

\$10.80 / 8 COURSE LUNCH/DINNER MENU / \$11.56 WITH 7% GST

MINIMUM ORDER 40 PAX

PLEASE CHOOSE 1 ITEM PER CATEGORY

1 RICE + 1 NOODLE + 2 SIDE DISHES + 1 CHICKEN + 1 VEGETABLE + 1 DESSERTS + DRINK

## RICE

- Thai Pineapple Fried Rice 🍷👍
- Salted Fish Fried Rice
- Yang Chow Fried Rice 🍷👍

## NOODLES

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

## SIDE DISHES (CHOOSE 2)

- Fillet of Fish served with Tartare Sauce
- Malay Fish Otah
- Breaded Scallops with Tartare Sauce
- Cocktail Spring Rolls
- Deep Fried Tofu in Thai Sweet Chilli Sauce
- Deep Fried Thai Fish Cake
- Golden Fried Fishballs served with Chilli Dip

## CHICKEN

- Signature Chicken Curry flavoured with Lemongrass👍
- Deep Fried Crispy Popcorn Chicken
- Deep Fried Japanese Seaweed Chicken
- Grilled Honey Chicken Drumlets dusted with Black Peppercorn

## VEGETABLES

- Loh Han Vegetable 🍷
- Siew Pak Choy with Mushroom Slices flavoured with Oyster Sauce 🍷
- Stir Fried Sambal Kang Kong
- Thai Style Baby Kai Lan with Salted Fish🍷

## DESSERTS

- Cocktail Longan Almond Jelly
- Mini Chocolate Profiteroles
- Deluxe Fresh Fruit Platter
- Grass Jelly with Honey Sea Coconut & Lime👍
- Red Bean Soup (Hot)
- Green Bean Soup (Hot)
- Bubur Hitam with Fresh Coconut Cream (Hot)

## DRINKS

- Lime Juice
- Fruit Punch
- Waterchestnut Drink
- Orange Squash
- Rose Cordial

🍷 Vegetarian Option Available Upon Request

👍 Popular & Recommended Dishes



\$12.80 / 9 COURSE LUNCH/DINNER MENU / \$13.70 WITH 7% GST

MINIMUM ORDER 30 PAX

**PLEASE CHOOSE 1 ITEM PER CATEGORY**

7 DISHES + DESSERTS + DRINK

### RICE

- Thai Pineapple Fried Rice 🌱👤
- Salted Fish Fried Rice
- Yang Chow Fried Rice 👤
- Chicken Luncheon Meat Fried Rice
- Pumpkin Rice with Mushroom Slices & Braised Peanuts 🌱👤
- Yam Rice with Chinese Sausage, Mushroom & Peanuts 🌱

### NOODLES

- Spicy Sambal Bee Hoon (Dry Mee Siam) topped with Crispy Anchovies 👤
- Egg Noodles with Chinese Cabbage & Shrimps 🌱
- Seafood Mee Goreng 👤
- Seafood Char Kway Teow
- Bee Hoon Vegetarian Delight 🌱
- Stir Fried Carrot Cake with Crispy Anchovies 👤

### FISH

- Fillet of Fish served with Sweet & Sour Sauce
- Ikan Goreng Chilli (Fillet of Fish with Belachan Chilli)
- Fillet of Fish served with Tartare Sauce
- Stir Fried Fish Fillet with Spring Onion & Ginger Sauce 👤
- Malay Fish Otah

### CHICKEN

- Signature Chicken Curry flavoured with Lemongrass 👤
- Thai Style Pandan Leaf Chicken 👤
- Deep Fried Chicken Drumlets marinated in Curry Spices
- Sichuan Kung Pao Chicken
- Diced Chicken with Mala Spices (La Zi Ji)

### TOFU & EGG

- Pan Fried Seafood Tofu in Chilli Crab Sauce 👤
- Golden Beancurd served with Thai Sweet Chilli 🌱
- Fried Egg Tofu in Crabmeat Pumpkin Sauce 🌱
- Ma Po Tofu
- Steamed Egg topped with Minced Chicken & Salted Fish
- Chinese Tomato & Scrambled Egg Stir Fry

### VEGETABLES

- Loh Han Vegetable 🌱
- Siew Pak Choy with Mushroom Slices flavoured with Oyster Sauce 🌱
- Stir Fried Sambal Kang Kong
- Thai Style Baby Kai Lan with Salted Fish 🌱

### SAVOURY DISH

- Cocktail Spring Rolls 🌱
- Breaded Scallop served with Tartare Sauce
- Crispy Chicken Ngioh Hiang with Special Homemade Chilli Dip 👤
- Potato & Corn Croquette 🌱
- Golden Fried Fish Balls with Chilli Dip

### DESSERTS

- Cocktail Longan Almond Jelly
- Assorted Local Nonya Kueh 👤
- Deluxe Fresh Fruit Platter
- Assortment of Mini Fresh Fruit Tartlets 👤
- Grass Jelly with Honey Sea Coconut & Lime
- Red Bean Soup (Hot)
- Green Bean Soup (Hot)
- Bubur Hitam with Fresh Coconut Cream (Hot) 👤

