



CHILLI MANIS®

INTERNATIONAL MINI BUFFET

MENU A

\$23.00 Per Pax (\$24.84 w/GST)
Min. 20 Pax | 8 Dishes
Select Category 1–8

1. SALAD

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

2. MAIN

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

3. CHICKEN

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

4. FISH

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

MENU B

\$25.00 Per Pax (\$27.00 w/GST)
Min. 15 Pax | 8 Dishes
Select Category 1–9

5. VEGETABLE/BEANCURD

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

6. PIZZA/PASTRY

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

7. DEEP FRIED/DIM SUM

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

MENU C

\$28.00 Per Pax (\$30.24 w/GST)
Min. 10 Pax | 9 Dishes
Select Category 1–10

8. DESSERT

Iced Green Tea Jelly Cocktail
Honeydew Sago
Snowy Almond Jelly
with Longan
Tropical Fruits Platter
Rejuvenating Herbal Drink +\$1.00
(Bottled 500ml)
Roselle Hawthorn | Loh Han Guo
Ginseng Chrysanthemum

9. PRAWN

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

10. DELICACY

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

