic Mediterranean flavors.

3 Scallop Breeze ***

☐

Butter-fried scallops served with seasoned avocado, ripe mango, fresh lettuce, and a tangy passion mango sauce for a refreshing start to your meal.



PASTA or SOUP

(Please Select One menu from a Single Category Only)

PASTA MENU

1 Truffle Roe Angel Hair ***

☐

Chilled angel hair pasta tossed with two types of fish roe and a drizzle of luxurious truffle oil for a delicate and flavorful start.

2 Cold Angel Hair Truffle & Duo Caviar ***

☐

Chilled angel hair pasta with truffle oil and a duo of exquisite caviar, offering a refined and flavorful beginning to your meal.



SOUP MENU

1 Truffle Cream Soup ***

☐

Luxuriously smooth truffle-infused cream soup, topped with golden, flaky puff pastry for a rich and elegant start.

2 Lobster Bisque Soup ***

☐

A velvety, indulgent bisque made with succulent lobster, smooth cream, and delicate herbs, delivering a luxurious taste in every spoonful.



DESSERT MENU ***

Mini Chocolate Terrine :

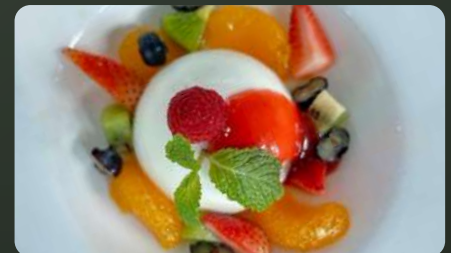
☐

Butter Crumble fresh Berries, Passion fruit caulis

Yoghurt Panna Cotta :

☐

with Fruit Salad and Strawberry sauce



MAIN MENU

Roasted Duck Confit with Mashed potato, Baby Bok Choi in Grand Marnier Orange Sauce

Grilled Pork Chop Roasted Root Vegetables, Basil Mashed Potatoes Black Pepper Brandy Sauce

Baked Barramundi Sea Bass with Artichoke Spices in White Wine Lime Sauce

Roasted Australian Beef Tenderloin with Roasted Potato, Broccoli in Peppercorn Sauce***

Slow-Roasted Beef Tenderloin Garlic Mashed Potatoes, Grill Root Veget, Red wine Bacon Bites


☐
☐
☐
☐
☐

Western Set

5 COURSE - THB 2,000



APPETIZER MENU

1 Pan – Seared Foie Gras ☐

served with fresh berries, mango salsa, figs, croutons mash, lettuce and berry sauce

2 Pan-seared Tiger Prawn *** ☐

With Fresh Berries, Mango Salsa, Fig Jam, Crispy Toast, Asian Mix Salad and Mix Berries Dressing

3 Trio Salad ☐

A refreshing mix, drizzled with a balanced balsamic and lemon dressing for a perfect harmony of flavors.



PASTA MENU

Cold Angel Hair Truffle & Duo Caviar *** ☐

Chilled angel hair pasta with truffle oil and a duo of exquisite caviar, offering a refined and flavorful beginning to your meal.

Grilled Prawn A.O.P. Spaghetti ☐

Spaghetti A.O.P. paired with succulent grilled river prawns, creating a perfect balance of garlic, olive oil, and savory seafood flavors.



DESSERT MENU

Profiteroles : ☐

Vanilla Bourbon Ice Cream, Hot Chocolate Ganache



SOUP MENU

Crab Chowder Soup *** ☐

Cauliflower Velouté with Jumbo Crab Meat

Mediterranean Seafood Soup *** ☐

Yuzu ponzu, Lemon & Lime zest, Ikura Ajisuki



Tiramisu Cake : ☐

With Vanilla Sauce and Coffee Sand



MAIN MENU

Seared Snow Fish Steak with Mashed Potato and Spinach with Dill, Butter Sauce *** ☐

Baked Baramandy Fish Fillet with Artichoke, Italian pickle, White wine Lime Sauce ☐

Pan-seared Norwegian Salmon Garlic Mashed Potatoes, Tomatoes Salsa, Balsamic reduction ☐

Grilled Australian beef Grain fed Mb. 2, Truffle Mashed Potatoes, Rosemary Gravy sauce ☐

Grilled Wagyu Beef Medallion MBS 5-6 Purple Mash Potato, Roasted Root Veget, Red Wine Reduct ☐

Thai fusion Set

A SOPHISTICATED SELECTION OF THAI-INSPIRED, BLENDING AUTHENTIC FLAVORS WITH CONTEMPORARY ELEGANCE FOR A REFINED DINING EXPERIENCE.

