

Bento Sets

Price Per Person	Minimum no. of People
\$14.45	15

1. Bento Signature Set A

- Wok-Fried Rice with Anchovy Fish
- Signature Curry Chicken with Potatoes
- Exotic Lemon Sauce Dory Fillet
- Skewered Squid Prawn Ball with Tartar Dip
- Hong Kong Kai Lan with Mock Scallops and Wolfberry
- Watermelon and Dragon Fruit Slice

3. Hot Favourite Set A

- Fragrant Rice
- Hong Kong Style Roast Chicken
- Wasabi and Mayonnaise Prawn
- Breaded Fish Ring with Tartar Dip
- Sauteed Celery with Bell Peppers and Mushrooms
- Red Honeydew and Dragon Fruit Slice

5. Classic Set A

- Yong Chow Fried Rice
- Roast Chicken Chop with Bell Peppers in Lychee Sauce
- Assam Curry Dory Fillet
- Battered Soft Shell Crab with Fragrant Oat Cereal
- Seow Bai Chye with Black Mushrooms and Wolfberry
- Grapes and Honeydew Slice

7. Local Vegetarian Set A

- Vegetarian Bee Hoon
- Curry Mock Chicken with Potatoes
- Golden Mock Prawn
- Vegetarian Spring Roll with Sweet Sauce
- Hong Kong Chye Sim with Enoki Mushrooms
- Grapes and Orange Wedges

2. Bento Signature Set B

- Braised Ee Fu Noodles with Chives and Chinese Cabbage
- Herbal Chicken
- Sweet & Sour Dory Fillet
- Battered Prawn with Fragrant Oat Cereal
- Mixed Vegetables with Assorted Bell Peppers
- Bo Bo Cha Cha

4. Hot Favourite Set B

- Seafood Mee Goreng
- Honey Glazed Mid Wing
- Seared Dory Fillet with Fruity Grape Juice
- Torpedo Prawn with Tartar Dip
- Hong Kong Chye Sim with Honshimeiji Mushrooms & Wolfberry
- Chilled Honeydew Sago

6. Classic Set B

- Hong Kong Fried Egg Noodles
- "Kong Poh" Diced Chicken
- Cantonese Style Dory Fillet in Superior Soya Sauce
- Sauteed Prawn with Celery and Amber Walnuts
- Curry Vegetables
- Chilled Cheng Tng with Snow Fungus

8. Local Vegetarian Set B

- Vegetarian Fried Rice
- Golden Mock Chicken Wing
- Sweet and Sour Cod Fish Fillet
- "Hong Siew" Tofu with Assorted Vegetables
- Hong Kong Chye Sim with Enoki Mushrooms
- Chilled Sea Coconut with Aloe Vera and Nata De Coco

Bento Sets

9. Local Vegetarian Set C

- Vegetarian Bee Hoon
- Golden Mock Chicken Drumstick
- Mock Seaweed Fish with Mango Sauce
- Mock Char Siew
- Curry Vegetables
- Watermelon and Dragon Fruit Slice

11. Authentic Thai Set B

- Wok-Fried Rice with Black Olive
- Thai Style Roasted Chicken Chop
- Seared Dory Fillet with Royal Thai Sauce
- Sautéed Baby Asparagus with Basil Leaves
- Breaded Butterfly Prawn with Tartar Dip
- Grapes and Honey Dew Slice

13. Indonesian Set A

- Nasi Briyani with Sultanas
- Signature Mutton Rendang with Potatoes
- Turmeric Powder Flower Cut Squid
- Handmade Begedil
- Sambal Tempeh with Long Bean
- Chilled Sago Melaka

15. Western Set A

- Baked Black Pepper Smoked Duck Garlic Butter Rice
- Hickory BBQ Sauce Chicken Chop
- Breadcrumb Dory Fillet with Tartar Dip
- Golden Vegetables Croquette with Mango Salad Cream
- Almond Buttered Glazed Medley of Vegetables
- Dragon Fruit and Red Honeydew Slice

17. Western Set C

- Garlic Butter Rice with Black Olives and Walnuts
- Exotic Black Pepper Sliced Mutton
- Seared Creamy Fruity Ocean Catch
- Golden Potato Croquette with Tartar Dip
- Almond Buttered Glazed Medley of Vegetables
- Grapes and Orange Wedges

19. Japanese Set A

- Cha Soba with Kamaboko
- Chicken Karaage with Lemon Wedge
- Takoyaki Balls topped with Bonito Flakes
- Edamame (Japanese Green Peas)
- Tuna Daikon Salad
- Watermelon and Dragon Fruit Slice

