



## Category 1 – SQ Refreshment

Foodtalks Caterer & Manufacturer  
Email: [Skylar@foodtalks.com.sg](mailto:Skylar@foodtalks.com.sg)  
Phone: 9099 4916 / 6246 3369

\*Subjected to GST

Index	Total Value of Purchase Order ("PO")	Percentage Discount (based on the Total PO Value)
A	For PO value below S\$500	3%
B	For PO value of S\$500 to S\$2,000	5%
C	For PO value of above S\$2,000 to S\$4,000	8%
D	For PO value above S\$4,000	10%



**[Catering 101]  
SQ Refreshment 1**

\$5 per pax  
MOQFD 15 pax

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Email: [Skylar@foodtalks.com.sg](mailto:Skylar@foodtalks.com.sg)  
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Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
<b>Signature Oriental Fried Rice (WG) (FTT Local Egg)</b>	<b>Kampung Fried Rice (WG) (FTT Local Egg)</b>	<b>Yang Zhou Fried Rice (WG) (FTT Local Egg)</b>	
Thai Pineapple Fried Rice with Raisin (WG)	Kampung Fried Mee Siam (WG)	Penang Fried Kway Teow (WG)	
Kway Teow Goreng (WG)	Sin Chow Bee Hoon (WG)	Spaghetti Aglio Olio (WG)	
Nasi Jagung (Sweet Corn Rice) (WG)	Veggie Fried Rice (WG)	Stir Fry Hokkien Noodles (WG)	
Nasi Goreng (WG)	Tom Yum Fried Rice (WG)	Malay Sambal Fried Rice (WG) (FTT Local Egg)	
Stir Fry Mee Tai Bak (WG)	Singapore Style Fried Bee Hoon (WG)	Maggie Goreng (WG)	
Laksa Goreng Dry (WG)	Vegan Fried Bee Hoon (V) (WG)	Bee Hoon Goreng (WG)	
Garlic Butter Rice (WG)	Western Fried Rice (WG) (FTT Local Egg)	Olive Fried Rice (WG) (FTT Local Egg)	
Braised Ee Fu Noodles (WG)	Nasi Biryani (WG)	Vegan Tofu Fried Rice (V) (WG)	
Spaghetti Pomodoro (WG)	Sin Chow Fried Rice (WG) (FTT Local Eggs)	Vegan Nasi Tomato (V) (WG)	

Snack and Pastry			
Please select 1 item			
<b>Steamed Fish Ball in Creamy Tomato Basil Sauce (FTT local Basil)</b>	<b>Purple Sweet Potato Croquette *DF</b>	<b>Steamed Fisro Fish Roe</b>	
Steam Chwee Kueh (V)	Seafood Tofu *DF	Popcorn Chicken *DF	
Chicken Ngoh Hiang *DF	Seaweed Chicken *DF	Steamed Chee Cheong Fan (V)	
Steamed Yam Pau (V)	Vegetable Spring Roll *DF	Steamed Chicken Siew Mai	
Golden Onion Ring *DF	Potato Begedil *DF	Pan Fried Vegetable Gyoza *DF	
Sweet & Spicy Baked Drumlet	Steamed Chicken Siew Mai	Steamed Lotus Paste Pau (V)	
Sesame Peanut Ball *DF	Vegetable Samosa *DF	Vegetable Roll *DF	
Tempura Chicken Nugget *DF	Steamed Mini Soon Kueh (V)	Steamed Shrimp Har Kau	
Baked Chicken Meatball in Brown gravy	Thai Fish Cake with Thai Chilli Dip	Green Bean Fritter *DF	
Pan Fried Veg Gyoza (V)	Steamed Coffee Pau (V)	Sweet & Sour Cocktail Sausage	



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Appetiser			
Please select 1 item			
Vegan Asian Salad with Baked Tofu & Soy Dressing (V)	Rainbow Salad with Chef's Dressing	Wholemeal Egg Mayo Finger Sandwich (FTT Local Eggs)	
Long Bean & Tomato Salad with Basil & Lemon Dressing (V) (FTT Local Basil)	Chef's Caesar Salad	Basil Garlic Oven Roasted Cherry Tomatoes (FTT Local Basil)	
Mixed Garden Green Salad with Thousand Island Dressing	Fruit Cocktail Salad (V)	Creamy Potato & Egg Salad (FTT Local Eggs)	
Japanese Style Tofu Salad with Sesame Dressing (V)	Cucumber Salad with Chef's Dressing (V)	Wholemeal Cheddar Cheese Finger Sandwich	
Chef's Potato Salad with Raisin	Wholemeal Chicken Mayo Finger Sandwich	Wholemeal Vegetable Finger Sandwich (V)	

Dessert and Fruits			
Please select 1 item			
Seasonal Fruit Platter	Fruity Mochi	Nonya Kueh	
Lychee Pudding in Cup	Fruit Cocktail with Lychee (Cold)	Strawberry Pudding in Cup	
Green Bean Soup (Hot)	Cheng Tng (Cold)	Sea Coconut with Longan (Cold)	
Butter Cake (sliced)	Banana Cake (sliced)	Vanilla Cream Puff	
Apple Crumble	Vanilla Muffin	Mini Egg Tart	
Chocolate Éclair	Chocolate Butter Cake (sliced)	Pandan Swiss Roll	
Blueberry Muffin	Mango Pudding in Cup	Sweet Potato Soup (Hot)	
Rainbow Lapis	Kueh Salat	Chiffon Pandan Cake	
Mixed Fruit Jelly in Cup	Walnut Cake	Chocolate Brownie	
Sausage Puff	Mushroom Puff	Butter Croissant	
Whole Fruit			

Beverages (Complimentary Water will be provided)			
Please select 1 item			
Plain Water (Non-bottled)			



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(if No) Number of floors:		End Time (for cleaning up):
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Remarks / Request:		
For Catering with Offshore Delivery		
Ferry Timing:	Person in Charge:	
Frequency of Ferry:	Contact Number:	
Estimated travelling time:	Remarks:	



[Catering 102]  
SQ Refreshment 2

\$7 per pax  
MOQFD 10 pax

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Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
Signature Oriental Fried Rice (WG) (FTT Local Egg)	Basil Fried Rice (WG) (FTT Local Basil)	Yang Zhou Fried Rice (WG) (FTT Local Egg)	
Thai Pineapple Fried Rice with Raisin (WG)	Kampung Fried Mee Siam (WG)	Penang Fried Kway Teow (WG)	
Kway Teow Goreng (WG)	Sin Chow Bee Hoon (WG)	Spaghetti Aglio Olio (WG)	
Nasi Jagung (Sweet Corn Rice) (WG)	Veggie Fried Rice (V) (WG)	Stir Fry Hokkien Noodles (WG)	
Nasi Goreng (WG)	Tom Yum Fried Rice (WG)	Malay Sambal Fried Rice (WG) (FTT Local Egg)	
Stir Fry Mee Tai Bak (WG)	Singapore Style Fried Bee Hoon (WG)	Maggie Goreng (WG)	
Laksa Goreng Dry (WG)	Vegan Fried Bee Hoon (V) (WG)	Bee Hoon Goreng (WG)	
Garlic Butter Rice (WG)	Western Fried Rice (WG) (FTT Local Egg)	Olive Fried Rice (WG) (FTT Local Egg)	
Braised Ee Fu Noodles (WG)	Nasi Biryani (WG)	Steamed Mixed Grain Rice (WG)	
Spaghetti Pomodoro (WG)	Sin Chow Fried Rice (WG) (FTT Local Eggs)	Kampung Fried Rice (WG) (FTT Local Egg)	

Snack and Pastry			
Please select 2 items			
Steamed Crystal Dumpling	Pan Fried Veg Gyoza (V)	Steamed Yam Cake	
Popcorn Chicken *DF	Steamed Coffee Pau (V)	Green Bean Fritter *DF	
Steam Chwee Kueh (V)	Seafood Tofu *DF	Steamed Fish Ball in Creamy Tomato Basil Sauce (FTT Local Basil)	
Chicken Ngoh Hiang *DF	Seaweed Chicken *DF	Steamed Chee Cheong Fan (V)	
Steamed Yam Pau (V)	Vegetable Spring Roll (V) *DF	Chicken Wanton *DF	
Golden Onion Ring *DF	Purple Sweet Potato Croquette *DF	Steamed Fisro Fish Roe	
Sweet & Spicy Baked Drumlet	Steamed Chicken Siew Mai	Steamed Lotus Paste Pau (V)	
Sweet & Sour Cocktail Sausage	Vegetable Samosa *DF	Yam Roll *DF	
Tempura Chicken Nugget *DF	Steamed Mini Soon Kueh (V)	Steamed Shrimp Har Kau	



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	Baked Chicken Meatball in Brown gravy	Thai Fish Cake with Thai Chilli Dip	Potato Begedil *DF
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Appetiser			
Please select 1 item			
	Wholemeal Vegetable Sandwich (V)	Wholemeal Chicken Ham & Cheese Finger Sandwich	Wholemeal Tuna Mayo Finger Sandwich
	Wholemeal Egg Mayo Finger Sandwich	Chef's Caesar Salad	Sauteed Tomato with Basil (FTT Local Basil)
	Mixed Garden Green Salad with Thousand Island Dressing	Italian Salad with Vinegar & Onion Dressing	Creamy Potato & Egg Salad (FTT Local Eggs)
	Coleslaw Salad	Waldorf Salad	Fruit Cocktail Salad
	Japanese Style Tofu Salad (V)	Cucumber Salad with Chef's Dressing (V)	Chef's Potato Salad with Raisin
	Long Bean & Tomato Salad with Basil & Lemon Dressing (V) (FTT Local Basil)	Rainbow Salad with Chef's Dressing	Vegan Asian Salad with Baked Tofu & Soy Dressing (V)

Dessert and Fruits			
Please select 2 items			
	Seasonal Fruit Platter	Fruity Mochi	Pandan Chiffon Cake
	Lychee Pudding in Cup	Fruit Cocktail with Lychee (Cold)	Strawberry Pudding in Cup
	Green Bean Soup (Hot)	Cheng Tng (Cold)	Sea Coconut with Longan (Cold)
	Butter Cake (sliced)	Banana Cake (sliced)	Vanilla Cream Puff
	Apple Crumble	Vanilla Muffin	Mini Egg Tart
	Chocolate Éclair	Walnut Cake (sliced)	Pandan Swiss Roll
	Sea Coconut with Longan (Cold)	Snow Fungus with Red Date Soup (Cold)	Chocolate Butter Cake
	Chocolate Brownie	Strawberry Swiss Roll	Mixed Fruit Jelly in Cup
	Blueberry Muffin	Mango Pudding in Cup	Sweet Potato Soup (Hot)
	Coffee Swiss Roll	Chocolate Brownie	Orange Chiffon Cake
	Rainbow Lapis	Kueh Salat	Nonya Kueh
	Whole Fruit		

Beverages (Complimentary Water will be provided)			
Please select 1 item			
	Plain Water (Non-bottled)		



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For Catering with Offshore Delivery			
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Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 103]  
SQ Refreshment 3

\$9 per pax  
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Rice and Noodle (All options are made with wholegrain)			
Please select 2 items			
	Stir Fry Mee Tai Bak with Beansprout (WG)	Basil Fried Rice (WG) <b>(FTT Local Basil)</b>	Laska Goreng Dry (WG)
	Bee Hoon Goreng (WG)	Stir Fried Hokkien Mee (WG)	Thai Pineapple Fried Rice with Raisin (WG)
	Yang Zhou Fried Rice (WG)	Braised Ee Fu Noodles with Mushroom (WG)	Penang Fried Kway Teow
	Olive Fried Rice (WG)	Singapore Style Fried Bee Hoon (WG)	Nasi Goreng (WG)
	Kampung Fried Mee Siam (WG)	Sambal Fried Rice with Diced Chicken (WG)	Yaki Udon Stir Fry with Mushroom (WG)
	Oriental Fried Rice with Crabmeat (WG) <b>(FTT Local Egg)</b>	Veggie & Corn Fried Rice (WG)	Maggie Goreng with Egg (WG) <b>(FTT Local Egg)</b>
	Sin Chow Bee Hoon (WG)	Hong Kong Style Chow Mein (WG)	Spaghetti Aglio Olio with Mushroom (WG)
	Vegan Tofu Fried Rice (V) (WG)	Sambal Fried Rice with Diced Chicken (WG) <b>(FTT Local Egg)</b>	Vegan Fried Bee Hoon (V) (WG)
	Oriental Fried Rice (WG) <b>(FTT Local Egg)</b>	Stir Fry Mee Tai Bak (WG)	Nasi Biryani (WG)
	Garlic Butter Rice with Raisin (WG)	Spaghetti Pomodoro (WG)	Sin Chow Fried Rice (WG) <b>(FTT Local Egg)</b>

Snack and Pastry			
Please select 2 items			
	Steamed Black Fungus Crystal Dumpling	Mushroom Puff	Steamed Shitake Chicken Siew Mai
	Chicken Ngoh Hiang *DF	Net Sweet Potato Roll (V) * DF	Chicken Pocket *DF
	Potato Curry Puff *DF	Steamed Shrimp Har Kau	Potato Begedil *DF
	Seaweed Chicken *DF	Fried Sotong Ball *DF	Steamed Yam Cake (V)
	Sweet & Spicy Baked Drumlet	Pan Fried Veg Gyoza (V)	Steamed Lotus Paste Pau (V)
	Sausage Puff	Green Bean Fritter *DF	Pan Fried Carrot Cake
	Steamed Mini Soon Kueh (V)	Sotong Ball *DF	Steamed Chee Cheong Fan (V)
	Popcorn Chicken *DF	Steamed Fisro Fish Roe	Vegetable Spring Roll (V) *DF
	Chicken Pie	Seafood Tofu *DF	Popcorn Chicken *DF
	Sweet & Sour Steamed Fish Ball	Steamed Blackpepper Chicken Pau	Chicken Samosa *DF



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	Thai Fish Cake with Thai Chilli Dip	Purple Sweet Potato Croquette *DF	Yam Roll *DF
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Appetiser			
Please select 1 item			
	Pesto Pasta Salad	Coleslaw Salad	Roasted Tomato with Rosemary <b>(FTT Local Rosemary)</b>
	Wholemeal Vegetable & Tomato Sandwich (V)	Wholemeal Chicken Ham & Cheese Finger Sandwich	Wholemeal Crabmeat Mayo Finger Sandwich
	Chef's Potato Salad with Raisin	Chef's Chicken Caesar Salad	Mixed Garden Green Salad with Thousand Island Dressing
	Italian Herb Pasta Salad <b>(FTT Local Basil Herb)</b>	Fruit Cocktail Salad	Potato & Egg Salad <b>(FTT Local Eggs)</b>
	Vegetarian Spiced Duck Salad (V)	Wafu Salad with Japanese Sesame sauce	Waldorf Salad
	Japanese Style Tofu Salad with Sesame Dressing (V)	Cucumber Salad with Chef's Dressing (V)	Tuna Garden Salad
	Vegan Asian Salad with Baked Tofu & Soy Dressing (V)	Rainbow Salad with Chef's Dressing	Long Bean & Tomato Salad with Basil & Lemon Dressing (V)

Poultry and Meat			
Please select 1 item			
	Sweet & Spicy Baked Chicken Drumlet	Teriyaki Grilled Chicken Mid Wing	Chicken Satay in Peanut Sauce
	Hawaii Style Baked BBQ Chicken Drumlet	Baked Chicken Meatball in Cream Sauce	Italian Baked Chicken Meatball
	Chicken Cheese Ball *DF	Chicken Minced & Potato Gratin	Honey Baked Chicken Bites
	Sticky Teriyaki Baked Chicken Drumlet	Grilled Cajun Chicken Mid Wing	Crispy Salt & Pepper Baked Mid Wings



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Dessert and Fruits			
Please select 2 items			
Seasonal Fruit Platter	Whole Fruit	Nonya Kueh	
Kueh Salat	Rainbow Lapis	Strawberry Pudding in Cup	
Raisin Danish	Cheng Tng (Hot)	Beancurd Skin with Barley (Hot)	
Banana Cake (sliced)	Grass Jelly with Longan (Cold)	Mini Fruit Tartlet	
Chocolate Brownie	Fruity Mochi	Apple Crumble	
Sea Coconut with Longan (Cold)	Snow Fungus with Red Date Soup (Cold)	Mini Butter Croissant	
Chocolate Éclair	Vanilla Cream Puff	Mini Fruit Tartlet	
Mini Egg Tartlet	Blueberry Muffin	Mixed Jelly in Cup	
Walnut Cake (sliced)	Lemon Swiss Roll	Mango Pudding in Cup	
Peach Danish	Sweet Potato Soup (Hot)	Lychee Pudding in Cup	
Honeydew Sago (Cold)	Fruit Cocktail with Lychee	Coffee Swiss Roll	

Beverages (Complimentary Water will be provided)			
Please select 1 item			
Assorted Flavours Packet Drink (Lower-Sugar)	Plain Water (Non-bottled)		

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For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
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Estimated travelling time:		Remarks:	



[Catering 104]  
SQ Refreshment 4

\$11 per pax  
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Rice and Noodle (All options are made with wholegrain)			
Please select 2 items			
Laksa Goreng (Dry) (WG)	Crabmeat Fried Rice (WG) (FTT Local Egg)	Tom Yum Bee Hoon with Bean Sprout (WG) (FTT Local Bean Sprout)	
Nasi Biryani with Chicken Cubes (WG)	Silverfish Fried Rice (WG) (FTT Local Egg)	Garlic Butter Rice with Rasin & Nuts (WG)	
Stir Fry Mee Tai Bak with Minced Meat (WG)	Stir Fry Seafood Hokkien Mee (WG)	Penang Fried Kway Teow (WG)	
Basil Fried Rice (WG) (FTT Local Basil)	Maggie Goreng with Veggies (WG)	Sambal Fried Rice with Diced Chicken (WG) (FTT Local Egg)	
Yang Zhou Fried Rice (WG) (FTT Local Egg)	Veggie Fried Rice (WG)	Seafood Fried Rice (WG)	
Thai Pineapple Fried Rice with Shrimp (WG)	Stir Fry Mee Tai Bak with Minced Meat (WG)	Kampung Fried Mee Siam (WG)	
Braised Ee Fu Noodles with Mushroom (WG)	Hongkong Style Chow Mein (WG)	Singapore Style Fried Bee Hoon with Egg (WG) (FTT Local Egg)	
Vegan Nasi Tomato (V) (WG)	Vegan Fried Bee Hoon with Veggies (V) (WG)	Spaghetti Aglio Olio with Shrimp (WG)	
Oriental Fried Rice with Shrimp (WG) (FTT Local Egg)	Spaghetti Pomodoro (WG)	Western Fried Rice with Chicken Ham (WG) (FTT Local Egg)	

Snack and Pastry			
Please select 2 items			
Pan Fried Chicken Wanton	Purple Sweet Potato Croquette *DF	Banana Leaf Fish Otah	
Sweet & Spicy Chicken Drumlet	Sweet & Sour Steamed Fish Ball	Steamed Crystal Prawn Dumpling	
Mini Chicken Pie	Steamed Fisro Fish Roe	Vegetable Samosa *DF	
Pan Fried Beancurd Roll	Popcorn Chicken *DF	Potato Begedil *DF	
Steamed Vegetable Pau (V)	Steamed Chee Cheong Fan (V)	Steamed Mushroom Siew Mai	
Steamed Coconut Jam Pau	Vegetable Roll *DF	Steamed Chicken Siew Mai	
Mini Vegetable Spring Roll (V) *DF	Butterfly Shrimp Wanton *DF	Prawn Paste Chicken Mid Wing *DF	
Net Sweet Potato Roll (V) *DF	Pan Fried Seafood Gyoza	Chicken Samosa *DF	
Steamed Black Fungus Crystal Dumpling	Yam Roll *DF	Steamed Shrimp Har Kau	
Tempura Chicken Nugget *DF	Breaded Fish Finger with Tartar Dip *DF	Steamed Mini Soon Kueh (V)	



[Catering 104]  
SQ Refreshment 4

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	Sausage Puff	Chicken Ngoh Hiang *DF	Pan Fried Vegetable Gyoza (V)
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Appetiser			
Please select 1 item			
	Thai Glass Noodle Salad (V)	Spinach Quiche	Wholemeal Chicken Ham & Cheese Finger Sandwich
	Vegetarian Spiced Duck Salad (V)	Fruit Cocktail Salad (V)	Pesto Pasta Salad
	Chef's Potato Salad	Salmon Quiche	Coleslaw Salad
	Cucumber & Tomato Salad (V)	Thai Papaya Salad (V)	Potato & Egg Salad ( <b>FTT Local Eggs</b> )
	Roasted Tomato with Rosemary (V) <b>(FTT Local Rosemary)</b>	Thai Style Tofu Salad (V)	Chef's Chicken Caesar Salad
	Salmon Ball with Cheese *DF	Waldorf Salad	Wafu Salad with Japanese Sesame Sauce (V)
	Italian Herb Pasta Salad (V) <b>(FTT Local Basil)</b>	Wholemeal Tomato and Lettuce Finger Sandwich (V)	Tuna Garden Salad with Thousand Island Dressing

Vegetable, Egg, Soy and Soup			
Please select 1 item			
	Thai Style Pan Fried Beancurd	Yasai Itame (Stir-Fried Vegetables)	Thai Basil Tofu (V) <b>(FTT Local Basil)</b>
	Stir Fry Broccoli with Mushroom	Sambal Goreng	Stir Fry Cauliflower & Carrot
	Japanese Style Tofu Puff with Soy Sauce Stir Fry	Buttered Vegetables	Japanese Style Stir Fry Sesame Green bean
	Braised Potato & Carrot	Southern Baked Beans with onions & capsicum	Stir Fry Siao Bai Chye with Mushroom <b>(FTT Local Siao Bai Chye)</b>
	Terong Balado	Spicy Honey Glazed Tofu (V)	Sambal Goreng Tempeh *DF
	Kung Pao Lentils (V)	Achar Timun	Teriyaki Tofu
	Pan Fried Chilli Tofu Indian Style	Stir Fry Beancurd Skin with Mushroom	Tofu with BBQ sauce (V)
	Stir Fry Beancurd Knot with Mushroom (V)	Thai Style Mixed Greens Stir Fry	Sambal Long Bean



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Fresh Fruits can be selected to substitute any 1 item

Poultry and Meat			
Please select 1 item			
	Thai Stir Fry Basil Chicken Mid Wing	Chicken Katsu (Fried chicken with Breadcrumb) *DF	Japanese Mum's Baked Chicken Drumlet
	Sweet & Spicy Baked Chicken Drumlet	Teriyaki Grilled Chicken Mid Wing	Chicken Satay in Peanut Sauce
	Hawaii Style Baked BBQ Chicken Mid Wing	Baked Chicken Meatball in Cream Sauce	Italian Baked Chicken Meatball
	Chicken Cheese Ball *DF	Minced Chicken & Potato Gratin	Honey Baked Chicken Bites
	Italian Tomato Baked Chicken Drumlet	Grilled Cajun Chicken Mid Wing	Crispy Salt & Pepper Baked Mid Wings

Fish and Seafood			
Please select 1 item			
	Banana Leaf Fish Otah	Braised Fish with Spicy Tomato Sauce	Kung Pao Prawn
	Signature Cream Dory Baked Teriyaki	Lemon & Rosemary Baked Fish (FTT Local Rosemary)	Baked Fish with Lemon & Thyme
	Pan Seared Fish with Citrus Pesto	Assam Prawn	Fish Tikka Masala
	Signature Sweet & Sour Fish	Ebi Prawn with Mayo Dip *DF	Miso Glazed Baked Fish topped with sesame seed
	Fish Katsu (Jap Breaded Fried Fish) *DF	Baked Fish with Garlic & Basil (FTT Local Basil)	Ikan Dori Saus Lemon (Dory Lemon Butter sauce)
	Sambal Udang (Prawn Sambal)	Black pepper Baked Fish	Asam Pedas (Spicy Tamarind Fish)
	Sambal Grilled Fish	Thai Baked Tom Yum Fish	Teriyaki Grilled Fish
	Blackpepper Grilled Prawn	Crispy Fish with Mango Sauce *DF	Steamed Fish with Ginger & Soya Sauce
	Sesame Chilli Baked Fish	Spicy Baked Fish with Lemon & Garlic	Hong Kong Style Steamed Fish
	Herb Baked Garlic Dory Fish	Baked Fish with Plum Sauce	Thai Stir Fry Garlic Prawn



[Catering 104]  
SQ Refreshment 4

\$11 per pax  
MOQFD 8 pax

Foodtalks Caterer & Manufacturer  
Email: Skylar@foodtalks.com.sg  
Phone: 9099 4916 / 6246 3369

\*Subjected to GST

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Dessert and Fruits			
Please select 1 item			
Seasonal Fruit Platter	Blueberry Cheesecake	Oreo Cheesecake	
Green Bean Soup (Hot)	Raisin Danish	Nonya Kueh	
Kueh Salat	Fruit Cocktail with Lychee	Strawberry Pudding in Cup	
Whole Fruit	Cheng Tng (Hot)	Beancurd Skin with Barley (Hot)	
Banana Cake (sliced)	Grass Jelly with Longan (Cold)	Red Bean Soup (Hot)	
Chocolate Brownie	Fruity Mochi	Apple Crumble	
Sea Coconut with Longan (Cold)	Snow Fungus with Red Date Soup (Cold)	Mini Butter Croissant	
Chocolate Éclair	Vanilla Cream Puff	Mini Fruit Tart	
Mini Egg Tart	Blueberry Muffin	Mixed Jelly in Cup	
Walnut Cake (sliced)	Strawberry Swiss Roll	Mango Pudding in Cup	
Watermelon Sago (Cold)	Sweet Potato Soup (Hot)	Lychee Pudding in Cup	
Kueh Lapis	Honeydew Sago (Cold)	Coffee Swiss Roll	

