



**bellygood**

# *Buffet Menus*

**BEST  
CATERER**

Tatler Magazine 2021

**TOP 10  
FOOD CATERER**

TallyPress2022

**TOP 5  
MERCHANT**

Foodline2020 - 2021



# Classic Asian Buffet

**\$20 Per Person**

*(Minimum Order of 30 Persons)*

## APPETISER

Asian Style Cucumber Salad

## RICE/NOODLE

Signature Curry Chicken with Potatoes

Sweet and Sour Fish Fillet with Longan

Oats Cereal Prawns

Nonya Curry Mixed Vegetables

Deep-fried Seafood Wanton

Hong Kong Style Fried Rice

## DESSERT

Chilled 'Cheng Tng'

## BEVERAGE

Choice of Ice Jasmine Green Tea,  
Ice Lemon Tea or Hot Coffee and Tea

# Classic Western Buffet

**\$20 Per Person**

*(Minimum Order of 30 Persons)*

## **APPETISER**

Roasted Potato and Egg Mayo Salad

## **RICE/NOODLE**

Creamy Chicken Pot Pie Stew

Oven Baked Fish Fillet with  
Smoked Tomato Sauce

Tempura Prawn with Wasabi Mayo

Roasted Root Vegetables with Garlic Butter

Cocktail Sausages with Grilled Pineapple

Pasta Aglio Olio with Mushrooms

## **DESSERT**

Assorted Mini Snowy Cream Puff  
and Chocolate Éclair

## **BEVERAGE**

Choice of Ice Jasmine Green Tea,  
Ice Lemon Tea or Hot Coffee and Tea

# Superior Asian Buffet

**\$25 Per Person**

*(Minimum Order of 30 Persons)*

## **APPETISER**

Fresh Mesclun Salad with Asian Dressing

## **RICE/NOODLE**

Gong Pao Chicken with  
Dried Red Chillies and Cashews

Nonya-style Assam Fish Fillet

Sweet and Sour Prawns

Mixed Vegetables with Assorted Mushrooms

Chicken 'Nghoh Hiang' served with  
Sweet Sauce

Honey Prawn Dumplings served with  
Mayonnaise Dip

Kumpung Mee Goreng

## **DESSERT**

Mini Red Velvet Cake

Almond Beancurd Jelly with Longan  
and Basil Seeds

## **BEVERAGE**

Choice of Ice Jasmine Green Tea,  
Ice Lemon Tea or Hot Coffee and Tea

# Superior Western Buffet

**\$25 Per Person**

*(Minimum Order of 30 Persons)*

## APPETISER

Fresh Garden Salad with Italian Dressing

## RICE/NOODLE

Oven Baked Cajun Boneless Chicken Thigh

Steam Fish Fillet with Citrus Capers Sauce

Sautéed Prawn with  
Smoked Paprika and Bell Peppers

Traditional Cauliflower Mornay

Chicken Karaage with Hickory BBQ Sauce

Fried Potato Croquette with Tomato Sauce

Steamed Butter Rice with Raisins and  
Roasted Nuts

## DESSERT

Assorted Mini Cheesecake

Tropical Fresh Fruit Platter

## BEVERAGE

Choice of Ice Jasmine Green Tea,  
Ice Lemon Tea or Hot Coffee and Tea

# Deluxe Asian Buffet

**\$30 Per Person**

*(Minimum Order of 30 Persons)*

## APPETISER

Bellygood's Oriental Platter  
(Spring Roll, Chicken Ngoh Hiang, Seafood Seaweed Roll and Fortune Money Pocket)

## RICE/NOODLE

Breaded Chicken Katsu with Thai Sauce

Hong Kong Style Oven-baked  
Barramundi Fillet

Salted Egg Yolk Tiger Prawns

Braised Local Spinach with Trio of Eggs

Chicken and Seafood wrapped  
with Beancurd Skin

Breaded Crab Claw with Mayonnaise Dip

Chicken Wax Sausage Fried Rice

Wok Fried Mee Sua with Seafood

## DESSERT

Assorted Mini French Pastries

Mini Snowy Cream Puff

Aloe Vera Aiyu Jelly with Fruit Cocktail

## BEVERAGE

Choice of Ice Jasmine Green Tea,  
Ice Lemon Tea or Hot Coffee and Tea

# Deluxe Western Buffet

**\$30 Per Person**

*(Minimum Order of 30 Persons)*

## APPETISER

Classic Caesar Salad with  
Anchovy Dressing

## RICE/NOODLE

Roasted Texas BBQ Boneless Chicken

Oven Baked Barramundi Fillet  
with Herb Pesto Sauce

Fiery Tiger Prawns in Peri Peri Sauce

Sautéed Broccoli with  
Garlic Butter and Almonds

Loaded Potato Wedges with  
Chicken Bolognese

Grilled Chicken Chipolata with  
Caramelised Onions and Honey Mustard

Cheese Baked Rice with Turkey Ham

Pasta Napolitana with Seafood

## DESSERT

Assorted Mini French Pastries

Mini Chocolate Éclair

Tropical Fresh Fruit Platter

## BEVERAGE

Choice of Ice Jasmine Green Tea,  
Ice Lemon Tea or Hot Coffee and Tea

# Vegetarian Buffet Menu

**\$30 Per Person**

*(Minimum Order of 30 Persons)*

## APPETISER

Spicy Cucumber and Black  
Fungus Appetiser (V)

## SOUP

Lotus Root and Peanut Soup (V)

## HOT FAVORITES

Sweet Potato Spring Roll (V)

Soy Sauce Braised Plant Base Protein  
with Tau Kwa (V)

Wok Fried Sambal Plant Base Prawns  
with Long Beans (V)

Sautéed Broccolini with  
Vegetarian Chicken “Kung Po” Style (V)

Stir Fried Mixed Vegetables with Mushrooms (V)

Wok Fried Olive Vegetable Fried Rice (V)

## DESSERT

Tropical Fresh Fruit Platter (V)

Almond Jelly Cocktail with  
Lychee Balls (V)

## BEVERAGE

Choice of Ice Jasmine Green Tea,  
Ice Lemon Tea or Hot Coffee and Tea



# DIY Station

**\$6 Per Person**

*(Minimum Order of 30 Persons)*

Laksa Station

Mee Siam Station

Mee Rebus Station

Prawn Noodle Soup Station

Kueh Pie Tee Station

Fruit Rojak Station

# Terms & Conditions

- Orders to be placed at least 3 working days in advance.
- DIY station only available for add on to Buffet Menu.
- Complete buffet setup with tablecloth, food warmers, decorations, biodegradable disposable wares, serviettes & chilli sauce.
- Transport charge of \$60 & prevailing GST of the total amount is applicable.
- We reserve the rights to replace any of the menu items with another of equivalent value if it is unavailable due to seasonality.

## Order Here!



[www.bellygood.com.sg](http://www.bellygood.com.sg)



+65 6694 1717



Catering@tunglok.com



@bellygoodcaterer



BellyGood Caterer



26 Tai Seng Street, #02-01,  
Singapore 534057