

Chinese Lunar New Year

CATERING 🍀 BUFFET 🍀 MENUS 🍀 2019

(available from 18 JANUARY to 19 FEBRUARY 2019)

CNY 1 (NO PORK NO LARD)

PRICE: \$38.80+ PER PERSON (MINIMUM 30 PAX)

ADDITIONAL CATERING CHARGE: \$120+

APPETIZER

PROSPERITY YU SHENG

WITH "SASHIMI GRADE" SALMON **OR** THINLY SLICED SMOKED DUCK BREAST **OR** SMOKED SALMON

COOKING STATION

WANTON NOODLES SOUP/DRY

CONDIMENTS: YELLOW BEAN & IKAN BILIS SOUP, PRAWN DUMPLING, CHYE SIM, CHICKEN CHAR SIEW,
PICKLED GREEN CHILI, SOYA SAUCE

INGREDIENTS FOR DRY VERSION: SLICED STEWED MUSHROOMS, THICK CARAMEL DARK SOYA SAUCE,
SOYA SAUCE, SUGAR, SESAME OIL, OYSTER SAUCE, **CRISPY GARLIC BITS & GARLIC OIL**

MAIN

STEAMED WHOLE SEABASS, TEOCHEW STYLE

WITH SALTED VEGETABLES, TOMATO, GINGER, CHINESE MUSHROOM,
SLICED CHILI, PLUM & SPRING ONIONS

WOK FRIED BONELESS CHICKEN

WITH BUTTER-MILK, SALTED EGG YOLK, TOPPED WITH FRIED CURRY LEAF & BASIL LEAF

KON CHIN HAR LOK (DRY FRIED BIG PRAWN IN KETCHAP)

TOPPED WITH DEEP FRIED ORANGE & GINGER JULIENNE

STEAMED TOFU WITH CREAM OF CORN **(VEG)**

TOPPED WITH CHICKEN FLOSS & CRUSH HONEY WALNUTS

STIR FRIED BROCOLLI, GINGKO NUT & BAI LING MUSHROOM **(VEG)**

WITH MINCED GARLIC

FRIED RICE WITH KAILAN & CHICKEN CHINESE SAUSAGE

TOPPED WITH CHILLI PADI AND SPRING ONION

DESSERT

FRIED NIAN GAO WITH SWEET POTATO & YAM **(VEG)**

CHILLED OSMANTHUS JELLY, DICE WATER CHESTNUT AND WOLFBERRY **(VEG)**

FRESHLY CUT FRUITS

COLD BEVERAGE: FRUIT JUICE

THE ABOVE PRICE WILL INCLUDE THE FOLLOWING:

- * COMPLETE BUFFET SETUP WITH FOOD WARMERS * TWO STAFF ON ATTENDANCE *
- * ALL NECESSARY **BIO-DEGRADABLE DISPOSABLE WARES** *



Chinese Lunar New Year

CATERING ❁ BUFFET ❁ MENUS ❁ 2019

(available from 18 JANUARY to 19 FEBRUARY 2019)

CNY 2

price: \$49.80+ per person (minimum 30 pax)
additional catering charge: \$150+

STARTER

PROSPERITY YU SHENG

WITH "SASHIMI GRADE" SALMON **OR** THINLY SLICED SMOKED DUCK BREAST **OR** SMOKED SALMON

SOUP: SIX LUCKY COMBINATION SOUP WITH CHICKEN (LOK MEI SOUP)

COOKING STATION 1

TEOCHEW OYSTER OMELETTE

FLOUR MIX, EGGS, OYSTERS, FISH SAUCE, CHINESE WINE, SAMBAL CHILI, SPRING ONIONS, CORIANDER, WHITE PEPPER, COOKING OIL

COOKING STATION 2

CHICKEN CURRY NOODLE

(VEGETARIAN OPTION AVAILABLE)

YELLOW NOODLES, IPOH HOR FUN, TAU POK, TENDER BOILED CHICKEN, PRAWNS, CUTTLE FISH, BOILED LONG BEANS, RAW BEAN SPROUTS, SAMBAL, MINT LEAF

