



BUFFET SELECTION

Standard
\$20 per person (14 items)

2 selections from A
3 selections from B
2 selections from D
2 selections from E
2 selections from F
3 selections from G

Superior
\$22 per person (15 items)

2 selections from A
2 selections from B
1 selections from C
3 selections from D
2 selections from E
2 selections from F
3 selections from G

Deluxe
\$24 per person (16 items)

2 selections from A
2 selections from B
1 selections from C
4 selections from D
2 selections from E
2 selections from F
3 selections from G

**Above shall include a selection of beverage under H*

** Select ≤ 2 Deep Fried Items*

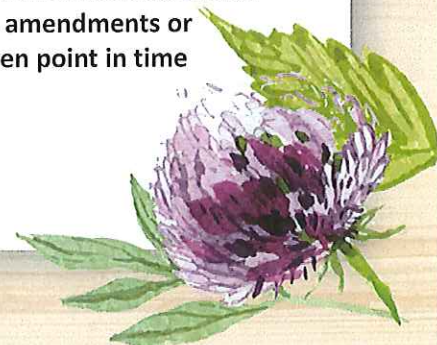
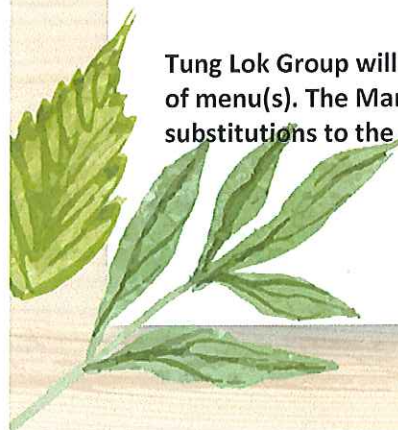
** TLG Catering Services uses Healthier Oil for all items*

** Complimentary Drinking Water*



Tung Lok Group will endeavour as far as possible to provide Singex with their decided choice of menu(s). The Management however, reserves the right to make any amendments or substitutions to the agreed menu(s) subject to its availability at any given point in time


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A: Salad & Appetizer

- ☐ Marinated Sausage Salad
- ☐ Tuna Salad Marinated with White Vinegar, Onion, Capsicum and Olives
- ☐ Shredded Beef Shank with Salad Greens
- ☐ Potato and Egg Mayo Salad
- ☐ Seafood Salad
- ☐ Turkey Pastrami Salad
- ☐ Mixed Salad with White Cheese in Olive Oil
- ☐ Soya Chicken with Green Peas Salad
- ☐ Roast Duck Salad with Cherry Tomatoes
- ☐ Tossed Wholemeal Fusilli Pasta
(Shredded Chicken, Capsicum and Basil Pesto)
- ☐ Marinated Smoked Chicken Salad with Cherry Tomato and Sundried Tomato in Olive Oil
- ☐ Gado Gado
(Salad with Peanut Sauce)
- ☐ Caesar Salad
(Chicken Diced, Croutons and Cheese Dressings)

Vegetarian Options

- ☐ Thai Mixed Salad
(Shredded Papaya, Salad Greens) (V)
- ☐ Mixed Green Salad accompanied with Fruits, Nuts and Balsamic Dressing (V)
- ☐ Mixed Assorted Bean Salad
(Kidney Beans, Chic Beans & Green Peas) (V)



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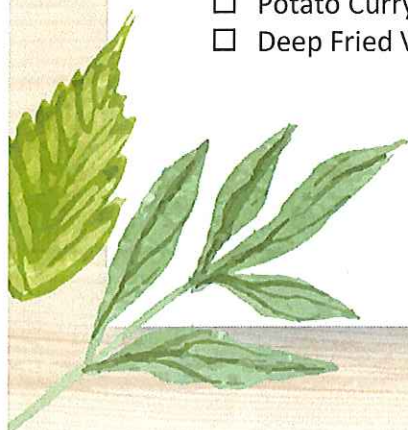


