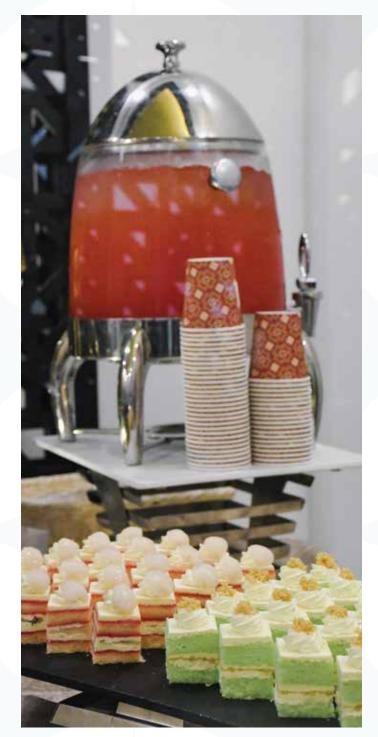


Tea Reception Menu 2024









Dalue Tea Menu

4 Courses | Min 120 Pax | \$5.00/pax (\$5.45 w GST) (3 Dishes + I Beverage)

Please choose any item of your choice (Inclusive of I beverage)

Main Course (Limited to 1)

"Nam Pla" Seafood White Bee Hoon

Nonya Fried Mee Siam J

Mamak-Indonesian Mie Goreng

Vegetarian Black Bee Hoon with Crispy Beancurd Skin W

Savoury Finger Food

Breaded Ebi Tempura

Breaded Salad Roll

Fried Saito Fishball

Vegetable Spring Roll W

Breaded Crab Claw

Cheese Tofu

Deep Fried Chicken Siew Mai

Honey Shrimp Wanton

Japanese Seafood Croquette

Kaya & Cheese Sandwich

Mini Curry Puff 📝

Mini Taro Balls

Potato Samosa 😼

Rocky Shrimp Ball

Sambal Fishball

Seafood Gyoza

Seafood Money Bag

Thai Fish Cake

Tuna Mayonnaise Sandwich

Egg Mayonnaise Sandwich

Classic Savoury Dishes

Otah Stick

Kunyit-Ginger Fried Chicken Drumlet

Classic Asian Confectioneries

Baked Tapioca Kueh

Kueh Lapis (9-Layer Kueh)

Dim Sum

Deep Fried Carrot Cake

Deep Fried Sesame Ball

Steamed Red Bean Bun

Steamed Lotus Bun W

Steamed Chui Kueh w/Chye Poh W

Steamed Crystal Dumpling

Steamed Yam Cake

Steamed Chee Cheong Fun W

Steamed Shrimp Har Kow

Steamed Chicken Siew Mai

Steamed Soon Kueh

Cake & Muffins

Classic Banana Cake

Classic Pandan Cake

Gula Melaka Butter Cake

Kopi Gu You Cake

Limau Nipis Butter Cake

Pandan Gula Melaka Muffin

Pastries & Tarts

Kaya Éclair

Kopi Ci Cream Puff

Milo Cream Puff

Orh Nee Cream Puff

Pandan Buttercream Choux (Cream Puff)

Traditional Asian Desserts

Tropical Fresh Fruit Platter

Red Bean Soup (Hot)

Green Bean Soup (Hot)

Beverage

Fruit Punch

Barley Cordial

Traditional "Kopi C"

Traditional "Teh C"

Pink Guava Cordial

Coffee and Tea (Sugar and Creamer Separated)

Dopular Tea Menn

5 Courses | Min 100 Pax | \$6.00/pax (\$6.54 w GST) (4 Dishes + I Beverage)

Please choose any item of your choice (Inclusive of I beverage)

Main Course (Limited to 1)

