



CHILLI MANIS®

CLASSIC MINI BUFFET

MENU A

\$20.00 Per Pax (\$21.80 w/GST)
Min. 20 Pax | 8 Dishes
Select from category 1-8

MENU B

\$22.00 Per Pax (\$23.98 w/GST)
Min. 15 Pax | 8 Dishes
Select from category 1-9

MENU C

\$25.00 Per Pax (\$27.25 w/GST)
Min. 10 Pax | 9 Dishes
Select from category 1-10

1. MAINS

Sambal Fried Rice
Black Olive Fried Rice
Char Kway Teow **+\$0.50**
Italian Spaghetti Aglio Olio
Fragrant Thai Pineapple Rice
Signature Kampong Fried Mee Siam

2. CHICKEN

Ayam Panggang
Black Pepper Chicken
Teriyaki Grilled Chicken
Honey Chicken *with Cashew Nuts*
Manis Curry Chicken *with Potato* **+\$2.50**

3. FISH

Sweet & Sour Fish
Golden Cereal Fish
Assam Sambal Fish
Baked Fish Fillet *with Mango Salsa*
Crispy Fish Fillet *with Homemade Sambal*

4. VEGETABLE

Oyster Hong Kong Kai Lan
Wok Fried Sambal Long Bean
Sautéed Broccoli *with Mushroom*
Nonya Chap Chye *with Mushroom*
Loh Han Vegetable *with Black Fungus*

5. DIM SUM

Mini Soon Kueh
Steamed Har Kau
Steamed Yam Cake
Steamed Chicken Siew Mai
Charcoal Salted Egg Custard Pau **+\$0.30**

6. KUEH/PASTRY

Mini Custard Puff
Mini Apple Strudel
Assorted Swiss Roll
Assorted Nonya Kueh
Mini Chocolate Éclair **+\$0.50**

7. DEEP FRIED

Sotong You Tiao
Golden Sesame Ball
Crispy Curry Samosa
Golden Spring Roll *with Thai Chilli Sauce*
Homemade Chicken Ngoh Hiang *with Sweet Sauce*

8. DESSERT/DRINK

Hot Cheng Tng
Iced Jelly Fruit Cocktail
Tropical Fresh Fruits Platter
Snowy Almond Jelly *with Longan*
Signature Pulut Hitam *with Coconut Milk*

Rejuvenating Herbal Drink – 500ml Bottle **+\$1.00**
Roselle Hawthorn | Loh Han Guo | Ginseng Chrysanthemum

9. PRAWN

Crispy Cereal Prawn
Japanese Ebi Prawn
Sautéed Prawn *with Chilli Crab Sauce*
Udang Goreng Assam *(Tamarind Fried Prawn)*
Udang Masak Nenas *(Prawn in Spicy Pineapple Soup)*

10. DELICACY

Fiery BBQ Mid Wing
Yam Puff with Prawn
Thai Style Beancurd
Otah Wrapped in Banana Leaf
Classic Nonya Beef Rendang **+\$2.50**