B: Dim Sum

- ☐ Wholemeal Finger Sandwiches
(Choice of Egg Mayo, Tuna, Ham or Cheese)
- ☐ Wholemeal Finger Vegetable Sandwich (V)
- ☐ Shrimp Dumpling (*Har Kow*)
- ☐ Black Pepper Chicken Siew Mai
- ☐ Steamed Chicken Siew Mai
- ☐ Steamed Chives Dumpling
- ☐ Steamed Coffee Bun
- ☐ Steamed Yam Cake (V)
- ☐ Baked Honey Glazed Drumlet
- ☐ Grilled Chicken Sausage
- ☐ Mini Mushroom Pie
- ☐ Mini Chicken Pie
- ☐ Mini Tuna Pie
- ☐ Steamed Soon Kueh

Deep-Fried Options

- ☐ Seafood Guo Tie
- ☐ Chicken Karaage
- ☐ Honey Prawn Dumpling
- ☐ Tempura Prawns with Mayo Dip
- ☐ Mexican Chicken
- ☐ Chicken Ngoh Hiang served with Sweet Sauce
- ☐ Chicken Nuggets with Mayo Dip
- ☐ Bean Curd Roll with Seafood
- ☐ Bean Curd Skin wrapped with Chicken
- ☐ Deep Fried Prawn Wantan with Wasabi Mayo
- ☐ Pan Fried Carrot Cake (V)
- ☐ Vegetarian Spring Rolls (V)
- ☐ Vegetable Gyoza (V)
- ☐ Potato Samosa (V)
- ☐ Potato Curry Puff (V)
- ☐ Deep Fried Vegetarian Bean Curd Roll (V)



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C: SOUP

- ☐ Cream of Mushroom
- ☐ Cream of Chicken
- ☐ Cream of Seafood Chowder
- ☐ Cream of Pumpkin
- ☐ Asparagus Soup
- ☐ Onion Soup
- ☐ Seafood Hot and Sour
- ☐ Beancurd Broth with Seafood
- ☐ Corn with Crabmeat Stick
- ☐ Herbal Chicken Soup
- ☐ Chicken Soup with Mushroom and White Fungus
- ☐ Tom Yam Seafood Soup

Vegetarian Options

- ☐ Watercress Soup (V)
- ☐ Mushroom Soup (V)
- ☐ Potato & Carrot Soup (V)
- ☐ Japanese Miso Soup (V)



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D: HOT DISHES

- ☐ Roasted Cajun Chicken
- ☐ Oven Baked Garlic Parmesan Chicken
- ☐ Honey Glazed Chicken Fillet
- ☐ Curry Chicken with Potatoes
- ☐ Chicken Masala
- ☐ Braised Diced Chicken with 'Gong Bao' Sauce
- ☐ Baked Teriyaki Chicken Fillet
- ☐ Honey Glazed Chicken
- ☐ Cream Sauce Chicken
- ☐ Braised Chicken with Mushroom and Cashew
- ☐ Black Pepper Chicken Fillet
- ☐ Baked Marinated Chicken with Herbs
- ☐ Ayam Goreng with Coriander
- ☐ Fish Curry Fillet
- ☐ Tom Yam Sliced Fish with Okra
- ☐ Assam Fish Fillet
- ☐ Baked Fish Fillet with Herb Tomato Sauce
- ☐ Bread Crumb Fish Fillet with Tartar
- ☐ Gratin Seafood with Cream Cheese
- ☐ Sambal Squids with Beans
- ☐ Sautéed Prawns with Dried Red Chilli
- ☐ Sambal Udang (*Prawns in Sambal Sauce*)
- ☐ Singapore Style, Chilli Prawns
- ☐ Sliced Beef with Potatoes in Black Pepper Sauce

Deep-Fried Options

- ☐ Sweet & Sour Fish
- ☐ Prawns with Oat Cereal
- ☐ Sweet and Sour Prawn
- ☐ Wasabi Prawns
- ☐ Fish Fillet with Cereal
- ☐ Fish Fillet with Spring Onions and Ginger
- ☐ Fillet with Black Bean Sauce
- ☐ Bread Crumb Fish Fillet with Tartar
- ☐ Thai Style Chicken Fillet
- ☐ Gong Bao Monkey Head Mushroom (V)
- ☐ Sweet and Sour Mock Fish (V)
- ☐ Black Pepper Mock Chicken (V)
- ☐ Oat Cereal Mock Prawns (V)