"Nam Pla" Seafood White Bee Hoon

Nonya Fried Mee Siam J

Mamak-Indonesian Mie Goreng

Vegetarian Black Bee Hoon with Crispy Beancurd Skin W

Savoury Finger Food

Breaded Ebi Tempura

Breaded Salad Roll

Fried Saito Fishball

Vegetable Spring Roll W

Breaded Crab Claw

Cheese Tofu

Chicken Floss Mayonnaise with Crispy Shallots Sandwich

Chilli Tuna Mayonnaise with Celery and Coriander Sandwich

Curried Egg Mayonnaise Sandwich

Deep Fried Chicken Siew Mai

Japanese Seafood Croquette

Kaya & Cheese Sandwich

Mini Curry Puff W

Mini Taro Balls

Potato Samosa 🚧

Rocky Shrimp Ball

Sambal Fishball

Seafood Gyoza

Seafood Money Bag

Thai Fish Cake

Honey Shrimp Wanton

Sardine Puff

Classic Savoury Dishes

Chicken Yakitori

Kunyit-Ginger Fried Chicken Drumlet

Otah Stick

Classic Asian Confectioneries

Baked Tapioca Kueh W

Kueh Lapis (9-Layer Kueh) W

Mini Egg Tart W

Dim Sum

Deep Fried Carrot Cake W

Deep Fried Sesame Ball W

Steamed Red Bean Bun W

Steamed Lotus Bun

Steamed Chui Kueh w/Chye Poh W

Steamed Crystal Dumpling W

Steamed Yam Cake W

Steamed Chee Cheong Fun

Steamed Shrimp Har Kow

Steamed Chicken Siew Mai

Steamed Soon Kueh W

Traditional Asian Desserts

Almond Longan

Cheng Teng - Hot

Cheng Teng - Cold

Honey Sea Coconut

Cake & Muffins

Classic Banana Cake

Classic Pandan Cake

Gula Melaka Butter Cake

Kopi Gu You Cake

Limau Nipis Butter Cake

Ondeh Cake

Orh Nee Cheesecake

Pandan Gula Melaka Muffin

Pulut Hitam Tray Cake

Pastries & Tarts

Cheng Teng Konnyaku Jelly

Horlicks Cream Puff

Kaya Éclair

Kopi Ci Cream Puff

Milo Cream Puff

Orh Nee Cream Puff

Pandan Buttercream Choux (Cream Puff)

Pulut Hitam Tart

Beverage

Fruit Punch

Barley Cordial

Traditional "Kopi C"

Traditional "Teh C"

Pink Guava Cordial

Coffee and Tea (Sugar and Creamer Separated)

lassic Tea Menn

6 Courses | Min 80 Pax | \$7.30/pax (\$7.96 w GST) (5 Dishes + I Beverage)

Please choose any item of your choice (Inclusive of I beverage)

Main Course (Limited to I)

"Nam Pla" Seafood White Bee Hoon

Nonya Fried Mee Siam J

Mamak-Indonesian Mie Goreng J W

Vegetarian Black Bee Hoon with Crispy Beancurd Skin W

Savoury Finger Food

Breaded Ebi Tempura

Breaded Salad Roll

Fried Saito Fishball

Vegetable Spring Roll W

Breaded Crab Claw

Cheese Tofu

Chicken Floss Mayonnaise with Crispy Shallots Sandwich

Chilli Tuna Mayonnaise with Celery and Coriander Sandwich

Curried Egg Mayonnaise Sandwich

Deep Fried Chicken Siew Mai

Honey Shrimp Wanton

Japanese Seafood Croquette

Kaya & Cheese Sandwich

Mini Curry Puff 🚧

Potato Samosa 🚧

Rocky Shrimp Ball

Sambal Fishball

Sardine Puff

Seafood Gyoza

Seafood Money Bag

Thai Fish Cake

Classic Savoury Dishes

Chicken Yakitori

Honey-Soy Baked Chicken Drumlet Kunyit-Ginger Fried Chicken Drumlet

Otah Stick

Classic Asian Confectioneries

Baked Tapioca Kueh 🚧

Japanese Mochi 🚧

Ang Ku Kueh W

Kueh Lapis (9-Layer Kueh)

