

# Ding Caters

# WEEKLY MENU

WEEK OF 02 DEC - 06 DEC

#dingkat



# LUNCH

⊘ NO MSG. ⊘ NO Beef&Mutton. ✓ ONLY Canola Oil. ✓ Healthier Option. ✓ NO Spicy & Seafood Option  
RED - Spicy Dish BLUE - Seafood Dish (Ex. Fish) PURPLE - Replacement Dish

## MONDAY 02 DEC LUNCH

### DESSERT LUNCH

- Steamed Mince Pork With Salted Fish 咸鱼肉饼
- **Kung Po Chicken** 公保鸡丁 / **Fragrant Garlic Chicken Cube** 蒜香鸡丁
- Cauliflower With Black Fungus 黑木耳菜花
- **Red Beans Lotus Nut Soup** 红豆莲子汤
- **(SOUP)** - Sesame Oil Jujube Pork Slice Soup 麻油红枣肉片汤

OR

- **(4TH DISH)** - Tomato Scramble Egg 番茄蛋

## TUESDAY 03 DEC LUNCH

- Japanese Oden Stew 日式关东煮
- **Fish With Assam Sauce** 阿萨姆酱炸鱼 / **Fish Slice With Lemon Sauce** 柠檬汁炸鱼片
- Braised Cabbage Nonya Style 娘惹式红烧白菜
- **(SOUP)** - Monkey Head Mushroom Corn With Red Kidney Bean Soup 猴头菇玉米红腰豆汤

OR

- **(4TH DISH)** - Fried Beancurd With Minced Meat Sauce 豆干肉碎酱

## WEDNESDAY 04 DEC LUNCH

- Braised Pork Belly With Beancurd & Dou Pok 豆腐豆卜红烧五花肉
- French Bean With Chikuwa 竹轮四季豆
- **Sambal Kang Kong** 参巴空心菜 / **Stir Fried Kang Kong** 素炒空心菜
- **(SOUP)** - Assorted Bean Pork Rib Soup 什锦豆排骨汤

OR

- **(4TH DISH)** - Braised Beancurd Skin With Enoki Mushroom 卤豆皮金针菇

## THURSDAY 05 DEC LUNCH

- Seared Salmon Steak With Teriyaki Sauce 照烧酱烤三文鱼排
- **Mapo Tofu With Spicy Meat Sauce** 麻婆豆腐 / **Steam Tofu With Meat Sauce** 肉酱豆腐
- Nai Bai Truffle King Oyster Mushroom 松露杏鲍菇奶白
- **(SOUP)** - White Fungus Carrot Chicken Soup 银耳胡萝卜鸡汤

OR

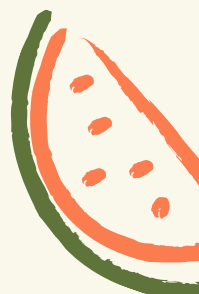
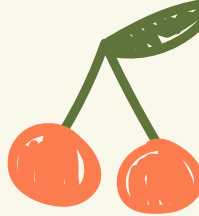
- **(4TH DISH)** - Chicken Katsu Cutlet 香脆鸡排

## FRIDAY 06 DEC LUNCH

- Seared Smoked Duck Breast With Capsicum Sauce 彩椒烤鸭胸
- **Mango Prawn** 芒果虾 / **Mango Chicken** 芒果鸡
- Broccoli With Garlic 大蒜西兰花
- **(SOUP)** - Old Melon Barley Pork Rib Soup 老瓜薏米排骨汤

OR

- **(4TH DISH)** - Teriyaki Fried Quail Egg With Onions 日烧酱大葱鹌鹑蛋



\*Depending On Availability Of Ingredients, Menu May Change Without Prior Notice.