### DRINKS

- Lime Juice
- Fruit Punch
- Waterchestnut Drink
- Orange Squash
- Rose Cordial

🌱 Vegetarian Option Available Upon Request

👤 Popular & Recommended Dishes

\$14.80/ 10 COURSE LUNCH & DINNER MENU / \$15.84 WITH 7% GST

MINIMUM ORDER 30 PAX

**PLEASE CHOOSE 1 ITEM PER CATEGORY,  
CHOOSE 2 ITEMS FOR DESSERTS**  
7 DISHES + 2 DESSERTS + 1 DRINK

## RICE

- Yang Chow Fried Rice 🍴
- Nasi Kuning 🍴
- Thai Style Black Olive Fried Rice 🍴
- Seafood Fried Rice
- Tom Yum Fried Rice
- Thai Pineapple Fried Rice 🍴🍴
- Pumpkin Rice with Mushroom Slices & Braised Peanuts 🍴🍴
- Steamed Yam Rice with Chinese Sausage, Mushroom & Peanuts 🍴

## NOODLES

- Char Hokkien Prawn Mee served with Signature Sambal & Lime
- Stir Fried Mee Sua with Mushroom, Chicken Slices & Prawns 🍴🍴
- Fried Bee Hoon flavoured with Chinese Cabbage & Fresh Seafood
- Glass Noodles with Shredded Chicken, Mushroom & Chives
- Stir Fried Mee Tai Mak with Chicken Slices & Seafood 🍴
- Spaghetti Aglio Olio with Seafood 🍴🍴
- Stir Fried Carrot Cake with Crispy Anchovies 🍴

## SEAFOOD & FISH

- Stir Fried Squid in Sambal Chilli 🍴
- Ikan Assam Curry Pedas
- Fillet of Fish served with Thai Sweet Chilli
- Fillet of Fish with Pineapple & Plum Sauce
- Golden Fried Salted Egg Yolk Prawns 🍴
- Stir Fried Prawns in Black Pepper Sauce
- Har Loke Prawns with Roasted Sesame
- Pan Fried Fish Fillet in Superior Soya Sauce 🍴

## BEEF

- Signature Beef Rendang Istimewa 🍴
- Home Style Spicy Beef Slices
- Stir Fried Beef Slices with Onions in Black Pepper Sauce
- Stir Fried Beef Slices in Teriyaki Sauce with Fresh Leeks

## CHICKEN

- Signature Chicken Curry flavoured with Lemongrass 🍴
- Deep Fried Chicken Drumlets marinated in Shrimp Paste Sauce 🍴
- Braised Soya Sauce Chicken with Roasted Ginger
- Stir Fried Chicken with Coriander Spices
- Steamed Chicken with Salted Fish
- Ayam Masak Merah (Malay Style Tomato Sauce Chicken) 🍴
- Yakitori Chicken Skewers dusted with Roasted Sesame

## VEGETABLES

- Yong Tau Foo served with Special Light Curry Sauce 🍴
- Stir Fried Cauliflower & Broccoli 🍴
- Baby Kai Lan with Shitake Mushrooms & Fresh Baby Corn in Oyster Sauce 🍴
- Sayur Lodeh (Mixed Curry Vegetables) 🍴🍴
- Baby Nai Bai Choy in Dried Scallop Sauce topped with Crispy Silverfish
- Stir Fried Sambal Long Beans with Tau Kwa 🍴

## SAVOURY DISH

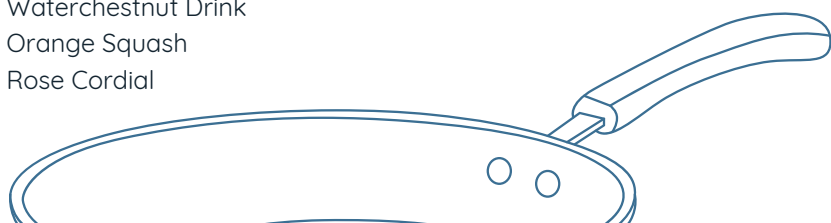
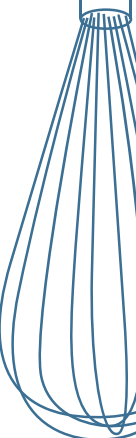
- Stuffed Tau Pok with Minced Chicken & Black Fungus with Sweet Dipping Sauce 🍴
- Golden Fried Shrimp Bombs
- Deep Fried Special Seafood Beancurd with Mayonnaise Dip
- Prawn Roll with Waterchestnut served with Sweet Dipping Sauce 🍴
- Crispy Chicken Ngioh Hiang with Special Homemade Chilli Sauce 🍴