Mini Egg Tart

Dim Sum

Deep Fried Carrot Cake W

Deep Fried Sesame Ball W

Steamed Red Bean Bun W

Steamed Lotus Bun W

Steamed Chui Kueh w/Chye Poh W

Steamed Crystal Dumpling W

Steamed Yam Cake

Steamed Chee Cheong Fun W

Steamed Shrimp Har Kow

Steamed Chicken Siew Mai

Steamed Soon Kueh W

Traditional Asian Desserts

Almond Longan

Bubur Hitam

Bubur Terigu

Cheng Teng - Hot

Cheng Teng - Cold

Honey Sea Coconut Tau Suan with You Tiao

Tropical Fresh Fruit Platter

Cake & Muffins

Classic Banana Cake

Classic Pandan Cake

Bandung Lychee Tray Cake

Gula Melaka Butter Cake

Kopi Gu You Cake

Limau Nipis Butter Cake

Ondeh Cake

Orh Nee Cheesecake

Pandan Gula Melaka Muffin

Pulut Hitam Tray Cake

Pastries & Tarts

"Teh Tarik" Éclair

Cheng Teng Konnyaku Jelly

Horlicks Cream Puff

Kaya Éclair

Kopi Ci Cream Puff

Milo Cream Puff

Orh Nee Cream Puff

Pandan Buttercream Choux (Cream Puff)

Pulut Hitam Tart

Beverage

Fruit Punch

Barley Cordial

Traditional "Kopi C"

Traditional "Teh C"

Pink Guava Cordial

Nestle Lemonade

NESTEA Iced Lemon Tea

Coffee and Tea (Sugar and Creamer Separated)

Feluxe Tea Menu

7 Courses | Min 60 Pax | \$8.30/pax (\$9.05 w GST) (6 Dishes + I Beverage)

Please choose any item of your choice (Inclusive of I beverage)

Main Course (Limited to I)

"Nam Pla" Seafood White Bee Hoon

Nonya Fried Mee Siam J

Mamak-Indonesian Mie Goreng J W

Vegetarian Black Bee Hoon with Crispy Beancurd Skin W

Savoury Finger Food

Breaded Ebi Tempura

Breaded Salad Roll

Fried Saito Fishball

Vegetable Spring Roll 🚧

Breaded Crab Claw

Cheese Tofu

Chicken Floss Mayonnaise with Crispy Shallots Sandwich

Chilli Tuna Mayonnaise with Celery and Coriander Sandwich

Curried Egg Mayonnaise Sandwich

Deep Fried Chicken Siew Mai

Honey Shrimp Wanton

Japanese Seafood Croquette

Kaya & Cheese Sandwich

Mini Curry Puff W

Mini Taro Balls

Potato Samosa W

Rocky Shrimp Ball

Sambal Fishball

Sardine Puff

Seafood Gyoza

Seafood Money Bag

Thai Fish Cake

Classic Savoury Dishes

Chicken Yakitori

Honey-Soy Baked Chicken Drumlet

Kunyit-Ginger Fried Chicken Drumlet

Otah Stick

Classic Asian Confectioneries

Baked Tapioca Kueh W

Iapanese Mochi

Ang Ku Kueh W

Kueh Lapis (9-Layer Kueh)

Mini Egg Tart

Dim Sum

Deep Fried Sesame Ball W

Steamed Red Bean Bun W

Steamed Lotus Bun W

Steamed Chui Kueh w/Chye Poh W

Steamed Crystal Dumpling W

Steamed Yam Cake W

Steamed Chee Cheong Fun W

Steamed Shrimp Har Kow

Steamed Chicken Siew Mai

Steamed Soon Kueh W

Traditional Asian Desserts

Almond Longan

Bubur Hitam

Bubur Terigu

Cheng Teng - Cold

Cheng Teng - Hot

Honey Sea Coconut

Tau Suan with You Tiao

Tropical Fresh Fruit Platter

Cake & Muffins

Classic Banana Cake

Classic Pandan Cake

Bandung Lychee Tray Cake

Gula Melaka Butter Cake

Jemput Pisang Muffin

Kopi Gu You Cake

Limau Nipis Butter Cake

Ondeh Cake

Orh Nee Cheesecake

Pandan Gula Melaka Muffin

Pandan Scones with Gula Melaka

Pulut Hitam Cheesecake

Pastries & Tarts

"Teh Tarik" Éclair

Cheng Teng Konnyaku Jelly

Horlicks Cream Puff

Kaya Éclair

Kaya Mousse Croissant

Kopi Ci Cream Puff

Lemongrass Meringue Tart

Milo Cream Puff

Orh Nee Cream Puff

Pandan Buttercream Choux (Cream Puff)

