

LUNAR

# 7<sup>TH</sup> month

CELEBRATION MENU



## Majestic BUFFET

**S\$24.00/PAX (S\$25.92 W/GST) - MIN. 30 PAX**

**CHOOSE ONE ITEM FROM EACH CATEGORY**

### BY LAND

- Golden Curry Chicken 粗鋼體一標
- Honey Chicken Wings
- Chicken with Oyster Sauce
- Roasted Chicken with Thai Sauce

### BY SEA

- Fish in Lychee Sauce
- Prawn Fritter with Mayonnaise
- Ocean Catch in Thai-style Curry
- Fish with Baby Ginger and Spring Onion

### COMFORT SIDES

- Fu Rong Egg
- Hotplate Style Beancurd
- Beancurd with Assorted Mushrooms (V)
- Cereal Beancurd

### IN THE GARDEN

- Hong Kong Kailan with Duo Mushrooms (V)
- Sautéed Celery with Shrimps
- Golden Jade Mixed Vegetables
- Broccoli & Cauliflower with Duo Mushrooms (V)

### SWEET BLISS

- Handmade Siew Mai 粗鋼體一標
- Shrimp Dumpling
- Glutinous Pearl Ball
- Signature Yam Kueh

### CENTRAL MAIN

- Meat Galore Fried Rice
- Olive Fried Rice
- Hometown Style Fried Bee Hoon
- Braised E-fu Noodle with Enoki Mushrooms (V)

### SMALL BITES

- Shrimp Roll with Sweet Sauce
- Breaded Scallop
- Spring Roll (V)
- Samosa (V)

### HANDMADE SPECIALS

- Assorted Pastries
- Assorted Nonya Kuehs
- Chocolate Éclairs
- Assorted Sesame Ball

### SWEET BLISS

- Honeydew Sago (Chilled)
- Cheng Teng (Hot / Chilled)
- Chilled Longan with Almond Beancurd
- Ice Jelly with Mixed Fruit Cocktail

**1 COMPLIMENTARY  
MEDIUM HUA KUEH\***  
*WITH EVERY PURCHASE*