

**TOTT STORE**

896 Dunearn Road, Sime Darby Center, Unit #01-01A, Singapore 589472

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UEN.: 53168131M | GST Reg.: M2-0059637-4

**COOK . BAKE . HOST**

## **BUFFET MENU**

### **9 COURSE: \$16.90++ per pax (minimum 30 pax)**

Choose 1 from each category:

**Rice**

- Fried Rice With Salted Fish
- Thai Pineapple Rice

**Noodles**

- Egg Noodles With Chinese Cabbage And Shrimps
- Spicy Sambal Bee Hoon Top With Crispy Anchovies
- Bee Hoon Vegetarian Delight

**Savouries**

- Homemade Cocktail Spring Roll
- Breaded Scallop Served With Tartar Sauce
- Crispy Chicken Ngoh Hiang With Water Chestnut Stuffing
- Potato And Corn Croquettes

**Fresh Seafood**

- Fillet of Fish serve with Sweet & Sour Dipping Sauce
- Ikan Goreng Chilli (Fish Fillet served with Belachan Chilli)
- Pacific Dory Fillet served with Tartare Sauce

**Meat**

- Beef Rendang
- Stir Fried Beef In Black Pepper Sauce

**Vegetables**

- Loh Han Vegetables
- Siew Pak Choy With Mushroom Slices Flavored With Oyster Sauce
- Pan Fried Tofu Topped With Tomato Base Flavor With Spicy Seafood Sauce
- Golden Bean Curd Served With Thai Chili Sauce
- Stir Fried Kang Kong With Sambal Shrimps Chili

**Poultry**

- Chicken Curry Flavored With Lemon Grass
- Braised Chicken In Soya Sauce And Roasted Ginger
- Thai Style Pandan Leaf Chicken
- Deep Fried Winglets Flavored With Curry Spices
- Sichuan Kong Pow Chicken Cubes

**Desserts**

- Cocktail Almond Jelly
- Assorted Nonya Kueh
- Tropical Fruit Platter
- Assortment Of Mini Fresh Fruit Tartlets
- Grass Jelly With Lemon Honey And Sea Coconut

**Beverages**

- Rose Cordial
- Orange Squash
- Water chestnut Drink

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**COOK . BAKE . HOST****10 COURSE: \$19.90++ per pax (minimum 30 pax)**

Choose 1 from each category and 2 from Dessert:

**Rice**

- Yang Chow Fried Rice
- Nasi Kuning
- Thai Style Black Olive Fried Rice

**Noodles**

- Bee Hoon Flavored With Chinese Cabbage And Fresh Seafood
- Char Hokkien Prawn Mee Served With Anchovies Sambal And Lime
- Seafood Mee Goreng
- Glass Noodles With Shredded Chicken, Mushrooms And Chives

**Fresh Seafood**

- Squid With Sambal Chili On Banana Leaf
- Ikan Assam Curry Pedas
- Fillet Of Fish Served With Thai Sweet Chili Dipping Sauce
- Golden Fish Fillet Served With Pineapple And Plum Sauce

**Savouries**

- Stuffed Tau Pok With Minced Chicken And Black Fungus Served With Sweet Sauce
- Golden Fried Shrimp Balls With Breadcrumbs
- Deep Fried Special Bean Curd Served With Mayonnaise

**Meat**

- Beef Rendang Istimewa
- Home Style Spicy Beef Slices

**Vegetables**

- Yong Tau Foo Served With Light Curry Sauce
- Stir Fried Cauliflower And Broccoli With Fresh Shrimps
- Baby Kai Lan With Shitake Mushrooms And Fresh Young Corn Slices In Garlic Sauce
- Sayur Lodeh With Quail Eggs (Curry Mix Vegetables)
- Simmer Angled Luffa With Prawn Balls

**Poultry**

- Chicken Curry Flavored With Lemon Grass
- Deep-Fried Chicken Marinated in Shrimp Paste Sauce
- Wok Roasted Chicken Flavoured with Assam and Toasted Almonds
- Stir-fried Chicken with Coriander Spices
- Steamed Chicken with Salty Fish

**Desserts**

- Longan Almond Jelly
- Tau Suan Served With Fritters
- Tropical Fresh Fruit Platter
- Assortment Of Mini Fresh Fruit Tartlets
- Japanese Konnyaku Jelly

**Beverages**

- Lime Juice
- Orange Squash
- Water Chestnut Drink