

Day: \_\_\_\_\_ No. of Persons: \_\_\_\_\_ Meal Period: \_\_\_\_\_

Venue: \_\_\_\_\_ Serving Time: \_\_\_\_\_

**Terms and Conditions**

1. Menu can be customised for Buffet or Set menu
2. For buffet menu please select one item per category only
3. Buffet menu must be minimum of 30 persons per order
4. For Set menu it will be for 10 persons per table
5. Items are subjected to availability (Items will be change for items of equivalent value, if selected item is not available)

**Buffet Menu Min 30 Pax: \$19.50 per pax for 6 items**  
Additional item see below :

**Set Meal Menu Min 10 Pax: \$255 per table for 4**  
Dish & 1 Soup & 1 Rice

**1: Rice (饭)**

- Yang Chow Fried Rice (扬州炒饭)
- Thai Style Fried Rice (泰式炒饭)
- Sambal Fried Rice (参巴炒饭)
- Olive Fried Rice (橄榄炒饭)
- Ikan Billis Fried Rice (江鱼仔炒饭)

**2: Noodle (面)**

- Fried Hong Kong Mee (香港面)
- Sin Chow Bee Hoon (星洲米粉)
- Fried Mee Goreng (炒马来面)
- Tom Yum Bee Hoon (冬陰米粉)
- Fried Kway Teow (炒粿條)

**3: Fish (鱼)**

- Sweet and Sour Sliced Fish (酸甜鱼片)
- Spring Onion Sliced Fish (姜葱鱼片)
- Black bean w Sliced Fish (豆豉鱼片)
- Celery w Sliced Fish (西芹鱼片)
- Fried Breaded Fish (炸鱼片)

**4: Chicken (鸡)**

- Kung Pow Chicken (宫保鸡丁)
- Prawn Paste Chicken (虾酱鸡)
- Black Pepper Chicken (黑胡椒鸡)
- Sweet & Sour Chicken (酸甜鸡)
- Curry Chicken (咖喱鸡)

**5: Pork (猪肉)**

- Spring Onion w Sliced Pork (姜葱猪肉片)
- Braised Pork Buns (扣肉包)
- Black Pepper Sliced Pork (黑胡椒猪肉片)
- Sweet & Sour Pork (咕嚕肉)
- Bell Pepper w Sliced Pork (彩椒猪肉片)

**6: Seafood (海鲜)**

- Sambal Squid (参巴蘇冬)
- Stir Fry Celery with Squid (西芹炒蘇冬)
- Satay Squid (沙爹蘇冬)
- Sambal Chili Prawn (参巴虾)
- Kung Pow Prawn (宫爆虾)

**7: Vegetable (蔬菜)**

- Mixed Cabbage (什锦菜)
- Luo Han Vegetable (罗汉斋)
- Curry Vegetable (咖喱菜)
- Broccoli w Mushroom (西兰花香菇)
- Eggplant w Bean Paste (醬爆茄子)

**8: Beancurd (豆腐)**

- Braised Beancurd (红烧豆腐)
- MaPo Tofu (麻婆豆腐)
- Salt & Pepper Tofu (椒盐豆腐)
- Thai Style Beancurd (泰式豆腐)
- Three Cup Beancurd (三杯豆腐)

**9: Omelette (煎蛋)**

- Cai Po Omelette (菜脯煎蛋)
- Fried Onion Omelette (洋葱煎蛋)
- Minced Pork Omelette (肉碎煎蛋)
- Shrimp Omelette (虾煎蛋)
- Crabstick Omelette (蟹柳煎蛋)

Signature: \_\_\_\_\_

Name: \_\_\_\_\_

**10: Soup (热汤)**

- Old Cucumber Soup – Thur (老黄瓜汤)
- Lotus root Soup – Sat (莲藕汤)
- Watercress Soup - Tue (西洋菜汤)
- Tofu Soup – Mon & Fri (豆腐汤)
- Chicken Soup – Wed & Sun (鸡汤)

**11: Deep Fried (酥炸)**

- Fried Squid Ball (炸花枝丸)
- Spring Roll (炸春卷)
- Fried Samosa (三角咖喱卜)
- Ngoh Hiang (五香)
- Chicken Nugget (鸡柳)

