## **ML'DELICACIES**

## HIGH TEA RECEPTION MENU

# \$12.80 PER PAX / \$13.95 INCL 9% GST MINIMUM 40 PAX

CHOICE OF ANY 8 ITEMS FROM MENU

## NOODLES

- Spicy Sambal Bee Hoon (Dry Mee Siam) topped with Crispy Anchovies
- Egg Noodles with Chinese Cabbage & Shrimps
- Bee Hoon Vegetarian Delight

## SAVOURIES

- Deep Fried Chicken Drumlets marinated in Curry Spices
- Cocktail Spring Rolls
- Potato & Onion Curry Samosa
- Golden Fried Cuttlefish Balls with Chilli Dip
- Crispy Chicken Ngioh Hiang with Special Homemade Chilli Dip
- Chicken Meatballs served with Sweet & Sour Dipping Sauce
- Chicken Nuggets served with Chilli Sauce
- Japanese Seaweed Chicken
- Grilled Cocktail Chicken Cheese Sausages
- Deep Fried Calamari Rings with Lemon Tartare Sauce

## DESSERTS

- Deluxe Fresh Fruit Platter
- Longan Cocktail Almond Jelly
- Tau Suan served with You Tiao Fritters (Hot)
- Green Bean Soup (Hot)
- Bubur Hitam with Fresh Coconut Cream (Hot)

## DELI DELIGHTS

- Cocktail Finger Sandwiches (Choose 1)
  - Egg Mayonnaise
  - o Tuna Mousse
  - o Chilli Sardines & Onion
- Assortment of Mini Fresh Fruit Tartlets
- Freshly Made Malay Onde-Onde
- Deep Fried Breaded Hot Dog Rolls
- Mini Apple Strudels
- Mini Cinnamon Rolls
- Pancakes served with Maple syrup & Butter
- Mini Chocolate Eclairs
- Mini Chocolate Profiteroles

### DIM SUM

- Yam Kueh with Shredded Chicken, Mushroom
  & Chinese Parsley
- Stir Fried Carrot Cake with Crispy Anchovies
- Mini Soon Kueh with Chilli & Dark Sweet Sauce
- Mini Lotus Bean Paste Pau
- Steamed Chicken Siew Mai
- Steamed Shrimp Har Kau
- Chee Cheong Fun served with Chilli & Dark Sweet Squce

## DRINKS

- Orange Squash
- Fruit Punch
- Waterchesnut Drink
- Lime Juice
- Coffee & Tea





## DELUXE HIGH TEA RECEPTION MENU

# \$14.80 PER PAX / \$16.13 INCL 9% GST MINIMUM 40 PAX

CHOICE OF ANY 9 ITEMS FROM MENU

#### NOODLES

- Spicy Sambal Bee Hoon (Dry Mee Siam) topped with Crispy Anchovies
- Char Hokkien Prawn Mee served with Signature Sambal & Lime
- Glass Noodles with Shredded Chicken, Mushroom & Chives
- Seafood Mee Goreng
- Stir Fried Mee Tai Mak with Fresh Shrimps

## SAVOURIES

- Deep Fried Chicken Drumlets marinated in Shrimp Paste Sauce
- Cocktail Spring Rolls
- Grilled Chicken Drumlets with Honey & Black Peppercorn
- Golden Fried Cocktail Shrimp Toast with Sesame Crust
- Grilled Chicken Yakitori Skewers dusted with Roasted Sesame
- Crispy Salted Egg Yolk Fish Skin
- Thai Fish Cake with Sweet Chilli Dip

## DIM SUM

- Yam Kueh with Shredded Chicken, Mushroom
  & Chinese Parsley
- Stir Fried Carrot Cake with Crispy Anchovies
- Mini Soon Kueh with Chilli & Dark Sweet Sauce
- Mini Chicken Char Siew Pau
- Steamed Chicken Loh Mai Kai
- Steamed Chicken Siew Mai
- Pan Fried Seafood Gyoza with Black Vinegar
  & Ginger Floss

## DELI DELIGHTS

- Assortment of Mini Fresh Fruit Tartlets
- Assorted Local Nonya Kueh
- Freshly Made Malay Onde-Onde
- Freshly Baked Blueberry Muffins
- Mini Cream Puffs
- French Toast served with Maply Syrup & Butter
- Deep Fried Breaded Hot Dog Rolls
- Oven Baked Baguette stuffed with Teriyaki Chicken, Cheese, Lettuce & Onions
- Mini Apple Crumble Tarts
- Mini Chocolate Twist Pastry
- Mini Banana Rolls
- Mini Mushroom Quiche
- Waffles served with Kaya, Peanut Butter & Jam

#### DESSERTS

- Deluxe Fresh Fruit Platter
- Red Bean Paste with Ginko Nuts (Hot)
- Tau Suan served with You Tiao Fritters (Hot)
- Bubur Cha Cha (Hot)
- Grass Jelly with Honey Sea Coconut & Lime
- Honeydew & Sago in Fresh Coconut Milk

## DRINKS

- Orange Squash
- Fruit Punch
- Waterchesnut Drink
- Lime Juice
- Coffee & Tea