4 COURSE - THB 1,500 / 5 COURSE - THB 1,800

APPETIZER MENU : 1,500 บาท - เลือก 2 รายการ / 1,800 บาท เลือก 3 รายการ

☐ Ma Hor (ม้าฮ่อ)

Sweet & Savory Pork on Pineapple, a refreshing bite of caramelized minced pork and peanuts served on juicy pineapple, balancing sweet, salty, and tangy flavors.

☐ Lotus Petal Bites (เบียร์กลีบบัวหลวง)

Aromatic lotus petals filled with roasted coconut, lime, shallots, peanuts, and tamarind sauce, delivering a burst of flavors in every bite.

☐ Bird-Shaped Dumplings (ขนมหีบบนก)

Handcrafted dumplings shaped like birds, filled with seasoned minced pork and shrimp, then gently steamed to perfection.

☐ Watermelon & Dried Fish Flakes (แตงโมหน้าปลาแห้ง)

Sweet & Savory Summer Delight. Chilled watermelon topped with crispy dried fish flakes and caramelized shallots, creating a refreshing contrast of flavors.

☐ Golden Pastry Cups (กระทงทอง)

Crispy Thai Tartlets, Crunchy golden cups filled with a savory blend of minced chicken, corn, and Thai spices for a delightful bite.

☐ Silk-Wrapped Prawns (กุ้งโสร่ง)

Crispy Noodle wrapped Prawns, Succulent prawns wrapped in crispy golden noodles, deep-fried, and served with a sweet chili dip.

☐ Butterfly Pea Dumplings (ช่อม่วง)

Delicately shaped flower dumplings, naturally tinted with butterfly pea extract, filled with caramelized pork and peanuts.

☐ Egg Lattice Wrap (ลำเตี๋ยง) - Royal Thai Egg Net

An intricate egg lattice encasing a savory mix of minced pork, shrimp, and Thai herbs, showcasing culinary artistry.

☐ Golden Money Bags (ถุงทอง)

Crispy golden dumplings tied into "money bags," filled with a rich mix of minced chicken, shrimp, and water chestnuts.

☐ Thai Tapioca Pearls (สาหร่ายหมู)

Steamed Savory Dumplings, Chewy tapioca pearls with a caramelized pork, peanut, and radish filling, topped with fragrant garlic.

☐ Thai Spring Rolls (เปาะเปี๊ยะผัก)

Crispy Vegetable Rolls, Golden-fried spring rolls packed with fresh vegetables and glass noodles, served with a tangy dipping sauce.

☐ Mini Thai Empanadas (บับลิส)

Golden Hand Pies, Bite-sized crispy pastries filled with either sweet mung bean paste or a savory minced pork mixture.

THAI SALAD : 1,500 บาท - Salad or Soup เลือกเพียงหมวดใดหมวดหนึ่ง (1 รายการ) / 1,800 บาท - Salad and Soup เลือกหมวดละ (1 รายการ)

☐ Spicy Pomelo & Prawns - ยำส้มโอกุ้งสด

Juicy pomelo with fresh prawns in a tangy Thai dressing.

☐ Winged Bean & Crispy Pork - ยำถั่วงอกหมูกรอบ

Crunchy winged beans with crispy pork in a rich, savory sauce.

☐ Thai Herb & Prawn Salad - ยำสมุนไพรและผักพื้นบ้านกับกุ้ง

Fresh Thai herbs and greens tossed with succulent prawns.

