

Build Your Own Menu

\$15.00

(W/GST \$16.35)

Choose any 5 dishes
from Categories 1-10
(min. 60 guests)

View T&Cs



Want more dishes?

Categories 1-5

Add on \$3.00 per dish per guest (min. 60 guests)

1 MAIN COURSE

RICE - 50% (Select 1)

Oriental Yong Chow Fried Rice
Thai Style Pineapple Rice
Long Bean Fried Rice
Tasty Butter Rice
Nasi Goreng Sambal (Spicy)

NOODLE - 50% (Select 1)

Sin Chow Mee Hoon
Mee Hoon Goreng
Hong Kong Style Egg Noodle
Vegetarian Fried Mee Hoon
Spaghetti Aglio Olio

2 VEGETABLES / BEANCURD / EGG

Mixed Cabbage with Black Fungus
Signature Loh Han Chye
Nonya Chap Chye
Braised Beancurd with Mushroom
Xiao Bai Chye with Mushroom

4 FISH

Classic Sweet & Sour Fish
Thai Style Fish
Deep-fried Lemon Fish
Crispy Fried Fish Fillet
Baked Tomato Concasse Fish
Baked Lemon Butter Fish

3 CHICKEN

Szechuan Chicken
Honey Glazed Chicken
Spicy Black Pepper Chicken
Grilled Teriyaki Chicken
Baked Chicken with Mushroom Sauce
Baked BBQ Chicken

5 PRAWNS

Kung Poh Prawns
Thai Style Prawns
Stir-fried Prawns with Spring Onions
Crispy Butter Prawns
Ebi Prawns with Mayo Dip (deshelled)

Want more dishes?

Categories 6-10

Add on \$2.00 per dish per guest (min. 60 guests)

6 DELIGHT / SALAD

Egg Fu Yong
Tauhu Goreng
Thai Style Fried Beancurd
Aloo Gobi Masala
Garden Green Salad with Balsamic Vinaigrette
Mixed Vegetable Salad

7 FINGER FOOD / DIM SUM

Crispy Spring Roll
Golden Sotong Ball
Crispy Chicken Ngoh Hiang
Sotong You Tiao
Breaded Scallop
Steamed Chicken Siew Mai
Steamed Soon Kueh

8 DESSERT

Iced Jelly with Fruit Cocktail
Chin Chow with Longan
Almond Jelly with Longan
Honeydew Sago with Watermelon
Tropical Fresh Fruit Platter

9 PASTRY

Mini Chocolate Eclairs
Vanilla Cream Puff
Chocolate Fudge Brownie
Petite Red Velvet Cake
Pandan Kaya Cream Cake
Mini Cheesecake

10 BEVERAGE

Complimentary cordial beverage
for orders above 100 guests

Fruit Punch
Lychee
Blackcurrant
Roselle +\$0.50
(Reduced Sugar)
Lemongrass Pandan +\$0.50
(Reduced Sugar)

