



CHILLI MANIS®

CLASSIC MINI BUFFET

MENU A

\$20.00 Per Pax (\$21.60 w/GST)

Min. 20 Pax | 8 Dishes

Select Category 1–8

1. MAIN

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

2. CHICKEN

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

3. FISH

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

MENU B

\$22.00 Per Pax (\$23.76 w/GST)

Min. 15 Pax | 8 Dishes

Select Category 1–9

4. VEGETABLE

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

5. DIMSUM

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

6. PASTRY/KUEH

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

7. DEEP FRIED

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

MENU C

\$25.00 Per Pax (\$27.00 w/GST)

Min. 10 Pax | 9 Dishes

Select Category 1–10

8. DESSERT

Hot Cheng Tng
Snowy Almond Jelly
with Longan
Iced Jelly Fruit Cocktail
Signature Pulut Hitam
with Coconut Milk
Tropical Fresh Fruits Platter
Rejuvenating Herbal Drink +\$1.00
(Bottled 500ml)
Roselle Hawthorn | Loh Han Guo
Ginseng Chrysanthemum

9. PRAWN

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

10. DELICACY

Chicken Satay
with Cucumber
Classic Nonya Beef Rendang **+\$2.50**
Otah Wrapped in Banana Leaf
Fiery BBQ Mid Wing