Beverages (Complimentary Water will be provided)			
Please select 1 item			
Assorted Packet Drinks (Lower-Sugar)	Plain Water (Non-bottled)		

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



## Category 2 – SQ Buffet

Email: [Skylar@foodtalks.com.sg](mailto:Skylar@foodtalks.com.sg)  
Phone: 9099 4916 / 6246 3369

\*Subjected to GST

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Index	Total Value of Purchase Order ("PO")	Percentage Discount (based on the Total PO Value)
A	For PO value below S\$500	3%
B	For PO value of S\$500 to S\$2,000	5%
C	For PO value of above S\$2,000 to S\$4,000	8%
D	For PO value above S\$4,000	10%



[Catering 201]  
SQ Buffet 1

\$12 per pax  
MOQFD 12 pax

Foodtalks Caterer & Manufacturer  
Email: Skylar@foodtalks.com.sg  
Phone: 9099 4916 / 6246 3369

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Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
	<b>Yang Zhou Fried Rice (WG) (FTT Local Egg)</b>	<b>Kampung Fried Rice (WG) (FTT Local Egg)</b>	<b>Wholegrain Fan Choy (BBQ Chicken with Brown Rice) (WG)</b>
	Thai Pineapple Fried Rice with Cashew Nuts & Raisin (WG)	Kampung Fried Mee Siam (WG)	Penang Fried Kway Teow (WG)
	Kway Teow Goreng (WG)	Seafood Sin Chow Bee Hoon (WG)	Sambal Prawn Fried Rice (WG) (FTT local Egg)
	Hong Kong Style Chow Mein (WG)	Vegan Olive Fried Rice (V)(WG)	Stir Fry KL Hokkien Noodles (WG)
	Nasi Goreng (WG)	Veggies Fried Rice (WG)	Chicken Hor Fun Tossed Dry (WG)
	Maggie Goreng (WG)	Singapore Style Fried Bee Hoon (WG)	Laksa Goreng Dry (WG)
	Kampung Fried Rice (WG) (FTT Local Eggs)	Vegan Singapore Style Fried Bee Hoon (V) (WG)	Bee Hoon Goreng with Shimp (WG)
	Oriental Fried Rice with Shrimp (WG)	Spaghetti Aglio Olio e Funghi (WG)	Vegan Tofu Fried Rice (V) (WG)
	Stir Fry Mee Tai Bak with Bean Sprout & Mushroom (WG)	Nasi Biryani (WG)	Spaghetti Laksa with Mushroom Dry (WG)
	Nasi Jagung (Sweet Corn Rice) (WG)	Western Fried Rice (WG) (FTT Local Eggs)	Garlic Butter Rice with Cashew Nuts (WG)
	Ee Fu Noodles (WG)	Crabmeat Fried Rice (WG) (FTT Local Eggs)	Seafood Yaki Udon Stir Fry (WG)

Snack and Pastry			
Please select 2 items			
	<b>Banana Leaf Fish Otah</b>	<b>Spinach Quiche</b>	<b>Walnut Cake (sliced)</b>
	Steamed Yam Cake	Sweet & Sour Steamed Fish Ball	Steamed Crystal Prawn Dumpling
	Mini Chicken Pie	Fried Seafood Tofu *DF	Vegetable Samosa *DF
	Mushroom Puff	Popcorn Chicken *DF	Potato Begedil *DF
	Steamed Vegetable Pau (V)	Sotong Ball *DF	Steamed Mushroom Siew Mai
	Steamed Coconut Jam Pau	Vegetable Roll *DF	Steamed Chicken Siew Mai
	Mini Vegetable Spring Roll (V) *DF	Butterfly Shrimp Wanton *DF	Chicken Wanton *DF
	Net Sweet Potato Roll (V) *DF	Pan Fried Seafood Gyoza	Potato Curry Puff *DF



[Catering 201]  
SQ Buffet 1

\$12 per pax  
MOQFD 12 pax

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	Steamed Black Fungus Crystal Dumpling		Vanilla Cream Puff		Steamed Shrimp Har Kau
	Tempura Chicken Nugget *DF		Steamed Fisro Fish Roe		Steamed Mini Soon Kueh (V)
	Sausage Puff		Chicken Ngoh Hiang *DF		Strawberry Swiss Roll

Appetiser

Please select 1 item

	Thai Glass Noodle Salad (V)	Potato & Egg Salad (FTT Local eggs)	Wholemeal Chicken Ham & Cheese Finger Sandwich
	Vegetarian Spiced Duck Salad (V)	Fruit Cocktail Salad (V)	Pesto Pasta Salad
	Chef's Potato Salad	Waldorf Salad	Coleslaw Salad
	Cucumber & Tomato Salad (V)	Wholemeal Tomato and Lettuce Finger Sandwich (V)	Wafu Salad with Japanese Sesame Sauce
	Roasted Tomato with Rosemary (V) (FTT Local Rosemary)	Thai Style Tofu Salad (V)	Chef's Chicken Caesar Salad
	Italian Herb Pasta Salad (V) (FTT Local Basil)	Garden Green Salad with Thousand Island Dressing	Wholemeal Egg Mayo Finger Sandwich (FTT Local Eggs)

Vegetable, Egg, Soy and Soup

Please select 1 item

	Signature Loh Han Zhai	Xiao Bai Chye Stir Fry with Garlic (FTT Local Xiao Bai Chye)	Scrambled Tofu with Egg (FTT Local Eggs)
	Sze Chuan Stir Fry Potatoes	Asian Seasonal Veggies Stir Fry	Spicy Honey Glazed Tofu (V)
	Sauteed Tomatoes with Fresh Thyme (V) (FTT Local Thyme)	Braised Egg with Mushroom (FTT Local Eggs)	Buttery Sautéed Mushrooms & Rosemary (FTT Local Rosemary)
	Braised Potato & Carrot	Thai Blackpepper & Garlic Tofu	Terong Balado (Indonesian Sambal Eggplant)
	Eggplant Sauteed with Italian Tomato Sauce (V)	Chinese Braised Tofu (Hong shao Tofu)	Masala Potatoes
	Thai Stir-Fry Vegetables with Garlic, Ginger, and Lime	Baby Corn Stir Fry with Carrot	Stir Fry Beancurd Knot with Mushroom (V)



[Catering 201]  
SQ Buffet 1

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MOQFD 12 pax

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Aloo Gobi (Curried Potatoes & Cauliflower)	Southern Baked Beans with onions & capsicum	Thai Basil Eggplant <b>(FTT Local Basil)</b>
Pan Fried Egg Tofu with Mushroom	Indian Style Stir Fry Mushroom & Green Peas	Miso Glazed Eggplant (V)
Stir Fry Sambal Long Beans	Five Spiced Baked Tofu (V)	Kung Pao Lentils (V)
Spinach, Tofu & Sesame Stir Fry (V)	Roasted Sweet Potato Fries with Herbs <b>(FTT Local Rosemary)</b>	Broccoli Stir Fry with Carrot
Thai Basil Tofu Stir Fry <b>(FTT Local Basil)</b>	Sayur Lodeh	Thai Style Omelette <b>(FTT Local Eggs)</b>

Poultry and Meat			
Please select 1 item			
Roasted Chicken with Rosemary <b>(FTT Local Rosemary)</b>	Baked Honey Turmeric Chicken	Lemon & Thyme Grilled Chicken	
Tsukune (Japanese-Style Chicken Meatball)	Karaage Chicken (Japanese Fried Chicken cutlet) *DF	Signature Chicken Curry with Potatoes	
Japanese Mum's Baked Chicken Drumlet	Sesame Chicken with Asian Sauce *DF	Indian Butter Chicken	
Chicken Masala	Signature Sweet & Sour Baked Chicken	Grilled Chicken with Basil Pesto Sauce <b>(FTT Local Basil)</b>	
Baked Chicken with Garlic Lemon & Butter Sauce	Sweet & Spicy Roasted Chicken Drumlet	Prawn Paste Mid Wing *DF	
Lemon Pepper Chicken *DF	Italian Glazed Baked Chicken Mid Wing	Sze Chuan Baked Spicy Chicken (mild spicy)	
Kung Pao Chicken	Orange Baked Chicken	Ayam Masak Merah (Chicken in mild spicy tomato sauce)	
Char Siew Baked Chicken	Baked Chicken in Tomato Basil Creamy Sauce <b>(FTT Local Basil)</b>	Ayam Panggang (Baked Chicken)	
Ayam Goreng *DF (Crispy Fried Chicken)	Thai Grilled Lemongrass Chicken	Grilled Blackpepper Chicken	



[Catering 201]  
SQ Buffet 1

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MOQFD 12 pax

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Baked BBQ Chicken Drumlet	Teriyaki Grilled Chicken	Grilled Chicken with Lemon Garlic Sauce
Ayam Masak Kicap Pedas (Soy Sauce Chicken)	Grilled Chicken with Mushroom Sauce	Braised Chicken with Ginger & Sesame Oil
Salted Egg Chicken *DF	Brown Buttered Baked Honey Chicken	Tandoori Baked Chicken

Fish and Seafood			
Please select 1 item			
Signature Cream Dory Baked Teriyaki	Lemon & Rosemary Baked Fish (FTT Local Rosemary)	Baked Lemon Fish with Thyme	
Pan Seared Fish with Citrus Pesto	Assam Prawn	Fish Tikka Masala	
Signature Sweet & Sour Baked Fish	Ebi Prawn with Mayo Dip *DF	Miso Glazed Baked Fish topped with sesame seed	
Fish Katsu (Jap Breaded Fried Fish) *DF	Baked Fish with Garlic & Basil (FTT Local Basil)	Ikan Dori Saus Lemon (Dory Lemon Butter sauce)	
Sambal Udang (Prawn Sambal)	Black pepper Grilled Fish	Asam Pedas (Spicy Tamarind Fish)	
Braised Fish with Spicy Tomato Sauce	Kung Pao Prawn	Thai Grilled Fish with Lemongrass sauce	
Sambal Grilled Fish	Thai Baked Tom Yum Fish	Teriyaki Grilled Fish	
Blackpepper Grilled Prawn	Crispy Fish with Mango Sauce *DF	Steamed Fish with Ginger & Soya Sauce	
Sesame Chilli Baked Fish	Spicy Baked Fish with Lemon & Garlic	Hong Kong Style Steamed Fish	
Herb Baked Garlic Dory Fish	Baked Fish with Plum Sauce	Thai Stir Fry Garlic Prawn	
Teochew Steamed Fish	Butter Cereal Prawn *DF	Cantonese Style Steamed Fish	



[Catering 201]  
SQ Buffet 1

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MOQFD 12 pax

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Dessert and Fruits			
Please select 2 items			
	Seasonal Fruit Platter	Fruit Cocktail with Lychee	Strawberry Pudding In Cup
	Honeydew Sago (Cold)	Mixed Fruit Jelly in Cup	Beancurd Skin with Barley (Hot)
	Chocolate Butter Cake (sliced)	Cheng Tng (Hot)	Sweet Potato Soup (Hot)
	Banana Cake (sliced)	Grass Jelly with Longan (Cold)	Mango Pudding in Cup
	Chocolate Éclair	Fruity Mochi	Lychee Pudding in Cup
	Sea Coconut with Longan (Cold)	Banana Muffin	Pandan Swiss Roll
	Snow Fungus with Red Date Soup (Cold)	Green Bean Soup (Hot)	Red Bean Soup (Hot)
	Vanilla Cream Puff	Coffee Swiss Roll	Kueh Salat
	Blueberry Muffin	Nonya Kueh	Chocolate Brownie
	Mini Egg Tart	Fruit Tartlets	Apple Crumble

Beverages (Complimentary Water will be provided)			
Please select 2 items			
	Coffee (Creamer & Sugar served separately)	Grapefruit Pomelo Cordial	Fruit Punch Cordial
	Iced Lemon Tea Cordial	Lemongrass Pandan Cordial	Pearl Barley Cordial
	Iced Wintermelon Tea Cordial	Yuzu Cordial	Lime Drink Cordial
	Tea (Creamer & Sugar served separately)	Assorted Packet Drink (Lower-Sugar)	Iced Water

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 202]  
SQ Buffet 2

\$14 per pax  
MOQFD 10 pax

Foodtalks Caterer & Manufacturer  
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Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 2 items			
Steamed Pumpkin Rice with Mushroom (WG)	Tom Yum Seafood Fried Rice (WG) <b>(FTT Local Eggs)</b>	Wholegrain Fan Choy (BBQ Chicken with Brown Rice) (WG)	
Garlic Butter Rice with Cashew Nuts & Raisin (WG)	Vegan Singapore Style Fried Bee Hoon with Bean Sprout (V) (WG) <b>(FTT Local Bean Sprout)</b>	Vegan Nasi Tomato (V) (WG)	
Hong Kong Style Chow Mein (WG)	Penang Fried Kway Teow (WG)	Braised Ee Fu Noodles with Mushroom (WG)	
Seafood Thai Pineapple Fried Rice with Raisin (WG)	Kampung Fried Mee Siam with Egg (WG) <b>(FTT Local Eggs)</b>	Kampung Fried Rice with Silverfish (WG) <b>(FTT Local Eggs)</b>	
Kway Teow Goreng (WG)	Seafood Sin Chow Bee Hoon (WG)	Sambal Fried Rice (WG) <b>(FTT Local Eggs)</b>	
Yang Zhou Fried Rice (WG) <b>(FTT Local Eggs)</b>	Vegan Olive Fried Rice (V) (WG)	Stir Fry KL Hokkien Noodles (WG)	
Nasi Goreng Ayam (WG)	Broccoli Fried Rice (WG) <b>(FTT Local Eggs)</b>	Spaghetti Laksa with Mushroom Dry (WG)	
Maggie Goreng with Veggies (WG)	Singapore Style Fried Bee Hoon with Egg (WG) <b>(FTT Local Eggs)</b>	Steamed Mixed Grain Rice (WG)	
Steamed Rice with Green Peas (V) (WG)	Chicken Hor Fun Tossed Dry Style (WG)	Bee Hoon Goreng (WG)	
Nasi Jagung (Sweet Corn Rice) (WG)	Western Fried Rice with Chicken Ham (WG) <b>(FTT Local Eggs)</b>	Vegan Fried Bee Hoon (V)(WG)	
Oriental Shrimp Fried Rice (WG) <b>(FTT Local Eggs)</b>	Crabmeat Fried Rice (WG) <b>(FTT Local Eggs)</b>	Yaki Udon Stir Fry with Shrimp (WG)	

Snack and Pastry			
Please select 2 items			
Banana Leaf Fish Otah	Spinach Quiche	Walnut Cake (sliced)	
Steamed Yam Cake	Sweet & Sour Steamed Fish Ball	Steamed Crystal Prawn Dumpling	



**[Catering 202]  
SQ Buffet 2**

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MOQFD 10 pax

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Mini Chicken Pie	Fried Seafood Tofu *DF	Vegetable Samosa *DF
Mushroom Puff	Popcorn Chicken *DF	Potato Begedil *DF
Steamed Vegetable Pau (V)	Sotong Ball *DF	Steamed Mushroom Siew Mai
Steamed Coconut Jam Pau	Vegetable Roll *DF	Steamed Chicken Siew Mai
Mini Vegetable Spring Roll (V) *DF	Butterfly Shrimp Wanton *DF	Chicken Wanton *DF
Net Sweet Potato Roll (V) *DF	Pan Fried Seafood Gyoza	Potato Curry Puff *DF
Steamed Black Fungus Crystal Dumpling	Vanilla Cream Puff	Steamed Shrimp Har Kau
Tempura Chicken Nugget *DF	Steamed Fisro Fish Roe	Steamed Mini Soon Kueh (V)
Sausage Puff	Chicken Ngoh Hiang *DF	Strawberry Swiss Roll

**Appetiser**

Please select 1 item

Wholemeal Ham & Cucumber Finger Sandwich	Creamy Apple Slaw	Wholemeal Tomato Lettuce Finger Sandwich (V)
Thai Glass Noodle Salad (V)	Potato & Egg Salad ( <b>FTT Local Eggs</b> )	Kani Salad
Vegetarian Spiced Duck Salad (V)	Fruit Cocktail Salad (V)	Pesto Pasta Salad
Chef's Potato Salad	Waldorf Salad	Coleslaw Salad
Cucumber & Tomato Salad (V)	Wholemeal Tomato and Lettuce Finger Sandwich (V)	Wafu Salad with Japanese Sesame Sauce
Roasted Tomato with Rosemary (V) ( <b>FTT Local Rosemary</b> )	Thai Style Tofu Salad (V)	Chef's Chicken Caesar Salad
Italian Herb Pasta Salad (V) ( <b>FTT Local Basil</b> )	Garden Green Salad with Thousand Island Dressing	Wholemeal Egg Mayo Finger Sandwich ( <b>FTT Local Basil</b> )

**Vegetable, Egg, Soy and Soup**

Please select 1 item

Signature Loh Han Zhai	Xiao Bai Chye Stir Fry with Garlic ( <b>FTT Local Xiao Bai Chye</b> )	Scrambled Tofu with Egg ( <b>FTT Local Eggs</b> )
Sze Chuan Stir Fry Potatoes	Asian Seasonal Veggies Stir Fry	Spicy Honey Glazed Tofu (V)



**[Catering 202]  
SQ Buffet 2**

\$14 per pax  
MOQFD 10 pax

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Cream of Corn Soup	Braised Egg with Mushroom <b>(FTT Local Eggs)</b>	Buttery Sautéed Mushrooms & Rosemary <b>(FTT Local Rosemary)</b>
Braised Potato & Carrot	Tom Yum Soup	Terong Balado (Indonesian Sambal Eggplant)
Eggplant Sauteed with Italian Tomato Sauce	Chinese Braised Tofu (Hong shao Tofu)	Masala Potatoes
Thai Stir-Fry Vegetables with Garlic, Ginger, and Lime	Baby Corn Stir Fry with Carrot	Stir Fry Beancurd Knot with Mushroom (V)
Aloo Gobi (Curried Potatoes & Cauliflower)	Southern Baked Beans with onions & capsicum	Thai Basil Eggplant (V) <b>(FTT Local Basil)</b>
Pan Fried Egg Tofu with Mushroom	Indian Style Stir Fry Mushroom & Green Peas	Miso Glazed Eggplant (V)
Stir Fry Sambal Long Beans	Five Spiced Baked Tofu (V)	Kung Pao Lentils (V)
Spinach, Tofu & Sesame Stir Fry (V)	Roasted Sweet Potato Fries with Herbs <b>(FTT Local Rosemary)</b>	Broccoli Stir Fry with Carrot
Thai Basil Tofu Stir Fry (V) <b>(FTT Local Basil)</b>	Sayur Lodeh	Thai Style Omelette <b>(FTT Local Eggs)</b>

**Poultry and Meat**

Please select 1 item

Roasted Chicken with Rosemary <b>(FTT Local Rosemary)</b>	Baked Honey Turmeric Chicken	Lemon & Thyme Grilled Chicken
Tsukune (Japanese-Style Chicken Meatball)	Karaage Chicken (Japanese Fried Chicken cutlet) *DF	Signature Chicken Curry with Potatoes
Japanese Mum's Baked Chicken Drumlet	Sesame Beef & Broccoli Stir Fry	Indian Butter Chicken
Chicken Masala	Signature Sweet & Sour Baked Chicken	Grilled Chicken with Basil Pesto Sauce <b>(FTT Local Basil)</b>
Baked Chicken with Garlic lemon & butter sauce	Sweet & Spicy Roasted Chicken Drumlet	Prawn Paste Mid Wing *DF
Beef Stew	Italian Glazed Baked Chicken Mid Wing	Sze Chuan Baked Spicy Chicken (mild spicy)



[Catering 202]  
SQ Buffet 2

\$14 per pax  
MOQFD 10 pax

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	Kung Pao Chicken	Orange Baked Chicken	Ayam Masak Merah (Chicken in mild spicy tomato sauce)
	Char Siew Baked Chicken	Baked Chicken in Tomato Basil Creamy Sauce (FTT Local Basil)	Ayam Panggang (Baked Chicken)
	Ayam Goreng *DF (Crispy Fried Chicken)	Thai Grilled Lemongrass Chicken	Grilled Blackpepper Beef
	Baked BBQ Chicken Drumlet	Teriyaki Grilled Chicken	Grilled Chicken with Lemon Garlic Sauce
	Ayam Masak Kicap Pedas (Soy Sauce Chicken)	Grilled Chicken with Mushroom Sauce	Braised Chicken with Ginger & Sesame Oil
	Salted Egg Chicken *DF	Brown Buttered Baked Honey Chicken	Tandoori Baked Chicken

Fish and Seafood			
Please select 1 item			
	Signature Cream Dory Baked Teriyaki	Lemon & Rosemary Baked Fish (FTT Local Rosemary)	Baked Lemon Fish with Thyme
	Pan Seared Fish with Citrus Pesto	Assam Prawn	Fish Tikka Masala
	Signature Sweet & Sour Baked Fish	Ebi Prawn with Mayo Dip *DF	Kung Pao Squid
	Fish Katsu (Jap Breaded Fried Fish) *DF	Baked Fish with Garlic & Basil (FTT Local Basil)	Ikan Dori Saus Lemon (Dory Lemon Butter sauce)
	Sambal Udang (Prawn Sambal)	Black pepper Grilled Fish	Asam Pedas (Spicy Tamarind Fish)
	Braised Fish with Spicy Tomato Sauce	Kung Pao Prawn	Thai Grilled Fish with Lemongrass sauce
	Sambal Grilled Fish	Thai Baked Tom Yum Fish	Teriyaki Grilled Fish
	Blackpepper Grilled Prawn	Crispy Fish with Mango Sauce *DF	Steamed Fish with Ginger & Soya Sauce
	Sambal Sotong	Spicy Baked Fish with Lemon & Garlic	Hong Kong Style Steamed Fish
	Herb Baked Garlic Dory Fish	Baked Fish with Plum Sauce	Thai Stir Fry Garlic Prawn
	Teochew Steamed Fish	Butter Cereal Prawn *DF	Spicy Assam Mussel



[Catering 202]  
SQ Buffet 2

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MOQFD 10 pax

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Fresh Fruits can be selected to substitute any 1 item

Dessert and Fruits			
Please select 2 items			
Seasonal Fresh Fruit Platter	Fruit Cocktail with Lychee	Strawberry Pudding In Cup	
Honeydew Sago (Cold)	Mixed Fruit Jelly in Cup	Beancurd Skin with Barley (Hot)	
Chocolate Butter Cake (sliced)	Cheng Tng (Hot)	Pulut Hitam (Hot)	
Banana Cake (sliced)	Grass Jelly with Longan	Mango Pudding in Cup	
Chocolate Éclair	Fruity Mochi	Lychee Pudding in Cup	
Sea Coconut with Longan (Cold)	Banana Muffin	Pandan Swiss Roll	
Snow Fungus with Red Date Soup (Cold)	Green Bean Soup (Hot)	Red Bean Soup (Hot)	
Vanilla Cream Puff	Coffee Swiss Roll	Kueh Salat	
Blueberry Muffin	Nonya Kueh	Chocolate Brownie	
Mini Egg Tart	Fruit Tartlets	Apple Crumble	

Beverages (Complimentary Water will be provided)			
Please select 2 items			
Coffee (Creamer & Sugar served separately)	Grapefruit Pomelo Cordial	Fruit Punch Cordial	
Iced Lemon Tea Cordial	Lemongrass Pandan Cordial	Pearl Barley Cordial	
Iced Wintermelon Tea Cordial	Yuzu Cordial	Lime Drink Cordial	
Tea (Creamer & Sugar served separately)	Assorted Packet Drink (Lower Sugar)	Iced Water	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	



## [Catering 202] SQ Buffet 2

\$14 per pax  
MOQFD 10 pax

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Phone: 9099 4916 / 6246 3369

\*Subjected to GST

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Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Estimated travelling time:		Remarks:	
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[Catering 203]  
SQ Buffet 3

\$16 per pax  
MOQFD 10 pax

Foodtalks Caterer & Manufacturer  
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Phone: 9099 4916 / 6246 3369

\*Subjected to GST

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 2 items			
Supreme Loh Mai Kai (WG)	Seafood Fried Rice with Olive Vegetables (WG) (FTT Local Egg)	Wholegrain Fan Choy (BBQ Chicken with Brown Rice) (WG)	
Thai Pineapple Rice with Cashew Nuts & Raisin (WG)	Kampung Fried Mee Siam with Egg (WG)	Penang Fried Kway Teow with Shrimp (WG)	
Kway Teow Goreng (WG)	Sin Chow Bee Hoon (WG)	Sambal Prawn Fried Rice (WG) (FTT local Egg)	
Hong Kong Style Chow Mein (WG)	Vegan Olive Fried Rice (V) (WG)	Stir Fry KL Hokkien Noodles (WG)	
Seafood Nasi Goreng (WG)	Veggies Fried Rice (WG)	Chicken Hor Fun Tossed Dry (WG)	
Maggie Goreng (WG)	Singapore Style Fried Bee Hoon (WG)	Laksa Goreng Dry (WG)	
Kampung Mushroom Fried Rice (WG) (FTT Local Eggs)	Vegan Singapore Style Fried Bee Hoon (V) (WG)	Sin Chew Fried Rice (WG) (FTT local Egg)	
Oriental Fried Rice with Shrimp (WG)	Spaghetti Aglio Olio e Funghi (WG)	Tofu & Broccoli Fried Rice (V)(WG)	
Stir Fry Mee Tai Bak with Minced Meat (WG)	Nasi Biryani (WG)	Bee Hoon Goreng with Shrimp (WG)	
Nasi Jagung (Sweet Corn Rice) (WG)	Western Fried Rice with Chicken Ham (WG) (FTT Local Eggs)	Garlic Butter Rice with Cashew Nuts (WG)	
Seafood Ee Fu Noodles (WG)	Crabmeat Fried Rice (WG) (FTT Local Eggs)	Yaki Udon Stir Fry with Shrimp (WG)	

