



||| DREW'S
CATERING & EVENTS

CHINESE NEW YEAR MENU 2018
BUFFET OR FAMILY STYLE

Set menu 1: \$45/pp

*Minimum 15 guests

CHINESE HORS-D'OEUVRES

Marinated Cucumber, Japanese Seaweed Salad with Smoked Salmon and Steamed Chicken "Ban Ban Ji"

Vegetarian Spring Roll with Soy Miso Mustard

HOT ITEMS

Stir Fried Beef, Scallion and Broccoli in Oyster Sauce with Infused Sesame Oil

Steamed Ling Cod with Soy, Chili and Coriander Oil

Stir Fry Vegetables

Hong Kong Style Fried Rice

DESSERT

Coconut Red Bean Pudding

前菜

棒棒鸡配烟三文鱼沙拉

素春卷（秘制味噌酱）

主菜

百加利炒牛肉

蒸鳕鱼配辣葱油

炒时菜

特色炒饭

甜品

椰汁红豆糕



Set menu 2: \$110/pp

*Minimum 15 guests

CHINESE HORS-D'OEUVRES

Marinated Cucumber, Jelly Fish, BBQ Pork, Japanese Seaweed Salad,
Fruit and Prawn Salad

HOT APPETIZERS

Fresh Abalone in oyster chili sauce on sautéed romaine hearts

Crab, Egg and Corn Soup with Fresh Coriander

Pan Fried Vegetable Gyoza Dumplings with Soy and Red Vinegar

HOT ITEMS

Stir Fried Chicken with Paprika in House Made Sweet and
Balsamic Sour Sauce

Wok Fried Tender Pork Belly and Egg Plant in Chinese Chili

Hoisin Miso Sauce

Cod Kara Age with Wok Fried Vegetables

Classic Fried Rice

DESSERT

Mango Pudding

前菜

杂果鲜虾沙拉拼盘 配
凉拌黄瓜,海蜇,叉烧

鲜青鲍伴辣鲍汁

蟹肉玉米羹

煎素菜饺子

主菜

辣香鸡

五花肉炒茄子

日本特色炸鳕鱼

特色炒饭

甜品

自制芒果布丁