# Ding Caters

#dingkat



## WEEKLY MENU

WEEK OF 09 DEC - 13 DEC

## LUNCH

⊘ NO MSG. ⊘ NO Beef&Mutton. ✓ ONLY Canola Oil. ✓ Healthier Option. ✓ NO Spicy & Seafood Option  
RED - Spicy Dish BLUE - Seafood Dish (Ex. Fish) PURPLE - Replacement Dish

### MONDAY 09 DEC LUNCH

#### DESSERT LUNCH

- Three Cup Chicken With Basil 三杯鸡
- White Fish in Corn Cream Sauce 白鱼玉米浓酱
- Stir Fried Spinach With Goji Berry 枸杞炒菠菜
- **Black Gultinous Rice Dessert With Gula Maleka** 黑糯米甜点
- (SOUP) - Six Combination Chicken Soup 六味鸡汤

OR

- (4TH DISH) - Taiwan Sausage With Garlic Sauce 香蒜台湾香肠

### TUESDAY 10 DEC LUNCH

- Honey Pork With Peas 蜜汁豌豆猪肉
- **Stir Fried Prawn With Celery** 芹菜炒虾 / **Stir Fried Fish Slice With Celery** 芹菜炒鱼片
- Nai Bai In Superior Stock 奶白上汤
- (SOUP) - Water Cress Pork Rib Soup 西洋菜排骨汤

OR

- (4TH DISH) - Steam Shui Mai & Gyoza 蒸烧卖饺子

### WEDNESDAY 11 DEC LUNCH

- Plum Sauce Pork Rib 梅酱排骨
- Shanghai Green With Lion Mane Mushroom 猴头菇上海青
- **Assam Mixed Vegetable** 阿萨姆混合蔬菜 / **Italian Stewed Vegetable** 意式焖杂菜
- (SOUP) - Red Dates Longan Pork Slice Soup 红枣桂圆肉片汤

OR

- (4TH DISH) - Deep Fried Ngho Hiang Roll & Vegetable Spring Roll 炸五香卷&菜春卷

### THURSDAY 12 DEC LUNCH

- Truffle Cream Chicken Steak 松露奶油鸡
- Taiwanese Braised Pork Belly 台湾卤肉
- **French Bean With Dried Scallop** 干贝四季豆 / **French Bean With Minced Pork** 肉碎四季豆
- (SOUP) - Shark Fin Melon Chicken Soup 鱼刺瓜鸡汤

OR

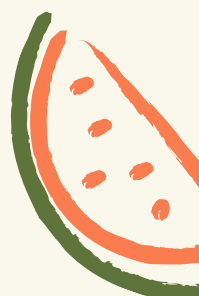
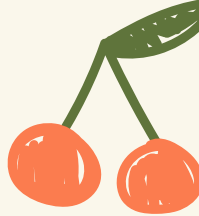
- (4TH DISH) - Steam Egg With Ginko 白果蒸蛋

### FRIDAY 13 DEC LUNCH

- **Tom Yum Prawn** 冬炎椰奶虾 / **Fish With Garlic and Fermented Beans** 蒜蓉豆豉蒸鱼
- Chinese Orange Chicken 甜橘鸡
- 3 Eggs Spinach 三蛋苋菜
- (SOUP) - Hairy Melon & Carrot Pork Ball Soup 毛瓜胡萝卜猪肉丸汤

OR

- (4TH DISH) - Egg Tofu With Chicken Mince 鸡碎金钱豆腐



\*Depending On Availability Of Ingredients, Menu May Change Without Prior Notice.

# Ding Caters

#dingkat



## WEEKLY MENU

WEEK OF 16 DEC - 20 DEC

## LUNCH

⊘ NO MSG. ⊘ NO Beef&Mutton. ✓ ONLY Canola Oil. ✓ Healthier Option. ✓ NO Spicy & Seafood Option  
RED - Spicy Dish BLUE - Seafood Dish (Ex. Fish) PURPLE - Replacement Dish

### MONDAY 16 DEC LUNCH

#### DESSERT LUNCH

- Masala Chicken 马萨啦鸡 / Italian Stew Chicken 意式焖鸡
- SF Truffle Mushroom Pork Slice 松露香菇肉片
- Shanghai Green With Pig Skin 猪皮上海青
- Green Bean Sago Soup 绿豆西米汤
- (SOUP) - Celery & Carrot Chicken Soup 芹菜红萝卜汤

