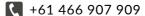


Best food for all occasions.

Striving to provide you the greatest and most extraordinary experience, TP Catering focuses in serving outstanding food and service for your needs. Specialising in the menu of Asian banquets for weddings and joyous occasions, we are determined to serve our distinctive flavour catered to your requests. With experience rooted in the restaurant industry, TP Catering is committed to provide you and your function with long-lasting memories with our passion filled food.







# thuan phat catering

### ENTREE

Emperor's abalone soup Seafood soup Shark fin & Live crab soup Fish maw soup with fresh crab meat Peking duck Westlake oysters Scallop with mushroom sauce Special crab claw Roast Pigeon Quail in Spicy Salt Phoenix prawn tails Almond prawns

### MAIN

Fresh Coral trout in soya sauce steamed or fried Fresh Barramundi in soya sauce steamed or fried Roast duck with plum sauce Singapore King Prawns Roast duck with black pepper sauce Prawns stuffed in shitake mushroom Rice steamed in lotus leaf Duck X.O fried rice Fresh crab meat fried rice

### DESSERT

Fresh fruit platter Chocolate mousse Pana cotta with mixed berries Mango pudding



### the traditional

A classic banquet designed to showcase our symbolic dishes at Thuan Phat, a simple but fine selection of curated dishes that emphasises our spin on classic dishes

### **ENTREE**

Shark Fin & Live Crab Soup Quail in Spicy Salt Special crab claw

### MAIN

Half lobster X.O sauce with noodles
Barramundi in soya sauce- steamed or fried
Rice steamed in lotus leaf
Roast duck with plum sauce

### **DESSERT**

Fresh fruit platter

### sample menu



### the fusion

Featuring a few Thuan Phat's favourites alongside a feast of brand new creations, there's no better way to celebrate

### ENTREE

Seafood soup Peking duck Phoenix prawn tails

### MAIN

Half lobster X.O sauces with noodles/ glass noodles Coral trout in soya sauce – steamed or fried Shredded duck X.O fried rice Roast duck with pepper sauce

### **DESSERT**

Chocolate Mousse

# the imperial

A selection of dishes boasting in excellence featuring magnificent flavours to compliment your wonderous night.

### **ENTREE**

Emperor's abalone soup Almond prawns Westlake oysters

### MAIN

Half lobster X.O sauces with noodles/ glass noodles
Coral trout in soya sauce - steamed or fried
Dried scallop fried rice
Singapore king prawns

### **DESSERT**

Pana Cotta with Mixed Berries



## the spectacular

Take your taste buds to an immersive experience with our elevated selection of dishes that will leave you in awe of its delightful twist

### ENTREE

Fish maw soup with fresh crab meat Scallop with mushroom sauce Roast pigeon

### MAIN

Half lobster X.O sauces with noodles/ glass noodles

Coral trout in soya sauce - steamed or fried

Fresh crab meat fried rice

Prawns stuffed in mushroom

### **DESSERT**

Mango Pudding



### the carayses

Enticing and delightful appetiser's for your guest before the event begins

Steamed prawn dumplings
Steamed pork dumplings
Spring rolls
Fish cakes
Fried wontons

### the beverage

Unlimited beverages to quench your thirst throughout the event

### **DE BORTOLI**

De Bortoli Vivi Cabernet Sauvignon De Bortoli Willowglen Semillon Sauvignon Blanc

### BEERS

Crown Heineken Corona

### NON-ALCOHOLIC

Orange Juice Coke Fanta Lemon Squash