Snack and Pastry			
Please select 2 items			
Banana Leaf Fish Otah	Steamed Deluxe Siew Mai	Salmon Ball with Cheese *DF	
Sweet & Spicy Chicken Drumlet	Steamed Prawn Treasure	Steamed Crystal Prawn Dumpling	
Mini Chicken Pie	Mushroom Puff	Steamed Mushroom Chee Cheong Fan	
Pan Fried Beancurd Roll	Fried Seafood Tofu *DF	Potato Begedil *DF	
Steamed Wholemeal Vegetable Pau (V)	Steamed Blackpepper Chicken Pau	Steamed Mushroom Siew Mai	
Apple Crumble	Vegetable Roll *DF	Steamed Crystal Spinach & Mixed Vegetable Dumpling	
Mini Vegetable Spring Roll (V) *DF	Butterfly Shrimp Wanton *DF	Prawn Paste Chicken Mid Wing *DF	



[Catering 203]  
SQ Buffet 3

\$16 per pax  
MOQFD 10 pax

Foodtalks Caterer & Manufacturer  
Email: Skylar@foodtalks.com.sg  
Phone: 9099 4916 / 6246 3369

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Net Sweet Potato Roll (V) *DF	Pan Fried Seafood Gyoza	Potato Curry Puff *DF
Steamed Black Fungus Crystal Dumpling	Yam Roll *DF	Pan Fried Seafood Har Kao
Mini Fruit Tartlet	Thai Fish Cake with Sweet Chilli Dip	Steamed Mini Soon Kueh (V)
Sausage Puff	Chocolate Eclair	Pan Fried Vegetable Gyoza (V)

Appetiser

Please select 1 item

Wholemeal Ham & Cucumber Finger Sandwich	Italian Herb Pasta Salad (V) (FTT Local Basil)	Wholemeal Tomato Lettuce Finger Sandwich (V)
Thai Glass Noodle Salad (V)	Potato & Egg Salad (FTT Local Eggs)	Kani Salad
Vegetarian Spiced Duck Salad (V)	Fruit Cocktail Salad (V)	Pesto Pasta Salad
Chef's Potato Salad	Waldorf Salad	Coleslaw Salad
Cucumber & Tomato Salad (V)	Seafood Pasta Salad	Wafu Salad with Japanese Sesame Sauce
Roasted Tomato with Rosemary (V) (FTT Local Rosemary)	Thai Style Tofu Salad (V)	Chef's Chicken Caesar Salad
Creamy Apple Slaw	Garden Green Salad with Thousand Island Dressing	Wholemeal Egg Mayo Finger Sandwich (FTT Local Eggs)

Vegetable, Egg, Soy and Soup

Please select 1 item

Sambal Goreng	Xiao Bai Chye Stir Fry with Garlic (FTT Local Xiao Bai Chye)	Signature Loh Han Zhai
Sze Chuan Stir Fry Potatoes	Asian Seasonal Veggies Stir Fry	Spicy Honey Glazed Tofu (V)
Sautéed Tomatoes with Fresh Thyme (V)	Braised Egg with Mushroom (FTT Local Produce Eggs)	Buttery Sautéed Mushrooms & Rosemary (FTT Local Rosemary)
Braised Cabbage, Potato & Carrot	Hot & Sour Soup (FTT Local Eggs)	Terong Balado (Indonesian Sambal Eggplant)
Eggplant Sautéed with Italian Tomato Sauce (V)	Chinese Braised Tofu (Hong shao Tofu)	Masala Potatoes



[Catering 203]  
SQ Buffet 3

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MOQFD 10 pax

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Thai Stir-Fry Vegetables with Garlic, Ginger, and Lime	Cream of Mushroom Soup	Stir Fry Beancurd Knot with Mushroom (V)
Aloo Gobi (Curried Potatoes & Cauliflower)	Southern Baked Beans with onions & capsicum	Thai Basil Eggplant (FTT Local Basil)
Pan Fried Egg Tofu with Mushroom	Indian Style Stir Fry Mushroom & Green Peas	Miso Glazed Eggplant (V)
Stir Fry Sambal Long Beans	Teriyaki Tofu (V)	Stir Fry Kang Kong with Garlic
Spinach, Tofu & Sesame Stir Fry (V)	Roasted Sweet Potato Fries with Herbs (V) (FTT Local Rosemary)	Broccoli Stir Fry with Carrot
Thai Basil Tofu Stir Fry (FTT Local Basil)	Sayur Lodeh	Thai Style Omelette with Prawns (FTT Local Eggs)
Potato & Cheese Gratin	Eggplant Sauteed with Italian Tomato Sauce (V)	Stir Fry Long Beans with Fermented Soybeans

Poultry and Meat			
Please select 2 items			
Roasted Chicken with Rosemary (FTT Local Rosemary)	Baked Honey Turmeric Chicken	Mutton Satay with Peanut Gravy	
Tsukune (Japanese-Style Chicken Meatball)	Karaage Chicken (Japanese Fried Chicken cutlet) *DF	Signature Curry Chicken with Potatoes	
Japanese Mum's Baked Chicken Drumlet	Stir Fry Beef with Broccoli	Indian Butter Chicken	
Chicken Masala	Signature Sweet & Sour Baked Chicken	Grilled Chicken with Basil Pesto Sauce (FTT Local Basil)	
Baked Chicken with Garlic lemon & butter sauce	Rendang Beef with Potatoes	Turmeric Fried Chicken Chop *DF	
Beef Stew	Italian Glazed Baked Chicken Mid Wing	Sze Chuan Baked Spicy Chicken (mild spicy)	
Kung Pao Chicken	Orange Baked Chicken	Ayam Masak Merah (Chicken in mild spicy tomato sauce)	



[Catering 203]  
SQ Buffet 3

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MOQFD 10 pax

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	Indian Spiced Grilled Chicken	Baked Chicken in Tomato Basil Creamy Sauce (FTT Local Basil)	Ayam Panggang (Baked Chicken)
	Ayam Goreng *DF (Crispy Fried Chicken)	Thai Grilled Lemongrass Chicken	Grilled Blackpepper Beef
	Baked BBQ Chicken Drumlet	Teriyaki Grilled Chicken	Grilled Chicken with Lemon Garlic Sauce
	Ayam Masak Kicap Pedas (Soy Sauce Chicken)	Grilled Chicken with Mushroom Sauce	Braised Chicken with Ginger & Sesame Oil
	Lemon & Thyme Grilled Chicken	Lemongrass Grilled Chicken	Minced Beef with Gratin Potatoes

Fish and Seafood			
Please select 1 item			
	Signature Cream Dory Baked Teriyaki	Lemon & Rosemary Baked Fish (FTT Local Rosemary)	Baked Fish with Lemon & Thyme
	Pan Seared Fish with Citrus Pesto	Assam Prawn	Fish Tikka Masala
	Signature Sweet & Sour Baked Fish	Ebi Prawn with Mayo Dip *DF	Kung Pao Squid
	Fish Katsu (Jap Breaded Fried Fish) *DF	Baked Fish with Garlic & Basil (FTT Local Basil)	Ikan Dori Saus Lemon (Dory Lemon Butter sauce)
	Sambal Udang (Prawn Sambal)	Black pepper Baked Fish	Asam Pedas (Spicy Tamarind Fish)
	Braised Fish with Spicy Tomato Sauce	Kung Pao Prawn	Thai Grilled Fish with Lemongrass sauce
	Sambal Grilled Fish	Thai Baked Tom Yum Fish	Teriyaki Grilled Fish
	Blackpepper Grilled Prawn	Crispy Fish with Mango Sauce *DF	Steamed Fish with Ginger & Soya Sauce
	Sambal Sotong	Spicy Baked Fish with Lemon & Garlic	Hong Kong Style Steamed Fish
	Herb Baked Garlic Dory Fish	Baked Fish with Plum Sauce	Thai Stir Fry Garlic Prawn
	Teochew Steamed Fish	Butter Cereal Prawn *DF	Spicy Garlic Mussel



[Catering 203]  
SQ Buffet 3

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MOQFD 10 pax

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Fresh Fruits can be selected to substitute any 1 item

Dessert and Fruits			
Please select 2 items			
Seasonal Fruit Platter	Fruit Cocktail with Lychee	Strawberry Pudding in Cup	
Honeydew Sago (Cold)	Mixed Fruit Jelly in Cup	Beancurd Skin with Barley (Hot)	
Banana Muffin	Cheng Tng (Hot)	Red Bean Soup (Hot)	
Banana Cake (sliced)	Grass Jelly with Longan (Cold)	Strawberry Pudding in Cup	
Oreo Cheesecake	Fruity Mochi	Mango Pudding in Cup	
Sea Coconut with Longan (Cold)	Mini Egg Tarts	Blueberry Cheesecake	
Snow Fungus with Red Date Soup (Cold)	Green Bean Soup (Hot)	Mini Chocolate Tarts	
Lychee Pudding in cup	Pulat Hitam (Hot)	Nonya Kueh	
Kueh Salat	Coconut Tapioca	Walnut Cake (sliced)	
Chocolate Butter Cake (sliced)	Chocolate Swiss Roll (sliced)	Orange Chiffon Cake (sliced)	

Beverages (Complimentary Water will be provided)			
Please select 2 items			
Coffee (Creamer & Sugar served separately)	Grapefruit Pomelo Cordial	Fruit Punch Cordial	
Iced Lemon Tea Cordial	Lemongrass Pandan Cordial	Pearl Barley Cordial	
Iced Wintermelon Tea Cordial	Yuzu Cordial	Lime Drink Cordial	
Tea (Creamer & Sugar served separately)	Assorted Packet Drink (Lower Sugar)	Iced Water	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 204]  
SQ Buffet 4

\$18 per pax  
MOQFD 8 pax

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Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 2 items			
Supreme Loh Mai Kai (WG)	Kampung Seafood Fried Rice (WG) ( <b>FTT Local Egg</b> )	Wholegrain Fan Choy (BBQ Chicken with Brown Rice)	
Thai Pineapple Rice with Raisin & Walnut (WG)	Kampung Fried Mee Siam with Egg (WG)	Penang Fried Kway Teow with Shrimp (WG)	
Kway Teow Goreng (WG)	Seafood Sin Chow Bee Hoon (WG)	Sambal Fried Rice with Shrimp (WG) <b>(FTT local Egg)</b>	
Hong Kong Style Chow Mein (WG)	Vegan Olive Fried Rice (V) (WG)	Stir Fry KL Hokkien Noodles (WG)	
Seafood Nasi Goreng (WG)	Veggies Fried Rice (WG)	Chicken Hor Fun Tossed Dry Style (WG)	
Maggie Goreng with Veggie (WG)	Singapore Style Fried Bee Hoon (WG)	Laksa Goreng Dry (WG)	
Kampung Fried Rice with Mushroom (WG) ( <b>FTT Local Eggs</b> )	Vegan Fried Bee Hoon (V)(WG)	Seafood Basil Fried Rice (WG) ( <b>FTT Local Basil &amp; Eggs</b> )	
Oriental Fried Rice with Shrimp (WG)	Spaghetti Aglio Olio e Funghi (WG)	Tofu & Broccoli Fried Rice (V)(WG)	
Stir Fry Mee Tai Bak with Minced Meat (WG)	Nasi Biryani with Shrimp (WG)	Seafood Bee Hoon Goreng (WG)	
Nasi Jagung (Sweet Corn Rice) (WG)	Western Fried Rice with Chicken Ham (WG) <b>(FTT Local Eggs)</b>	Garlic Butter Rice with Cashew Nuts (WG)	
Seafood Ee Fu Noodles (WG)	Crabmeat Fried Rice (WG) ( <b>FTT Local Eggs</b> )	Seafood Yaki Udon Stir Fry (WG)	

Snack and Pastry			
Please select 2 items			
Banana Leaf Fish Otah	Steamed Deluxe Siew Mai	Salmon Ball with Cheese *DF	
Sweet & Spicy Chicken Drumlet	Steamed Prawn Treasure	Steamed Crystal Prawn Dumpling	
Sweet & Sour Premium Chicken Sausage	Chicken Luncheon Meat with Potatoes Baked Beans	Steamed Prawn Chee Cheong Fan	
Mini Chicken Pie	Mushroom Puff	Steamed Mushroom Chee Cheong Fan	
Pan Fried Beancurd Roll	Chicken Samosa *DF	Potato Begedil *DF	
Chicken Pocket *DF	Steamed Vegetable Pau (V)	Steamed Mushroom Siew Mai	



[Catering 204]  
SQ Buffet 4

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	Vegetable Samosa *DF	Vegetable Roll *DF	Steamed Crystal Spinach & Mixed Vegetable Dumpling
	Mini Vegetable Spring Roll (V) *DF	Butterfly Shrimp Wanton *DF	Prawn Paste Chicken Mid Wing *DF
	Net Sweet Potato Roll (V) *DF	Pan Fried Seafood Gyoza	Potato Curry Puff *DF
	Steamed Black Fungus Crystal Dumpling	Yam Roll *DF	Pan Fried Seafood Har Kao
	Mini Fruit Tartlet	Thai Fish Cake	Steamed Mini Soon Kueh (V)
	Sausage Puff	Spinach Quiche	Pan Fried Vegetable Gyoza (V)

Appetiser

Please select 1 item

	Wholemeal Ham & Cheese Finger Sandwich	Creamy Apple Slaw	Wholemeal Tomato Lettuce Finger Sandwich (V)
	Thai Glass Noodle Salad (V)	Chef's Potato & Egg Salad	Kani Salad
	Vegetarian Spiced Duck Salad (V)	Fruit Cocktail Salad (V)	Pesto Pasta Salad
	Chef's Potato Salad	Waldorf Salad	Coleslaw Salad
	Cucumber & Tomato Salad (V)	Wholemeal Tomato and Lettuce Finger Sandwich (V)	Wafu Salad with Japanese Sesame Sauce
	Roasted Tomato with Rosemary (V) <b>(FTT Local Rosemary)</b>	Thai Style Tofu Salad (V)	Chef's Chicken Caesar Salad
	Italian Herb Pasta Salad (V) <b>(FTT Local Basil)</b>	Garden Green Salad with Thousand Island Dressing	Wholemeal Egg Mayo Finger Sandwich <b>(FTT Local Egg)</b>

Vegetable, Egg, Soy and Soup

Please select 1 item

	Sambal Goreng	Xiao Bai Chye Stir Fry with Garlic <b>(FTT Local Xiao Bai Chye)</b>	Signature Loh Han Zhai
	Sze Chuan Stir Fry Potatoes	Asian Seasonal Veggies Stir Fry	Spicy Honey Glazed Tofu (V)



[Catering 204]  
SQ Buffet 4

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Sautéed Tomatoes with Fresh Thyme	Braised Egg with Mushroom (FTT Local Eggs)	Buttery Sautéed Mushrooms & Rosemary (FTT Local Rosemary)
Braised Cabbage, Potato & Carrot	Thai Blackpepper & Garlic Tofu	Terong Balado (Indonesian Sambal Eggplant)
Eggplant Sautéed with Italian Tomato Sauce	Chinese Braised Tofu (Hong shao Tofu)	Masala Potatoes
Thai Stir-Fry Vegetables with Garlic, Ginger, and Lime	Hot & Sour Soup (FTT Local Eggs)	Stir Fry Beancurd Knot with Mushroom (V)
Aloo Gobi (Curried Potatoes & Cauliflower)	Southern Baked Beans with onions & capsicum	Thai Basil Eggplant Stir Fry (FTT Local Basil)
Pan Fried Egg Tofu with Mushroom	Indian Style Stir Fry Mushroom & Green Peas	Miso Glazed Eggplant (V)
Stir Fry Sambal Long Beans	Teriyaki Tofu (V)	Stir Fry Kang Kong with Garlic
Spinach, Tofu & Sesame Stir Fry (V)	Roasted Sweet Potato Fries with Herbs (V) (FTT Local Rosemary)	Broccoli Stir Fry with Carrot
Thai Basil Tofu Stir Fry (V) (FTT Local Basil)	Sayur Lodeh	Thai Style Omelette (FTT Local Eggs)

Poultry and Meat

Please select 2 items

Roasted Chicken with Rosemary (FTT Local Rosemary)	Baked Honey Turmeric Chicken	Lemon & Thyme Grilled Chicken
Tsukune (Japanese-Style Chicken Meatball)	Karaage Chicken (Japanese Fried Chicken cutlet) *DF	Signature Chicken Curry with Potatoes
Japanese Mum's Baked Chicken Drumlet	Stir Fry Beef with Broccoli	Indian Butter Chicken
Chicken Masala	Signature Sweet & Sour Baked Chicken	Grilled Chicken with Basil Pesto Sauce (FTT Local Basil)
Baked Chicken with Garlic lemon & butter sauce	Rendang Beef with Potatoes	Turmeric Fried Chicken Chop *DF



[Catering 204]  
SQ Buffet 4

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	Beef Stew	Italian Glazed Baked Chicken Mid Wing	Sze Chuan Baked Spicy Chicken (mild spicy)
	Kung Pao Chicken	Orange Baked Chicken	Ayam Masak Merah (Chicken in mild spicy tomato sauce)
	Indian Spiced Grilled Chicken	Baked Chicken in Tomato Basil Creamy Sauce ( <b>FTT Local Basil</b> )	Ayam Panggang (Baked Chicken)
	Ayam Goreng *DF (Crispy Fried Chicken)	Thai Grilled Lemongrass Chicken	Grilled Blackpepper Beef
	Baked BBQ Chicken Drumlet	Teriyaki Grilled Chicken	Grilled Chicken with Lemon Garlic Sauce
	Ayam Masak Kicap Pedas (Soy Sauce Chicken)	Grilled Chicken with Mushroom Sauce	Braised Chicken with Ginger & Sesame Oil

Fish and Seafood			
Please select 2 items			
	Signature Cream Dory Baked Teriyaki	Lemon & Rosemary Baked Fish ( <b>FTT Local Rosemary</b> )	Stir Fry Prawn in Chilli Crab Sauce
	Pan Seared Fish with Citrus Pesto	Assam Prawn	Fish Tikka Masala
	Signature Sweet & Sour Baked Fish	Ebi Prawn with Mayo Dip *DF	Kung Pao Squid
	Fish Katsu (Jap Breaded Fried Fish) *DF	Baked Fish with Garlic & Basil ( <b>FTT Local Basil</b> )	Ikan Dori Saus Lemon (Dory Lemon Butter sauce)
	Sambal Udang (Prawn Sambal)	Black pepper Grilled Fish	Asam Pedas (Spicy Tamarind Fish)
	Braised Fish with Spicy Tomato Sauce	Kung Pao Prawn	Thai Grilled Fish with Lemongrass sauce
	Sambal Grilled Fish	Thai Baked Tom Yum Fish	Teriyaki Grilled Fish
	Blackpepper Grilled Prawn	Crispy Fish with Mango Sauce *DF	Steamed Fish with Ginger & Soya Sauce
	Sambal Sotong	Spicy Baked Fish with Lemon & Garlic	Baked Lemon Fish with Thyme
	Herb Baked Garlic Dory Fish	Baked Fish with Plum Sauce	Thai Stir Fry Garlic Prawn
	Teochew Steamed Fish	Butter Cereal Prawn *DF	Spicy Garlic Mussel



[Catering 204]  
SQ Buffet 4

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MOQFD 8 pax

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Dessert and Fruits			
Please select 2 items			
Seasonal Fruit Platter	Fruit Cocktail with Lychee	Strawberry Pudding In Cup	
Honeydew Sago (Cold)	Mixed Fruit Jelly in Cup	Beancurd Skin with Barley (Hot)	
Banana Muffin	Cheng Tng (Hot)	Red Bean Soup (Hot)	
Banana Cake (sliced)	Grass Jelly with Longan (Cold)	Strawberry Pudding In Cup	
Oreo Cheesecake	Fruity Mochi	Mango Pudding in Cup	
Sea Coconut with Longan (Cold)	Mini Egg Tarts	Blueberry Cheesecake	
Snow Fungus with Red Date Soup (Cold)	Green Bean Soup (Hot)	Mini Chocolate Tarts	
Lychee Pudding in cup	Pulat Hitam (Hot)	Nonya Kueh	
Kueh Salat	Coconut Tapioca	Walnut Cake (sliced)	
Chocolate Butter Cake (sliced)	Chocolate Swiss Roll (sliced)	Orange Chiffon Cake (sliced)	
Bubur Cha Cha (Hot)	Peach Danish	Chocolate Eclair	

Beverages (Complimentary Water will be provided)			
Please select 2 items			
Coffee (Creamer & Sugar served separately)	Grapefruit Pomelo Cordial	Fruit Punch Cordial	
Iced Lemon Tea Cordial	Lemongrass Pandan Cordial	Pearl Barley Cordial	
Iced Wintermelon Tea Cordial	Yuzu Cordial	Lime Drink Cordial	
Tea (Creamer & Sugar served separately)	Assorted Packet Drink (Lower-Sugar)	Iced Water	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 204]  
SQ Buffet 4

\$18 per pax  
MOQFD 8 pax

Foodtalks Caterer & Manufacturer

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Phone: 9099 4916 / 6246 3369

\*Subjected to GST

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### Category 3 – Packed Meal

Foodtalks Caterer & Manufacturer  
Email: [Skylar@foodtalks.com.sg](mailto:Skylar@foodtalks.com.sg)  
Phone: 9099 4916 / 6246 3369

\*Subjected to GST

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Index	Total Value of Purchase Order ("PO")	Percentage Discount (based on the Total PO Value)
A	For PO value below S\$500	3%
B	For PO value of S\$500 to S\$2,000	5%
C	For PO value of above S\$2,000 to S\$4,000	8%
D	For PO value above S\$4,000	10%



[Catering 301]  
Packed Meal 1

\$5 per pax  
MOQFD 12 pax

Foodtalks Caterer & Manufacturer  
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Phone: 9099 4916 / 6246 3369

\*Subjected to GST

Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle ( <b>All options are made with wholegrain</b> )			
Please select 1 item			
Egg Fried Rice with Ginger (WG)	Tom Yum Fried Rice (WG) <b>(FTT Local Eggs)</b>	Oriental Fried Rice (WG) <b>(FTT Local Eggs)</b>	
Garlic Butter Rice with Raisin (WG)	Vegan Fried Bee Hoon (V) (WG)	Kampung Fried Rice (WG)	
Hong Kong Style Chow Mein (WG)	Penang Fried Kway Teow (WG)	Braised Ee Fu Noodles (WG)	
Thai Pineapple Fried Rice (WG)	Kampung Fried Mee Siam (WG)	Nasi Tomato (WG)	
Kway Teow Goreng (WG)	Sin Chow Bee Hoon (WG)	Sambal Fried Rice (WG) <b>(FTT Local Eggs)</b>	
Yang Zhou Fried Rice (WG) <b>(FTT Local Eggs)</b>	Basil Fried Rice (WG)	Stir Fry Hokkien Noodles (WG)	
Nasi Goreng (WG)	Veggie Fried Rice (WG) <b>(FTT Local Eggs)</b>	Ipoh Dry Style Hor Fun (WG)	
Maggie Goreng (WG)	Singapore Style Fried Bee Hoon (WG)	Vegan Tofu Fried Rice (V) (WG)	
Steamed Rice with Green Peas (V) (WG)	Steamed Mixed Grain Rice (WG)	Bee Hoon Goreng (WG)	
Nasi Jagung (Sweet Corn Rice) (WG)	Western Fried Rice (WG) <b>(FTT Local Eggs)</b>	Vegan Olive Fried Rice (V) (WG)	
Stir Fry Mee Tai Bak (WG)	Nasi Biryani (WG)	Steamed Mushroom Rice (V) (WG)	

Vegetable, Egg, Soy and Soup			
Please select 1 item			
Signature Loh Han Zhai	Xiao Bai Chye Stir Fry with Garlic <b>(FTT Local Xiao Bai Chye)</b>	Scrambled Tofu with Egg <b>(FTT Local Eggs)</b>	
Sze Chuan Stir Fry Potatoes	Asian Seasonal Veggies Stir Fry	Spicy Honey Glazed Tofu (V)	
Sautéed Tomatoes with Fresh Thyme (V)	Braised Egg with Mushroom <b>(FTT Local Eggs)</b>	Buttery Sautéed Mushrooms with Rosemary <b>(FTT Local Rosemary)</b>	
Braised Potato & Carrot	Thai Blackpepper & Garlic Tofu	Terong Balado (Indonesian Sambal Eggplant)	



[Catering 301]  
Packed Meal 1

\$5 per pax  
MOQFD 12 pax

Foodtalks Caterer & Manufacturer  
Email: Skylar@foodtalks.com.sg  
Phone: 9099 4916 / 6246 3369

\*Subjected to GST

Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Eggplant Sauteed with Italian Tomato Sauce (V)	Chinese Braised Tofu (Hongshao Tofu)	Masala Potatoes
Thai Stir-Fry Vegetables with Garlic, Ginger, and Lime	Chye Sim Stir Fry with Minced Garlic	Stir Fry Beancurd Knot with Mushroom (V)
Aloo Gobi (Curried Potatoes & Cauliflower)	Southern Baked Beans with onions & capsicum	Thai Basil Eggplant (V) <b>(FTT Local Basil)</b>
Pan Fried Egg Tofu with Mushroom	Indian Style Stir Fry Mushroom & Green Peas	Miso Glazed Eggplant (V)
Stir Fry Sambal Long Beans	Five Spiced Baked Tofu (V)	Kung Pao Lentils (V)
Bok Choy with Mushroom Stir Fry	Roasted Sweet Potato Fries with Herbs <b>(FTT Local Rosemary)</b>	Broccoli Stir Fry with Carrot
Thai Basil Tofu (V) <b>(FTT Local Basil)</b>	Sayur Lodeh	Thai Style Omelette <b>(FTT Local Eggs)</b>