**12: Dessert (甜品)**

- Ice Jelly with Fruit Cocktails (杂果)
- Ginkgo Nut w Barley (白果薏米水)
- Honeydew Sago (蜜瓜西米露)
- Cheng Tng (清汤)
- Green Bean Soup (绿豆汤)

**Additional Food Items @\$/pax:-**

Seafood(海鲜类)/\$5.50/-	Meat/Soup(肉类)\$4.50/-	Vegetables(蔬菜类)\$3.50/-	Rice(饭类)/Noodle(面类)\$3.50/-	Deep Fried(酥炸)/Dessert(甜品)\$3.50/-
Fish(鱼)	Chicken(鸡)	Beancurd(豆腐)		
Squid(蘇冬)	Pork(猪肉)	Omelette(蛋)		
Prawn(虾)	Soup Items(汤类)			
	** Broccoli w mushroom(西兰花香菇)			

Remarks: \_\_\_\_\_

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## Vegetarian

Day: \_\_\_\_\_ No. of Persons: \_\_\_\_\_ Meal Period: \_\_\_\_\_

Venue: \_\_\_\_\_ Serving Time: \_\_\_\_\_

### Terms and Conditions

1. Please select one item per category only
2. Buffet menu must be minimum of 30 persons per order
3. \$22.50 per pax for 6 items.
4. \$5.50 for every additional item
5. Items are subjected to availability (Items will be change for items of equivalent value, if selected item is not available)

### 1: Rice (饭)

- Sin Chow Fried Rice (星洲炒饭)
- Mixed Fruit Fried Rice (水果炒饭)
- Nasi Briyani (黄姜饭)
- Toona Leaves Fried Rice (香椿炒饭)
- Chai Poh Fried Rice (菜脯炒饭)

### 2: Noodle (面)

- Fried Hong Kong Mee (香港面)
- Sin Chow Bee Hoon (星洲米粉)
- Fried Mee Goreng (炒马来面)
- Fried Vermicelli (炒冬粉)
- Fried Kway Teow (炒粿条面)

### 3: Vegetable (蔬菜)

- Mixed Cabbage (什锦包菜)
- Luo Han Vegetable (罗汉斋)
- Multicolored Vegetable (五彩缤纷)
- Stir Fry Pumpkin (清炒南瓜)
- Eggplant w Bean Paste (酱爆茄子)

### 4: Mushroom (蘑菇)

- Broccoli w Mushroom (西兰花香菇)
- Bak Choy w Mushroom (小白菜三菇)
- Three Cup Mushroom (三杯杏鲍菇)
- Kai Lan w Mushroom (芥蓝鲍鱼菇)
- Bell Pepper w Mushroom (三椒猴头菇)

### 5: Beancurd (豆腐)

- Braised Beancurd (红烧豆腐)
- MaPo Tofu (麻婆豆腐)
- Salt & Pepper Tofu (椒盐豆腐)
- Three Cup Beancurd (三杯豆腐)
- Tahu Goreng (马来豆腐)

### 6: Chicken (鸡)

- Curry Chicken (咖喱鸡)
- Kung Pow Chicken (宫保鸡丁)
- Sesame Oil Chicken (麻油鸡)
- Black Pepper Chicken (黑胡椒鸡)
- Sweet and Sour Chicken (酸甜鸡)

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# SINGAPORE FUNERAL PARLOUR

新加坡礼仪坊

## 7: Dessert (甜品)

- Red Bean Soup (红豆汤)
- Green Bean Soup (绿豆汤)
- Ginkgo Nut w Barley (白果薏米水)
- Honeydew Sago (蜜瓜西米露)
- Cheng Tng (清汤)

## 8: Seafood (海鲜)

- Sweet & Sour Sliced Fish (酸甜鱼片)
- Assam Sliced Fish (亚叁鱼片)
- Black bean w Sliced Fish (豆豉鱼片)
- Cereal Prawn (麦片虾)
- Sambal Chili Prawn (参巴虾)

## 9: Mixed Variety (混合食品)

- Mutton Rendang (仁当素羊肉)
- Curry Lamb (咖喱素羊肉)
- Sweet and Sour Lamb (酸甜素羊肉)
- Celery Pork Belly (西芹三层肉)
- Pumpkin Pork Belly (南瓜炒三层肉)
- Three Cup Pork Belly (三杯三层肉)

Remarks: \_\_\_\_\_

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