

锦珍户外自由餐

GIM TIM OUTDOOR BUFFET

ORDER FORM

Name 姓名 : _____ Mobile No 联络 : _____

Event Date 送货日期 : _____ Event Time 送货时间 : 12pm/1pm/6pm/7pm

Event Type 活动主题 : _____ No. of Pax 人数 : _____

Event Address 活动地址 : _____

Remark 备注 : _____

How to order:

1. Whatsapp +6564597766 to check on date and time availability
2. Send your completed order form to +6564597766
3. Paynow to UEN no. 200405727W and screenshot for reference

Terms and Conditions :

*Full payment is required to confirm your order. *Delivery charge is applicable at \$70+ per location. *All buffet orders come with tables, skirting, food warmers, disposable wares, serviettes, and refuse bin bags. *Complimentary cordial drinks are provided. *Place your order at least 3 working days in advance. *Food is to be consumed within 3 hours of delivery. Tear down of buffet set-up will be done 3 hours after the time of delivery unless otherwise stated by us. *Delivery is unavailable to Jurong Island and Sentosa *For delivery to CBD areas, there will be an additional surcharge according to existing rate *All prices are subjected to prevailing GST. *Photos are for reference only. *Management reserves the right to amend the menu items due to seasonal availability and any terms and conditions without prior notice.



GIM TIM PTE LTD

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Visit www.gimtim.com.sg for more information

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锦珍户外自由餐

GIM TIM OUTDOOR BUFFET CATERING

Buffet price from
\$22.00+ per pax
www.gimtim.com.sg
Hotline : 6459 7766



经济自助餐

ECONOMY BUFFET

\$22.00+ (\$23.98 w/GST) per pax (minimum 35 pax)

各主菜组别中, 任选一道 Pick 1 From Each Main Course Category

MEAT

- 椰香咖喱鸡 Curry Chicken with Potatoes
- 日式鸡肉串 Chicken Skewers with Teriyaki Sauce
- 香辣烤鸡翼 Baked Spicy Chicken Wing

FISH

- 西柠炸鱼片 Sliced Fish with Lemon Sauce
- 糖醋炸鱼片 Sweet & Sour Fish Fillet
- 亚参鲜鱼片 Fish Assam Pedas

PRAWN

- 七味虾 Fried Prawn with Seven Spice Powder
- 川烧豉油虾 Sauteed Prawn with Dark Soya Sauce
- 麦香虾 Stir-Fried Butter Prawn with Oat Cereal

BEANCURD

- 金菇扒豆腐 Braised Bean Curd with Enoki Mushroom
- 酥炸自制豆腐 Deep-Fried Home Made Bean Curd
- 红烧海鲜豆腐 Braised Bean Curd with Seafood

SNACK

- 酥脆越南春卷 Crispy Vietnamese Spring Roll
- 乌达春卷 Otah Spring Roll
- 酥炸素春卷 Deep-Fried Vegetarian Spring Roll

VEGETABLE

- 竹笙罗汉菜 Stewed Mixed Vegetable
- 三菇扒时蔬 Braised Three Kinds of Mushroom with Green
- 海鲜西兰花 Stir-Fried Broccoli with Seafood

PORK

- 咖啡肉排 Pork Chop with Coffee Flavor
- 蜜汁排骨王 Baked Pork Ribs with Honey Sauce
- 南乳炸肉 Deep-Fried Pork Meat with Preserved Bean Curd

WOK-FRIED

- 福建炒面线 Fried Hokkien Thread Noodles
- 香港式炒面 Fried Hong Kong Noodles
- 银鱼仔炒饭 Fried Rice with Silver Fish

DESSERT

- 什果荔枝冻 Chilled Lychee with Mixed Fruit
- 雪耳热清汤 Hot Cheng Tng
- 冰花凉清汤 Chilled Cheng Tng

欢庆自助餐

JOYOUS GALA BUFFET

\$28.00+ (\$30.52 w/GST) per pax (minimum 30 pax)

各主菜组别中, 任选一道 Pick 1 From Each Main Course Category

APPETIZER

- 锦绣中西拼 (沙律鲜虾片, 生捞海螺片, 黑椒烟熏鸭片)
Assorted Cold Cut Combination
Salad Prawn with Mixed Fruits, Marinated Sliced Top Shell, Smoked Black Pepper Sliced Duck

SOUP

- 海皇鱼鳔羹 Fish Maw with Seafood Thick Soup
- 四川酸辣羹 Sichuan Hot & Sour Thick Soup
- 带子海鲜羹 Seafood and Scallop Thick Soup