Poultry and Meat			
Please select 1 item			
Roasted Chicken with Rosemary <b>(FTT Local Rosemary)</b>	Baked Honey Turmeric Chicken	Lemon & Thyme Grilled Chicken	
Tsukune (Japanese-Style Chicken Meatball)	Karaage Chicken (Japanese Fried Chicken cutlet) *DF	Signature Curry Chicken	
Japanese Mum's Baked Chicken Drumlet	Sesame Chicken with Asian Sauce *DF	Indian Butter Chicken	
Chicken Masala	Signature Sweet & Sour Baked Chicken	Grilled Chicken with Basil Pesto Sauce <b>(FTT Local Basil)</b>	
Baked Chicken with Garlic lemon & butter sauce	Sweet & Spicy Roasted Chicken Drumlet	Prawn Paste Mid Wing *DF	
Lemon Pepper Chicken *DF	Italian Glazed Baked Chicken Mid Wing	Sze Chuan Baked Spicy Chicken (mild spicy)	
Kung Pao Chicken	Orange Baked Chicken	Ayam Masak Merah (Chicken in mild spicy tomato sauce)	



[Catering 301]  
Packed Meal 1

\$5 per pax  
MOQFD 12 pax

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	Indian Spiced Grilled Chicken	Baked Chicken in Tomato Basil Creamy Sauce <b>(FTT Local Basil)</b>	Ayam Panggang (Baked Chicken)
	Ayam Goreng *DF (Crispy Fried Chicken)	Thai Grilled Lemongrass Chicken	Grilled Blackpepper Chicken
	Baked BBQ Chicken Drumlet	Teriyaki Grilled Chicken	Grilled Chicken with Lemon Garlic Sauce
	Ayam Masak Kicap Pedas (Soy Sauce Chicken)	Grilled Chicken with Brown Sauce	Braised Chicken with Ginger & Sesame Oil
	Salted Egg Chicken *DF	Brown Buttered Baked Honey Chicken	Tandoori Baked Chicken

Fish and Seafood			
Please select 1 item			
	Signature Cream Dory Baked Teriyaki	Lemon & Rosemary Baked Fish <b>(FTT Local Rosemary)</b>	Baked Fish with Lemon & Thyme
	Pan Seared Fish with Citrus Pesto	Spring Onion Ginger Fish	Fish Tikka Masala
	Signature Sweet & Sour Baked Fish	Thai Steam Fish with Lime & Garlic	Miso Glazed Baked Fish topped with sesame seed
	Fish Katsu (Jap Breaded Fried Fish) *DF	Baked Fish with Garlic & Basil <b>(FTT Local Basil)</b>	Ikan Dori Saus Lemon (Dory Lemon Butter sauce)
	Steamed Fish with Black Bean sauce & Parsley	Black pepper Baked Fish	Asam Pedas (Spicy Tamarind Fish)
	Braised Fish with Spicy Tomato Sauce	Kung Pao Fish	Thai Grilled Fish with Lemongrass sauce
	Sambal Grilled Fish	Thai Baked Tom Yum Fish	Teriyaki Grilled Fish
	Baked Fish with Orange Butter Sauce	Crispy Fish with Mango Sauce *DF	Steamed Fish with Ginger & Soya Sauce
	Sesame Chilli Baked Fish	Spicy Baked Fish with Lemon & Garlic	Hong Kong Style Steamed Fish
	Herb Baked Garlic Dory Fish	Baked Fish with Plum Sauce	Thai Fish Stir Fry
	Teochew Steamed Fish	Butter Cereal Fish *DF	Cantonese Style Steamed Fish



[Catering 301]  
Packed Meal 1

\$5 per pax  
MOQFD 12 pax

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Fresh Fruits can be selected to substitute any 1 item

Dessert and Fruits			
Please select 1 item			
Whole Fruit	Oat Nutrition Choco Bar	Mixed Fruit Jelly in Cup	
Mango Pudding in Cup	Strawberry Pudding in Cup	Lychee Pudding in Cup	

Beverages (Complimentary Water will be provided)			
Please select 1 item			
Plain Water (Non-bottled)			

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 302]  
Packed Meal 2

\$7 per pax  
MOQFD 10 pax

Foodtalks Caterer & Manufacturer  
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Phone: 9099 4916 / 6246 3369

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Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)

Please select 1 item

Steamed Pumpkin Rice (WG)	Tom Yum Fried Rice (WG) (FTT Local Eggs)	Oriental Fried Rice (WG) (FTT Local Eggs)
Garlic Butter Rice with Raisin (WG)	Vegan Fried Bee Hoon (V) (WG)	Vegan Nasi Tomato (V) (WG)
Hong Kong Style Chow Mein (WG)	Penang Fried Kway Teow (WG)	Braised Ee Fu Noodles (WG)
Thai Pineapple Fried Rice with Raisin (WG)	Kampung Fried Mee Siam (WG)	Kampung Fried Rice (WG) (FTT Local Eggs)
Kway Teow Goreng (WG)	Sin Chow Bee Hoon (WG)	Sambal Fried Rice (WG) (FTT Local Eggs)
Yang Zhou Fried Rice (WG) (FTT Local Eggs)	Basil Fried Rice (WG)	Stir Fry KL Hokkien Noodles (WG)
Nasi Goreng (WG)	Egg Fried Rice with Ginger (WG) (FTT Local Eggs)	Ipoh Dry Style Hor Fun (WG)
Maggie Goreng (WG)	Singapore Style Fried Bee Hoon (WG)	Vegan Tofu Fried Rice (V) (WG)
Steamed Rice with Peas (V) (WG)	Steamed Mixed Grain Rice (WG)	Bee Hoon Goreng (WG)
Nasi Jagung (Sweet Corn Rice) (WG)	Western Fried Rice (WG) (FTT Local Eggs)	Vegan Olive Fried Rice (V) (WG)
Stir Fry Mee Tai Bak (WG)	Nasi Biryani (WG)	Steamed Mushroom Rice (V) (WG)

Snack and Pastry

Please select 1 item

Wholemeal Egg Mayo Finger Sandwich (FTT Local Eggs)	Vegetable Samosa *DF	Chicken Wanton *DF
Crab Flavoured Nugget *DF	Pan Fried Thai Fish Cake with Thai Chilli Dip	Pan Fried Cheese Fish Tofu
Yam Roll *DF	Steamed Chicken Siew Mai	Black Pepper Cocktail Sausage
Sausage Puff	Fried Fish Cake *DF	Sesame Peanut Ball *DF
Seafood Tofu *DF	Popcorn Chicken *DF	Steamed Crystal Dumpling
Net Sweet Potato Roll (V) *DF	Steamed Shrimp Har Kau	Vegetable Roll *DF
Mini Vegetable Spring Roll (V) *DF	Sweet & Sour Cocktail Sausage	Tempura Chicken Nugget *DF



[Catering 302]  
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Fresh Fruits can be selected to substitute any 1 item

Wholemeal Chicken Mayo Finger Sandwich	Green Bean Fritter *DF	Pan Fried Veg Gyoza (V)
Steamed Mini Soon Kueh (V)	Sambal Steamed Fish Ball	Sotong Ball *DF
Chicken Cheese Ball *DF	Steamed Mushroom Siew Mai	Honey Prawn Dumpling *DF

Vegetable, Egg, Soy and Soup			
Please select 1 item			
Signature Loh Han Zhai	Xiao Bai Chye Stir Fry with Garlic <b>(FTT Local Xiao Bai Chye)</b>	Scrambled Tofu with Egg <b>(FTT Local Eggs)</b>	
Sze Chuan Stir Fry Potatoes	Asian Seasonal Veggies Stir Fry	Spicy Honey Glazed Tofu (V)	
Sauteed Tomatoes with Fresh Thyme (V)	Braised Egg with Mushroom <b>(FTT Local Eggs)</b>	Buttery Sautéed Mushrooms with Rosemary <b>(FTT Local Rosemary)</b>	
Braised Potato & Carrot	Thai Blackpepper & Garlic Tofu	Terong Balado (Indonesian Sambal Eggplant)	
Eggplant Sauteed with Italian Tomato Sauce (V)	Chinese Braised Tofu (Hongshao Tofu)	Masala Potatoes	
Thai Stir-Fry Vegetables with Garlic, Ginger, and Lime	Nai Bai Chye with Dried Shrimp	Stir Fry Beancurd Knot with Mushroom (V)	
Aloo Gobi (Curried Potatoes & Cauliflower)	Southern Baked Beans with onions & capsicum	Thai Basil Eggplant (V) <b>(FTT Local Basil)</b>	
Pan Fried Egg Tofu with Mushroom	Indian Style Stir Fry Mushroom & Green Peas	Miso Glazed Eggplant (V)	
Stir Fry Sambal Long Beans	Five Spiced Baked Tofu (V)	Kung Pao Lentils (V)	
Bok Choy with Mushroom Stir Fry	Roasted Sweet Potato Fries with Herbs (V) <b>(FTT Local Rosemary)</b>	Broccoli Stir Fry with Carrot	
Thai Basil Tofu (V) <b>(FTT Local Basil)</b>	Sayur Lodeh	Thai Style Omelette <b>(FTT Local Eggs)</b>	



[Catering 302]  
Packed Meal 2

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MOQFD 10 pax

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Poultry and Meat			
Please select 1 item			
	Roasted Chicken with Rosemary <b>(FTT Local Rosemary)</b>	Baked Honey Turmeric Chicken	Lemon & Thyme Grilled Chicken
	Tsukune (Japanese-Style Chicken Meatball)	Karaage Chicken (Japanese Fried Chicken cutlet) * DF	Signature Curry Chicken
	Japanese Mum's Baked Chicken Drumlet	Sesame Chicken with Asian Sauce *DF	Indian Butter Chicken
	Chicken Masala	Signature Sweet & Sour Baked Chicken	Grilled Chicken with Basil Pesto Sauce <b>(FTT Local Basil)</b>
	Baked Chicken with Garlic lemon & butter Sauce	Sweet & Spicy Roasted Chicken Drumlet	Prawn Paste Mid Wing *DF
	Lemon Pepper Chicken *DF	Italian Glazed Baked Chicken Mid Wing	Sze Chuan Spicy Baked Chicken (mild spicy)
	Kung Pao Chicken	Orange Baked Chicken	Ayam Masak Merah (Chicken in mild spicy tomato sauce)
	Indian Spiced Grilled Chicken	Baked Chicken in Tomato Basil Creamy Sauce <b>(FTT Local Basil)</b>	Ayam Panggang (Baked Chicken)
	Ayam Goreng *DF (Crispy Fried Chicken)	Thai Grilled Lemongrass Chicken	Grilled Blackpepper Chicken
	Baked BBQ Chicken Drumlet	Teriyaki Grilled Chicken	Grilled Chicken with Lemon Garlic Sauce
	Ayam Masak Kicap Pedas (Soy Sauce Chicken)	Grilled Chicken with Brown Sauce	Braised Chicken with Ginger & Sesame Oil

Fish and Seafood			
Please select 1 item			
	Signature Cream Dory Baked Teriyaki	Lemon & Rosemary Baked Fish <b>(FTT Local Rosemary)</b>	Baked Fish with Lemon & Thyme



[Catering 302]  
Packed Meal 2

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Pan Seared Fish with Citrus Pesto	Spring Onion Ginger Fish	Fish Tikka Masala
Signature Sweet & Sour Baked Fish	Thai Steam Fish with Lime & Garlic	Miso Glazed Baked Fish topped with sesame seed
Fish Katsu (Jap Breaded Fried Fish) *DF	Baked Fish with Garlic & Basil (FTT Local Basil)	Ikan Dori Saus Lemon (Dory Lemon Butter sauce)
Steamed Fish with Black Bean sauce & Parsley	Black pepper Baked Fish	Asam Pedas (Spicy Tamarind Fish)
Braised Fish with Spicy Tomato Sauce	Kung Pao Fish	Thai Grilled Fish with Lemongrass sauce
Sambal Grilled Fish	Thai Baked Tom Yum Fish	Teriyaki Grilled Fish
Teochew Steamed Fish	Crispy Fish with Mango Sauce *DF	Steamed Fish with Ginger & Soya Sauce
Sesame Chilli Baked Fish	Spicy Baked Fish with Lemon & Garlic	Hong Kong Style Steamed Fish
Herb Baked Garlic Dory Fish	Baked Fish with Plum Sauce	Thai Fish Stir Fry
Baked Fish with Orange Butter Sauce	Butter Cereal Fish *DF	Cantonese Style Steamed Fish

Dessert and Fruits			
Please select 1 item			
Whole Fruit	Oat Nutrition Choco Bar	Mixed Fruit Jelly in Cup	
Mango Pudding in Cup	Strawberry Pudding in Cup	Lychee Pudding in Cup	

Beverages (Complimentary Water will be provided)			
Please select 1 item			
Plain Water (Non-bottled)			

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	



[Catering 302]  
Packed Meal 2

\$7 per pax  
MOQFD 10 pax

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(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
<b>For Catering with Offshore Delivery</b>			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 303]  
Packed Meal 3

\$10 per pax  
MOQFD 10 pax

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Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)

Please select 1 item

Steamed Pumpkin Rice with Mushroom (WG)	Tom Yum Fried Rice (WG) (FTT Local Eggs)	Oriental Fried Rice (WG) (FTT Local Eggs)
Garlic Butter Rice with Raisin (WG)	Vegan Fried Bee Hoon (V) (WG)	Vegan Nasi Tomato (V) (WG)
Hong Kong Style Chow Mein (WG)	Penang Fried Kway Teow (WG)	Braised Ee Fu Noodles with Mushroom (WG)
Thai Pineapple Fried Rice with Raisin (WG)	Kampung Fried Mee Siam with Egg (WG) (FTT Local Eggs)	Kampung Fried Rice (WG) (FTT Local Eggs)
Kway Teow Goreng (WG)	Sin Chow Bee Hoon (WG)	Sambal Fried Rice (WG) (FTT Local Eggs)
Yang Zhou Fried Rice (WG) (FTT Local Eggs)	Basil Fried Rice (WG)	Stir Fry KL Hokkien Noodles (WG)
Nasi Goreng (WG)	Cabbage Fried Rice (WG) (FTT Local Eggs)	Spaghetti Aglio Olio e Funghi (WG)
Maggie Goreng (WG)	Singapore Style Fried Bee Hoon (WG)	Vegan Tofu Fried Rice (V) (WG)
Steamed Rice with Green Peas (V) (WG)	Steamed Mixed Grain Rice (WG)	Bee Hoon Goreng (WG)
Nasi Jagung (Sweet Corn Rice) (WG)	Western Fried Rice with Chicken Ham (WG) (FTT Local Eggs)	Vegan Olive Fried Rice (V) (WG)
Stir Fry Mee Tai Bak with Bean Sprout (WG)	Nasi Biryani Ayam (WG)	Yaki Udon Stir Fry (WG)

Snack and Pastry

Please select 1 item

Wholemeal Chicken Ham Finger Sandwich	Vegetable Samosa *DF	Chicken Wanton *DF
Crab Flavoured Nugget *DF	Pan Fried Thai Fish Cake with Thai Chilli Dip	Pan Fried Cheese Fish Tofu



**Catering 303**  
**Packed Meal 3**

\$10 per pax  
MOQFD 10 pax

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	Yam Roll *DF	Steamed Chicken Siew Mai	Black Pepper Cocktail Sausage
	Sausage Puff	Fried Fish Cake *DF	Sesame Peanut Ball *DF
	Seafood Tofu *DF	Popcorn Chicken *DF	Steamed Crystal Dumpling
	Net Sweet Potato Roll (V) *DF	Steamed Shrimp Har Kau	Vegetable Roll *DF
	Mini Vegetable Spring Roll (V) *DF	Sweet & Sour Cocktail Sausage	Tempura Chicken Nugget *DF
	Tuna Mayo Wholemeal Finger Sandwich	Green Bean Fritter *DF	Pan Fried Veg Gyoza (V)
	Steamed Mini Soon Kueh (V)	Sambal Steamed Fish Ball	Sotong Ball *DF
	Chicken Cheese Ball *DF	Steamed Mushroom Siew Mai	Honey Prawn Dumpling *DF
	Spinach Quiche	Steamed Fisro Fish Roe	BBQ Baked Chicken Drumlet

**Vegetable, Egg, Soy and Soup**

Please select 2 items

	Signature Loh Han Zhai	Xiao Bai Chye Stir Fry with Garlic <b>(FTT Local Xiao Bai Chye)</b>	Scrambled Tofu with Egg <b>(FTT Local Eggs)</b>
	Sze Chuan Stir Fry Potatoes	Asian Seasonal Veggies Stir Fry	Spicy Honey Glazed Tofu (V)
	Sauteed Tomatoes with Fresh Thyme (V)	Braised Egg with Mushroom <b>(FTT Local Eggs)</b>	Buttery Sautéed Mushrooms with Rosemary <b>(FTT Local Rosemary)</b>
	Braised Potato & Carrot	Thai Blackpepper & Garlic Tofu	Terong Balado (Indonesian Sambal Eggplant)
	Eggplant Sauteed with Italian Tomato Sauce	Chinese Braised Tofu (Hongshao Tofu)	Masala Potatoes
	Thai Stir-Fry Vegetables with Garlic, Ginger, and Lime	Nai Bai Chye with Dried Shrimp	Stir Fry Beancurd Knot with Mushroom (V)
	Aloo Gobi (Curried Potatoes & Cauliflower)	Southern Baked Beans with onions & capsicum	Thai Basil Eggplant <b>(FTT Local Basil)</b>



[Catering 303]  
Packed Meal 3

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MOQFD 10 pax

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Pan Fried Egg Tofu with Mushroom	Indian Style Stir Fry Mushroom & Green Peas	Miso Glazed Eggplant (V)
Stir Fry Sambal Long Beans	Five Spiced Baked Tofu (V)	Kung Pao Lentils (V)
Bok Choy with Mushroom	Roasted Sweet Potato Fries with Herbs (FTT Local Rosemary)	Broccoli Stir Fry with Carrot
Thai Basil Tofu (V) (FTT Local Basil Herb)	Sayur Lodeh	Thai Style Omelette (FTT Local Eggs)

Poultry and Meat

Please select 1 item

Roasted Chicken with Rosemary (FTT Local Rosemary)	Baked Honey Turmeric Chicken	Lemon & Thyme Grilled Chicken
Tsukune (Japanese-Style Chicken Meatball)	Karaage Chicken (Japanese Fried Chicken cutlet) *DF	Signature Curry Chicken
Japanese Mum's Baked Chicken Drumlet	Sesame Chicken with Asian Sauce *DF	Indian Butter Chicken
Chicken Masala	Signature Sweet & Sour Baked Chicken	Grilled Chicken with Basil Pesto Sauce (FTT Local Basil)
Baked Chicken with Garlic lemon & butter Sauce	Sweet & Spicy Roasted Chicken Drumlet	Prawn Paste Mid Wing *DF
Lemon Pepper Chicken *DF	Italian Glazed Baked Chicken Mid Wing	Sze Chuan Baked Spicy Chicken (mild spicy)
Kung Pao Chicken	Orange Baked Chicken	Ayam Masak Merah (Chicken in mild spicy tomato sauce)
Indian Spiced Grilled Chicken	Baked Chicken in Tomato Basil Creamy Sauce (FTT Local Basil)	Ayam Panggang (Baked Chicken)
Ayam Goreng *DF (Crispy Fried Chicken)	Thai Grilled Lemongrass Chicken	Grilled Blackpepper Chicken



[Catering 303]  
Packed Meal 3

\$10 per pax  
MOQFD 10 pax

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Fresh Fruits can be selected to substitute any 1 item

Sesame Baked Honey Chicken	Teriyaki Grilled Chicken	Grilled Chicken with Lemon Garlic Sauce
Ayam Masak Kicap Pedas (Soy Sauce Chicken)	Grilled Chicken with Mushroom Sauce	Braised Chicken with Ginger & Sesame Oil

Fish and Seafood			
Please select 1 item			
Har Lok (Cantonese Style Fried Prawn) *DF	Sautéed Squid with Chilli, Lime & Mint (FTT Local Mint)	Japanese Ebi Prawn with Wasabi Mayo Dip *DF	
Signature Cream Dory Baked Teriyaki	Lemon & Rosemary Baked Fish (FTT Local Rosemary)	Baked Fish with Lemon & Thyme	
Pan Seared Fish with Citrus Pesto	Butter Cereal Prawn *DF	Fish Tikka Masala	
Signature Sweet & Sour Baked Fish	Udang Black pepper (Stir fry Black pepper Prawn)	Thai Stir Fry Garlic Prawn	
Fish Katsu (Jap Breaded Fried Fish) *DF	Baked Fish with Garlic & Basil (FTT Local Basil)	Ikan Dori Saus Lemon (Dory Lemon Butter sauce)	
Steamed Fish with Black Bean sauce & Parsley	Black pepper Baked Fish	Asam Pedas (Spicy Tamarind Fish)	
Braised Fish with Spicy Tomato Sauce	Kung Pao Fish	Thai Grilled Fish with Lemongrass sauce	
Lemon Butter Prawn	Thai Baked Tom Yum Fish	Teriyaki Grilled Fish	
Baked Fish with Orange Butter Sauce	Sambal Sotong	Steamed Fish with Ginger & Soya Sauce	
Sesame Chilli Baked Fish	Spicy Baked Fish with Lemon & Garlic	Hong Kong Style Steamed Fish	
Herb Baked Garlic Dory Fish	Baked Fish with Plum Sauce	Calamari Ring *DF	
Teochew Steamed Fish	Butter Cereal Fish *DF	Cantonese Style Steamed Fish	



[Catering 303]  
Packed Meal 3

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Fresh Fruits can be selected to substitute any 1 item

Dessert and Fruits			
Please select 1 item			
Whole Fruit	Oat Nutrition Choco Bar		Lychee Pudding in Cup
Marble Cake (sliced)	Vanilla Cream Puff		Chocolate Éclair
Chocolate Muffin	Butter Cake (sliced)		Chocolate Butter Cake (sliced)
Vanilla Muffin	Chocolate Swiss Roll (sliced)		Raisin Danish
Strawberry Swiss Roll (sliced)	Mango Pudding in Cup		Strawberry Pudding In Cup
Pandan Swiss Roll (sliced)	Apple Crumble		Blueberry Muffin
Butter Croissant	Mixed Fruit Jelly in Cup		Banana Cake (sliced)
Banana Muffin	Fruity Mochi		Chocolate Brownie
Walnut Cake (sliced)	Vanilla Swiss Roll(sliced)		Lychee Pudding in Cup

Beverages (Complimentary Water will be provided)			
Please select 1 item			
Plain Water (Non-bottled)	Assorted Packet Drink (Lower-Sugar)		

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 304]  
Packed Meal 4

\$12 per pax  
MOQFD 10 pax

Foodtalks Caterer & Manufacturer  
Email: Skylar@foodtalks.com.sg  
Phone: 9099 4916 / 6246 3369

\*Subjected to GST

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
Steamed Pumpkin Rice with Mushroom (WG)	Tom Yum Fried Rice (WG) (FTT Local Eggs)	Oriental Fried Rice (WG) (FTT Local Eggs)	
Garlic Butter Rice with Raisin (WG)	Vegan Singapore Style Fried Bee Hoon with Bean Sprout (V) (WG)	Nasi Tomato (V) (WG)	
Hong Kong Style Chow Mein (WG)	Penang Fried Kway Teow (WG)	Braised Ee Fu Noodles with Mushroom (WG)	
Thai Pineapple Rice with Raisin (WG)	Kampung Fried Mee Siam with Egg (WG) (FTT Local Eggs)	Kampung Fried Rice with Silverfish (WG) (FTT Local Eggs)	
Kway Teow Goreng (WG)	Sin Chow Bee Hoon (WG)	Sambal Fried Rice (WG) (FTT Local Eggs)	
Yang Zhou Fried Rice (WG) (FTT Local Eggs)	Basil Fried Rice (WG) (FTT Local Basil)	Stir Fry KL Hokkien Noodles (WG)	
Nasi Goreng Ayam (WG)	Broccoli Fried Rice (WG) (FTT Local Eggs)	Spaghetti Aglio Olio with Mushroom (WG) (FTT Local Eggs)	
Maggie Goreng with Veggies (WG)	Egg Fried Rice with Ginger (WG)	Steamed Mixed Grain Rice (WG)	
Steamed Rice with Green Peas (V) (WG)	Vegan Tofu & Broccoli Fried Rice (V) (WG)	Bee Hoon Goreng (WG)	
Nasi Jagung (Sweet Corn Rice) (WG)	Western Fried Rice with Chicken Ham (WG) (FTT Local Eggs)	Vegan Olive Fried Rice (V) (WG)	
Stir Fry Mee Tai Bak with Bean Sprout (WG)	Nasi Biryani (WG)	Yaki Udon Stir Fry with Mushroom (WG)	

Snack and Pastry			
Please select 1 item			
Salmon Ball with Cheese *DF	Steamed Prawn Treasure	Fried Flower Wanton *DF	



[Catering 304]  
Packed Meal 4

\$12 per pax  
MOQFD 10 pax

Foodtalks Caterer & Manufacturer  
Email: Skylar@foodtalks.com.sg  
Phone: 9099 4916 / 6246 3369

