



THE
BLUE GINGER
RESTAURANT



BUFFET MENU A

Min 100pax

Appetizers

Nonya Archar

Ngo Heong

Minced pork and prawns seasoned with five-spice powder

Kueh Pie Tee

Shredded bamboo shoots and turnips garnished with shrimps in pie tee cups

Duck Salad

Tossed with tangy plum sauce

Main Dishes

Chap Chye Masak Titek

A typical mixed vegetable dish prepared in a tasty prawn stock

Sambal Terong

Deep fried eggplant topped with a piquant chilli paste

Ikan Masak Assam Gulai

Fish fillets simmered in spicy tamarind gravy flavored with lemongrass

Beef Rendang

Beef cubes prepared in rich coconut milk spiced with ginger, lemongrass, lime leaves and a dash of curry powder

Babi Pong Tay

Stewed pork shoulder with preserved bean paste flavored with cinnamon bark

Ayam Buah Keluak

Braised chicken with galangal and lemongrass, cooked with Indonesian black nuts

Served with steamed rice, sambal belachan

Desserts

Pulut Hitam with Bananas

Nonya Kuehs

Sago Gula Melaka

\$35+ per pax



THE
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RESTAURANT



BUFFET MENU B

Min 100pax

Appetizers

Nonya Archar

Nonya Duck Salad

Shreds of smoked duck tossed with tangy plum sauce on a bed of greens

Nonya Rolls

Chicken, yam and vermicelli rolls served with an asian dip

Kueh Pie Tee

Shredded bamboo shoots and turnips garnished with shrimps in pie tee cups

Main Dishes

Udang Kuah Pedas Nanas

Tiger prawns gently cooked in tasty pineapple gravy

Snapper Curry

Snapper fillets in a traditional homestyle curry

Ayam Panggang Blue Ginger

Boneless chicken flavoured with coconut milk rich in exotic spices and grilled to perfection

Beef Rendang

Beef cubes prepared in rich coconut milk spiced with ginger, lemongrass, lime leaves and a dash of curry powder

Sambal Terong

Deep fried eggplant topped with a piquant chilli paste

Served with steamed rice, sambal belachan and pickles

Desserts

Nonya Kuehs, Burbur Chacha Fruit Platter

\$35+ per pax