### MENU A

TABLE OF 10 PEOPLE @ RM550.00+6% SST

\*\*Prices are in Ringgit Malaysia (RM), subject to a 6% Sales & Service Tax

**CHICKEN** 

Choice of one

Claypot curry chicken with potatoes

Or

Penang style fried chicken with homemade shrimp paste

PRAWNS

Penang style fried Assam King prawns

\*\*\*\*

FISH

Fried whole Seabass with special aromatic Nyonya sauce

\*\*\*\*

VEGETABLES

Penang Nyonya style 'Jiu Hu Char'

(Stir-fried jicama with carrots, savoy cabbage, shredded dried cuttlefish & superior shitake mushrooms)

\*\*\*\*

LOH BAK & POH PIAH

Penang style fried chicken rolls scented with fragrant five spices & wrapped in bean curd skin Deep fried crispy mixed vegetable spring rolls

\*\*\*

FRESH FARM CHICKEN EGGS

Crispy & golden-brown egg omelet

\*\*\*\*\*

SOUP

Fresh coconut chicken soup with red dates

\*\*\*\*

DESSERT

BEE KOH MOY

Creamy sticky black rice porridge with coconut cream

### MENU B

TABLE OF 8 PEOPLE @ RM460.00+6% SST

\*\*Prices are in Ringgit Malaysia (RM), subject to a 6% Sales & Service Tax

**CHICKEN** 

Choice of one

Claypot curry chicken with potatoes

Ŋ,

Penang style fried chicken with homemade shrimp paste

\*\*\*\*

PRAWNS

Penang style fried Assam King prawns

\*\*\*\*

FISH

Fried whole Seabass with special aromatic Nyonya sauce

\*\*\*\*

**VEGETABLES** 

Penang Nyonya style 'Jiu Hu Char'

(Stir-fried jicama with carrots, savoy cabbage, shredded dried cuttlefish & superior shitake mushrooms)

\*\*\*\*

LOH BAK & POH PIAH

Penang style fried chicken rolls scented with fragrant five spices & wrapped in bean curd skin Deep fried crispy mixed vegetable spring rolls

\*\*\*

FRESH FARM CHICKEN EGGS

Crispy & golden-brown egg omelet

\*\*\*\*\*

SOUP

Fresh coconut chicken soup with red dates

\*\*\*\*

DESSERT

BEE KOH MOY

Creamy sticky black rice porridge with coconut cream

### MENU C

TABLE OF 6 PEOPLE @ RM350.00+6% SST

\*\*Prices are in Ringgit Malaysia (RM), subject to a 6% Sales & Service Tax

**CHICKEN** 

Choice of one

Claypot curry chicken with potatoes

Nr

Penang style fried chicken with homemade shrimp paste

\*\*\*\*

PRAWNS

Penang style fried Assam King prawns

\*\*\*\*

FISH

Fried whole Seabass with special aromatic Nyonya sauce

\*\*\*\*

VEGETABLES

Penang Nyonya style 'Jiu Hu Char'

(Stir-fried jicama with carrots, savoy cabbage, shredded dried cuttlefish & superior shitake mushrooms)

\*\*\*\*

LOH BAK & POH PIAH

Penang style fried chicken rolls scented with fragrant five spices & wrapped in bean curd skin Deep fried crispy mixed vegetable spring rolls

\*\*\*\*

FRESH FARM CHICKEN EGGS

Crispy & golden-brown egg omelet

\*\*\*\*

**SOUP** 

Fresh coconut chicken soup with red dates

\*\*\*\*\*

DESSERT

BEE KOH MOY

Creamy sticky black rice porridge with coconut cream

### MENU D

TABLE OF 4 PEOPLE @ RM138.00+6% SST

\*\*Prices are in Ringgit Malaysia (RM), subject to a 6% Sales & Service Tax

**CHICKEN** 

Choice of one

Claypot curry chicken with potatoes

Nr

Penang style fried chicken with homemade shrimp paste

\*\*\*\*

**SEAFOOD** 

Choice of one

Penang style fried Assam King prawns

0r

Seabass with Nyonya Sauce

\*\*\*\*

### **VEGETABLES**

Penang Nyonya style 'Jiu Hu Char'

(Stir-fried jicama with carrots, savoy cabbage, shredded dried cuttlefish & superior shitake mushrooms)

\*\*\*\*

### FRESH FARM CHICKEN EGGS

Crispy & golden-brown egg omelet

\*\*\*\*\*

### DESSERT

### BEE KOH MOY

Creamy sticky black rice porridge with coconut cream