\*Subjected to GST

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Chicken Ham Wholemeal Finger Sandwich	Vegetable Samosa *DF	Breaded Squid Ring *DF
Crab Flavoured Nugget *DF	Pan Fried Thai Fish Cake with Thai Chilli Dip	Pan Fried Cheese Fish Tofu
Yam Roll *DF	Steamed Chicken Siew Mai	Black Pepper Cocktail Sausage
Sausage Puff	Fried Fish Cake *DF	Sesame Peanut Ball *DF
Seafood Tofu *DF	Popcorn Chicken *DF	Steamed Crystal Dumpling
Net Sweet Potato Roll (V) *DF	Steamed Shrimp Har Kau	Vegetable Roll *DF
Mini Vegetable Spring Roll (V) *DF	Sweet & Sour Cocktail Sausage	Tempura Chicken Nugget *DF
Tuna Mayo Wholemeal Finger Sandwich	Green Bean Fritter *DF	Pan Fried Veg Gyoza (V)
Steamed Mini Soon Kueh (V)	Sambal Steamed Fish Ball	Sotong Ball *DF
Chicken Cheese Ball *DF	Steamed Mushroom Siew Mai	Honey Prawn Dumpling *DF
Spinach Quiche	Steamed Fisro Fish Roe	BBQ Baked Chicken Drumlet

Appetiser

Please select 1 item

Korean Kimchi	Korean Bean Sprout Salad <b>(FTT Local Bean Sprout)</b>	Roasted Tomato with Rosemary <b>(FTT Local Rosemary)</b>
Achar Timun (V)	Wafu Salad with Japanese sesame sauce	Chef's Caesar Salad
Japanese Potato & Egg Salad	Waldorf Salad	Chef's Potato Salad
Thai Style Tofu Salad (V)	Thai Mango Salad (V)	Wholemeal Chicken Ham & Cheese Finger Sandwich
Garden Green Salad with Thousand Island Dressing	Italian Salad with Vinegar & Onion Dressing	Creamy Apple Slaw

Vegetable, Egg, Soy and Soup

Please select 2 items

Signature Loh Han Zhai	Sauteed Tomatoes with Fresh Thyme (V)	Scrambled Tofu with Egg <b>(FTT Local Eggs)</b>
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[Catering 304]  
Packed Meal 4

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MOQFD 10 pax

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Sze Chuan Stir Fry Potatoes	Asian Seasonal Veggies Stir Fry	Spicy Honey Glazed Tofu (V)
Indian Style Stir Fry Mushroom & Green Peas	Braised Egg with Mushroom	Buttery Sautéed Mushrooms with Rosemary (FTT Local Rosemary)
Braised Potato & Carrot	Thai Blackpepper & Garlic Tofu	Terong Balado (Indonesian Sambal Eggplant)
Eggplant Sautéed with Italian Tomato Sauce (V)	Chinese Braised Tofu (Hongshao Tofu)	Masala Potatoes
Thai Stir-Fry Vegetables with Garlic, Ginger, and Lime	Nai Bai Chye with Dried Shrimp	Stir Fry Beancurd Knot with Mushroom (V) (FTT Local Mushroom)
Aloo Gobi (Curried Potatoes & Cauliflower)	Southern Baked Beans with onions & capsicum	Thai Basil Eggplant (FTT Local Basil)
Pan Fried Egg Tofu with Mushroom	Roasted Medley of Vegetables	Thai-Style Sambal Stink Bean with lemongrass
Stir Fry Sambal Long Beans	Japanese Tofu Puff with Shredded Black Fungus and Carrot (V)	Kung Pao Lentils (V)
Bok Choy Stir Fry with Mushroom & Carrot	Roasted Sweet Potato Fries with Herbs (FTT Local Rosemary)	Broccoli Stir Fry with Carrot
Thai Basil Tofu (FTT Local Basil)	Signature Loh Han Chai	Thai Style Omelette (FTT Local Eggs)

Poultry and Meat			
Please select 1 item			
Roasted Chicken with Rosemary (FTT Local Rosemary)	Baked Honey Turmeric Chicken	Lemon & Thyme Grilled Chicken	
Tsukune (Japanese-Style Chicken Meatball)	Karaage Chicken (Japanese Fried Chicken cutlet) *DF	Signature Curry Chicken	



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	Japanese Mum's Baked Chicken Drumlet	Sesame Chicken with Asian Sauce *DF	Indian Butter Chicken
	Chicken Masala	Signature Sweet & Sour Baked Chicken	Grilled Chicken with Basil Pesto Sauce (FTT Local Basil)
	Baked Chicken with Garlic lemon & butter Sauce	Baked Char Siew Chicken	Prawn Paste Mid Wing *DF
	Lemon Pepper Chicken *DF	Italian Glazed Baked Chicken Mid Wing	Sze Chuan Spicy Chicken (mild spicy) *DF
	Kung Pao Chicken	Orange Baked Chicken	Ayam Masak Merah (Chicken in mild spicy tomato sauce)
	Indian Spiced Grilled Chicken	Baked Chicken in Tomato Basil Creamy Sauce (FTT Local Basil)	Ayam Panggang (Baked Chicken)
	Ayam Goreng *DF (Crispy Fried Chicken)	Thai Grilled Lemongrass Chicken	Grilled Blackpepper Chicken
	Baked BBQ Chicken Drumlet	Teriyaki Grilled Chicken	Grilled Chicken with Chilli Crab Sauce
	Sesame Baked Honey Chicken	Grilled Chicken in Mushroom Sauce	Steamed Herbal Chicken

Fish and Seafood			
Please select 2 items			
	Har Lok (Cantonese Style Fried Prawn) *DF	Sautéed Squid with Chilli, Lime & Mint (FTT Local Mint)	Japanese Ebi Prawn with Wasabi Mayo Dip *DF
	Signature Cream Dory Baked Teriyaki	Lemon & Rosemary Baked Fish (FTT Local Rosemary)	Baked Fish with Lemon & Thyme
	Pan Seared Fish with Citrus Pesto	Butter Cereal Prawn *DF	Fish Tikka Masala
	Signature Sweet & Sour Baked Fish	Udang Black pepper (Stir fry Black pepper Prawn)	Thai Stir Fry Garlic Prawn



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Fish Katsu (Jap Breaded Fried Fish) *DF	Baked Fish with Garlic & Basil (FTT Local Basil)	Ikan Dori Saus Lemon (Dory Lemon Butter sauce)
Steamed Fish with Black Bean sauce & Parsley	Black pepper Baked Fish	Asam Pedas (Spicy Tamarind Fish)
Braised Fish with Spicy Tomato Sauce	Kung Pao Fish	Thai Grilled Fish with Lemongrass sauce
Sambal Sotong	Thai Baked Tom Yum Fish	Teriyaki Grilled Fish
Baked Fish with Orange Butter Sauce	Lemon Butter Prawn	Steamed Fish with Ginger & Soya Sauce
Sesame Chilli Baked Fish	Spicy Baked Fish with Lemon & Garlic	Hong Kong Style Steamed Fish
Herb Baked Garlic Dory Fish	Baked Fish with Plum Sauce	Calamari Ring *DF

Dessert and Fruits

Please select 1 item

Whole Fruit	Walnut Chocolate Cake (sliced)	Lychee Pudding in Cup
Marble Cake (sliced)	Vanilla Cream Puff	Chocolate Éclair
Chocolate Muffin	Butter Cake (sliced)	Chocolate Butter Cake (sliced)
Vanilla Muffin	Chocolate Swiss Roll (sliced)	Raisin Danish
Strawberry Swiss Roll (sliced)	Mango Pudding in Cup	Strawberry Pudding In Cup
Pandan Swiss Roll (sliced)	Apple Crumble	Blueberry Muffin
Butter Croissant	Mixed Fruit Jelly in Cup	Banana Cake (sliced)
Banana Muffin	Fruity Mochi	Chocolate Brownie
Walnut Cake (sliced)	Vanilla Swiss Roll(sliced)	Lychee Pudding in Cup

Beverages (Complimentary Water will be provided)

Please select 1 item

Plain Water (Non-bottled)	Assorted Packet Drink (Lower-Sugar)	



[Catering 304]  
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Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 305]  
Packed Meal 5

\$25 per pax  
MOQFD 5 pax

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Rice and Noodle <b>(All options are made with wholegrain)</b>			
Please select 1 item			
Singapore Style Fried Bee Hoon with Bean Sprout (WG) <b>(FTT Local Bean Sprout)</b>	King Blue Mushroom Spaghetti Aglio Olio (WG) <b>(FTT Local Mushroom)</b>		Prawn Pad Thai <b>(FTT Local Eggs)</b>
Steamed Rice with Edamame (WG)	Vegan Sin Chew Bee Hoon with Bean Sprout (V) (WG) <b>(FTT Local Bean Sprout)</b>		Seafood Tom Yum Fried Rice (WG) <b>(FTT Local Eggs)</b>
Hong Kong Style Chow Mein (WG)	Penang Fried Kway Teow with Shrimp (WG)		Seafood Braised Ee Fu Noodles (WG)
Seafood Thai Pineapple Rice with Raisin (WG)	Laksa Goreng Dry (WG)		Crabmeat Fried Rice (WG) <b>(FTT Local Eggs)</b>
Seafood Kway Teow Goreng (WG)	Yaki Udon with Mushroom (WG)		Sambal Seafood Fried Rice (WG) <b>(FTT Local Eggs)</b>
Yang Zhou Fried Rice (WG) <b>(FTT Local Eggs)</b>	Seafood Basil Fried Rice (WG) <b>(FTT Local Basil)</b>		Steamed Pumpkin Rice with Mushroom & Dried Shrimp (WG)
Nasi Goreng Ayam (WG)	Tofu & Broccoli Fried Rice (WG) (V) <b>(FTT Local Eggs)</b>		Nasi Goreng Daging (Beef Fried Rice) (WG)
Seafood Maggie Goreng (WG)	Wholegrain Fan Choy (BBQ Chicken with Brown Rice)		Shrimp Spaghetti Alfredo (WG)
Steamed Rice with Green Peas (V) (WG)	Steamed Mixed Grain Rice (WG)		Bee Hoon Goreng with Veggies (WG)
Nasi Jagung (Sweet Corn Rice) (WG)	Western Fried Rice with Chicken Ham (WG) <b>(FTT Local Eggs)</b>		Vegan Olive Fried Rice (V) (WG)
Stir Fry Mee Tai Bak with Bean Sprout (WG) <b>(FTT Local Bean Sprout)</b>	Nasi Biryani with Chicken Cube (WG)		Shrimp Pasta Pomodoro (WG)



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Packed Meal 5

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Snack and Pastry			
Please select 2 items			
Wholemeal Crabmeat Mayo Finger Sandwich	Tempura Barramundi Fish Bites *DF <b>(FTT Local Barramundi)</b>		Steamed Deluxe Siew Mai
Pan Fried Spicy Shrimp Gyoza	Vietnamese Spring Roll *DF		Steamed Nonya Chicken Pau
Breaded Squid Ring *DF	Crab Flavoured Nugget *DF		Pan Fried Cheese Fish Tofu
Sausage Puff	Pan Fried Carrot Cake		Baked Spinach Quiche
Chicken Pie	Mini Bite Pizza		Steamed Black Fungus Crystal Dumpling
Steamed Chee Cheong Fan with Prawn	Steamed Crystal Prawn Dumpling		Steamed Prawn Treasure
Mini Vegetable Spring Roll (V) *DF	Sweet & Sour Cocktail Sausage		Butterfly Shrimp *DF
Wholemeal Egg Omelette & Tomato Finger Sandwich <b>(FTT Local Eggs)</b>	Salmon Ball with Cheese *DF		Pan Fried Veg Gyoza (V)
Steamed Mini Soon Kueh (V)	Sambal Steamed Fish Ball *DF		Sotong Ball *DF
BBQ Honey Baked Chicken Drumlet	Prawn Paste Chicken Mid Wing *DF		Steamed Cabbage Roll
Net Sweet Potato Roll (V) *DF	Tuna Puff		Steamed Scallop Dumpling
Chives & Chicken Swee Kao *DF	Seafood Crispy Flower Wanton *DF		Pan Fried Seafood Har Kao

Appetiser			
Please select 1 item			
Garden Greens Salad with Chef's Dressing (V) <b>(FTT Local Arugula, Curly Kale, lettuce)</b>	Bean Sprout Salad with Cucumber, Capsicum & Cashew Nuts <b>(FTT Local Bean Sprout)</b>		Kani Salad
Assorted Sushi with Shoyu	Smoked Chicken Ham (sliced)		Smoked Duck Breast Appetizer
Achar Timun (V)	Wafu Salad with Japanese sesame sauce		Chef's Chicken Caesar Salad
Japanese Potato & Egg Salad	Creamy Apple Slaw		Chef's Potato Salad (V)



**[Catering 305]  
Packed Meal 5**

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Italian Pasta Salad (V)	Thai Mango Salad (V)	Gado Gado Salad (V)
Garden Green Salad with Thousand Island Dressing	Italian Salad with Vinegar & Onion Dressing	Cocktail Seafood Salad

**Vegetable, Egg, Soy and Soup**

Please select 2 items

Cream of Mushroom Soup	Clam Chowder Soup	Yasai Itame (Stir-Fried Vegetables) <b>FTT- Local Beansprout)</b>
Japanese Style Tofu Puff with Soy Sauce Stir Fry	Egg Foo Young <b>(FTT- Local Eggs)</b>	Sauteed Zucchini & Mushroom
Scrambled Tofu with Spinach (V)	Seafood Tom Yum Soup	Cheesy Potato Egg Gratin <b>FTT- Local Eggs)</b>
Roasted Vegetables Medley	Sauteed Mushroom and Spinach	Indian Chickpeas Curry
Sambal Lady Finger Stir Fry	Pumpkin with Vegetable Stir Fry	Thai Style Tofu & Vegetables
Thyme Roasted Vegetable (V)	Japanese Silken Tofu with Mixed Vegetables (V)	Thai-Style Sambal Stink Bean with lemongrass
Miso Soup with Salmon & Tofu	Roasted Eggplant & Zucchini in Tomato Sauce (V)	Kung Pao Lentils (V)
Potato Casserole	Sambal Goreng	Edamame, Mushroom, Broccoli & Cashew Stir-Fry (V)
Stir Fry Beancurd Skin with Mushroom (V)	Stir Fry Spinach with Carrot & Garlic	Buttered Vegetables

**Poultry and Meat**

Please select 2 items

Chicken Yakitori	Stir Fry Lamb with Chilli & Mint <b>(FTT Local Mint)</b>	Signature Beef Stew
Western Chicken Stew	Chicken Katsu (Fried chicken with Breadcrumb) *DF	Stir Fry Beef in Oyster Sauce
Lemon Rosemary Grilled Chicken <b>(FTT Local Rosemary)</b>	Signature Curry Chicken with Potatoes	Smoked Duck with Plum Sauce



[Catering 305]  
Packed Meal 5

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Honey Garlic Chicken Stir Fry	Ayam Masak Merah (Chicken in mild spicy tomato sauce)	Steamed Herbal Chicken
Signature Sweet & Sour Baked Chicken	Italian Glazed Baked Chicken Mid Wing	Chinese Szechuan Duck Stir Fry
Stir Fry Beef in Peppercorn	Tandoori Baked Chicken	Chicken Tikka Masala
Garlic Thyme Lamb Chop	Lamb Stew	Stir Fry Chicken in Chilli Basil (FTT Local Basil)
Stir Fry Duck in Oyster Sauce	Japanese Mum's Baked Chicken Drumlet	Butter Cereal Chicken *DF

Fish and Seafood			
Please select 2 items			
Baked Barramundi Fillet with Lemon Butter Sauce (FTT- Local Barramundi)	Cereal Butter Prawn *DF (FTT- Local Prawn)	Cheesy Baked Scallop	
Stur Fry Prawns in Chilli Crab Sauce (FTT- Local Prawn)	Calamari with Garlic-Lime Sauce	Salted Egg Prawn *DF	
Miso Glazed Baked Seabass topped with sesame seed	Baked Tandoori Prawn (FTT- Local Prawn)	Butterfly Prawns with Garlic Butter Sauce (FTT- Local Prawn)	
Baked Salmon in Lemon Butter Sauce	Grilled Seabass in Orange Butter Sauce	Steamed Snapper with Ginger & Scallions	
Kung Pao Fish with Cashew Nuts	Steamed Herbal Prawn (FTT- Local Prawn)	Calamari Ring *DF	
Sambal Udang (Sambal Prawns) FTT- Local Prawn)	Creamy Butter Garlic Squid	Thai Shrimp Stir Fry with Tomato	
Japanese Ebi Prawn *DF	Ginger Squid Japanese Style	Thai Stir Fry Garlic Prawn (FTT- Local Prawn)	
Har Lok Prawn *DF FTT- Local Prawn)	Grilled Salmon with Teriyaki Sauce	Sambal Sotong	
Mussel in Chilli Crab Sauce	Stir Fry BlackPepper Prawn (FTT- Local Prawn)	Signature Sweet & Sour Prawn (FTT- Local Prawn)	



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Dessert and Fruits			
Please select 1 item			
Seasonal Fruit Platter	Oreo Cheesecake	Blueberry Cheesecake	
Barley Beancurd with Gingko Nut (Hot)	Apple Crumble	Raisin Danish	
Chinese Pear with Rock Sugar (Hot)	Chocolate Brownie	Sea Coconut with Nata De Coco (Cold)	
Cheng Tng (Hot)	Honeydew Sago (Cold)	Kueh Salat	
Green Bean Sago (Hot)	Lychee Fruit Cocktail (Cold)	Mini Fruit Tartlet	
Sweet Potato Soup (Hot)	Mini Egg Tartlet	Bubur Cha Cha (Hot)	
Walnut Cake (sliced)	Mango Pudding in Cup	Fruity Mochi	
Banana Muffin	Strawberry Pudding in Cup	Blueberry Muffin	
Nonya Kueh	Snow Fungus with Red Date Soup (Cold)	Chocolate Eclair	

Beverages (Complimentary Water will be provided)			
Please select 1 item			
Plain Water (Non-bottled)	Assorted Packet Drink (Lower-Sugar)		

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 306]  
Packed Meal 6

\$30 per pax  
MOQFD 4 pax

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Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
Wholegrain Fan Choy (BBQ Chicken with Brown Rice)	Seafood Tom Yum Fried Rice (WG) <b>(FTT Local Eggs)</b>	Nasi Goreng Daging (Beef Fried Rice) (WG)	
Steamed Rice with Edamame (WG)	Vegan Singapore Style Fried Bee Hoon with Bean Sprout (V) (WG) <b>(FTT Local Bean Sprout)</b>	Prawn Pad Thai (WG)	
Seafood Hong Kong Style Chow Mein (WG)	Penang Fried Kway Teow with Prawn (WG)	Seafood Braised Ee Fu Noodles (WG)	
Seafood Thai Pineapple Fried Rice with Cashew Nuts & Raisin (WG)	Laksa Goreng Dry (WG)	Crabmeat Fried Rice (WG) <b>(FTT Local Eggs)</b>	
Kway Teow Goreng (WG)	Stir Fry Seafood Udon with Mushroom (WG)	Sambal Seafood Fried Rice (WG) <b>(FTT Local Eggs)</b>	
Yang Zhou Fried Rice with Shrimp (WG) <b>(FTT Local Eggs)</b>	Seafood Basil Fried Rice (WG) <b>(FTT Local Basil)</b>	Steamed Pumpkin Rice with Mushroom & Dried Shrimp (WG)	
Nasi Goreng Ayam (WG)	Tofu & Broccoli Fried Rice (V)(WG) <b>(FTT Local Eggs)</b>	King Blue Mushroom Spaghetti Aglio Olio (WG) <b>(FTT Local Mushroom)</b>	
Seafood Maggie Goreng (WG)	Seafood Sin Chew Fried Bee Hoon with Bean Sprout (WG) <b>(FTT Local Bean Sprout)</b>	Silverfish Fried Rice (WG)	
Steamed Rice with Green Peas (V) (WG)	Steamed Mixed Grain Rice (WG)	Seafood Bee Hoon Goreng (WG)	
Nasi Jagung (Sweet Corn Rice) (WG)	Western Fried Rice (WG) <b>(FTT Local Eggs)</b>	Vegan Olive Fried Rice (V) (WG)	
Stir Fry Mee Tai Bak with Bean Sprout (WG) <b>(FTT Local Bean Sprout)</b>	Nasi Biryani with Chicken Cube (WG)	Seafood Pasta Pomodoro (WG)	



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Fresh Fruits can be selected to substitute any 1 item

Snack and Pastry			
Please select 3 items			
Wholemeal Crabmeat Mayo Finger Sandwich	Tempura Barramundi Fish Bites *DF <b>(FTT Local Produce Barramundi)</b>		Steamed Deluxe Siew Mai
Pan Fried Spicy Shrimp Gyoza	Vietnamese Spring Roll *DF		Steamed Nonya Chicken Pau
Sausage Puff	Pan Fried Carrot Cake		Baked Spinach Quiche
Chicken Pie	Mini Bite Pizza		Steamed Black Fungus Crystal Dumpling
Steamed Chee Cheong Fan with Prawn	Steamed Crystal Prawn Dumpling		Steamed Prawn Treasure
Mini Vegetable Spring Roll (V) *DF	Sweet & Sour Cocktail Sausage		Butterfly Shrimp *DF
Wholemeal Egg Omelette Finger Sandwich <b>(FTT Local Eggs)</b>	Salmon Ball with Cheese *DF		Pan Fried Veg Gyoza (V)
Steamed Mini Soon Kueh (V)	Sambal Fish Ball *DF		Sotong Ball *DF
BBQ Honey Baked Chicken Drumlet	Prawn Paste Chicken Mid Wing *DF		Steamed Cabbage Roll
Net Sweet Potato Roll (V) *DF	Steamed Yam Cake		Steamed Scallop Dumpling
Chives & Chicken Swee Kao *DF	Seafood Crispy Flower Wanton *DF		Pan Fried Seafood Har Kao

Appetiser			
Please select 1 item			
Assorted Sushi with Shoyu	Smoked Chicken Ham Salad		Smoked Duck Breast Salad with Thai Dressing
Garden Greens Salad with Chef's Dressing (V)  <b>(FTT Local Arugula, Curly Kale, lettuce)</b>	Bean Sprout Salad with Cucumber, Capsicum & Cashew Nuts (V) <b>(FTT Local Bean Sprout)</b>		Kani Salad
Achar Timun (V)	Wafu Salad with Japanese sesame sauce		Italian Salad with Vinegar & Onion Dressing
Japanese Potato & Egg Salad <b>(FTT Local Eggs)</b>	Creamy Apple Slaw		Chef's Potato Salad (V)



[Catering 306]  
Packed Meal 6

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	Italian Herb Pasta Salad (V) (FTT Local Basil)	Thai Mango Salad (V)	Tofu Salad with Chef's Dressing (V)
	Italian Seafood Salad	Chef's Chicken Caesar Salad	Cocktail Seafood Salad

Vegetable, Egg, Soy and Soup			
Please select 1 item			
	Cream of Mushroom Soup	Clam Chowder Soup	Yasai Itame (Jap Stir-Fried Vegetables) (FTT- Local Beansprout)
	Japanese Style Tofu Puff with Soy Sauce Stir Fry	Egg Foo Young	Sautéed Zucchini & Mushroom
	Scrambled Tofu with Spinach (V)	Seafood Tom Yum Soup	Cheesy Potato Egg Gratin (FTT- Local Eggs)
	Roasted Vegetables Medley (V)	Sautéed Mushroom and Spinach	Indian Chickpeas Curry
	Sambal Lady Finger Stir Fry	Pumpkin with Vegetable Stir Fry	Thai Style Tofu & Vegetables
	Thyme Roasted Vegetable (V)	Japanese Silken Tofu with Mixed Vegetables (V)	Thai-Style Sambal Stink Bean with lemongrass
	Miso Soup with Salmon & Tofu	Roasted Eggplant & Zucchini in Tomato Sauce (V)	Kung Pao Lentils (V)
	Potato Casserole	Sambal Goreng	Edamame, Mushroom, Broccoli & Cashew Stir-Fry (V)
	Stir Fry Beancurd Skin with Mushroom (V)	Stir Fry Spinach with Carrot & Garlic	Buttered Vegetables

Poultry and Meat			
Please select 2 items			
	Chicken Yakitori	Stir Fry Lamb with Chilli & Mint (FTT Local Mint)	Signature Beef Stew
	Western Chicken Stew	Chicken Katsu (Fried chicken with Breadcrumb) *DF	Stir Fry Beef in Oyster Sauce
	Lemon Rosemary Grilled Chicken (FTT Local Rosemary)	Signature Curry Chicken with Potatoes	Smoked Duck with Plum Sauce



[Catering 306]  
Packed Meal 6

\$30 per pax  
MOQFD 4 pax

Foodtalks Caterer & Manufacturer  
Email: Skylar@foodtalks.com.sg  
Phone: 9099 4916 / 6246 3369

\*Subjected to GST

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu

Dishes are prepared using Healthier Oils and Lower Sodium Ingredients

Fresh Fruits can be selected to substitute any 1 item

Honey Garlic Chicken Stir Fry	Ayam Masak Merah (Chicken in mild spicy tomato sauce)	Steamed Herbal Chicken
Signature Sweet & Sour Chicken	Italian Glazed Baked Chicken Mid Wing	Chinese Szechuan Duck Stir Fry
Stir Fry Beef in Peppercorn	Tandoori Baked Chicken	Chicken Tikka Masala
Garlic Thyme Lamb Chop	Lamb Stew	Stir Fry Chicken in Chilli Basil (FTT Local Basil)
Stir Fry Duck in Oyster Sauce	Japanese Mum's Baked Chicken Drumlet	Butter Cereal Chicken *DF

