

CHAP GOH MAY BUFFET MENU 2019

Salad / Appetizers

Assortment of fresh lettuce selections
Sliced cucumber, tomato wedges, young corn, broccoli

Jellyfish with roasted sesame seed salad
Thai glass noodle salad with chicken skin feet
Lotus root salad
Century egg with gari shoga

Dressings

Cocktail dressing, thousand Island, French and orange dressing

Condiments

Garlic croutons, onion rings, capers, parmesan cheese

Yee Sang Station

Ginger, shallot, carrot, green radish, papaya, orange, pomelo, yam, cucumber, pok choy, cabbage purple, peanut crushed, sesame seed

Soup

Braised Beancurd Soup with Golden Mushroom

Main

Wok Fried rice with silver anchovies
Deep Fried chicken and Lychee with Sweet and Sour
Braised Soft Beancurd with Nyonya Chilli Paste
Kai Lan in Duo Varieties
Stir Fried Nyonya Chap Chai with Black Fungus
Steamed Seabass with Pengarang Sauce
Stir Fried Squid with Salted Egg
Deep Fried Money Bag
Roasted Duck with Sour Plum Sauce
Stir Fried XO Sapak

Desserts

Fresh fruit platters
Red velvet cake slice
Pandan layered cake slice
Chocolate cake slice
Assorted Chinese biscuits
Mandarin orange

Double Boiled Dowager Delight