OR

- (4TH DISH) - Onion Omelette 大葱蛋

### TUESDAY 17 DEC LUNCH

- Fermented Beancurd Garlic Pork Belly 蒜香不见天
- Steam Herbal Prawn 蒸药材虾 / Steamed Herbal Chicken 药材蒸鸡
- Stir Fried Assorted Vegetable 炒什锦蔬菜
- (SOUP) - Black Fungus Pork Rib Soup 黑木耳排骨汤

OR

- (4TH DISH) - Fried Battered Bergedil 炸土豆饼

### WEDNESDAY 18 DEC LUNCH

- Dangui Brasied Drumlets With Potato 当归土豆焖鸡腿
- Stew Luffagourd With Minced Pork 肉碎烩角瓜
- Garlic With Bok Choy 蒜香小白菜
- (SOUP) - Appietising Four Item Chicken Soup 四神汤

OR

- (4TH DISH) - Bake Cherry Tomato&Pumpkin With Honey Sauce 烤蜜汁小番茄金瓜

### THURSDAY 19 DEC LUNCH

- Deep Fried Batang Fish Steak In Soya Ginger Suace 酱油姜汁炸巴塘鱼排
- Double Cook Pork Slice With Black Beans 黑豆回锅肉
- Longtong Mixed Vege 龙东杂菜 / Stir Fried Snow Fungus Assorted Vegetable 雪耳烩菜
- (SOUP) - Long Cabbage Fishball Soup 白菜鱼圆汤

OR

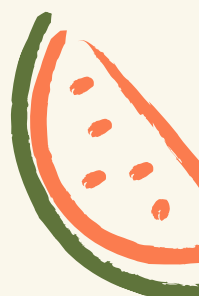
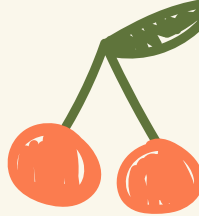
- (4TH DISH) - Deep Fried Vegetable Balls & Breaded Scallop 炸蔬菜丸子&裹粉扇贝

### FRIDAY 20 DEC LUNCH

- Baked Chicken Chop With Hawaliian Sauce 夏威夷鸡排
- Sambal Mixed Seafood With Petai 叁峇臭豆杂海鲜 / Pork Slice With Petai 臭豆肉片
- Long Nai Bai With Garlic 蒜香长奶白
- (SOUP) - Dang Gui Dang Sheng Pork Rib Soup 当归党参排骨汤

OR

- (4TH DISH) - Japanese Chikuwa In Teriyaki Sauce 日式竹轮



\*Depending On Availability Of Ingredients, Menu May Change Without Prior Notice.

# Ding Caters

# WEEKLY MENU

WEEK OF 23 DEC - 27 DEC

#dingkat



# LUNCH

⊘ NO MSG. ⊘ NO Beef&Mutton. ✓ ONLY Canola Oil. ✓ Healthier Option. ✓ NO Spicy & Seafood Option  
RED - Spicy Dish BLUE - Seafood Dish (Ex. Fish) PURPLE - Replacement Dish

## MONDAY 23 DEC LUNCH

### DESSERT LUNCH

- Pickled Mustard Greens Fish Slice 酸菜鱼
- **Rendang Chicken** 仁当鸡 / **Brasied Sesame Oil Chicken** 麻油鸡
- Steam Lady Finger In Brasied Sauce 红烧羊角豆
- **Snow Fungus Ginkgo Nut Soup** 雪耳银杏汤
- **(SOUP)** - Snow Pear Lotus Nuts Chicken Soup 雪梨莲子汤