Fish and Seafood			
Please select 2 items			
Baked Barramundi Fillet with Lemon Butter Caper Sauce (FTT- Local Barramundi)	Cereal Butter Prawn *DF (FTT- Local Prawn)	Cheesy Baked Scallop	
Stur Fry Prawns in Chilli Crab Sauce (FTT- Local Prawn)	Calamari with Garlic-Lime Sauce	Salted Egg Prawn *DF (FTT- Local Prawn)	
Miso Glazed Baked Seabass topped with sesame seed	Baked Tandoori Prawn	Butterfly Prawns with Garlic Butter Sauce (FTT- Local Prawn)	
Baked Salmon in Lemon Butter Caper Sauce	Grilled Snapper in Orange Butter Sauce	Steamed Snapper with Ginger & Scallions	
Kung Pao Fish with Cashew Nuts	Steamed Herbal Prawn (FTT- Local Prawn)	Calamari Ring *DF	
Sambal Udang (Sambal Prawns) (FTT- Local Prawn)	Creamy Butter Garlic Squid	Thai Shrimp Stir Fry with Tomato (FTT- Local Prawn)	
' Japanese Ebi Prawn *DF	Ginger Squid Japanese Style	Thai Stir Fry Garlic Prawn (FTT- Local Prawn)	
Har Lok Prawn *DF (FTT- Local Prawn)	Grilled Salmon with Teriyaki Sauce	Sambal Sotong	
Mussel in Chilli Crab Sauce	Stir Fry BlackPepper Prawn (FTT- Local Prawn)	Signature Sweet & Sour Prawn (FTT- Local Prawn)	



[Catering 306]  
Packed Meal 6

Foodtalks Caterer & Manufacturer  
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\$30 per pax  
MOQFD 4 pax

\*Subjected to GST

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Dishes are prepared using Healthier Oils and Lower Sodium Ingredients

Fresh Fruits can be selected to substitute any 1 item

Dessert and Fruits			
Please select 2 items			
Seasonal Fruit Platter	Oreo Cheesecake	Blueberry Cheesecake	
Barley Beancurd with Gingko Nut (Hot)	Apple Crumble	Raisin Danish	
Chinese Pear with Rock Sugar (Hot)	Chocolate Brownie	Sea Coconut with Nata De Coco (Chill)	
Cheng Tng (Hot)	Honeydew Sago (Cold)	Snow Fungus with Red Date Soup (Chill)	
Green Bean Sago (Hot)	Lychee Fruit Cocktail (Chill)	Mini Fruit Tartlet	
Sweet Potato Soup (Hot)	Mini Egg Tartlet	Coffee Swiss Roll	
Chocolate Walnut Cake (sliced)	Mango Pudding in Cup	Fruity Mochi	
Banana Muffin	Strawberry Pudding in Cup	Blueberry Muffin	
Red Bean Soup (Hot)	Walnut Cake (sliced)	Chocolate Eclair	
Bubur Cha Cha (Hot)	Chendol (Cold)	Grass jelly with Sea Coconut (Cold)	

Beverages (Complimentary Water will be provided)			
Please select 1 item			
Plain Water (Non-bottled)	Assorted Packet Drink (Lower-Sugar)		

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



## Category 4 – Tea Reception

Foodtalks Caterer & Manufacturer

Email: [Skylar@foodtalks.com.sg](mailto:Skylar@foodtalks.com.sg)

Phone: 9099 4916 / 6246 3369

\*Subjected to GST

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Index	Total Value of Purchase Order ("PO")	Percentage Discount (based on the Total PO Value)
A	For PO value below S\$500	3%
B	For PO value of S\$500 to S\$2,000	5%
C	For PO value of above S\$2,000 to S\$4,000	8%
D	For PO value above S\$4,000	10%



**[Catering 401]  
Tea Reception 1**

\$3 per pax  
MOQ 20 pax, Delivery \$45  
MOQFD 50 pax

Foodtalks Caterer & Manufacturer  
Email: [Skylar@foodtalks.com.sg](mailto:Skylar@foodtalks.com.sg)  
Phone: 9099 4916 / 6246 3369  
SFA License No.: PL18G0116  
GST Reg No.: 201929277N  
\*GST applies

Choose a maximum of 0 item with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
Stir Fry KL Hokkien Noodles (WG)	Ipooh Dry Style Hor Fun (WG)	Oriental Fried Rice (WG) <b>(FTT Local Eggs)</b>	
Garlic Butter Rice with Raisin (WG)	Vegan Fried Bee Hoon (V) (WG)	Steamed Yam Rice (WG)	
Hong Kong Style Chow Mein (WG)	Penang Fried Kway Teow (WG)	Braised Ee Fu Noodles (WG)	
Thai Pineapple Fried Rice (WG)	Mee Siam Goreng (WG)	Vegan Nasi Tomato (V) (WG)	
Kway Teow Goreng (WG)	Sin Chow Bee Hoon (WG)	Sambal Fried Rice (WG) <b>(FTT Local Eggs)</b>	
Yang Zhou Fried Rice (WG) <b>(FTT Local Eggs)</b>	Basil Fried Rice (WG)	Kampong Fried Rice (WG)	
Nasi Goreng (WG)	Veggie Fried Rice (WG)	Tom Yum Fried Rice (WG) <b>(FTT Local Eggs)</b>	
Maggie Goreng (WG)	Singapore Style Fried Bee Hoon (WG)	Vegan Tofu Fried Rice (V) (WG)	
Steamed Rice with Green Peas (V) (WG)	Steamed Mixed Grain Rice (WG)	Bee Hoon Goreng (WG)	
Nasi Jagung (Sweet Corn Rice) (WG)	Western Fried Rice (WG) <b>(FTT Local Eggs)</b>	Vegan Olive Fried Rice (V) (WG)	
Stir Fry Mee Tai Bak (WG)	Nasi Biryani (WG)	Steamed Mushroom Rice (V) (WG)	

Snack and Pastry			
Please select 1 item			
Wholemeal Cucumber Mayo Finger Sandwich	Egg Mayo Wholemeal Finger Sandwich	Wholemeal Tomato Lettuce Finger Sandwich (V)	
Crab Flavoured Nugget *DF	Pan Fried Thai Fish Cake with Thai Chilli Dip	Pan Fried Cheese Fish Tofu	
Yam Roll *DF	Steamed Kaya Pau (V)	Steamed Chicken Char Siew Pau	
Curry Samosa *DF	Steamed Vegetable Pau (V)	Sesame Peanut Ball *DF	
Seafood Tofu *DF	Popcorn Chicken *DF	Steamed Crystal Dumpling	
Steamed Fisro Fish Roe	Steamed Shrimp Har Kau	Vegetable Roll *DF	
Mini Vegetable Spring Roll (V) *DF	Sweet & Sour Cocktail Sausage	Tempura Chicken Nugget *DF	



**[Catering 401]**  
**Tea Reception 1**

\$3 per pax  
MOQ 20 pax, Delivery \$45  
MOQFD 50 pax

Foodtalks Caterer & Manufacturer  
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Phone: 9099 4916 / 6246 3369  
SFA License No.: PL18G0116  
GST Reg No.: 201929277N  
\*GST applies

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Fresh Fruits can be selected to substitute any 1 item

	Steamed Tau Sar Pau (V)	Green Bean Fritter *DF	Pan Fried Veg Gyoza (V)
	Steamed Mini Soon Kueh (V)	Sambal Steamed Fish Ball	Sotong Ball *DF
	Chicken Cheese Ball *DF DF	Steamed Chicken Siew Mai	Seaweed Chicken *DF
	Net Sweet Potato Roll (V) *DF	Prawn Swee Kao *DF	Banana Leaf Fish Otah
	Steamed Mushroom Mai	Chicken Ngoh Hiang *DF	Chicken Wanton *DF

Dessert and Fruits			
Please select 1 item			
	Seasonal Cut Fruit Platter	Purple Sweet Potato Croquette *DF	Lychee Pudding in Cup
	Marble Cake (sliced)	Vanilla Cream Puff	Chocolate Eclair
	Chocolate Muffin	Butter Cake (sliced)	Chocolate Butter Cake (sliced)
	Vanilla Muffin	Chocolate Swiss Roll (sliced)	Mini Egg Tartlet
	Strawberry Swiss Roll (sliced)	Mango Pudding in Cup	Strawberry Pudding in Cup
	Pandan Cake (sliced)	Apple Crumble	Blueberry Muffin
	Coffee Swiss Roll	Mixed Fruit Jelly in Cup	Banana Cake (sliced)
	Walnut Cake (sliced)	Fruity Mochi	Chocolate Brownie
	Banana Muffin	Lychee Cocktail (Cold)	Rainbow Lapis
	Grass Jelly with Longan (Cold)	Green Bean Soup (Hot)	Donut Ball *DF
	Kueh Salat	Honeydew Sago (Cold)	Sea Coconut with Longan (Cold)
	Fruit Cocktail (Cold)	Sweet Potato Soup (Hot)	Red Bean Soup (Hot)

Beverages (Complimentary Water will be provided)			
Please select 2 items			
	Coffee (Creamer & Sugar served separately)	Grapefruit Pomelo Cordial	Fruit Punch Cordial
	Iced Lemon Tea Cordial	Lemongrass Pandan Cordial	Pearl Barley Cordial
	Iced Wintermelon Tea Cordial	Yuzu Cordial	Lime Drink Cordial
	Tea (Creamer & Sugar served separately)	Iced Water	



[Catering 401]  
Tea Reception 1  
\$3 per pax  
MOQ 20 pax, Delivery \$45  
MOQFD 50 pax

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Fresh Fruits can be selected to substitute any 1 item

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 402]  
Tea Reception 2  
\$5 per pax  
MOQ 15 pax, Delivery \$45  
MOQFD 40 pax

Foodtalks Caterer & Manufacturer  
Email: Skylar@foodtalks.com.sg  
Phone: 9099 4916 / 6246 3369

\*Subjected to GST

Choose a maximum of 1 item with \*DF (Deep Fried) for this menu

Fresh Fruits can be selected to substitute any 1 item

Dishes are prepared using Healthier Oils and Lower Sodium Ingredients

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
Stir Fry KL Hokkien Noodles (WG)	Ipooh Dry Hor Fun (WG)	Oriental Fried Rice (WG) <b>(FTT Local Eggs)</b>	
Garlic Butter Rice with Raisin (WG)	Vegan Fried Bee Hoon (V) (WG)	Steamed Yam Rice (WG)	
Hong Kong Style Chow Mein (WG)	Penang Fried Kway Teow (WG)	Braised Ee Fu Noodles (WG)	
Thai Pineapple Rice (WG)	Mee Siam Goreng (WG)	Nasi Tomato (V)(WG)	
Kway Teow Goreng (WG)	Sin Chow Bee Hoon (WG)	Sambal Fried Rice (WG) <b>(FTT Local Eggs)</b>	
Yang Zhou Fried Rice (WG) <b>(FTT Local Eggs)</b>	Basil Fried Rice (WG)	Kampong Fried Rice (WG)	
Nasi Goreng (WG)	Veggie Fried Rice (WG) <b>(FTT Local Eggs)</b>	Tom Yum Fried Rice (WG) <b>(FTT Local Eggs)</b>	
Maggie Goreng (WG)	Singapore Style Fried Bee Hoon (WG)	Egg Fried Rice with Ginger (WG)	
Steamed Rice with Green Peas (V) (WG)	Steamed Mixed Grain Rice (WG)	Bee Hoon Goreng (WG)	
Nasi Jagung (Sweet Corn Rice) (WG)	Western Fried Rice (WG) <b>(FTT Local Eggs)</b>	Vegan Olive Fried Rice (V)(WG)	
Stir Fry Mee Tai Bak (WG)	Nasi Biryani (WG)	Steamed Mushroom Rice (V) (WG)	

Snack and Pastry			
Please select 1 item			
Crab Flavoured Nugget *DF	Chicken Samosa *DF	Pan Fried Cheese Fish Tofu	
Yam Roll *DF	Steamed Kaya Pau (V)	Steamed Chicken Char Siew Pau	
Stuffed Fritter (You Char Kueh) *DF	Steamed Vegetable Pau (V)	Sesame Peanut Ball *DF	
Seafood Tofu *DF	Chicken Wanton *DF	Steamed Crystal Dumpling	
Steamed Fisro Fish Roe	Steamed Shrimp Har Kau	Vegetable Roll *DF	
Mini Vegetable Spring Roll (V) *DF	Sweet & Sour Cocktail Sausage	Tempura Chicken Nugget *DF	
Sweet & Spicy Baked Chicken Drumlet	Green Bean Fritter *DF	Pan Fried Veg Gyoza (V)	



[Catering 402]  
Tea Reception 2  
\$5 per pax  
MOQ 15 pax, Delivery \$45  
MOQFD 40 pax

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Choose a maximum of 1 item with \*DF (Deep Fried) for this menu

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Dishes are prepared using Healthier Oils and Lower Sodium Ingredients

	Steamed Mini Soon Kueh (V)	Sambal Steamed Fish Ball	Sotong Ball *DF
	Chicken Cheese Ball *DF	Steamed Chicken Siew Mai	Seaweed Chicken *DF
	Net Sweet Potato Roll (V) *DF	Steamed Yam Cake	Banana Leaf Fish Otah
	Steamed Mushroom Mai	Chicken Ngoh Hiang *DF	Honey Prawn Dumpling *DF

Appetiser

Please select 1 item

	Wholemeal Cucumber Mayo Finger Sandwich	Egg Mayo Wholemeal Finger Sandwich (FTT Local Eggs)	Wholemeal Tomato & Lettuce Finger Sandwich (V)
	Garden Greens Salad with Chef's Dressing (V)	Wafu Salad with Japanese sesame sauce	Chef's Caesar Salad
	Italian Salad with Vinegar & Onion Dressing	Creamy Apple Slaw	Japanese Potato & Egg Salad (FTT Local Eggs)
	Chef's Potato Salad	Tropical Fruit Cocktail Salad (V)	Tofu Salad with Chef's Dressing (V)
	Thai Fish Cake with Thai Chilli Sauce	Popcorn Chicken *DF	Vegetable Samosa *DF

Dessert and Fruits

Please select 1 item

	Seasonal Fruit Platter	Purple Sweet Potato Croquette *DF	Lychee Pudding in Cup
	Marble Cake (sliced)	Vanilla Cream Puff	Chocolate Eclair
	Chocolate Muffin	Butter Cake (sliced)	Chocolate Butter Cake (sliced)
	Vanilla Muffin	Chocolate Swiss Roll (sliced)	Mini Egg Tartlet
	Strawberry Swiss Roll (sliced)	Mango Pudding in Cup	Strawberry Pudding in Cup
	Pandan Cake (sliced)	Apple Crumble	Blueberry Muffin
	Coffee Swiss Roll	Mixed Fruit Jelly in Cup	Banana Cake (sliced)
	Walnut Cake (sliced)	Fruity Mochi	Chocolate Brownie
	Banana Muffin	Lychee Cocktail (Cold)	Rainbow Lapis
	Grass Jelly with Longan (Cold)	Green Bean Soup (Hot)	Donut Ball *DF
	Kueh Salat	Honeydew Sago (Cold)	Sea Coconut with Longan (Cold)
	Fruit Cocktail (Cold)	Sweet Potato Soup (Hot)	Red Bean Soup (Hot)



[Catering 402]  
Tea Reception 2  
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Choose a maximum of 1 item with \*DF (Deep Fried) for this menu

Fresh Fruits can be selected to substitute any 1 item

Dishes are prepared using Healthier Oils and Lower Sodium Ingredients

Beverages (Complimentary Water will be provided)			
Please select 2 items			
Coffee (Creamer & Sugar served separately)	Grapefruit Pomelo Cordial		Fruit Punch Cordial
Iced Lemon Tea Cordial	Lemongrass Pandan Cordial		Pearl Barley Cordial
Iced Wintermelon Tea Cordial	Yuzu Cordial		Lime Drink Cordial
Tea (Creamer & Sugar served separately)	Iced Water		

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



**[Catering 403]**  
**Tea Reception 3**  
**\$7 per pax**  
**MOQ 15 pax, Delivery \$45**  
**MOQFD 30 pax**

Foodtalks Caterer & Manufacturer  
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Phone: 9099 4916 / 6246 3369

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Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle ( <b>All options are made with wholegrain</b> )			
Please select 1 item			
	Steamed Pumpkin Rice (WG)	Tom Yum Fried Rice (WG) <b>(FTT Local Eggs)</b>	Oriental Fried Rice (WG) <b>(FTT Local Eggs)</b>
	Garlic Butter Rice with Raisin (WG)	Vegan Fried Bee Hoon (V) (WG)	Nasi Tomato (V) (WG)
	Hong Kong Style Chow Mein (WG)	Penang Fried Kway Teow (WG)	Braised Ee Fu Noodles (WG)
	Thai Pineapple Rice with Raisin (WG)	Kampung Fried Mee Siam (WG)	Kampung Fried Rice (WG) <b>(FTT Local Eggs)</b>
	Kway Teow Goreng (WG)	Sin Chow Bee Hoon (WG)	Sambal Fried Rice (WG) <b>(FTT Local Eggs)</b>
	Yang Zhou Fried Rice (WG) <b>(FTT Local Eggs)</b>	Basil Fried Rice (V) (WG)	Stir Fry KL Hokkien Noodles (WG)
	Nasi Goreng (WG)	Cabbage Fried Rice (WG) <b>(FTT Local Eggs)</b>	Ipoh Dry Style Hor Fun (WG)
	Maggie Goreng (WG)	Singapore Style Fried Bee Hoon (WG)	Steamed Mushroom Rice (V) (WG)
	Steamed Rice with Green Peas (V) (WG)	Steamed Mixed Grain Rice (WG)	Bee Hoon Goreng (WG)
	Nasi Jagung (Sweet Corn Rice) (WG)	Western Fried Rice (WG) <b>(FTT Local Eggs)</b>	Vegan Olive Fried Rice (V) (WG)
	Stir Fry Mee Tai Bak (WG)	Nasi Biryani (WG)	Spaghetti Aglio Olio (WG)

Snack and Pastry			
Please select 2 items			
	Raisin Danish	Chicken Wanton *DF	Pan Fried Beancurd Roll
	Crab Flavoured Nugget *DF	Pan Fried Thai Fish Cake with Thai Chilli Dip	Pan Fried Cheese Fish Tofu
	Yam Roll *DF	Steamed Kaya Pau (V)	Steamed Chicken Char Siew Pau
	Steamed Lotus Paste Pau	Steamed Vegetable Pau (V)	Sesame Peanut Ball *DF
	Seafood Tofu *DF	Harsh Brown *DF	Steamed Crystal Dumpling
	Steamed Fisro Fish Roe	Steamed Shrimp Har Kau	Vegetable Roll *DF
	Mini Vegetable Spring Roll (V) *DF	Sweet & Sour Cocktail Sausage	Mini Butter Croissant
	Stuffed Fritter (You Char Kueh) *DF	Green Bean Fritter *DF	Pan Fried Veg Gyoza (V)



[Catering 403]  
Tea Reception 3  
\$7 per pax  
MOQ 15 pax, Delivery \$45  
MOQFD 30 pax

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Fresh Fruits can be selected to substitute any 1 item

	Steamed Mini Soon Kueh (V)	Sambal Steamed Fish Ball	Sotong Ball *DF
	Chicken Cheese Ball *DF	Steamed Chicken Siew Mai	Seaweed Chicken *DF
	Net Sweet Potato Roll (V) *DF	Steamed Yam Cake	Banana Leaf Fish Otah
	Steamed Mushroom Mai	Chicken Ngoh Hiang *DF	Honey Prawn Dumpling *DF

Appetiser

Please select 1 item

	Thai Mango Salad	Wholemeal Cucumber Mayo Finger Sandwich	Wholemeal Egg Mayo Finger Sandwich (FTT Local Eggs)
	Wholemeal Tomato & Lettuce Finger Sandwich (V)	Wafu Salad with Japanese sesame sauce	Chef's Caesar Salad
	Vietnamese Spring Roll *DF	Creamy Apple Slaw	Japanese Potato & Egg Salad (FTT Local Eggs)
	Fruit Cocktail Salad	Popcorn Chicken *DF	Pasta Salad
	Tofu Salad with Chef's Dressing (V)	Green Bean Salad (V)	Vegetable Samosa *DF
	Tempura Chicken Nugget *DF	Garden Greens Salad with Chef's Dressing (V)	Italian Salad with Vinegar & Onion Dressing
	Pan Fried Seaweed Corn Roll	Chicken Samosa *DF	Steamed Cabbage Roll

Poultry and Meat

Please select 1 item

	Chicken Satay with Peanut Gravy	Chicken Meat Ball in Pomodoro Sauce	BBQ Honey Baked Chicken Drumlet
	Chicken Meat Ball in Brown Gravy	Chicken Katsu (Jap Breaded Chicken) *DF	Prawn Paste Chicken Drumlet *DF
	Sweet & Spicy Chicken Drumlet	Honey BBQ Baked Chicken Mid Wing	Popcorn Chicken *DF
	Chicken Kaarage *DF	Fried Chicken Wing *DF	Honey Soy Chicken Drumlet
	Oven Baked Chicken Tenders	Teriyaki Chicken Mid Wing	Chicken Mini Sausage



[Catering 403]  
Tea Reception 3  
\$7 per pax  
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MOQFD 30 pax

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Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Dessert and Fruits			
Please select 1 item			
Seasonal Fruit Platter	Aiyu Jelly with Longan (Cold)	Snow Fungus Red Date Soup (Hot)	
Peach Danish	Vanilla Cream Puff	Chocolate Eclair	
Chocolate Muffin	Butter Cake (sliced)	Chocolate Butter Cake (sliced)	
Vanilla Muffin	Chocolate Swiss Roll (sliced)	Mini Egg Tartlet	
Lychee Pudding in Cup	Mango Pudding in Cup	Strawberry Pudding in Cup	
Pandan Cake (sliced)	Apple Crumble	Blueberry Muffin	
Coffee Swiss Roll	Mixed Fruit Jelly in Cup	Banana Cake (sliced)	
Walnut Cake (sliced)	Fruit Tartlet	Chocolate Brownie	
Banana Muffin	Lychee Cocktail (Cold)	Rainbow Lapis	
Grass Jelly with Longan (Cold)	Green Bean Soup (Hot)	Donut Ball *DF	
Kueh Salat	Honeydew Sago (Cold)	Sea Coconut with Longan (Cold)	
Marble Cake (sliced)	Sweet Potato Soup (Hot)	Bubur Cha Cha (Hot)	

Beverages (Complimentary Water will be provided)			
Please select 2 items			
Coffee (Creamer & Sugar served separately)	Grapefruit Pomelo Cordial	Fruit Punch Cordial	
Iced Lemon Tea Cordial	Lemongrass Pandan Cordial	Pearl Barley Cordial	
Iced Wintermelon Tea Cordial	Yuzu Cordial	Lime Drink Cordial	
Tea (Creamer & Sugar served separately)	Iced Water		

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
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Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	



[Catering 403]  
Tea Reception 3  
\$7 per pax  
MOQ 15 pax, Delivery \$45  
MOQFD 30 pax

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Phone: 9099 4916 / 6246 3369

\*Subjected to GST

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Choose a maximum of 1 item with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Estimated travelling time:		Remarks:	
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[Catering 404]  
Tea Reception 4  
\$9 per pax,  
MOQ 15 pax, Delivery \$45  
MOQFD 25 pax

Foodtalks Caterer & Manufacturer  
Email: Skylar@foodtalks.com.sg  
Phone: 9099 4916 / 6246 3369

\*Subjected to GST

Choose a maximum of 1 item with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 2 items			
Pasta Pomodoro (WG)	Tom Yum Fried Rice (WG) (FTT Local Eggs)	Oriental Fried Rice (WG) (FTT Local Eggs)	
Garlic Butter Rice with Raisin (WG)	Vegan Fried Bee Hoon (V) (WG)	Nasi Tomato (V) (WG)	
Hong Kong Style Chow Mein (WG)	Penang Fried Kway Teow (WG)	Braised Ee Fu Noodles (WG)	
Thai Pineapple Rice with Raisin (WG)	Kampung Fried Mee Siam (WG)	Kampung Fried Rice (WG) (FTT Local Eggs)	
Kway Teow Goreng (WG)	Sin Chow Bee Hoon (WG)	Sambal Fried Rice (WG) (FTT Local Eggs)	
Yang Zhou Fried Rice (WG) (FTT Local Eggs)	Spaghetti Aglio Olio (WG)	Stir Fry KL Hokkien Noodles (WG)	
Nasi Goreng (WG)	Cabbage Fried Rice (WG) (FTT Local Eggs)	Laksa Goreng (WG)	
Maggie Goreng (WG)	Singapore Style Fried Bee Hoon (WG) (FTT Local Eggs)	Vegan Tofu Fried Rice (V) (WG)	
Steamed Rice with Green Peas (V) (WG)	Steamed Mixed Grain Rice (WG)	Bee Hoon Goreng (WG)	
Nasi Jagung (Sweet Corn Rice) (WG)	Western Fried Rice with Chicken Ham (WG) (FTT Local Eggs)	Vegan Olive Fried Rice (V) (WG)	
Stir Fry Mee Tai Bak (WG)	Nasi Biryani (WG)	Steamed Pumpkin Rice with Dried Shrimp (WG)	

Snack and Pastry			
Please select 2 items			
Sausage Puff	Chicken Wanton *DF	Pan Fried Beancurd Roll	
Crab Flavoured Nugget *DF	Steamed Salted Egg Siew Mai	Pan Fried Cheese Fish Tofu	
Yam Roll *DF	Steamed Coffee Pau (V)	Steamed Blackpepper Chicken Pau	
Steamed Red Bean Paste Pau	Steamed Vegetable Pau (V)	Sesame Peanut Ball *DF	
Seafood Tofu *DF	Harsh Brown *DF	Steamed Black Fungus Crystal Dumpling	
Steamed Fisro Fish Roe	Steamed Shrimp Har Kau	Vegetable Roll *DF	
Mini Vegetable Spring Roll (V) *DF	Sweet & Sour Cocktail Sausage	Tempura Chicken Nugget *DF	