☐ "Saeng Wa" River Prawns - แสงว่ากุ้งแม่น้ำ

A royal Thai salad with river prawns in a fragrant herbal dressing.

☐ Three-Flavored Prawn Salad - ยำสามมะกุ้งสด

A zesty mix of mango, tomatoes, and kaffir lime with fresh prawns.



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THAI SOUP : 1,500 บาท - Salad or Soup เลือกเพียงหมวดใดหมวดหนึ่ง (1 รายการ) / 1,800 บาท - Salad and Soup เลือกหมวดละ (1 รายการ)



☐ Spicy Seabass Soup ("Kaeng Nok Mor") - แกงนกกหม้อปลากระพง
A bold and aromatic Thai-style seabass soup with rich herbs and spices.

☐ Tom Jiw (Beef, Prawns, or Seabass) - ต้มจืด
A hearty and flavorful Thai clear soup with a tangy and peppery kick.

☐ Clear Soup with Tofu & Minced Prawns - แกงจืดเต้าหู้กุ้งสับ
A light yet savory broth with soft tofu and minced prawns.

☐ Stuffed Squid Soup ("Kaeng Nok Mor")
- แกงนกกหม้อปลาหมึกยัดไส้กุ้ง
Squid stuffed with prawns in a flavorful, spicy herbal broth.

☐ Coconut Soup with Crispy Gourami - ต้มข่าปลาสด
A creamy and aromatic coconut soup infused with crispy gourami fish.

☐ Clear Soup with Thai Sausage - แกงจืดลูกรอก
A comforting, mild-flavored soup with handmade Thai sausage.



EXQUISITE THAI DESSERTS : 1 รายการ

☐ Ruby Chestnuts in Coconut Cream
กับทิมกรอบมะพร้าวอ่อน

☐ Summer Fruit in Sweet & Tangy Syrup ("Som Chun")
ส้มzunผลไม้รวม

☐ Mango Sticky Rice with Coconut Ice Cream
ข้าวเหนียวมะม่วงกับไอศกรีมกะทิ

☐ Caramelized Bananas in Coconut Syrup
กล้วยเชื่อมน้ำกะทิ

☐ Ruby Chestnuts with Traditional Thai Sweets
กับทิมกรอบกับขนมไทย



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*** หากต้องการ SNOWFISH, CATFISH จะมีค่าใช้จ่ายเพิ่มเติม

THAI FUSION MAIN COURSE : 1 รายการ

- ☐ Panang-Stuffed Chicken Breast - ออไก่ยัดไส้ซอสพะเนียง เสิร์ฟกับข้าวหุงน้ำดอกอัญชันและผักต้ม
- ☐ Grilled Pork Tenderloin with Massaman Sauce - หมูสันในย่างซอสมัสมั่น เสิร์ฟกับข้าวหุงกะทิเครื่องเทศและผักย่าง
- ☐ Grilled Pork Tenderloin with Red Basil Sauce - หมูสันในย่างซอสกะเพราแดง เสิร์ฟกับข้าวหอมมะลิและผักย่าง
- ☐ Slow-Cooked Cassia Leaf Curry with Grilled Pork - แกงขี้เหล็กหมูย่างเสิร์ฟกับข้าวหอมมะลิ ***
- ☐ Grilled Barramundi Sea Bass with Chu-Chee Sauce - ปลากระพงย่างราดซอสฉู่ฉี่ เสิร์ฟกับข้าวหุงกะทิและผักต้ม ***
- ☐ Salt-Grilled Seabass with Panang Sauce - ปลากระพงย่างเกลือซอสพะเนียง เสิร์ฟกับข้าวดอกคำฝอยและผักต้ม
- ☐ Grilled Australian Ribeye with Red Basil Sauce - เนื้อริบอายออสเตรเลียย่างซอสกะเพราแดงเสิร์ฟกับข้าวหอมมะลิผักกระเทียมและผักต้ม ***





true



Canon



Office
Mate



ICONSIAM
THE ICON OF ETERNAL PROSPERITY



FUZIO

LifeStyle Catering