Pulut Hitam Tart

Beverage

Fruit Punch

Barley Cordial

Traditional "Kopi C"

Traditional "Teh C"

Pink Guava Cordial

Nestle Lemonade

NESTEA Iced Lemon Tea

Premium Tea Menu

MENU A - 8 Courses | Min 55 Pax | \$9.30/pax (\$10.14 w GST) (7 Dishes + I Beverage)

MENU B - 9 Courses | Min 50 Pax | \$10.30/pax (\$11.23 w GST) (8 Dishes + I Beverage)

Please choose any item of your choice (Inclusive of I beverage)

Classic Savoury Dishes

Main Course (Limited to I)

"Nam Pla" Seafood White Bee Hoon

Wok-Fried Chye Poh Kway Teow

Nonya Fried Mee Siam J

Mamak-Indonesian Mie Goreng J W

Savoury Finger Food

Breaded Ebi Tempura

Fried Saito Fishball

Vegetable Spring Roll W

Breaded Crab Claw

Cheese Tofu

Chicken Floss Mayonnaise Sandwich with Crispy Shallots Sandwich

Chilli Tuna Mayonnaise with Celery and Coriander Sandwich

Curried Egg Mayonnaise Sandwich

Deep Fried Chicken Siew Mai

Honey Shrimp Wanton

Japanese Seafood Croquette

Kaya & Cheese Sandwich

Mini Curry Puff W

Potato Samosa 🚧

Rocky Shrimp Ball

Sambal Fishball

Sardine Puff

Seafood Gyoza

Seafood Money Bag

Thai Fish Cake

Premium Finger Food

Otah Pizza Satay Pizza

Vegetarian Black Bee Hoon with Crispy Beancurd Skin W

Honey-Soy Baked Chicken Drumlet Kunyit-Ginger Fried Chicken Drumlet

Classic Asian Confectioneries

Baked Tapioca Kueh W

Japanese Mochi 🚧

Chicken Yakitori

Ang Ku Kueh W

Kueh Lapis (9-Layer Kueh)

Mini Egg Tart

Dim Sum

Deep Fried Sesame Ball 🚧

Steamed Red Bean Bun W

Steamed Lotus Bun W

Steamed Chui Kueh w/Chye Poh W

Steamed Crystal Dumpling W

Steamed Yam Cake W

Steamed Chee Cheong Fun W

Steamed Shrimp Har Kow

Steamed Chicken Siew Mai

Steamed Soon Kueh W

Traditional Asian Desserts

Almond Longan

Bubur Hitam

Bubur Terigu

Burbur Cha Cha - Hot

Cheng Teng - Cold

Cheng Teng - Hot

Honey Sea Coconut

Tau Suan with You Tiao

Tropical Fresh Fruit Platter

Cake & Muffins

"Teh Halia" Cupcake

Bandung Lychee Tray Cake

Jemput Pisang Muffin

Kopi Gu You Cake

Limau Nipis Butter Cake

Ondeh Cake

Orh Nee Cheesecake

Pandan Gula Melaka Muffin

Pandan Scones with Gula Melaka

Pulut Hitam Cheesecake

Pastries & Tarts

"Teh Tarik" Éclair

Bubur Cha Cha Panna Cotta

Chendol Panna Cotta

Coconut Meringue Tart

Coconut Rice Pudding with Lemongrass Curd

Kaya Éclair

Kaya Mousse Croissant

Kopi Ci Cream Puff

Lemongrass Meringue Tart

Milo Cream Puff

Orh Nee Cream Puff

Pandan Buttercream Choux (Cream Puff)

Pulut Hitam Tart

Beverage

Traditional "Kopi C"

Traditional "Teh C"

Pink Guava Cordial

Nestle Lemonade

NESTEA Iced Lemon Tea

Hong Kong Style Hot Yuan Yang

Executive Tea Menu

MENU A - 10 Courses | Min 40 Pax | \$12.30/pax (\$13.41 w GST) (9 Dishes + I Beverage)

MENU B - 11 Courses | Min 30 Pax | \$13.30/pax (\$14.50 w GST) (10 Dishes + I Beverage)

Please choose any item of your choice (Inclusive of I beverage)

Main Course (Limited to I)

