

DIY Barbecue Menu B

(Minimum 30 persons)

BBQ ENTREES

Rosemary Chicken Wing

Sambal Stingray in foil

Prawn in Skewers

served with Chef's Special Sauce

Assorted Chicken and Mutton Satays

served with Ketupat, Cucumber and Thick Peanut Sauce

Grilled Mushroom with Crabstick in stick

Otak Otak

Baby Potato wrapped in Aluminium Foil

Sambal Calamari in Aluminium Foil

APPETIZER

Bellygood's Oriental Platter

Vietnamese Spring Roll, Chicken Ngho Hiang, Jellyfish

SALAD

Chicken Ham Salad

CHEF'S SPECIALITY

Nonya Laksa

accompanied with Prawn, Fishcake, Sliced Egg, Tau Pok, Sambal Chili and Laksa Leaves

DESSERT

Tropical Fresh Fruits Platter

Mango Pudding with Fruits Cocktail

Assorted Mini Pastries

Green Tea Almond Cake, Coffee Chocolate Cheesecake, Red Velvet Cake

BEVERAGE

Pokka Jasmine Green Tea

Pokka Ice Lemon Tea

Pokka Sparkling Apple

\$32 (\$34.24 incl. 7% GST) per person

Terms & Conditions:

- Complete setup with tablecloth, food warmers, decorations, biodegradable disposable wares, serviettes, chilli sauce, barbecue pit with wire mesh, charcoal, fire starter, brush and butter.
- Transport charge of \$50 & prevailing 7% GST of the total amount is applicable.
- 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.