

## Buffet Selection A


### 自助餐 A

(Minimum 30 persons)

(最少 30 位用)

- \$15/person (\$16.05 incl. 7% GST) for 10 items + 1 beverage (Choice of 1 item from each category)
- \$15/位 (\$16.05 incl. 7% GST) 任选 10 样菜色 + 1 种饮料 (请从每一个类别中选择 1 项)

### COLD AND SALADS 冷菜与沙律

- 1) Garden Salad with Italian Dressing 田园沙律伴意大利式酱 
- 2) Chicken Ham Salad 鸡肉火腿沙律
- 3) Tomato and Spanish Onion Salad with Vinaigrette Dressing 西班牙洋葱西红柿沙律伴油醋汁
- 4) Potato and Egg-mayo Salad 马铃薯鸡蛋伴蛋黄酱
- 5) Gado Gado (Salad with Peanut Sauce) 马来沙律伴花生酱

### POULTRY 家禽类

- 1) Stew Chicken in Sambal Tomato Sauce 红烧辣味鸡 
- 2) Baked 'Char Siew' Chicken Drumlets 蜜汁烤叉烧小鸡腿
- 3) Signature Curry Chicken with Potatoes 经典马铃薯咖哩鸡 
- 4) Chicken with Dried Red Chillies 宫保鸡丁
- 5) Sweet and Sour Chicken 咕嚕鸡柳
- 6) Ayam Goreng Bumbu (Fried Chicken with Blue Ginger) 蓝姜炸鸡

### OCEAN'S CATCH 鲜鱼类

- 1) Sliced Fish Fillet in Sweet and Sour Sauce 酸甜炸鱼片
- 2) Oriental-style Soya Fish Fillet 中式酱油鱼柳 
- 3) Fish Fillet coated in Bread Crumbs 脆炸面包鱼柳块
- 4) Fish Fillet with Black Bean Sauce 豆豉焖鱼柳
- 5) Goreng Ikan Dory (Deep-fried Dory Fillet with Chef's Special Sauce) 酥炸多利鱼伴厨师特制蘸酱

 - Chef Recommended 厨师推选

## SEAFOOD 海鲜类

- 1) Sweet and Sour Prawns 酸甜糖醋虾
- 2) Tempura Prawn with Mayonnaise Dip 天妇罗炸虾伴沙律酱 🍴
- 3) Deep-fried Prawns with Crispy Oats 香口麦片虾
- 4) Sambal Prawns 叁芭虾

## DIM SUM 点心类

- 1) Steamed Shrimp 'Har Gao' 蒸鲜虾饺
- 2) Steamed Chicken 'Siew Mai' 蒸鸡肉烧卖 🍴
- 3) Steamed Chives Dumplings 蒸韭菜饺
- 4) Pan-fried Carrot Cake 香煎萝卜糕

## SNACKS 小食类


- 1) Vegetarian Spring Rolls 脆炸素春卷
- 2) Vegetarian Curry Samosa 香脆咖哩素角
- 3) Chicken 'Ngoh Hiang' served with Sweet Sauce 鸡肉五香卷伴甜酱 🍴
- 4) Deep-fried Fish Balls 炸鱼丸
- 5) Curry Fish Balls with 'Tau Pok' and Eggplant 咖喱鱼丸配豆干及茄子
- 6) Golden Scallop Nuggets 脆炸带子
- 7) Crispy Chicken Nuggets 脆炸鸡块

## VEGETABLES 蔬菜类

- 1) Nonya-style Braised Cabbage 娘惹焖包心菜
- 2) Mixed Lo Han Chye 罗汉斋
- 3) Mixed Vegetables with Assorted Mushrooms 什菇伴综合时蔬 🍴
- 4) 'Tau Pok' with Assorted Mushrooms 豆卜焖什菇
- 5) Sayur Lodeh (Light Curry Vegetables) 马来蔬菜咖哩


## RICE/NOODLES 饭面类

- 1) Garlic Fried Rice 蒜香炒饭
- 2) Hong Kong Fried Rice 港式炒饭 🍴
- 3) Malay Nasi Goreng 马来式炒饭


 - Chef Recommended 厨师推选

- 4) Mee Goreng 马来炒面
- 5) Hong Kong Fried Noodles 港式炒面
- 6) Singapore-style Fried Bee Hoon 新洲炒米粉
- 7) Steamed Fragrant White Rice 白饭

## **PASTRIES** 西式糕点

- 1) Mini Chocolate Éclair 迷你巧克力饼 
- 2) Snowy Cream Puff 香滑奶油泡芙
- 3) Mini Swiss Roll 迷你瑞士卷
- 4) Mini Donut with Icing Sugar 迷你糖霜甜甜圈
- 5) Mini Green Tea Almond Cake 迷你绿茶杏仁蛋糕

## **DESSERT** 甜品类

- 1) Chilled 'Cheng Tng' 冰凉冻清汤 
- 2) Homemade Mango Pudding in Cup 自制香芒布丁
- 3) Sea Coconut with Fruits Cocktail 海底椰伴什果
- 4) Red Bean Soup (Hot) 红豆汤 (热)
- 5) Green Bean Soup (Hot) 绿豆汤 (热)

## **BEVERAGE** 饮料

- 1) Pokka Jasmine Green Tea 茉莉花绿茶
- 2) Pokka Ice Peach Tea 蜜桃花茶
- 3) Pokka Ice Lemon Tea 柠檬茶
- 4) Coffee and Tea 咖啡与红茶

### **Terms & Conditions** 期限及条件:

- Complete buffet setup with tablecloth, food warmers, decorations, biodegradable disposable wares, serviettes & chilli sauce. 食品展示台包括台布, 食品保温器具, 装饰, 一次性环保餐具, 纸巾及辣椒酱。
- Transport charge of \$50 & prevailing 7% GST of the total amount is applicable. 运输费另计\$50 和所有价格增收 7% 普通消费税。
- We reserve the rights to replace any of the menu items with another of equivalent value, without prior notice, if it is unavailable due to seasonality. 由于采用季节性食材, 公司有权在不预先通知的情况下, 以其他等价值菜单替换。

 - Chef Recommended 厨师推选