

饭/ 面 Rice/ Noodle

1	Fried Rice 素香炒饭	
2	Olive Fried Rice 榄菜炒饭	
3	Pineapple Fried Rice 黄梨炒饭	
4	Mushroom Fried Rice 香菇炒饭	
5	Sambal Fried Rice 渗峇炒饭	
6	Fried Noodles 港式炒面	
7	Fried Bee Hoon 港式米粉	
8	Tom Yam Bee Hoon 东炎米粉	
9	Fried Flat Noodle 港式河粉	
10	Mee Tah Mah 银针粉	

豆付 Tofu

11	Bean Curd with Black Fungus 姜丝木耳豆包	
12	Beancurd w/ Sweet & Sour Sauce 酸甜豆包	
13	Braised Tofu 红烧豆付	
14	Tofu with Special Sauce 贵妃豆付	
15	Tofu with Szechuan Spicy Sauce 麻婆豆付	
16	Steamed Tofu with Olive 榄菜豆付	
17	“Kong Po” Style Tofu 宫保豆付	
18	Tofu w/ Minced Soya & Minced Mushroom 香菇肉碎豆付	

咖喱 Curry

19	Curry Vegetable 咖喱杂菜	
20	Vegetarian Chicken Curry 咖喱香酥鸡	
21	Vegetarian Mutton Curry 咖喱素羊肉	
22	Vegetarian Curry Fish 咖喱鱼片	

素肉 Mock Meat

23	Pomfret in Thai Sauce 泰式黑昌	
24	Pomfret in Nonya Sauce 娘惹素游	
25	“Teo Chew” Style Steamed Pomfret 潮州蒸鱼	
26	Assam Mock Fish 亚渗仙斑	
27	Sweet & Sour Fish 糖醋仙斑	
28	Soya Fish with Special Sauce 酱爆仙斑	
29	Sweet & Sour Dice Chicken 酸甜鸡丁	

30	Sesame Oil Dice Chicken 麻油鸡丁	
31	“kung Po” Style Veg. Chicken 宫保鸡丁	
32	Mock Lemon Dice Chicken 柠檬素鸡丁	
33	Dice Chicken with Special Sauce 奶辣鸡丁	
34	Dice Chicken w/ Black Pepper Sauce 黑椒鸡丁	
35	Dong Po Meat 东坡肉	
36	Layer Meat with Honey Sauce 蜜汁三层肉	
37	Spare Ribs with Marmite Sauce 妈蜜排骨	
38	Soya Slices w/ Black Pepper Sauce 黑椒香片	
39	Veg Kidney with Sesame Sauce 麻油腰花	
40	“Kung Po” Style Kidney 宫保腰花	
41	Sweet & Sour Pork 咕嚕素片	
42	Prawn with Salad Sauce 沙律小虾	
43	Cereal Prawn 麦片虾	

蔬菜 / 菇类 Vegetables & Mushrooms

44	Black Mushroom with Seasonal Vegetable 香菇时蔬	
45	Bailing Mushroom with Spinach 百灵菇菠菜	
46	Luo Han Greens 罗汉斋	
47	Veg. Abalone w Seasonal Vegetables 鲍鱼时蔬	
48	Mixed Mushroom with Seasonal Vegetables 三菇时蔬	
49	Stir Fried Pumpkin 清炒金瓜	
50	Mixed Beans with Sambal Sauce 四大天王	
51	Runner Beans with Radish 菜圃四季豆	
52	Runner Bean with Spicy Sauce 干扁四季豆	
53	Shredded Cabbage 手撕包菜	
54	Cauliflower with Soy Sauce 豉油椰菜花	
55	Sweet & Sour Oyster Mushroom 酸甜鲍鱼菇	
56	Oyster Mushroom w/ Salt & Spices 椒盐鲍鱼菇	
57	Oyster Mushroom with Cereal 麦香脆片	
58	“Kung Po” Style Monkey Head Mushroom 宫保猴头菇	

炸类 Deep Fried

59	Satay 沙爹	
60	Fried Pumpkin with Cereal 麦片金瓜	

61	Goreng Pisang 炸香蕉	
62	Crispy Spring Roll 小春卷	
63	Mini Curry Puff 咖喱卜	
64	Fried Yam Cake 芋头糕	
65	Fried Yam Roll 五香卷	
66	Nugget 炸鸡块	
67	Samosa 三角付	
68	Fried Drumstick 炸凤腿	
69	Jade Roll 翡翠卷	
70	Fried Mantou 炸馒头	
71	Fried Cauliflower 炸椰菜花	

点心 Dim Sum

72	Steamed Vegetable Pau 菜包	
73	Steamed Char Siew Pau 叉烧包	
74	Steamed Curry Potato Pau 咖喱包	
75	Steamed Mushroom Pau 香菇包	
76	Steamed Mini Pandan Lotus Pau 莲蓉包	
77	Steamed Red Bean Pau 豆沙包	

甜品 Dessert

78	Longan with Sea Coconut 龙眼海底椰	
79	Chilled Grass Jelly with Longan	
80	Almond Tofu with longan 龙眼豆付	
81	Barley with Bean curd Skin 付竹玉米糖水	
82	Red Bean Soup 红豆糖水	
83	Green Bean Soup 绿豆糖水	
84	White Fungus with Red Dates 银耳红枣糖水	
85	Cheng Tng 清汤 (热/冷)	
86	Fruit Punch 杂果汁	
87	Lemon Barley 柠檬薏米水	
88	Roselle Tea 洛神花茶	

亚洲美食 Add-on Asian Delight

89	Laksa 叻沙 +3.00	
90	Veg. Fish Soup with Bee Hoon 芋片米粉 +3.00	

选择 7 样菜
CHOOSE 7 ITEMS FROM MENU

\$16+/person (min 30pax)

加菜 Additional items: \$2+ per dish/pax

运送费 \$50+ Delivery Charge **\$50+**
超过\$1000+免运费 FREE for >\$1000+

价钱外加 GST
Prices are subject to GST

配套包括 Inclusive of:
完整布局, 包括桌子桌布
Complete buffet layout w/ tables & Skirting
食物将装送在食物加热器内
Food served in food warmer
一次性餐具, 纸巾, 垃圾袋
Disposable cutlery, napkin & trash bag
一次性杯子 (若有饮料)
Disposable cups
(if drinks were ordered)

运送资料
Delivery Information

No of Guests:

Delivery Date:

Address:

Arrival Time:

Meal Time:

Contact:



VEGETARIAN CATERING MENU
FUNERAL SERVICE

12 Queens Street
Hotel Royal @ Queens
02-03 Singapore 188553

Tel: 6238 5085

Email: enquiry@supremevege@gmail.com

注意事项 Please note:

- 建议在3小时之内用餐 Food is best consumed within 3 hours (NEA guideline)
- 所有的装备和餐具将以出租的形式借给顾客。任何损坏或烧坏的装备将有顾客承担。All our utensils, table cloth & skirting are on loan to you. Any damaged or burnt skirting will be charged to the customers.