FISH

- 三巴魔鬼鱼 Sambal Sting Ray in Banana Leaf
- 日式炸鱼扒 Deep-Fried Fish Fillet with Japanese Sauce
- 金针云耳班片 Steamed Fish Fillet w Enoki Mushroom & Fungus

SEAFOOD

- 麦香虾 Stir-Fried Butter Prawn with Oat Cereal
- 叁邑大葱鲜鱿 Fried Sambal Sotong with Onion
- 药材醉酒虾 Drunken Live Prawn

VEGETABLE

- 香鲍冬菇时蔬 Braised Jade Abalone & Mushroom with Green
- 极品酱西兰花带子 Sauteed Scallop & Broccoli with XO Sauce
- 咖喱杂菜 Curry Mixed Vegetable

MEAT

- 香辣炸鸡腿 Deep-Fried Hot & Spicy Drumlet
- 咖啡肉排 Pork Chop with Coffee Flavor
- 咖喱排骨 Curry Pork Ribs with Potatoes

SNACK

- 乌达油条 Otah Dough Fritter
- 酥炸虾枣 Deep-Fried Prawn Dumpling
- 乌达春卷 Otah Spring Roll

WOK-FRIED

- 香港式炒面 Fried Hong Kong Noodles
- 干烧伊府面 Fried Ee-Fu Noodle
- 马来式米粉 Fried Bee Hoon Goreng

SPECIAL

- 鸳鸯糙米饭 Fried White and Brown Rice
- 银鱼仔炒饭 Fried Rice with Silver Fish
- 泰式黄梨炒饭 Thai Style Pineapple Fried Rice

DESSERT

- 香叶黑糯米(热) Sweetened Black Glutinous Rice (Warm)
- 摩摩喳喳(热) Bo Bo Cha Cha (Warm)
- 绿豆西米露(热) Green Bean Paste with Sago (Warm)

丰收自助餐

GOLDEN HARVEST BUFFET

\$34.00+ (\$37.06 w/GST) per pax (minimum 25 pax)

各主菜组别中, 任选一道 Pick 1 From Each Main Course Category

APPETIZER

- 锦绣中西拼 (沙律鲜虾片, 生捞海螺片, 黑椒烟熏鸭片, 迷你八爪鱼)
Assorted Cold Cut Combination
Salad Prawn with Mixed Fruits, Marinated Sliced Top Shell, Smoked Black Pepper Sliced Duck, Mini Octopus

SOUP

- 滋补一品锅 Double-Boiled Chinese Herbal Soup with Seafood
- 红烧海味翅羹 Shark's Fin Thick Soup with Dried Seafood
- 虫草花竹笙鱼鳔汤 Db-Boiled Fish Maw & Cordyceps Flower Soup

SEAFOOD

- 金瓜奶香虾 Stir-Fried Prawn with Pumpkin Cream
- 辣椒炒虾 Stir-Fried Prawn with Chilli Crab Sauce
- 风味金香虾 Stir-Fried Prawn with Spicy Sauce

MIX

- 麦片鱼柳 Stir-Fried Butter Fish Fillet with Oat Cereal
- 芒果切片鸭 Crispy Roasted Duck with Sliced Mango
- 荔茸鲜带子 Deep-Fried Scallop Wrapped with Yam

VEGETABLE

- 北菇炒芥兰 Stir-Fried Kailan with Mushroom
- 香鲍海参时蔬 Braised Jade Abalone with Sea Cucumber
- 瑶柱金菇津白 Braised Chinese Cabbage with Shredded Conpoy

MEAT

- 咖喱羊肉 Mutton Curry
- 黑椒黑猪扒 Black Pepper Pork Chop
- 仁当小鸡腿 Rendang Chicken Drumlet

SNACK

- 酥炸虾枣 Deep-Fried Prawn Dumpling
- 香煎锅贴 Pan Fried Gyoza Dumpling
- 肉松软壳蟹 Baked Soft Shell Crab with Chicken Moss

DIM SUM

- 荔枝虾球 Lychee Prawn Ball
- 烧卖 Steamed Siew Mai
- 迷你笋粿 Mini Soon Kueh

SPECIAL

- 客家算盘子 Fried Hakka Abacus with Assortment
- 福建扣肉包 Hokkien Braised Pork Belly & Bun
- 虾米菇丝芋头饭 Yam Rice with Dried Shrimp & Mushroom

WOK-FRIED

- 葡萄干牛油炒饭 Fried Butter Rice with Black Raisin
- 蟹肉炒米粉 Fried Bee Hoon with Crab Meat
- 福建炒面线 Fried Hokkien Thread Noodles

DESSERT

- 迷你忌廉包 Mini Cream Puff
- 白果椰汁芋泥(热) Sweetened Yam Paste with Gingko Nuts