

\$19.90
MINI BUFFET



\$19.90+ (\$21.29 after GST)/pax, minimum 10 pax.

13 Courses. No Buffet Setup. Full set of disposable wares will be provided
Choose one from each category.

Soup

- Tom Yum Goong
- Chicken Bak Ku Teh Meatball Soup
- Braised Fish Maw Soup with Crabmeat

Rice (50%)

- Steamed White Rice
- Nasi Goreng w Anchovies
- Golden Sand Seafood Fried Rice with Roe
- XO Fried Rice w Lap Cheong

Noodles (50%)

- Wok Fried Seafood Hokkien Noodles
- Braised Ee Fu Noodles with Wild Mushrooms
- Xing Zhou Bee Hoon
- Signature Laksa Lemak Goreng
- Teochew Style Cai Poh Kway Teow
- Wok Fried Seafood Mee Goreng

Vegetable

- Stir Fry Leeks with Tau Kwa
- Ma La Xiang Guo
- Chinese Spinach with Trio of Eggs
- Wa Wa Vegetables with Vermicelli
- Australian Broccoli w Gui Fei Abalone
- Yong Tau Foo in Laksa Gravy
- Homemade Tofu with Seafood in Pumpkin Superior Broth

Poultry

- Signature Nanyang Style Curry Chicken
- Lamb Rendang
- Wok Fried Ginger Scallion Beef
- Wok Fried Black Pepper Beef
- Teochew Style Braised Duck with Peanuts

Chicken

- Tangerine Honey Glazed Chicken
- Wok Fried Szechuan Gong Bao Chicken with Cashews
- Herbal Chicken with Wolfberries
- Homemade Prawn Paste Wings
- Ayam Penyet Sambal Belacan

\$79.90

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Fish

Buttery Salted Egg Yolk Fish
Sweet & Sour Fish With Nata De Coco
Thai Style Mango Fish
Hong Kong Style Steamed Barramundi
Nonya Pineapple Assam Fish

Seafood

Sambal Sotong
Torched Mentaiko Scallops

Prawns

Golden Buttery Cereal Prawn
Tofu Prawns in Chili Crab Sauce
Served with Golden Mantous
HK Style Typhoon Shelter Prawns

1st Side Dish

Buffalo Glazed Wings
Honey Garlic Wings

2nd Side Dish

Sambal Fishballs
Tempura Scallop w Tartar Dip
Seafood Wonton w Mayo
Spring Roll with Thai Chili

Pastry

Mini Chocolate Eclair
& Vanilla Profiteroles
Mini Portugese Egg Tart
Nyonya Kueh

Dessert

Chilled Ai Yu Jelly w Peaches
Chilled Almond Jelly with Longan
Chilled Mango Sago with Pomelo Sacs
Chilled Cheng Teng