

Outdoor Catering - High Tea / Cocktail Packages

CANTONESE DIM SUM

\$25 per person - Selection of 12 items (minimum 50 persons)

\$28 per person - Selection of 14 items (minimum 50 persons)

\$30 per person - Selection of 16 items (minimum 50 persons)

* subject to service charge and applicable GST

* catering charges apply

Steamed 蒸笼点心

- 1) Minced Pork with Fragrant Mushrooms 北菇蒸烧卖
- 2) Turnip Cake with Chinese Sausage 腊味萝卜糕
- 3) Yam Cake with Five Spices 芋头糕
- 4) Red Bean Buns with Salted Egg 红豆咸蛋包
- 5) Lotus Seed Buns with Salted Egg 莲蓉红豆包
- 6) Sesame Buns 芝麻包
- 7) Prawns with Vegetable Dumpling 虾菜包
- 8) Prawn Dumpling (Har Gao) 虾角
- 9) Pork Dumpling with Crab Roe and Mushrooms (Siew Mai) 蟹黄烧卖
- 10) Braised Chicken Claws 蒸凤爪
- 11) Pork Ribs with Black Bean Sauce 豉汁蒸排骨
- 12) Sliced Squid with Curry Sauce 加哩鲜鱿鱼
- 13) Sliced Fish with Egg Plant 蒸鱼茄子
- 14) Barbecued Pork Buns 叉烧包
- 15) Beancurd Skin Rolls with Oyster Sauce 蚝皇腐皮卷
- 16) Seaweed with Glutinous Rice Rolls 紫菜糯米卷
- 17) Vegetarian Teochew Dumpling 斋潮州饺子
- 18) Rice Flour Roll with Prawns 鲜虾肠粉
- 19) Rice Flour Roll with BBQ Pork 叉烧肠粉
- 20) Steamed Seafood Dumpling with Asparagus 蒸海鲜芦笋角
- 21) Steamed Scallop Dumplings with Cabbage 小棠带子饺子
- 22) Steamed Chive Dumplings with Shrimps 鲜蝦韭菜

Baked & Deep Fried 煎炸点心

- 23) Pan Fried Turnip Cake with Chinese Sausage 香煎萝卜糕
- 24) Pan Fried Water Chestnut 香煎马蹄糕
- 25) Deep Fried Spring Roll 蔬菜炸春卷
- 26) Yam with Diced Chicken 芋角
- 27) Deep Fried Sesame Balls 煎堆
- 28) Baked Flaky Pastries with Barbequed Pork 蜜汁叉烧酥
- 29) Deep Fried Beancurd Skin Roll with Prawns 鲜虾腐皮卷
- 30) Deep Fried Wafer Roll with Prawns & Mango 鲜虾芒果卷
- 31) Pan Fried Pork & Cabbage Pot Stickers 锅贴
- 32) Baked Mini Egg Tarts 蛋挞
- 33) Deep Fried Prawn Dumpling served with Mayonnaise 沙律明虾角
- 34) Deep Fried Wantan with Sweet & Sour 酸甜虾角
- 35) Deep Fried Banana with Mashed Bean Paste
- 36) Deep Fried Banana Rolls with Shrimps 香蝦炸蝦筒

Rice Noodles & Congee 面 / 粥

- 37) Stewed Ee Fu Noodles 伊面
- 38) Fried Rice with Seafood 海鲜炒饭
- 39) Congee with Lean Pork and Century Eggs 皮蛋瘦肉粥
- 40) Fried Vermicelli in Vietnamese Style 越式炒米粉
- 41) Hong Kong Fried Noodles 香港炒面
- 42) Lotus Leaf Rice with Chicken and Fragrant Mushrooms 荷叶饭
- 43) Mee Goreng

Desserts 甜品

- 44) Sweetened Red Bean with Lotus Seeds 莲子红豆沙
- 45) Double Boiled with Hashima with Red Dates and Cassia Flower Syrup
- 46) Mashed Yam with Ginko Nuts and Pumpkin 金瓜白果芋泥
- 47) Double Boiled Papaya with Fungus and Almond 白木耳杏仁炖木瓜
- 48) Chilled Chng Tng 清汤
- 49) Chilled Jelly with Lime 柠檬冻
- 50) Chilled Sea Coconut with Lemon 海底椰
- 51) Chilled Mango with Sago Cream 芒果西米露
- 52) Mango Pudding 芒果布丁
- 53) Herbal Jelly 龟苓糕
- 54) Double Boiled Papaya with Almond Seeds and Fungus
- 55) Chilled Soursop Pudding 番刺榴莲布丁
- 56) Chilled Herbal Jelly 龟苓

Vegetarian Selection 斋菜

- 57) Steamed White Dumpling 蒸白角
- 58) Chaozhou Steamed Rice Roll 潮周饭卷
- 59) Siew Mai 烧卖
- 60) Steamed Vegetable Rice Roll 蒸菜饭卷
- 61) Char Siu Bao 叉烧包
- 62) Pan Fried Turnip Cake 香煎萝卜糕
- 63) Yam Croquette 芋角
- 64) Spring Rolls 春卷
- 65) Char Siew So 叉烧酥
- 66) Hum Siu Kok 咸水角
- 67) Vegetable Bao 菜包
- 68) Flaky Pastry with Red Bean Paste 脆皮叉烧酥
- 69) Lao Bo Pin 老婆饼
- 70) Sesame Puff Pastry 芝麻饼
- 71) Banana Custard Roll 香蕉奶皇卷
- 72) Glutinous Rice Cake with Sesame Cream
- 73) Red Bean Roll 红豆卷
- 74) Steamed Lotus Buns 蒸莲蓉包