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Mushroom Puff	Green Bean Fritter *DF	Pan Fried Veg Gyoza (V)
Steamed Mini Soon Kueh (V)	Sambal Steamed Fish Ball	Sotong Ball *DF
Chicken Cheese Ball *DF	Steamed Chicken Siew Mai	Seaweed Chicken *DF
Net Sweet Potato Roll (V) *DF	Steamed Yam Cake	Steamed Chee Cheong Fan (V)
Steamed Mushroom Mai	Chicken Ngoh Hiang *DF	Honey Prawn Dumpling *DF

Appetiser			
Please select 1 item			
Green Bean Salad (V)	Thai Papaya Salad (V)	Thai Mango Salad (V)	
Wholemeal Cucumber Mayo Finger Sandwich	Wholemeal Egg Mayo Finger Sandwich (FTT Local Eggs)	Wholemeal Chicken Ham & Lettuce Finger Sandwich	
Italian Salad with Vinegar & Onion Dressing	Italian Salad with Vinegar & Onion Dressing	Creamy Apple Slaw	
Italian Salad with Vinegar & Onion Dressing	Chef's Caesar Salad	Japanese Potato & Egg Salad (FTT Local Eggs)	
Fruit Cocktail Salad (V)	Garden Greens Salad with Chef's Dressing (V)	Pasta Salad (V)	
Tofu Salad with Chef's Dressing (V)	Thai Fish Cake with Thai Chilli Sauce	Vegetable Samosa *DF	
Pan Fried Seaweed Corn Roll	Chicken Samosa *DF	Steamed Cabbage Roll	

Poultry and Meat			
Please select 1 item			
Chicken Satay with Peanut Gravy	Chicken Meat Ball in Pomodoro Sauce	BBQ Honey Baked Chicken Drumlet	
Chicken Meat Ball in Brown Gravy	Chicken Katsu (Jap Breaded Chicken) *DF	Prawn Paste Chicken Drumlet *DF	
Sweet & Spicy Chicken Drumlet	Honey BBQ Baked Chicken Mid Wing	Popcorn Chicken *DF	
Chicken Kaarage *DF	Fried Chicken Wing *DF	Honey Soy Chicken Drumlet	
Oven Baked Chicken Tenders	Teriyaki Chicken Mid Wing	Chicken Mini Sausage	



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Dessert and Fruits			
Please select 2 items			
	Seasonal Fruit Platter	Aiyu Jelly with Longan (Cold)	Snow Fungus Red Date Soup (Hot)
	Peach Danish	Vanilla Cream Puff	Chocolate Eclair
	Chocolate Muffin	Butter Cake (sliced)	Chocolate Butter Cake (sliced)
	Vanilla Muffin	Chocolate Swiss Roll (sliced)	Mini Egg Tartlet
	Lychee Pudding in Cup	Mango Pudding in Cup	Strawberry Pudding in Cup
	Pandan Cake (sliced)	Apple Crumble	Blueberry Muffin
	Coffee Swiss Roll	Mixed Fruit Jelly in Cup	Banana Cake (sliced)
	Walnut Cake (sliced)	Fruit Tartlet	Chocolate Brownie
	Banana Muffin	Lychee Cocktail (Cold)	Rainbow Lapis
	Grass Jelly with Longan (Cold)	Green Bean Soup (Hot)	Donut Ball *DF
	Kueh Salat	Honeydew Sago (Cold)	Sea Coconut with Longan (Cold)
	Marble Cake (sliced)	Sweet Potato Soup (Hot)	Bubur Cha Cha (Hot)

Beverages (Complimentary Water will be provided)			
Please select 2 items			
	Coffee (Creamer & Sugar served separately)	Grapefruit Pomelo Cordial	Fruit Punch Cordial
	Iced Lemon Tea Cordial	Lemongrass Pandan Cordial	Pearl Barley Cordial
	Iced Wintermelon Tea Cordial	Yuzu Cordial	Lime Drink Cordial
	Tea (Creamer & Sugar served separately)	Iced Water	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
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## Category 5 – Buffet 1

Foodtalks Caterer & Manufacturer

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\*Subjected to GST

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Index	Total Value of Purchase Order ("PO")	Percentage Discount (based on the Total PO Value)
A	For PO value below S\$500	3%
B	For PO value of S\$500 to S\$2,000	5%
C	For PO value of above S\$2,000 to S\$4,000	8%
D	For PO value above S\$4,000	10%



## [Catering 501]

### Buffet 1 - 1

\$5 per pax

MOQ 30 pax, Delivery \$45

MOQFD 60 pax

Foodtalks Caterer & Manufacturer

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Phone: 9099 4916 / 6246 3369

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Dishes are prepared using Healthier Oils and Lower Sodium Ingredients

Fresh Fruits can be selected to substitute any 1 item

### Rice and Noodle (All options are made with wholegrain)

Please select 1 item

Singapore Style Mee Pok Noodles (WG)	Stir Fry Spicy Mee Kia (WG)	Tom Yum Fried Rice (WG) (FTT Local Eggs)
Garlic Butter Rice with Raisin (WG)	Vegan Singapore Style Fried Bee Hoon (V) (WG)	Oriental Fried Rice (WG) (FTT Local Eggs)
Hong Kong Style Chow Mein (WG)	Penang Fried Kway Teow (WG)	Braised Ee Fu Noodles (WG)
Thai Pineapple Rice (WG)	Kampung Fried Mee Siam (WG)	Nasi Tomato (WG)
Kway Teow Goreng (WG)	Sin Chow Bee Hoon (WG)	Sambal Fried Rice (WG) (FTT Local Eggs)
Yang Zhou Fried Rice (WG) (FTT Local Eggs)	Basil Fried Rice (WG)	Stir Fry Hokkien Noodles (WG)
Nasi Goreng (WG)	Veggie Fried Rice (WG) (FTT Local Eggs)	Ipoh Dry Style Hor Fun (WG)
Maggie Goreng (WG)	Singapore Style Fried Bee Hoon (WG)	Egg Fried Rice with Ginger (WG)
Steamed Rice with Peas (V) (WG)	Steamed Mixed Grain Rice (WG)	Bee Hoon Goreng (WG)
Nasi Jagung (Sweet Corn Rice) (WG)	Western Fried Rice (WG) (FTT Local Eggs)	Vegan Olive Fried Rice (V) (WG)
Stir Fry Mee Tai Bak (WG)	Nasi Biryani (WG)	Steamed Mushroom with Dried Shrimp (WG)

### Vegetable, Egg, Soy and Soup

Please select 1 item

Signature Loh Han Zhai	Xiao Bai Chye Stir Fry with Garlic (FTT Local Xiao Bai Chye)	Scrambled Tofu with Egg (FTT Local Eggs)
Sze Chuan Stir Fry Potatoes	Asian Seasonal Veggies Stir Fry	Honey Teriyaki Tofu with Sesame (V)
Sautéed Tomatoes with Fresh Thyme (V)	Braised Egg with Mushroom (FTT Local Eggs)	Buttery Sautéed Mushrooms with Rosemary (FTT Local Rosemary)



## [Catering 501]

### Buffet 1 - 1

\$5 per pax

MOQ 30 pax, Delivery \$45

MOQFD 60 pax

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	Braised Potato & Carrot	Thai Blackpepper & Garlic Tofu	Terong Balado (Indonesian Sambal Eggplant)
	Eggplant Sautéed with Italian Tomato Sauce (V)	Chinese Braised Tofu (Hongshao Tofu)	Masala Potatoes
	Thai Stir-Fry Vegetables with Garlic, Ginger, and Lime	Broccoli & Carrot Stir Fry	Stir Fry Beancurd Knot with Mushroom (V)
	Aloo Gobi (Curried Potatoes & Cauliflower)	Southern Baked Beans with onions & capsicum	Thai Basil Eggplant (FTT Local Basil) (V)
	Pan Fried Egg Tofu with Mushroom	Indian Style Stir Fry Mushroom & Green Peas	Miso Glazed Eggplant (V)
	Stir Fry Sambal Long Beans	Five Spiced Baked Tofu (V)	Kung Pao Lentils (V)
	Boy Choy and Mushroom Stir Fry	Roasted Sweet Potato Fries with Herbs (V) (FTT Local Rosemary)	Broccoli Stir Fry with Carrot
	Thai Basil Tofu (V) (FTT Local Basil)	Sayur Lodeh	Thai Style Omelette (FTT Local Eggs)

### Poultry and Meat

Please select 1 item

	Roasted Chicken with Rosemary (FTT Local Rosemary)	Baked Honey Turmeric Chicken	Lemon & Thyme Grilled Chicken
	Tsukune (Japanese-Style Chicken Meatball)	Karaage Chicken (Japanese Fried Chicken cutlet) *DF	Signature Curry Chicken
	Japanese Mum's Baked Chicken Drumlet	Sesame Chicken with Asian Sauce *DF	Indian Butter Chicken
	Chicken Masala	Signature Sweet & Sour Baked Chicken	Grilled Chicken with Basil Pesto Sauce (FTT Local Basil)
	Baked Chicken with Garlic lemon & butter sauce	Sweet & Spicy Roasted Chicken Drumlet	Prawn Paste Mid Wing *DF
	Lemon Pepper Chicken *DF	Italian Glazed Baked Chicken Mid Wing	Sze Chuan Baked Spicy Chicken (mild spicy)



## [Catering 501]

### Buffet 1 - 1

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MOQFD 60 pax

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	Kung Pao Chicken	Orange Baked Chicken	Ayam Masak Merah (Chicken in mild spicy tomato sauce)
	Indian Spiced Grilled Chicken	Baked Chicken in Tomato Basil Creamy Sauce <b>(FTT Local Basil)</b>	Ayam Panggang (Baked Chicken)
	Ayam Goreng *DF (Crispy Fried Chicken)	Thai Grilled Lemongrass Chicken	Grilled Blackpepper Chicken
	Baked BBQ Chicken Drumlet	Teriyaki Grilled Chicken	Butter Herbed Garlic Dory Fish
	Ayam Masak Kicap Pedas (Soy Sauce Chicken)	Indian Butter Chicken	Braised Chicken with Ginger & Sesame Oil
	Salted Egg Chicken *DF	Brown Buttered Baked Honey Chicken	Tandoori Baked Chicken

Fish and Seafood			
Please select 1 item			
	Signature Cream Dory Baked Teriyaki	Lemon & Rosemary Baked Fish <b>(FTT Local Rosemary)</b>	Baked Fish with Lemon & Thyme
	Pan Seared Fish with Citrus Pesto	Spring Onion Ginger Fish	Fish Tikka Masala
	Signature Sweet & Sour Baked Fish	Thai Steam Fish with Lime & Garlic	Miso Glazed Baked Fish topped with sesame seed
	Fish Katsu (Jap Breaded Fried Fish) *DF	Baked Fish with Garlic & Basil <b>(FTT Local Basil)</b>	Ikan Dori Saus Lemon (Dory Lemon Butter sauce)
	Steamed Fish with Black Bean sauce & Parsley	Black pepper Baked Fish	Asam Pedas (Spicy Tamarind Fish)
	Braised Fish with Spicy Tomato Sauce	Kung Pao Fish	Thai Grilled Fish with Lemongrass sauce
	Sambal Grilled Fish	Thai Baked Tom Yum Fish	Teriyaki Grilled Fish
	Baked Fish with Orange Butter Sauce	Crispy Fish with Mango Sauce *DF	Steamed Fish with Ginger & Soya Sauce
	Sesame Chilli Baked Fish	Spicy Baked Fish with Lemon & Garlic	Hong Kong Style Steamed Fish
	Butter Herb Baked Garlic Dory Fish	Baked Fish with Plum Sauce	Thai Fish Stir Fry



## [Catering 501]

### Buffet 1 - 1

\$5 per pax

MOQ 30 pax, Delivery \$45

MOQFD 60 pax

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	<a href="#">Teochew Steamed Fish</a>	<a href="#">Butter Cereal Fish *DF</a>	<a href="#">Cantonese Style Steamed Fish</a>
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### Beverages (Complimentary Water will be provided)

Please select 1 item

<a href="#">Coffee (Hot) (Creamer &amp; Sugar served separately)</a>	<a href="#">Grapefruit Pomelo Cordial</a>	<a href="#">Fruit Punch Cordial</a>
<a href="#">Iced Lemon Tea Cordial</a>	<a href="#">Lemongrass Pandan Cordial</a>	<a href="#">Pearl Barley Cordial</a>
<a href="#">Iced Wintermelon Tea Cordial</a>	<a href="#">Yuzu Cordial</a>	<a href="#">Lime Drink Cordial</a>
<a href="#">Tea (Hot) (Creamer &amp; Sugar served separately)</a>	<a href="#">Iced Water</a>	

### Details of Event (for Customer to fill in)

Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



## [Catering 502]

### Buffet 1 - 2

\$7 per pax

MOQ 25 pax, Delivery \$45

MOQFD 50 pax

Foodtalks Caterer & Manufacturer

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#### Rice and Noodle (All options are made with wholegrain)

Please select 1 item

Singapore Style Mee Pok Noodles (WG)	Stir Fry Spicy Mee Kia (WG)	Tom Yum Fried Rice (WG) (FTT Local Eggs)
Garlic Butter Rice with Raisin (WG)	Vegan Singapore Style Fried Bee Hoon (V) (WG)	Oriental Fried Rice (WG) (FTT Local Eggs)
Hong Kong Style Chow Mein (WG)	Penang Fried Kway Teow (WG)	Braised Ee Fu Noodles (WG)
Thai Pineapple Fried Rice (WG)	Kampung Fried Mee Siam (WG)	Nasi Tomato (WG)
Kway Teow Goreng (WG)	Sin Chow Bee Hoon (WG)	Sambal Fried Rice (WG) (FTT Local Eggs)
Yang Zhou Fried Rice (WG) (FTT Local Eggs)	Steamed Mushroom Rice (V) (WG)	Stir Fry Hokkien Noodles (WG)
Nasi Goreng (WG)	Veggie Fried Rice (WG) (FTT Local Eggs)	Ipoh Dry Style Hor Fun (WG)
Maggie Goreng (WG)	Singapore Style Fried Bee Hoon (WG)	Vegan Fried Rice (V) (WG)
Steamed Rice with Green Peas (V) (WG)	Steamed Mixed Grain Rice (WG)	Bee Hoon Goreng (WG)
Nasi Jagung (Sweet Corn Rice) (WG)	Western Fried Rice (WG) (FTT Local Eggs)	Vegan Olive Fried Rice (V) (WG)
Stir Fry Mee Tai Bak (WG)	Nasi Biryani (WG)	Steamed Pumpkin Rice with Mushroom (WG)

#### Snack and Pastry

Please select 1 item

Wholemeal Egg Mayo Finger Sandwich (FTT Local Eggs)	Vegetable Samosa *DF	Wholemeal Chicken Ham Finger Sandwich
Crab Flavoured Nugget *DF	Pan Fried Thai Fish Cake with Thai Chilli Dip	Pan Fried Cheese Fish Tofu
Yam Roll *DF	Steamed Kaya Pau (V)	Steamed Chicken Char Siew Pau
Steamed Fisro Fish Roe	Steamed Vegetable Pau (V)	Sesame Peanut Ball *DF
Seafood Tofu *DF	Popcorn Chicken *DF	Steamed Crystal Dumpling
Blackpepper Chicken Chipolata	Steamed Shrimp Har Kau	Vegetable Roll *DF
Mini Vegetable Spring Roll (V) *DF	Sweet & Sour Cocktail Sausage	Tempura Chicken Nugget *DF



## [Catering 502]

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Nonya Kueh	Green Bean Fritter *DF	Pan Fried Veg Gyoza (V)
Steamed Mini Soon Kueh (V)	Sambal Steamed Fish Ball *DF	Sotong Ball * DF
Chicken Cheese Ball *DF	Steamed Chicken Siew Mai	Potato Noisette (V) *DF
Net Sweet Potato Roll (V) *DF	Vanilla Cream Puff	Chicken Wanton *DF
Steamed Mushroom Mai	Chicken Ngoh Hiang *DF	Chocolate Eclair

### Vegetable, Egg, Soy and Soup

Please select 1 item

Signature Loh Han Zhai	Xiao Bai Chye Stir Fry with Garlic <b>(FTT Local Xiao Bai Chye)</b>	Scrambled Tofu with Egg <b>(FTT Local Eggs)</b>
Sze Chuan Stir Fry Potatoes	Asian Seasonal Veggies Stir Fry	Spicy Honey Glazed Tofu (V)
Sauteed Tomatoes with Fresh Thyme (V)	Braised Egg with Mushroom <b>(FTT Local Eggs)</b>	Buttery Sautéed Mushrooms with Rosemary <b>(FTT Local Rosemary)</b>
Braised Potato & Carrot	Thai Blackpepper & Garlic Tofu	Terong Balado (Indonesian Sambal Eggplant)
Eggplant Sauteed with Italian Tomato Sauce	Chinese Braised Tofu (Hongshao Tofu)	Masala Potatoes
Thai Stir-Fry Vegetables with Garlic, Ginger, and Lime	Nai Bai Chye with Dried Shrimp	Stir Fry Beancurd Knot with Mushroom (V)
Aloo Gobi (Curried Potatoes & Cauliflower)	Southern Baked Beans with onions & capsicum	Thai Basil Eggplant <b>(FTT Local Basil)</b>
Pan Fried Egg Tofu with Mushroom	Indian Style Stir Fry Mushroom & Green Peas	Miso Glazed Eggplant (V)
Stir Fry Sambal Long Beans	Five Spiced Baked Tofu (V)	Kung Pao Lentils (V)
Bok Choy with Mushroom Stir Fry	Roasted Sweet Potato Fries with Herbs <b>(FTT Local Rosemary)</b>	Broccoli Stir Fry with Carrot



## [Catering 502]

## Buffet 1 - 2

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Thai Basil Tofu <b>(FTT Local Basil)</b>	Sayur Lodeh	Thai Style Omelette <b>(FTT Local Eggs)</b>
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Poultry and Meat			
Please select 1 item			
Chicken Tikka Masala	Signature Sweet & Sour Baked Chicken	Lemon & Thyme Grilled Chicken	
Tandoori Baked Chicken	Breaded Chicken Cutlet with Mayo Dip *DF	Roasted Chicken with Rosemary <b>(FTT Local Rosemary)</b>	
Tsukune (Japanese-Style Chicken Meatball)	Karaage Chicken (Japanese Fried Chicken cutlet) v	Signature Curry Chicken	
Japanese Mum's Baked Chicken Drumlet	Sesame Chicken with Asian Sauce *DF	Indian Butter Chicken	
Baked Honey Turmeric Chicken	Stir Fry Sze Chuan Chicken	Grilled Chicken with Basil Pesto Sauce <b>(FTT Local Basil)</b>	
Baked Chicken with Garlic lemon & butter Sauce	Sweet & Spicy Roasted Chicken Drumlet	Prawn Paste Mid Wing *DF	
Lemon Pepper Chicken *DF	Italian Glazed Baked Chicken Mid Wing	Sze Chuan Spicy Baked Chicken (mild spicy)	
Kung Pao Chicken	Orange Baked Chicken	Ayam Masak Merah (Chicken in mild spicy tomato sauce)	
Indian Spiced Grilled Chicken	Baked Chicken in Tomato Basil Creamy Sauce <b>(FTT Local Basil)</b>	Ayam Panggang (Baked Chicken)	
Ayam Goreng *DF (Crispy Fried Chicken)	Thai Grilled Lemongrass Chicken	Grilled Blackpepper Chicken	
Baked BBQ Chicken Drumlet	Teriyaki Grilled Chicken	Grilled Chicken with Lemon Garlic Sauce	
Ayam Masak Kicap Pedas (Soy Sauce Chicken)	Grilled Chicken with Brown Sauce	Braised Chicken with Ginger & Sesame Oil	

## Fish and Seafood



## Catering 502

### Buffet 1 - 2

\$7 per pax

MOQ 25 pax, Delivery \$45

MOQFD 50 pax

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Please select 1 item			
Signature Cream Dory Baked Teriyaki	Lemon & Rosemary Baked Fish <b>(FTT Local Rosemary)</b>	Baked Fish with Lemon & Thyme	
Pan Seared Fish with Citrus Pesto	Spring Onion Ginger Fish	Fish Tikka Masala	
Signature Sweet & Sour Baked Fish	Thai Steam Fish with Lime & Garlic	Miso Glazed Baked Fish topped with sesame seed	
Fish Katsu (Jap Breaded Fried Fish) *DF	Baked Fish with Garlic & Basil <b>(FTT Local Basil)</b>	Ikan Dori Saus Lemon (Dory Lemon Butter sauce)	
Steamed Fish with Black Bean sauce & Parsley	Black pepper Baked Fish	Asam Pedas (Spicy Tamarind Fish)	
Braised Fish with Spicy Tomato Sauce	Kung Pao Fish	Thai Grilled Fish with Lemongrass sauce	
Sambal Grilled Fish	Thai Baked Tom Yum Fish	Teriyaki Grilled Fish	
Baked Fish with Orange Butter Sauce	Crispy Fish with Mango Sauce *DF	Steamed Fish with Ginger & Soya Sauce	
Sesame Chilli Baked Fish	Spicy Baked Fish with Lemon & Garlic	Hong Kong Style Steamed Fish	
Herb Baked Garlic Dory Fish	Baked Fish with Plum Sauce	Thai Fish Stir Fry	
Teochew Steamed Fish	Butter Cereal Fish *DF	Cantonese Style Steamed Fish	

Dessert and Fruits			
Please select 1 item			
Seasonal Fruit Platter	Honeydew Sago (Cold)	Mango Pudding in Cup	
Red Bean Soup (Hot)	Strawberry Pudding in Cup	Lychee Pudding in Cup	
Cheng Tng (Cold)	Sea Coconut with Longan (Cold)	Green Bean Soup (Hot)	
Barley Beancurd Dessert (Hot)	Aiyu Jelly with Fruit Cocktail (Cold)	Grass Jelly with Longan (Cold)	
Sweet Potato Soup (Hot)	Mixed Fruit Jelly in Cup	Purple Sweet Potato Croquette *DF	
Marble Cake (sliced)	Banana Cake (sliced)	Chocolate Butter Cake (sliced)	

Beverages (Complimentary Water will be provided)			
Please select 1 item			



## [Catering 502]

## Buffet 1 - 2

\$7 per pax

MOQ 25 pax, Delivery \$45

MOQFD 50 pax

Foodtalks Caterer &amp; Manufacturer

Email: [Skylar@foodtalks.com.sg](mailto:Skylar@foodtalks.com.sg)

Phone: 9099 4916 / 6246 3369

\*Subjected to GST

Choose a maximum of 1 item with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

	Coffee (Hot) (Creamer & Sugar served separately)	Grapefruit Pomelo Cordial	Fruit Punch Cordial
	Iced Lemon Tea Cordial	Lemongrass Pandan Cordial	Pearl Barley Cordial
	Iced Wintermelon Tea Cordial	Yuzu Cordial	Lime Drink Cordial
	Tea (Hot) (Creamer & Sugar served separately)	Iced Water	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



## [Catering 503]

### Buffet 1 - 3

\$10 per pax

MOQ 20 pax, Delivery \$45

MOQFD 35 pax

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Rice and Noodle (All options are made with wholegrain)			
Please select 2 items			
Singapore Style Mee Pok Noodles (WG)	Stir Fry Spicy Mee Kia (WG)	Tom Yum Fried Rice (WG) (FTT Local Eggs)	
Garlic Butter Rice with Raisin (WG)	Vegan Singapore Style Fried Bee Hoon (V) (WG)	Oriental Fried Rice (WG) (FTT Local Eggs)	
Hong Kong Style Chow Mein (WG)	Penang Fried Kway Teow (WG)	Braised Ee Fu Noodles (WG)	
Thai Pineapple Rice (WG)	Kampung Fried Mee Siam (WG)	Nasi Tomato (WG)	
Kway Teow Goreng (WG)	Sin Chow Bee Hoon (WG)	Sambal Fried Rice (WG) (FTT Local Eggs)	
Yang Zhou Fried Rice (WG) (FTT Local Eggs)	Spaghetti Aglio Olio e Funghi (WG)	Stir Fry Hokkien Noodles (WG)	
Nasi Goreng (WG)	Veggie Fried Rice (WG) (FTT Local Eggs)	Ipoh Dry Style Hor Fun (WG)	
Maggie Goreng (WG)	Singapore Style Fried Bee Hoon (WG)	Ginger Egg Fried Rice (WG)	
Steamed Rice with Green Peas (V) (WG)	Steamed Mixed Grain Rice (WG)	Bee Hoon Goreng (WG)	
Nasi Jagung (Sweet Corn Rice) (WG)	Western Fried Rice (WG) (FTT Local Eggs)	Vegan Olive Fried Rice (V) (WG)	
Stir Fry Mee Tai Bak (WG)	Nasi Biryani (WG)	Steamed Pumpkin with Mushroom Rice (WG)	

Snack and Pastry			
Please select 2 items			
Wholemeal Egg Mayo Finger Sandwich (FTT Local Eggs)	Vegetable Samosa *DF	Wholemeal Chicken Ham Finger Sandwich	
Crab Flavoured Nugget *DF	Pan Fried Thai Fish Cake with Thai Chilli Dip	Pan Fried Cheese Fish Tofu	
Yam Roll *DF	Steamed Kaya Pau (V)	Steamed Chicken Char Siew Pau	
Sausage Puff	Steamed Vegetable Pau (V)	Sesame Peanut Ball *DF	
Seafood Tofu *DF	Popcorn Chicken *DF	Steamed Crystal Dumpling	
Raisin Danish	Steamed Shrimp Har Kau	Vegetable Roll *DF	
Mini Vegetable Spring Roll (V) *DF	Sweet & Sour Cocktail Sausage	Tempura Chicken Nugget *DF	