MAINS

STEAMED WHOLE BARRAMUNDI, IN HOT OIL

WOK BAKED SLIPPER LOBSTER WITH BUTTER, BAYLEAF, WHOLE GARLIC

CHEF'S CANTONESE ROAST DUCK, PLUM SAUCE & SAMBAL

BRAISED SPINACH AND CHINESE MUSHROOMS IN ABALONE SAUCE & WOLFBERRY,
TOPPED WITH SLICED ABALONE

NONYA CHAP CHYE **(VEG)**

WAXED MEAT CLAYPOT RICE (LAP MEI FUN) 腊味饭

DESSERT

TEOCHEW STYLE YAM PASTE WITH GINKGO NUTS & PUMPKIN (WARM)

ONDEH ONDEH CAKE

FRESHLY CUT FRUITS

COLD BEVERAGE: FRUIT JUICE

THE ABOVE PRICE WILL INCLUDE THE FOLLOWING:

- * COMPLETE BUFFET SETUP WITH FOOD WARMERS
- * ALL NECESSARY **CHINAWARE & GLASSWARE**
- * TWO STAFF ON ATTENDANCE



Chinese Lunar New Year

CATERING 🍀 BUFFET 🍀 MENUS 🍀 2019

(available from 18 JANUARY to 19 FEBRUARY 2019)

CNY 3

price: \$69.80+ per person (minimum 30 pax)

additional catering charge: \$150+

STARTER

PROSPERITY YU SHENG

WITH "SASHIMI GRADE" SALMON **OR** THINLY SLICED SMOKED DUCK BREAST **OR** SMOKED SALMON

SOUP:

NONYA STYLE FISH MAW CHICKEN SOUP

WITH HAND MADE PRAWN BALLS, FISH MAW, CHINESE CABBAGE & CARROTS, ON SIDE: CORIANDE

APPETIZER STATION

HANDMADE BOILED DUMPLINGS

NON-VEG: MINCED PORK WITH XUE CHYE, AND

VEGETARIAN: CHINESE LONG CABBAGE & PRESERVED VEGETABLES

SAUCE: CHILI PADI-SOYA SAUCE & SHREDDED GINGER-BLACK VINEGAR

COOKING STATION

BAK CHOR MEE (DRY OR SOUP)

(VEGETARIAN OPTION AVAILABLE)

WITH SEAWEED SOUP, ON SIDE

CONDIMENTS: MEE POK NOODLES, BEAN SPROUTS, DRIED SOLE FISH, CHINESE LETTUCE, FISH BALL,
MINCED PORK, PIG LIVER, FISH CAKE, BRAISED CHINESE MUSHROOM, SAMBAL, TOMATO KETCHUP, SPECIAL OYSTER SAUCE & ZHEJIANG VINEGAR, GARLIC OIL, CHILI PADI

MAINS

STEAMED COD FISH WITH JINHUA HAM & PORCINI MUSHROOM IN SUPERIOR SOYA SAUCE

OUR SIGNATURE ROAST CAPON CHICKEN

WITH NONYA STUFFINGS

BRAISED BEEF BRISKET & TENDON WITH DAIKON, CARROTS & POTATO

STIR FRIED CHINESE LEEK WITH SCALLOPS & YAM

SLOW PAI CHYE WITH BABY ABALONE

IN SUPERIOR DRIED SCALLOP GRAVY & WOLFBERRY

EIGHT TREASURE RICE IN LOTUS LEAF

DESSERT

HOMEMADE BANANA CRÈME BRULEE

DEEP FRIED NIAN GAO WITH SWEET POTATO & YAM

FRESHLY CUT FRUITS

COLD BEVERAGE: FRUIT JUICE

THE ABOVE PRICE WILL INCLUDE THE FOLLOWING:

* COMPLETE BUFFET SETUP WITH FOOD WARMERS * TWO STAFF ON ATTENDANCE

* ALL NECESSARY **CHINAWARE & GLASSWARE**

