



CHILLI MANIS®

INTERNATIONAL MINI BUFFET

MENU A

\$23.00 Per Pax (\$25.07 w/GST)

Min. 20 Pax | 8 Dishes

Select from category 1-8

MENU B

\$25.00 Per Pax (\$27.25 w/GST)

Min. 15 Pax | 8 Dishes

Select from category 1-9

MENU C

\$28.00 Per Pax (\$30.52 w/GST)

Min. 10 Pax | 9 Dishes

Select from category 1-10

1. SALAD

Royal Thai Mango Salad
Seafood Wakame Salad
Glass Noodle Salad *with Chilli Lime*
Classic Caesar Salad *with Croutons*
Creamy Potato Salad *with Turkey Bacon Bits*

2. MAIN

Black Olives Fried Rice
Italian Spaghetti Aglio Olio
Fragrant Thai Pineapple Rice
Chicken Pesto Penne **+\$0.50**
Melted Butter Rice *with Nuts & Raisins*

3. CHICKEN

Honey Glazed Chicken *with Pineapple Salsa*
Grilled Boneless Chicken *with Mushroom Sauce*
Cajun Roasted Chicken *with Vegetables Jus* **+\$0.50**

4. FISH

Teriyaki Glazed Baked Fish
Steamed Assam Sambal Fish
Breaded Pacific Dory *with Fruity Mayo*
Baked Fish Fillet *with Lemon Butter Sauce*

5. VEGETABLE/BEAN CURD

Tauhu Telur
Sautéed Mushrooms *with Herbs*
Nonya Chap Chye *with Mushroom*
Sautéed Broccoli *with Almond Flakes*
Braised Beancurd *with Seafood Sticks*

6. PIZZA/PASTRY

Hawaiian Pizza BBQ Chicken Pizza
Chocolate Fudge Brownie
Assorted Mini Cheesecake
Mini Chocolate Éclair **+\$0.50**

7. DEEP FRIED/DIM SUM

Chicken Siew Mai Fried Mini
Honey Chicken Bao
Mini Soon Kueh *with Sweet Sauce*
Golden Spring Roll *with Thai Chilli Sauce*
Homemade Chicken Ngoh Hiang *with Sweet Sauce*

8. DESSERT/DRINK

Honeydew Sago
Tropical Fruits Platter
Iced Green Tea Jelly Cocktail
Snowy Almond Jelly *with Longan*
Rejuvenating Herbal Drink **\$0.60**
Roselle Hawthorn | Loh Han Guo | Ginseng Chrysanthemum

9. PRAWN

Thai Style Prawn
Crispy Cereal Prawn
Poached Prawn *with Wolfberries*
Stir Fried Prawn *with Chilli Crab Sauce*
Bread Coated Ebi Prawn *with Wasabi Mayo*

10. DELICACY

Curry Mutton
Black Pepper Beef
Itek Sio *(Signature Nonya Braised Duck)*
Classic Nonya Beef Rendang **+\$2.50**
Baked N.Z Mussel *with Garlic, Cheese & Fresh Herbs*