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E: Vegetable/Side Dishes

- ☐ Cauliflower Mornay
- ☐ Au Gratin Potatoes
- ☐ Poached Broccoli with Egg White Sauce
- ☐ Sayur Lodeh (*Curry Vegetables*)
- ☐ Braised Nonya Vegetables
- ☐ Sambal Long Beans
- ☐ Chinese Cabbage with Crabsticks
- ☐ Otah Otah
- ☐ Ma Po Tofu (*Tofu with Bean Sauce and Minced Chicken*)
- ☐ Egg Bean Curd with Egg White Sauce
- ☐ Sambal Egg

VEGETARIAN OPTIONS

- ☐ Spinach with Assorted Mushrooms (V)
- ☐ Tau Pok with Assorted Mushrooms (V)
- ☐ Braised Beancurd with Mushrooms (V)
- ☐ Mixed Vegetables with Bean Curd Sticks (V)
- ☐ Braised Long Cabbage with Shimeji Mushroom (V)
- ☐ Summer Ratatouille Vegetables (V)
- ☐ Lo Han Mixed Vegetables (V)



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F: Noodles/Rice

- ☐ Tom Yam Fried Mixed Grain Rice with Diced Pineapple
- ☐ Garlic Butter Mixed Grain Rice
- ☐ Pilaf Mixed Grain Rice
- ☐ Malay Nasi Goreng (Mixed Grain)
- ☐ Briyani Rice (Mixed Grain)
- ☐ Kampong Ikan Bilis Fried Rice (Mixed Grain)
- ☐ Sin Chow Whole Meal Bee Hoon
- ☐ Stewed Whole Meal Ee-Fu Noodles
- ☐ Whole Meal Mee Goreng
- ☐ Whole Meal Laksa Goreng
- ☐ Beef Bolognaise Whole Meal Spaghetti *(Additional \$1/person)*
- ☐ Chicken Bolognaise Whole Meal Spaghetti *(Additional \$1/person)*

VEGETARIAN OPTIONS

- ☐ Vegetarian Mixed Grain Fried Rice (V)
- ☐ Olive Fried Whole Grain Rice (V)
- ☐ Saffron & Raisin Mixed Grain Rice (V)
- ☐ Mixed Grain Rice (V)
- ☐ Whole Grain Spaghetti Aglio Olio in Basil Pesto (V) *(Additional \$1/person)*
- ☐ Fried Vegetarian Whole Meal Bee Hoon (V)
- ☐ Vegetable Neapolitan Whole Meal Spaghetti (V)



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G: Dessert

- ☐ Panna Cotta
- ☐ Mini Green Tea Almond Cake
- ☐ Mini Dark Cherry Cake
- ☐ Coffee Chocolate Cheesecake
- ☐ Red Velvet Cake
- ☐ Mini Cheesecakes
- ☐ Chocolate Brownie
- ☐ Mini Swiss Roll
- ☐ Assorted Mini Muffins
- ☐ Butter & Chocolate Sliced Cake
- ☐ Mini Cream Puff
- ☐ Butter Croissants
- ☐ Apple Danish
- ☐ Mini Chocolate Éclair
- ☐ Danish Pastries
- ☐ Assortment of Cookies

VEGETARIAN OPTIONS

- ☐ Mini Blueberry Pancake with Honey Syrup (V)
- ☐ Tropical Fruit Platter (V)
- ☐ Whole Fruits Station (V)
- ☐ Aloe Vera Jelly (V)
- ☐ Assorted Fruit Pudding (V)



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H: Beverage

- ☐ Iced Oolong Tea
- ☐ Iced Green Tea
- ☐ Coffee and Tea (Sugar & Creamer served separately)



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