"Nam Pla" Seafood White Bee Hoon Wok-Fried Chye Poh Kway Teow Nonya Fried Mee Siam 🥒 🥡 Mamak-Indonesian Mie Goreng J W Vegetarian Black Bee Hoon with Crispy Beancurd Skin W

Savoury Finger Food

Breaded Ebi Tempura Fried Saito Fishball Vegetable Spring Roll W Breaded Crab Claw Cheese Tofu Chicken Floss Mayonnaise with Crispy Shallots Sandwich Chilli Tuna Mayonnaise with Celery and Coriander Sandwich

Curried Egg Mayonnaise Sandwich Deep Fried Chicken Siew Mai Honey Shrimp Wanton Japanese Seafood Croquette

Kaya & Cheese Sandwich

Mini Curry Puff W Potato Samosa W Rocky Shrimp Ball

Sambal Fishball

Sardine Puff

Seafood Gyoza

Seafood Money Bag

Thai Fish Cake

Premium Finger Food

Chicken Rendang Puff Hoisin Smoked Duck Pizza Otah Pizza Satay Pizza

Classic Savoury Dishes

Chicken Yakitori Honey-Soy Baked Chicken Drumlet Kunyit-Ginger Fried Chicken Drumlet Pan Fried Carrot Cake with Egg - Black Pan Fried Carrot Cake with Egg - White

Classic Asian Confectioneries

Baked Tapioca Kueh 🚧 Japanese Mochi Ang Ku Kueh W Kueh Lapis (9-Layer Kueh) Mini Egg Tart

Steamed Red Bean Bun W

Dim Sum

Steamed Lotus Bun Steamed Chui Kueh w/Chye Poh Steamed Crystal Dumpling W Steamed Yam Cake Steamed Chee Cheong Fun Steamed Shrimp Har Kow Steamed Chicken Siew Mai Steamed Soon Kueh W

Traditional Asian Desserts

Almond Longan Bubur Hitam Bubur Terigu Burbur Cha Cha - Hot Cheng Teng - Cold Cheng Teng - Hot Honey Sea Coconut Tau Suan with You Tiao Tropical Fresh Fruit Platter

Cake & Muffins

"Teh Halia" Cupcake Bandung Lychee Tray Cake Jemput Pisang Muffin Kopi Gu You Cake Limau Nipis Butter Cake Ondeh Cake Orh Nee Cheesecake Pandan Gula Melaka Muffin Pandan Scones with Gula Melaka Pulut Hitam Cheesecake

Pastries & Tarts

"Teh Tarik" Éclair Bubur Cha Cha Panna Cotta Chendol Panna Cotta Coconut Meringue Tart Coconut Rice Pudding with Lemongrass Curd Kaya Éclair Kaya Mousse Croissant Kopi Ci Cream Puff Lemongrass Meringue Tart Milo Cream Puff Orh Nee Cream Puff Pandan Buttercream Choux (Cream Puff) Pulut Hitam Tart Thai Iced "Tea"-ramisu

Beverage

Traditional "Kopi C" Traditional "Teh C" Pink Guava Cordial Nestle Lemonade NESTEA Iced Lemon Tea NESTEA Peach Iced Tea **NESTEA Green Tea** Hong Kong Style Hot Yuan Yang Nestle Cucumber Lemonade



- Images are for illustration purpose only.
- A complete Tea Reception setup with tables, skirting, and warmers. A full set of disposable wares, serviettes, trash bins, and bags will be provided.
- Transport charge of \$90 (before GST) applies if the total food bill is below \$1500 (before GST). Additional surcharge applies for deliveries made to CBD, Sentosa Island denoted by the first 2 digits of the postal code: 01, 03, 04, 05, 06, 07, 08, 17, 18, 19, 22 & 23. Additional \$100 surcharge applies to Jurong Island with minimum order of \$1000.
- A surcharge of \$80 applies for delivery between 6:30 7:30am, with minimum order of \$500.
 Subjected to availability.
- For venues without a direct lift, a surcharge of \$80 per level applies. Deliveries without a direct lift are limited to a maximum of level 3.
- Food is best consumed within 2 hours upon arrival, in line with SFA's stipulated timeline.
- Vegetarian & non-spicy options are available upon request.