

Daffodil

\$29.00 (W/GST \$31.61) | 11 Dishes (min. 30 guests)



SALAD

Quinoa & Couscous Salad
with Green Beans & Cranberries

Nonya Kerabu Bok Nee (+\$0.50)
Nonya Wood Fungus Salad marinated with
Julienne of Spicy Chicken

Wild Mushroom Salad
with Sundried Tomato & Balsamic Dressing

Thai Style Green Mango Salad
with Fish Sauce & Crispy Dried Shrimps

MAIN COURSE

(Whole Grain Options Available)

Honey Chicken Ham Fried Rice
with Green Peas & Crispy Garlic

Roasted Pumpkin Herb Rice
with Chopped Parsley

Oriental Steamed Yam Rice
with Mushroom

Cheesy Rendezvous (+\$0.50)
Macaroni with Cheese Sauce, baked with Duo Cheese

Penne Pesto Pasta
with Chicken & Mushroom

Seafood Sin Chow Mee Hoon
with Julienne of Vegetables & Egg

VEGETABLES

Roasted Root Vegetables with Orange Jus
Cuts of Pumpkin, Asparagus, White Button
Mushroom, Marble Potato, Carrot, Duo Bell
Peppers & Red Onions

Cauliflower & Broccoli Florets Gratin
with Cheesy Bechamel

Mala Vegetables Medley
with Szechuan Peppercorn

Poached Summer Vegetables
with Tomato & Butter Gravy

FISH

Grilled Pangasius Fillet
with Sweet Corn Veloute & Fresh Corn Salsa

Baked Dory Fillet
with Sour & Spicy Pronto Tomato Sauce

Pistachio & Cheese Crumbled Fish Fillet
with Avocado & Lemon Dip

Assam Fish Curry (+\$1.50)
with Brinjal, Lady's Fingers & Tomato

CHICKEN / MEAT

Louisiana Style Grilled Chicken
with Sweet Mustard Cream

Italian Chicken Meatball
with Porcini Mushroom & Vegetable Jus

Rustic Beef Stew (+\$1.50)
over Creamy Garlic Potato Puree

Peranakan Ayam Buah Keluak
in a Thick, Spicy Tamarind Gravy

Founder's Curry Chicken (+\$2.50)
Soulfully prepared to perfection

PRAWN (with Shell)

Salted Egg Prawn
with Fragrant Curry Leaves

Udang Masak Nenas
in Pineapple Tamarind Broth

Crispy Butter Prawn
with Fragrant Curry Leaves

Fried Wasabi Prawn
served on Apple Salad (No Shell)

SEAFOOD +\$2.00

Baked Scallop
with Tobiko Mayo

Crispy Sotong
with Homemade Sambal Dip

Green Lipped Mussels
with Crusty Herbs & Garlic

Scallop on Shell
with Chilli Crab Sauce

DELIGHT

Baked Sweet Potato & Baby Potato
with Avocado Dip

Truffle Roasted Potato & Pumpkin
with Parmesan Cheese

Assorted Sausages
with Smoked BBQ Sauce

BBQ Satay [Chicken/Mutton(+\$0.50)]
with Peanut Sauce

FINGER FOOD

Crispy Nghoh Hiang
with Minced Chicken, Prawn Dices & Chestnut

Home-Made Sotong Dough Fritter
with Ocean Harvested Squid Paste &
Sesame Seeds

Vegetarian Samosas
with Curry Potato

Cheesy Chicken Ball
with Dipping Sauce

PASTRY

Petite English Carrot Cake
with Cream Cheese Frost

Mini Blueberry Cheese Cake (+\$0.50)
New York Style with Blueberry Swirls

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

Chilled Creamy Mango Sago
with Evaporated Milk

Hot Bo Bo Cha Cha
with Coconut

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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