

Mini Party Set
迷你餐会
(Minimum 15 persons)
(最少 15 位用)

Choice of 1 item from each category 请从每一个类别中选择 1 项

COLD AND SALADS 冷菜与沙律

- 1) Green 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 Vinagrette Dressing 西班牙洋葱西红柿沙律伴醋汁
- 4) Potato and Egg-mayo Salad 马铃薯鸡蛋伴蛋黄酱 🍴

DIM SUM 点心

- 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 Roll 脆炸素春卷
- 2) Chicken 'Ngoh Hiang' Served with Sweet Sauce 鸡肉五香卷伴甜酱 🍴
- 3) Deep-fried Fish Ball 炸鱼丸
- 4) Curry Fish Balls with Tau Pok and Eggplant 咖喱鱼丸配豆干及茄子
- 5) Crispy Chicken Nuggets 脆炸鸡块

POULTRY 家禽类

- 1) Stew Chicken in Sambal Tomato Sauce 红烧辣味鸡 🍴
- 2) Signature Curry Chicken with Potatoes 经典马铃薯咖喱鸡 🍴
- 3) Chicken with Dried Red Chillies 宫保鸡丁
- 4) Sweet And Sour Chicken 咕嚕鸡柳
- 5) Honey-glazed Chicken Drumlets 蜜汁小鸡腿

🍴 - Chef Recommended 厨师推选

TUNGLOK

OCEAN'S CATCH 鲜鱼类

- 1) Sliced Fish Fillet in Sweet and Sour Sauce 酸甜炸鱼片 🍴
- 2) Soya Fish Fillet 酱油蒸鱼柳
- 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

SEAFOOD 海鲜类

- 1) Sweet And Sour Prawns 酸甜糖醋虾
- 2) Japanese Ebi Prawns 脆炸天妇罗虾
- 3) Deep-fried Prawns with Crispy Oats 香口麦片虾 🍴
- 4) Sambal Prawns 叁崙虾

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) Spinach with Assorted Mushrooms 什菇伴菠菜

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

🍴 - Chef Recommended 厨师推选

PASTRIES 西式糕点

- 1) Mini Chocolate Éclair 迷你巧克力饼 
- 2) Mini Snowy Cream Puff 迷你香滑奶油泡芙
- 3) Mini Swiss Roll 迷你瑞士卷
- 4) Mini Dark Cherry Almond Cake 迷你黑樱桃杏仁蛋糕

DESSERT 甜品类

- 1) Chilled 'Cheng Tng' 冰凉冻清汤
- 2) Chilled Almond Jelly with Fruits Cocktail 杏仁冻豆腐伴什果 
- 3) Crystal Jello 水晶软果冻
- 4) Fresh Fruits Platter 鲜果拼盘

BEVERAGE (PACKET) 饮料 (包装)

- 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

\$18 (\$19.26 incl. 7% GST) per person / 每位

Terms & Conditions 期限及条件:

- Food will be packed in disposable containers. No setup. Package includes necessary cutleries. 食物采用一次性包装。无摆台服务。配有餐具。
- Transport charge of \$35 & prevailing 7% GST of the total amount is applicable. 运输费另计\$35 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

TUNGLOK