OR

- **(4TH DISH)** - Deep Fried Seaweed Chicken & Cheese Tofu 炸紫菜鸡&芝士豆腐

## TUESDAY 24 DEC LUNCH

- Home Made Char Siew 自制叉烧
- **Butter Cereal Prawn** 黄油麦片虾 / **Butter Cereal Fish** 黄油麦片鱼
- Stir Fried Broccoli With Ikan Bilis 炒西兰花炒江鱼鱼
- **(SOUP)** - Carrot & Radish Pork Rib Soup 双萝卜排骨汤

OR

- **(4TH DISH)** - Sweet & Sour Pineapple Meat Ball 糖醋凤梨肉丸

## WEDNESDAY 25 DEC LUNCH

**No Service (Merry Christmas!)**



## THURSDAY 26 DEC LUNCH

- Hainanese Pork Chop 海南猪排
- **Steam Muar Otah** 蒸麻坡乌打 / **Hakka Yong Tua Fu** 客家酿豆腐
- Stir Fried Eggplant with Capsicum & Baby Corn 彩椒玉米笋炒茄子
- **(SOUP)** - Shitake Mushroom Chicken Soup 香菇鸡汤

OR

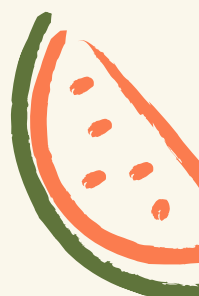
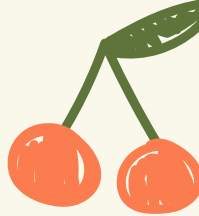
- **(4TH DISH)** - Braised Beancurd With Mushroom 卤香菇豆干

## FRIDAY 27 DEC LUNCH

- Samsui Chicken 三水鸡
- Steamed Fish With Olive Vegetable 橄榄菜蒸鱼
- **Curry Assorted Vegetable** 咖喱什蔬菜 / **Stir Fried Cabbage Lohan Style** 罗汉包菜
- **(SOUP)** - Pumpkin Corn Pork Rib Soup 南瓜玉米排骨汤

OR

- **(4TH DISH)** - Stew Potato In Italian Sauce 意式焖土豆



\*Depending On Availability Of Ingredients, Menu May Change Without Prior Notice.

# Ding Caters

#dingkat



## WEEKLY MENU

WEEK OF 30 DEC - 03 JAN

## LUNCH

⊘ NO MSG. ⊘ NO Beef&Mutton. ✓ ONLY Canola Oil. ✓ Healthier Option. ✓ NO Spicy & Seafood Option  
RED - Spicy Dish BLUE - Seafood Dish (Ex. Fish) PURPLE - Replacement Dish

### MONDAY 30 DEC LUNCH

#### DESSERT LUNCH

- Grilled Salmon With Garlic Soy Sauce 蒜酱烤三文鱼
- **Mala Xiang Gou Pork Slices** 麻辣香锅肉片 / **Stir Fried Pork Slice With Capsicum** 彩椒肉片
- Stir Fried Xiao Bai Chai With Minced Meat 肉碎炒小白菜
- **Peach Gum Honey Dates Soup** 桃胶蜜枣汤
- (SOUP) - Lotus Seed Lily Bulb & Barley Chicken Soup 莲子百合薏米鸡汤

OR

- (4TH DISH) - Chinese Dumpling In Oriental Sauce 油抄手

### TUESDAY 31 DEC LUNCH

- Salted Egg Chicken 咸蛋鸡
- **Prawn In Chilli Sauce** 辣椒蟹酱蛋豆腐虾 / **Fish With Garlic & Dried Turnip** 蒜蓉菜圃干鱼
- Stir Fried Garlic Sprouts With Black Fungus 黑木耳炒蒜苗
- (SOUP) - Herbal Bak Kut Teh 黑肉骨茶

OR

- (4TH DISH) - Scramble Egg White With Bacon 培根蛋白

### WEDNESDAY 01 JAN LUNCH

Please Refer To January 2025 Menu

### THURSDAY 02 JAN LUNCH

Please Refer To January 2025 Menu

### FRIDAY 03 JAN LUNCH

Please Refer To January 2025 Menu

