

Cantaloupe

\$25.00 (W/GST \$27.25) | 10 Dishes (min. 30 guests)



SALAD

- Mexican Couscous Salad** 🍊
with Kidney Beans, Jalapeno & Tortilla Crisps
- Premium Mixed Greens** 🍊
with Feta Cheese, Sweet Pomegranate Dressing & Walnut
- Sweet Broccoli Salad** 🍊
with Grapes, Yellow Capsicum & Almond Flakes
- Clove's Chicken Caesar Salad (+\$0.50)**
with Condiments

MAIN COURSE

- (Whole Grain Options Available)**
- Honey Chicken Ham Fried Rice** 🍊
with Green Peas & Crispy Garlic
- Duo Olive Fried Rice**
with Egg & Crispy Shallot
- Steamed Mushroom Tomato Rice**
- Wok Fried Mee Goreng**
with Mixed Vegetables & Egg
- Sin Chow Mee Hoon**
with Julienne of Vegetables & Egg
- Spaghetti Aglio Olio**
with Mushroom, Dry Chilli Flakes & Cheese

VEGETABLES

- Mala Vegetables Medley** 🍊
with Szechuan Peppercorn
- Poached Summer Vegetables** 🍊
with Tomato & Butter Gravy
- Nonya Chap Chye** 🍊
with Black Wood Mushroom
- Buttered Broccoli**
with Mushroom and Almond Flakes

FISH

- Baked Pangasius Fillet** 🍊
with Walnut Romesco Sauce
- Pistachio & Cheese Crumbled Fish Fillet** 🍊
with Avocado & Lemon Dip
- Crispy Fish Fillet** 🍊
with Homemade Sambal Dip
- Baked Tandoori Fish**
with Raita Yogurt Dip

CHICKEN

- Roasted Spicy Miso Chicken** 🍊
with a hint of Ginger
- Italian Chicken Meatball** 🍊
with Creamy Tomato & Cheese
- Sticky Coffee Chicken** 🍊
with Essence of Sweet Caramel
- Thai Green Curry Chicken (+\$1.50)**
with Thai Eggplant

PRAWN (with Shell) +\$2.00

- Salted Egg Prawn** 🍊
with Salted Egg Yolk & Curry Leaves
- Cantonese Har Lok Prawn**
with Capsicum & Onion
- Crispy Butter Prawn**
with Fragrant Curry Leaves
- Crispy Prawns**
with Caramelized Oatmeal

DELIGHT

- Truffle Roasted Potato & Pumpkin** 🍊
with Parmesan Cheese
- Nonya Tauhu Telur** 🍊
with Sweet Sauce
- Sushi Platter (+\$0.50)**
with Wasabi & Shoyu
- Roasted Potato**
with Classic Bechamel Sauce

FINGER FOOD

- Crispy Ngoh Hiang**
with Minced Chicken, Prawn Dices & Chestnut
- Home-Made Sotong Dough Fritter**
with Ocean Harvested Squid Paste & Sesame Seeds
- Vegetarian Spring Roll**
with Soft Boiled Turnip & Carrot Julienne
- Deep Fried Shanghai Gyoza**
with Minced Chicken & Leek

PASTRY

- Petite Red Velvet Cake**
with Cream Cheese Frost
- Mini Cheese Cake (+\$0.50)**
New York Style
- Petite Fresh Fruit Tartlets (+\$0.50)**
with Vanilla Custard
- Chocolate Fudge Brownie**
Moist & Decadent

DESSERT

- Tropical Fresh Fruit Platter**
with Watermelon, Papaya, Honeydew & Rock Melon
- Signature Honeydew Sago**
with Evaporated Milk
- Almond Infused Beancurd**
with Longan
- Green Tea Jelly (+\$0.50)**
with Fruit Cocktail

BEVERAGE

- Lychee**
- Sweet Luscious Fruit Cordial**
- Blackcurrant**
Fragrant Berries Cordial
- Roselle Tea** 🍊
Reduced Sugar, made with Real Flowers, packed with Antioxidants
- Lemongrass Pandan** 🍊
Reduced Sugar, Healthy & Detoxifying

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