10. Authentic Thai Set A

- Green Papaya Salad
- Pineapple Rice with Chicken Floss
- Green Curry Chicken
- Dory Fillet with Exotic Thai Sauce
- Tang Hoon Spring Roll with Thai Chilli Sauce
- Tapioca with Coconut Cream

12. Authentic Thai Set C

- Wok-Fried Tang Hoon Thai Style
- Thai Basil Chicken Chop
- Sautéed Tom Yam Seafood
- Golden Thai Fishcake
- Kai Lan with Fragrant Crisp Salted Fish
- Red Bean Chendol

14. Indonesian Set B

- Nasi Kuning with Shredded Coconut
- Turmeric Powder Mid Wing
- Assam Dory Fillet with Pineapple
- Skewered Fish Otak
- Sambal Tempeh with Long Bean

16. Western Set B

- Crunchy Nuts Baked Rice
- Lavender Scented Honey Glazed Chicken Chop
- Spanish Beef Meat Ball
- Dragon Fruit Champagne Prawn with Pine Nuts
- Mesclun Salad with Cherry Tomato
- Mango Pudding

18. Western Set D

- Italian Fusilli Pasta with Neapolitan Sauce
- Creamy Honey Glazed Salmon Fillet
- Golden Onion Rings
- Homemade Garlic Bread
- Buttered Broccoli and Baby Carrots
- Chilled Aloe Vera Dessert with Peach & Black Pearl

20. Japanese Set B

- Sautéed Udon with Assorted Bell Peppers
- Teriyaki Sauce Salmon Fillet
- Golden Shrimp Gyoza with Dip
- Yasai Tempura
- Mesclun Salad with Cherry Tomato
- Agar Agar with Fruit Cocktail

21. Japanese Set C

- Butter Rice with Tamagoyaki and Sesame Seed
- Yakitori Chicken
- Seasoned Japanese Octopus
- Tempura Squid Ring with Tartar Dip
- Japanese Cucumber and Cherry Tomato
- Grapes and Orange Wedges

23. Japanese Set E

- Japanese Rice topped with Black Sesame
- Sauteed Sliced Mutton with Black Pepper
- Tonkatsu Sauce Chicken Chop
- Breaded Scallop with Wasabi Mayonnaise Dip
- Mesclun Salad with Cherry Tomato
- Mango Pudding

25. Indian Set A

- Green Peas Rice
- Diced Chicken Curry
- Fish Masala
- Curry Leaf Prawn
- Aloo Podimas
- Yellow Lentil Payasam

27. Indian Set C

- Jeera Pulao
- Butter Chicken Masala
- Fish Tandoori
- Prawn Pepper Fry
- Green Moong Dhal Curry
- Sago Payasam

29. Indian Vegetarian Set B

- Peach Pulao
- Gobi Manchurian
- Aloo Poriyal
- Dhal Masala
- Cucumber & Pineapple Salad
- Vermicelli Payasam

22. Japanese Set D

- Salmon Chahan (Wok-Fried Japanese Rice with Salmon)
- Teriyaki Sauce Chicken Chop
- Ebi Fry with Wasabi Mayonnaise Dip
- Japanese Wafu Cabbage Roll
- Asparagus and Tuna Salad
- Dragon Fruit and Red Honey Dew Slice

24. Japanese Set F

- Japanese Rice topped with Black Sesame
- Japanese Chicken Curry with Potato and Carrot
- Grilled Saba Fish with Lemon Wedge
- Tempura Tofu with Wasabi Mayonnaise
- Tuna Daikon Salad
- Orange and Honey Dew Slice

26. Indian Set B

- Kashmiri Pulao
- Tandoori Chicken
- Mustard Dory Fillet Curry
- Stir Fry Pepper Squid
- Handmade Vegetarian Cutlet
- Watermelon and Dragon Fruit Slice

28. Indian Vegetarian Set A

- Tomato Pulao
- Chick Peas Poriyal
- Aloo Masala
- Gobi 65
- Vegetable Dhal
- Grapes and Honey Dew Slice

30. Indian Vegetarian Set C

- Gram Dhal Rice
- Cauliflower Masala
- Aloo Fry
- French Bean Bhurta
- Cucumber Kosambair
- Dragon Fruit and Red Honey Dew Slice

Complimentary

- Complete set of disposable cutleries will be provided.
- Food packed in disposable bento box. Lacquer bento box available upon request

Terms and Conditions

- Food best consumed within 2 hours from delivery.
- Menu items are subject to availability.

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