ECREATIVE CATERING – HEALTHIER MENU A

$12/pax ($12.84 w/GST)

13 Courses (Min. 30/pax)

Choose 10 Food Item & 1 Drink

+ 1 Fixed Drink –Select Maximum of 2 Deep Fried items **(DF)** For the Whole Order

1.	**APPETIZER**	Mini Maki Sushi Platter Potato Salad	Fruit Platter Caesar Salad
2.	**POULTRY**	Curry Chicken Oven Baked Honey Drumlet Szechuan Kung Pao Chicken	Tokyo Yakitori Lemon Chicken **(DF)** Teriyaki Chicken Chop
3.	**FISH**	Baked Sambal Fish Assam Fish w Pineapple Breaded Fish Fillet w Tartar Dip **(DF)**	Thai Style Fish **(DF)** Mongoli Baked Fish w Curry Leaves
4.	**SEAFOOD**	Wheat Prawn **(DF)** Prawn w Golden Mushroom De-Shelled Assam Prawn	Tempura Prawn **(DF)** Salted Egg Prawn **(DF)** Sambal Sotong
5.	**MAIN COURSE (RICE/NOODLES)**	Thai Pineapple Rice Oriental Fried Rice Olive Fried Rice	Sin Chow Bee Hoon Vegetarian Fried Bee Hoon **(V)** Vegetarian Fried Rice **(V)**
6.	**VEGETABLE**	Broccoli w Mushrooms Curry Vegetable Sauteed Broccoli & Cauliflower	Siao Bai Chye w Mushroom & Wolfberry Lo Han Chye Sambal Long Bean
7.	**BEANCURD**	Braised Beancurd **(DF)**w Enoki Mushrooms Thai Style Beancurd **(DF)**	Mopo Tofu Japanese Egg Beancurd **(DF)**
8.	**DIM SUM**	Steam Crystal Dumpling Soon Kueh Steam BBQ Chicken Pau	Steam Chicken Siew Mai Steam Red Bean Pau Otah Pocket Pau
9.	**PASTRY**	Chocoring Donut **(DF)** Portuguese Egg Tart Mini Chicken Burger	Chicken Pie Mini Butter Croissants Assorted Swiss Roll
10.	**DESSERT**	Chilled Mango Cream w Sago Chin Chow w Longan Bo Bo Cha Cha (Cold)	Mango Pudding Honeydew Sago Yam Paste w Gingko Nuts
11.	**SWEET TREAT**	Mini Chocolate E'clair Mini Apple Strudel Mini Fruit Tarts	Tiramisu Blackforest Mango Crepe Cake
12.	**BEVERAGE**	Pink Guava Orange Cordial Tropical Fruit Punch	Lemon Cordial Blackcurrant Iced Barley
13.	**COMPLIMENTARY**	Iced Water	