## DESSERTS (CHOOSE 2)

- Tau Suan served with You Tiao Fritters 🍴
- Deluxe Fresh Fruit Platter
- Assortment of Mini Fresh Fruit Tartlets 🍴
- Assorted Local Nonya Kueh 🍴
- Bubur Cha Cha (Hot) 🍴
- Mini Chocolate Eclairs with Almond Flakes
- Refreshing Soursop Ice Jelly 🍴
- Bubur Hitam with Fresh Coconut Cream (Hot) 🍴

## DRINKS

- Lime Juice
- Fruit Punch
- Waterchestnut Drink
- Orange Squash
- Rose Cordial



\$16.80/ 10 COURSE LUNCH & DINNER MENU / \$17.98 WITH 7% GST

MINIMUM ORDER 30 PAX

PLEASE CHOOSE 1 ITEM PER CATEGORY,  
8 DISHES + DESSERT + DRINK

## HEALTHY BAR

- Potato Salad with Chopped Onions & Mayonnaise 🍴
- Mixed Garden Greens Salad with Japanese Sesame Yuzu Dressing 🍴
- Waldorf Salad with Crunchy Apples, Dried Cranberries & Toasted Sunflower Seeds 🍴
- Caesar Salad with Hard Boiled Eggs, Grilled Chicken Breast & Garlic Croutons 🍴

## RICE

- Nasi Lemak served with Condiments (Roasted Peanuts, Crispy Anchovies, Sambal Chilli & Prawn Crackers) 🍴
- XO Seafood Fried Rice
- Fragrant Crabmeat Fried Rice
- Nasi Kuning 🍴
- Trinidadian Rice Pilaf with Assorted Nuts, Raisins & Dried Cranberries

## NOODLES & ALTERNATIVE CARBS

- Stir Fried Glass Noodles with Shrimps, Seafood, Mushroom & Chicken
- Stir Fried Mee Sua with Mushroom, Chicken Slices & Prawns 🍴
- Spaghetti with Chicken Meatballs in Tomato Sauce Oven
- Roasted Shephard's Pie (Beef) 🍴
- Stir Fried Japanese Udon with Chicken in Black Pepper Sauce

## CATCH OF THE DAY

- Fresh Mackerel Fish simmered in a Spicy Tamarind Gravy flavoured with Lemongrass 🍴
- Pan Fried Baby Sting Ray flavoured with Black Peppercorn & Curry Leaves
- Golden Stir Fried Cereal Prawns 🍴
- Har Loke Prawns dusted with Roasted Sesame
- Stir Fried Prawns in Sambal Chilli
- Golden Stir Fried Salted Egg Yolk Prawns 🍴

## PROTEINS

- Chicken & Beef Satay with Ketupats, Onion, Cucumber & Thick Peanut Sauce
- Signature Beef Rendang Istimewa 🍴
- Mutton Rendang (+\$1 per pax)
- Stir Fried Beef in Fragrant Oyster Sauce with Onions & Capsicums
- Stir Fried Beef Slices in Teriyaki Sauce with Fresh Leeks 🍴

## CHICKEN

- Thai Style Green Curry Chicken 🍴
- Chinese Herbal Chicken with Wolfberries
- Oven Roasted Chicken Chop in Black Pepper Sauce
- Wok Roasted Chicken flavoured with Assam & Toasted Almonds
- Chicken Rendang
- Ayam Masak Merah (Malay Style Tomato Sauce Chicken) 🍴

## VEGETABLES & TOFU

- Roasted Rainbow Vegetable Medley with Special Herbs (Brussel Sprouts, Assorted Capsicums, Eggplant, Baby Carrots & Fresh Corn) 🍴
- Sauteed Golden 5 Treasures (Lotus Roots, Pumpkin, Taro, Asparagus & Gingko Nuts) 🍴
- Broccoli with Shitake & Abalone Mushrooms flavoured with Wolfberries
- Hong Kong Kai Lan in Wintermelon Broth with Crispy Silverfish
- Crabmeat Tofu in Silky Egg White Sauce 🍴
- Golden Crispy Salted Egg Yolk Lotus Roots 🍴

## SAVOURY DISH

- Ampang Style Yong Tau Foo & Chinese Greens in Clear Ikan Bilis Broth served with Sweet Sauce 🍴
- Grilled Malay Fish Otah
- Vegetarian Sweet Taro Crispy Roll
- Prawn Roll with Waterchestnut served with Sweet Dipping Sauce 🍴
- Crispy Chicken Ngioh Hiang with Special Homemade Chilli Sauce 🍴

## DESSERTS

- Local Chendol with Gula Melaka 🍴
- Thai Red Ruby in Fresh Coconut Cream
- White Fungus with Lotus Seeds (Hot)
- White Fungus with Lotus Seeds (Cold)
- Dark Cherry Almond Tarts 🍴
- Mini Banana Chocolate Tarts 🍴
- Soursop Ice Jelly with Strawberry & Peach Slices 🍴

## DRINKS

- Ice Lemon Tea
- Wintermelon Tea
- Lime Juice
- Iced Bandung
- Iced Barley Drink
- Waterchestnut Drink

