

LET'S EAT TOGETHER! MEAL TIME MENU



MENU A
(7 Courses)
Option 1 - 7

\$18.50⁺⁺ PER PAX
(Min. 30 Pax)

MENU B
(8 Courses)
Option 1 - 8

\$22.50⁺⁺ PER PAX
(Min. 30 Pax)

MENU C
(9 Courses)
Option 1 - 9

\$25.50⁺⁺ PER PAX
(Min. 30 Pax)

1. MAIN COURSE

- Yang Chow Fried Rice • Spinach Fried Rice (Veg) • Brown Rice
- Chicken Mushroom Noodle • Dry Laksa Goreng • Fry Mee Goreng
- Braised Bee Hoon

2. CHICKEN

- Signature Curry Chicken • Dry Curry Chicken • Soya Sauce Chicken
- Chicken Culet w Curry Gravy • Chicken Stew
- Sweet & Sour Chicken (DF) • Sesame Chicken

3. FISH

- Fish Culet w Curry Gravy • Assam Fish Fillet • Sweet & Sour Fish
- Breaded Fish served w Tartar Sauce
- Steamed Fish Fillet served w Dried Pickled Radish

4. TOUFU

- Steamed Tofu w Chye Poh • Tofu Goreng • Tofu w Thai Sauce

5. VEGETABLE

- Hainanese Chap Chye • Spinach w Oyster Sauce
- Curry Chap Chye • Sambal Ladies Fingers • Stir Fried Brinjal
- Kailan w Oyster Sauce/ Garlic • Sambal French Bean

6. SIDE DISH

- Homemade Otah • Homemade Ngo Hiang • Tiger Prawn • Chicken Wing
- Shrimp Gyoza served w Tartar Sauce • Seafood Nugget (Fish, Prawn & Crab)
- Assorted Snacks (Fishball, Chicken Nugget & Cheezy Chicken Ball)

7. BEVERAGE

- Hot Coffee • Hot Tea • Hot Milo • Fruit Punch • Lime Juice
- Bandung w Basil Seed • Barley Cordial • Plain Water

8. BEEF

Beef option only available for Menu B & C

- Traditional Beef Brisket • Curry Beef • Beef Stew

9. DESSERT

Dessert option only available for Menu C

- Bubur Cha Cha • Cheng Tng • White Fungus with Lotus Seed
- Grass Jelly w Longan • Egg Tart • Fresh Fruit

Terms & Conditions

1. BEEF items are NOT AVAILABLE for MENU A (7 Courses).
2. DESSERT items are NOT AVAILABLE for MENU A & B (7&8 Courses).
3. All dishes prepared using Healthier Oil.
4. Sugar & creamer are separated for all hot drinks.
5. Minimum order of 30 pax is required.
6. Pre-order of 3 WORKING DAYS is required, before 4PM (Excluding Sat, Sun & PH).
7. Subject to slot availability on first-come-first-serve basis.