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Mushroom Puff	Green Bean Fritter *DF	Pan Fried Veg Gyoza (V)
Steamed Mini Soon Kueh (V)	Blackpepper Chicken Chipolata	Sotong Ball *DF
Chicken Cheese Ball *DF	Steamed Chicken Siew Mai	Steamed Fisro Fish Roe
Net Sweet Potato Roll (V) *DF	Vanilla Cream Puff	Steamed Chee Cheong Fan (V)
Steamed Mushroom Mai	Chicken Ngoh Hiang *DF	Chocolate Eclair

### Vegetable, Egg, Soy and Soup

Please select 2 items

Signature Loh Han Zhai	Xiao Bai Chye Stir Fry with Garlic <b>(FTT Local Xiao Bai Chye)</b>	Scrambled Tofu with Egg <b>(FTT Local Eggs)</b>
Sze Chuan Stir Fry Potatoes	Asian Seasonal Veggies Stir Fry	Spicy Honey Glazed Tofu (V)
Sauteed Tomatoes with Fresh Thyme	Braised Egg with Mushroom <b>(FTT Local Eggs)</b>	Buttery Sautéed Mushrooms with Rosemary <b>(FTT Local Rosemary)</b>
Braised Potato & Carrot	Thai Blackpepper & Garlic Tofu	Terong Balado (Indonesian Sambal Eggplant)
Eggplant Sauteed with Italian Tomato Sauce (V)	Chinese Braised Tofu (Hongshao Tofu)	Masala Potatoes
Thai Stir-Fry Vegetables with Garlic, Ginger, and Lime	Nai Bai Chye with Dried Shrimp	Stir Fry Beancurd Knot with Mushroom (V)
Aloo Gobi (Curried Potatoes & Cauliflower)	Southern Baked Beans with onions & capsicum	Thai Basil Eggplant (V) <b>(FTT Local Basil)</b>
Pan Fried Egg Tofu with Mushroom	Indian Style Stir Fry Mushroom & Green Peas	Miso Glazed Eggplant (V)
Stir Fry Sambal Long Beans	Five Spiced Baked Tofu (V)	Kung Pao Lentils (V)
Bok Choy with Mushroom Stir Fry	Roasted Sweet Potato Fries with Herbs <b>(FTT Local Rosemary)</b>	Broccoli Stir Fry with Carrot



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	Thai Basil Tofu (V) <b>(FTT Local Basil)</b>	Sayur Lodeh	Thai Style Omelette <b>(FTT Local Eggs)</b>
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Poultry and Meat			
Please select 1 item			
	Roasted Chicken with Rosemary <b>(FTT Local Rosemary)</b>	Baked Honey Turmeric Chicken	Lemon & Thyme Grilled Chicken
	Tsukune (Japanese-Style Chicken Meatball)	Karaage Chicken (Japanese Fried Chicken cutlet) *DF	Signature Chicken Curry
	Japanese Mum's Baked Chicken Drumlet	Sesame Chicken with Asian Sauce *DF	Indian Butter Chicken
	Chicken Masala	Signature Sweet & Sour Baked Chicken	Grilled Chicken with Basil Pesto Sauce <b>(FTT Local Basil)</b>
	Baked Chicken with Garlic lemon & butter Sauce	Sweet & Spicy Roasted Chicken Drumlet	Prawn Paste Mid Wing *DF
	Lemon Pepper Chicken *DF	Italian Glazed Baked Chicken Mid Wing	Sze Chuan Baked Chicken (mild spicy)
	Kung Pao Chicken	Orange Baked Chicken	Ayam Masak Merah (Chicken in mild spicy tomato sauce)
	Indian Spiced Grilled Chicken	Baked Chicken in Tomato Basil Creamy Sauce <b>(FTT Local Basil)</b>	Ayam Panggang (Baked Chicken)
	Ayam Goreng *DF (Crispy Fried Chicken)	Thai Grilled Lemongrass Chicken	Grilled Blackpepper Chicken
	Baked BBQ Chicken Drumlet	Teriyaki Grilled Chicken	Grilled Chicken with Lemon Garlic Sauce
	Ayam Masak Kicap Pedas (Soy Sauce Chicken)	Grilled Chicken with Mushroom Sauce	Braised Chicken with Ginger & Sesame Oil

Fish and Seafood			
Please select 1 item			
	Har Lok (Cantonese Style Fried Prawn) *DF	Sautéed Squid with Chilli, Lime & Mint <b>(FTT Local Mint)</b>	Japanese Ebi Prawn with Wasabi Mayo Dip *DF



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	Signature Cream Dory Baked Teriyaki	Lemon & Rosemary Baked Fish <b>(FTT Local Rosemary)</b>	Baked Fish with Lemon & Thyme
	Pan Seared Fish with Citrus Pesto	Butter Cereal Prawn *DF	Fish Tikka Masala
	Signature Sweet & Sour Baked Fish	Udang Black pepper (Stir fry Black pepper Prawn)	Thai Stir Fry Garlic Prawn
	Fish Katsu (Jap Breaded Fried Fish) *DF	Baked Fish with Garlic & Basil <b>(FTT Local Basil)</b>	Ikan Dori Saus Lemon (Dory Lemon Butter sauce)
	Steamed Fish with Black Bean sauce & Parsley	Black pepper Baked Fish	Asam Pedas (Spicy Tamarind Fish)
	Braised Fish with Spicy Tomato Sauce	Kung Pao Prawn	Thai Grilled Fish with Lemongrass sauce
	Sambal Udang (Sambal Prawns)	Thai Baked Tom Yum Fish	Teriyaki Grilled Fish
	Baked Fish with Orange Butter Sauce	Spicy Garlic Mussel	Steamed Fish with Ginger & Soya Sauce
	Sesame Chilli Baked Fish	Spicy Baked Fish with Lemon & Garlic	Hong Kong Style Steamed Fish
	Grilled Chicken with Lemon Garlic Sauce	Baked Fish with Plum Sauce	Calamari Ring *DF
	Signature Sweet & Sour Prawn	Butter Cereal Fish *DF	Cantonese Style Steamed Fish

#### Dessert and Fruits

Please select 1 item

Seasonal Fruit Platter	Walnut Cake (sliced)	Banana Cake (sliced)
Strawberry Swiss Roll	Vanilla Swiss Roll	Mango Pudding in cup
Lychee Pudding in cup	Strawberry Pudding in cup	Mixed Fruit Jelly in cup
Honeydew Sago (Cold)	Cheng Tng (Cold)	Sweet Potato Soup (Hot)
Green Bean Soup (Hot)	Red Bean Soup (Hot)	Snow Fungus with Red Date (Hot)
Grass Jelly with Longan (Cold)	Sea Coconut with Longan (Cold)	Fruity Mochi
Chocolate Butter Cake (sliced)	Aiyu Jelly with Fruit Cocktail (Cold)	Chinese Pear with Rock Sugar (Hot)



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#### Beverages (Complimentary Water will be provided)

Please select 2 items

Coffee (Hot) (Creamer & Sugar served separately)	Grapefruit Pomelo Cordial	Fruit Punch Cordial
Iced Lemon Tea Cordial	Lemongrass Pandan Cordial	Pearl Barley Cordial
Iced Wintermelon Tea Cordial	Yuzu Cordial	Lime Drink Cordial
Tea (Hot) (Creamer & Sugar served separately)	Iced Water	

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For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



## [Catering 504]

### Buffet 1 - 4

\$15 per pax

MOQ 15 pax, Delivery \$45

MOQFD 25 pax

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Rice and Noodle (All options are made with wholegrain)			
Please select 2 items			
Supreme Loh Mai Kai (WG)	Kampung Fried Rice (WG) (FTT Local Egg)		Yaki Udon Stir Fry (WG)
Thai Pineapple Fried Rice with Raisin & Walnut (WG)	Kampung Fried Mee Siam with Egg (WG)		Penang Fried Kway Teow with Shrimp (WG)
Kway Teow Goreng (WG)	Sin Chow Bee Hoon (WG)		Sambal Prawn Fried Rice (WG) (FTT local Egg)
Hong Kong Style Chow Mein (WG)	Vegan Olive Fried Rice (V) (WG)		Stir Fry KL Hokkien Noodles (WG)
Nasi Goreng with Chicken Cube (WG)	Vegan Veggies Fried Rice (V) (WG)		Chicken Hor Fun Tossed Dry (WG)
Maggie Goreng (WG)	Singapore Style Fried Bee Hoon (WG)		Laksa Goreng Dry (WG)
Kampung Mushroom Fried Rice (WG) (FTT Local Eggs)	Vegan Singapore Style Fried Bee Hoon (V) (WG)		Steamed Mixed Grain Rice (WG)
Oriental Fried Rice with Shrimp (WG)	Spaghetti Aglio Olio e Funghi (WG)		Tofu & Broccoli Fried Rice (V) (WG)
Stir Fry Mee Tai Bak with Minced Meat (WG)	Nasi Biryani with Shrimp (WG)		Bee Hoon Goreng (WG)
Nasi Jagung (Sweet Corn Rice) (WG)	Western Fried Rice with Chicken Ham (WG) (FTT Local Eggs)		Garlic Butter Rice with Cashew Nuts (WG)
Ee Fu Noodles (WG)	Crabmeat Fried Rice (WG) (FTT Local Eggs)		Wholegrain Fan Choy (BBQ Chicken with Brown Rice)

Snack and Pastry			
Please select 2 items			
Banana Leaf Fish Otah	Steamed Deluxe Siew Mai		Salmon Ball with Cheese *DF
Sweet & Spicy Chicken Drumlet	Steamed Prawn Treasure		Steamed Crystal Prawn Dumpling
Mini Chicken Pie	Blueberry Cheesecake		Steamed Fisro Fish Roe
Pan Fried Beancurd Roll	Oreo Cheesecake		Potato Begedil *DF
Steamed Vegetable Pau (V)	Banana Muffin		Steamed Mushroom Siew Mai
Pan Fried Thai Fish Cake with Thai Sweet Chilli Dip	Vegetable Roll *DF		Steamed Crystal Spinach & Mixed Vegetable Dumpling



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Mini Vegetable Spring Roll (V) *DF	Butterfly Shrimp Wanton *DF	Chicken Chipolata with Homemade Barbecue sauce
Net Sweet Potato Roll (V) *DF	Pan Fried Seafood Gyoza	Potato Curry Puff *DF
Steamed Black Fungus Crystal Dumpling	Yam Roll *DF	Pan Fried Seafood Har Kao
Mini Fruit Tartlet	Chicken Ngoh Hiang *DF	Steamed Mini Soon Kueh (V)
Sausage Puff	Chocolate Eclair	Pan Fried Vegetable Gyoza (V)

### Appetiser

Please select 1 item

Wholemeal Crabmeat Mayo Finger Sandwich	Creamy Apple Slaw	Wholemeal Tomato Lettuce Finger Sandwich (V)
Thai Glass Noodle Salad (V)	Potato & Egg Salad ( <b>FTT Local Eggs</b> )	Kani Salad
Vegetarian Spiced Duck Salad (V)	Fruit Cocktail Salad	Pesto Pasta Salad
Chef's Potato Salad (V)	Waldorf Salad	Coleslaw Salad
Cucumber & Tomato Salad	Wholemeal Tomato and Lettuce Finger Sandwich (V)	Wafu Salad with Japanese Sesame Sauce
Roasted Tomato with Rosemary ( <b>FTT Local Rosemary</b> )	Thai Style Tofu Salad (V)	Chef's Chicken Caesar Salad
Italian Herb Pasta Salad (V) ( <b>FTT Local Basil</b> )	Garden Green Salad with Thousand Island Dressing	Wholemeal Ham & Cheese Finger Sandwich

### Vegetable, Egg, Soy and Soup

Please select 1 item

Sambal Tempe with Ikan Bilis	Xiao Bai Chye Stir Fry with Mushroom & Garlic ( <b>FTT Local Xiao Bai Chye</b> )	Signature Loh Han Zhai
Roasted Potatoes with East Indian Spices	Asian Seasonal Veggies Stir Fry	Spicy Honey Glazed Tofu (V)
Sautéed Tomatoes with Fresh Thyme	Braised Egg with Mushroom ( <b>FTT Local Eggs</b> )	Buttery Sautéed Mushrooms & Rosemary ( <b>FTT Local Rosemary</b> )



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Braised Cabbage, Potato & Carrot	Hot & Spicy Soup (FTT Local Eggs)	Terong Balado (Indonesian Sambal Eggplant)
Summer Corn Soup with Fresh Herb (FTT Local Basil)	Chinese Braised Tofu (Hong shao Tofu)	Masala Potatoes
Thai Stir-Fry Vegetables with Garlic, Ginger, and Lime	Baby Corn Stir Fry with Carrot	Stir Fry Beancurd Knot with Mushroom (V)
Aloo Gobi (Curried Potatoes & Cauliflower)	Southern Baked Beans with onions & capsicum	Thai Basil Eggplant (FTT Local Basil)
Pan Fried Egg Tofu with Mushroom	Indian Style Stir Fry Mushroom & Green Peas	Miso Glazed Eggplant (V)
Stir Fry Sambal Long Beans	Teriyaki Tofu (V)	Stir Fry Kang Kong with Garlic
Spinach, Tofu & Sesame Stir Fry (V)	Roasted Sweet Potato Fries with Herbs (FTT Local Rosemary)	Broccoli Stir Fry with Carrot
Thai Basil Tofu (V) (FTT Local Basil)	Sayur Lodeh	Thai Style Omelette with Shrimp (FTT Local Eggs)
Potato & Cheese Gratin	Eggplant Sauteed with Italian Tomato Sauce	Stir Fry Long Beans with Fermented Soybeans

### Poultry and Meat

Please select 2 items

Roasted Chicken with Rosemary (FTT Local Rosemary)	Chicken Satays with Peanut Gravy	Lemon & Thyme Grilled Chicken
Tsukune (Japanese-Style Chicken Meatball)	Karaage Chicken (Japanese Fried Chicken cutlet) *DF	Signature Chicken Curry with Potatoes
Japanese Mum's Baked Chicken Drumlet	Stir Fry Beef with Broccoli	Indian Butter Chicken
Chicken Masala	Signature Sweet & Sour Chicken	Grilled Chicken with Basil Pesto Sauce (FTT Local Basil)
Baked Chicken with Garlic lemon & butter sauce	Honey Sesame Baked Chicken Drumlet	Prawn Paste Mid Wing *DF
Beef Stew	Italian Glazed Baked Chicken Mid Wing	Sze Chuan Baked Spicy Chicken (mild spicy)



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Kung Pao Chicken with Peanuts	Orange Baked Chicken	Ayam Masak Merah (Chicken in mild spicy tomato sauce)
Indian Spiced Grilled Chicken	Baked Chicken in Tomato Basil Creamy Sauce (FTT Local Basil)	Ayam Panggang (Baked Chicken)
Ayam Goreng *DF (Crispy Fried Chicken)	Thai Grilled Lemongrass Chicken	Stir Fry Blackpepper Beef with Onion
Baked BBQ Chicken Drumlet	Teriyaki Grilled Chicken	Butter Herb Garlic Grilled Chicken
Ayam Masak Kicap Pedas (Soy Sauce Chicken)	Grilled Chicken with Mushroom Sauce	Braised Chicken with Ginger & Sesame Oil
Mutton Satays with Peanut Gravy	Signature Sweet & Sour Chicken	Minced Beef with Gratin Potatoes

Fish and Seafood			
Please select 2 items			
Sambal Stir Fry Prawn with Vegetables	Signature Sweet & Sour Squid	Stir Fry Fish Fillet with Black Bean Sauce	
Signature Cream Dory Baked Teriyaki	Lemon & Rosemary Baked Fish (FTT Local Rosemary)	Baked Fish with Lemon & Thyme	
Pan Seared Fish with Citrus Pesto	Assam Prawn	Fish Tikka Masala	
Signature Sweet & Sour Fish	Ebi Prawn with Mayo Dip *DF	Kung Pao Squid	
Fish Katsu (Jap Breaded Fried Fish) *DF	Baked Fish with Garlic & Basil (FTT Local Basil)	Ikan Dori Saus Lemon (Dory Lemon Butter sauce)	
Sambal Udang (Prawn Sambal)	Black pepper Baked Fish	Asam Pedas (Spicy Tamarind Fish)	
Braised Fish with Spicy Tomato Sauce	Kung Pao Prawn	Thai Grilled Fish with Lemongrass sauce	
Sambal Grilled Fish	Thai Baked Tom Yum Fish	Teriyaki Grilled Fish	
Blackpepper Grilled Prawn	Crispy Fish with Mango Sauce *DF	Steamed Fish with Ginger & Soya Sauce	
Sambal Sotong	Spicy Baked Fish with Lemon & Garlic	Hong Kong Style Steamed Fish	



## [Catering 504]

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MOQFD 25 pax

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Herb Baked Garlic Dory Fish	Baked Fish with Plum Sauce	Thai Stir Fry Garlic Prawn
Teochew Steamed Fish	Butter Cereal Prawn *DF	Thai Steamed Squid in Lime & Herb Sauce (FTT Local Mint)

#### Dessert and Fruits

Please select 1 item

Seasonal Fruit Platter	Fruit Cocktail with Lychee (Cold)	Strawberry Pudding in Cup
Honeydew Sago (Cold)	Mixed Fruit Jelly in Cup	Beancurd Skin with Barley (Hot)
Marble Cake (sliced)	Cheng Tng (Hot)	Red Bean Soup (Hot)
Banana Cake (sliced)	Grass Jelly with Longan (Cold)	Coffee Swiss Roll
Vanilla Cream Puff	Fruity Mochi	Mango Pudding in Cup
Sea Coconut with Longan (Cold)	Aiyu Jelly Fruit Cocktail (Cold)	Chocolate Brownie
Snow Fungus with Red Date Soup (Hot)	Green Bean Soup (Hot)	Bubur Cha Cha
Lychee Pudding in cup	Pulat Hitam (Hot)	Nonya Kueh
Kueh Salat	Coconut Tapioca	Chocolate Swiss Roll
Chocolate Butter Cake (sliced)	Walnut Cake (sliced)	Pandan Cake (sliced)

#### Beverages (Complimentary Water will be provided)

Please select 2 items

Coffee (Creamer & Sugar served separately)	Grapefruit Pomelo Cordial	Fruit Punch Cordial
Iced Lemon Tea Cordial	Lemongrass Pandan Cordial	Pearl Barley Cordial
Iced Wintermelon Tea Cordial	Yuzu Cordial	Lime Drink Cordial
Tea (Creamer & Sugar served separately)	Iced Water	

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Remarks / Request:			
<b>For Catering with Offshore Delivery</b>			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



## [Catering 505]

### Buffet 1 - 5

\$20 per pax

MOQ 15 pax, Delivery \$45

MOQFD 20 pax

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Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 2 items			
	<b>Yaki Udon with Shrimp (WG)</b>	<b>Kampung Fried Rice (WG) (FTT Local Egg)</b>	<b>Wholegrain Fan Choy (BBQ Chicken with Brown Rice)</b>
	<b>Supreme Loh Mai Kai (WG)</b>	<b>Kampung Fried Mee Siam with Egg (WG)</b>	<b>Penang Fried Kway Teow with Shrimp (WG)</b>
	<b>Seafood Kway Teow Goreng (WG)</b>	<b>Seafood Sin Chow Bee Hoon (WG)</b>	<b>Sambal Fried Rice with Shrimp (WG) (FTT local Egg)</b>
	<b>Hong Kong Style Chow Mein (WG)</b>	<b>Vegan Olive Fried Rice (V) (WG)</b>	<b>Stir Fry KL Hokkien Noodles (WG)</b>
	<b>Nasi Goreng Seafood (WG)</b>	<b>Veggies Fried Rice (WG)</b>	<b>Ipoh Chicken Hor Fun Tossed Dry (WG)</b>
	<b>Maggie Goreng (WG)</b>	<b>Spaghetti Shrimp Aglio Olio (WG)</b>	<b>Laksa Goreng Dry (WG)</b>
	<b>Kampung Fried Rice with Mushroom (WG) (FTT Local Eggs)</b>	<b>Vegan Fried Bee Hoon (V) (WG)</b>	<b>Steamed Mixed Grain Rice (WG)</b>
	<b>Oriental Fried Rice with Shrimp (WG)</b>	<b>Spaghetti Aglio Olio e Funghi (WG)</b>	<b>Laksa Goreng (WG)</b>
	<b>Stir Fry Mee Tai Bak with Minced Meat (WG)</b>	<b>Nasi Biryani (WG)</b>	<b>Seafood Bee Hoon Goreng (WG)</b>
	<b>Nasi Jagung (Sweet Corn Rice) (WG)</b>	<b>Western Fried Rice with Chicken Ham (WG) (FTT Local Eggs)</b>	<b>Garlic Butter Rice with Cashew Nuts (WG)</b>
	<b>Ee Fu Noodles with Veggies (WG)</b>	<b>Crabmeat Fried Rice (WG) (FTT Local Eggs)</b>	<b>Thai Pineapple Rice with Cashew Nuts &amp; Raisin (WG)</b>

Snack and Pastry			
Please select 2 items			
	<b>Banana Leaf Fish Otah</b>	<b>Steamed Deluxe Siew Mai</b>	<b>Salmon Ball with Cheese *DF</b>
	<b>Sweet &amp; Spicy Chicken Drumlet</b>	<b>Steamed Prawn Treasure</b>	<b>Steamed Crystal Prawn Dumpling</b>
	<b>Mini Chicken Pie</b>	<b>Mushroom Puff</b>	<b>Donut Ball *DF</b>
	<b>Pan Fried Beancurd Roll</b>	<b>Chicken Pocket *DF</b>	<b>Potato Begedil *DF</b>
	<b>Steamed Vegetable Pau (V)</b>	<b>Chicken Samosa *DF</b>	<b>Steamed Mushroom Siew Mai</b>
	<b>Vegetable Samosa *DF</b>	<b>Vegetable Roll *DF</b>	<b>Steamed Crystal Spinach &amp; Mixed Vegetable Dumpling</b>



## [Catering 505]

### Buffet 1 - 5

\$20 per pax

MOQ 15 pax, Delivery \$45

MOQFD 20 pax

Foodtalks Caterer & Manufacturer

Email: Skylar@foodtalks.com.sg

Phone: 9099 4916 / 6246 3369

\*Subjected to GST

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Mini Vegetable Spring Roll (V) *DF	Butterfly Shrimp Wanton *DF	Prawn Paste Chicken Mid Wing *DF
Net Sweet Potato Roll (V) *DF	Pan Fried Seafood Gyoza	Potato Curry Puff *DF
Steamed Black Fungus Crystal Dumpling	Yam Roll *DF	Pan Fried Seafood Har Kao
Mini Egg Tartlet	Sticky Teriyaki Chicken Chipolata	Steamed Mini Soon Kueh (V)
Sausage Puff	Chocolate Eclair	Pan Fried Vegetable Gyoza (V)

Appetiser		
Please select 1 item		
Wholemeal Ham & Cucumber Finger Sandwich	Creamy Apple Slaw	Wholemeal Tomato Lettuce Finger Sandwich
Thai Glass Noodle Salad (V)	Potato & Egg Salad	Kani Salad
Vegetarian Spiced Duck Salad (V)	Fruit Cocktail Salad (V)	Pesto Pasta Salad
Chef's Potato Salad	Waldorf Salad	Coleslaw Salad
Cucumber & Tomato Salad (V)	Wholemeal Tomato and Lettuce Finger Sandwich (V)	Wafu Salad with Japanese Sesame Sauce
Roasted Tomato with Rosemary (V) <b>(FTT Local Rosemary)</b>	Thai Style Tofu Salad (V)	Chef's Chicken Caesar Salad
Italian Herb Pasta Salad (V) <b>(FTT Local Basil)</b>	Garden Green Salad with Thousand Island Dressing	Wholemeal Egg Mayo Finger Sandwich <b>(FTT Local Basil)</b>

Vegetable, Egg, Soy and Soup		
Please select 2 items		
Sambal Goreng	Xiao Bai Chye Stir Fry with Garlic <b>(FTT Local Xiao Bai Chye)</b>	Signature Loh Han Zhai
Sze Chuan Stir Fry Potatoes	Asian Seasonal Veggies Stir Fry	Spicy Honey Glazed Tofu (V)
Sautéed Tomatoes with Fresh Thyme (V)	Braised Egg with Mushroom <b>(FTT Local Eggs)</b>	Buttery Sautéed Mushrooms & Rosemary <b>(FTT Local Rosemary)</b>



## [Catering 505]

### Buffet 1 - 5

\$20 per pax

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MOQFD 20 pax

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	Braised Potato & Carrot	Thai Blackpepper & Garlic Tofu	Terong Balado (Indonesian Sambal Eggplant)
	Eggplant Sautéed with Italian Tomato Sauce	Chinese Braised Tofu (Hong shao Tofu)	Masala Potatoes
	Thai Stir-Fry Vegetables with Garlic, Ginger, and Lime	Baby Corn Stir Fry with Carrot	Stir Fry Beancurd Knot with Mushroom (V)
	Aloo Gobi (Curried Potatoes & Cauliflower)	Southern Baked Beans with onions & capsicum	Thai Basil Eggplant (V) <b>(FTT Local Basil)</b>
	Pan Fried Egg Tofu with Mushroom	Indian Style Stir Fry Mushroom & Green Peas	Miso Glazed Eggplant (V)
	Stir Fry Sambal Long Beans	Teriyaki Tofu (V)	Stir Fry Kang Kong with Garlic
	Spinach, Tofu & Sesame Stir Fry (V)	Roasted Sweet Potato Fries with Herbs <b>(FTT Local Rosemary)</b>	Broccoli Stir Fry with Carrot
	Thai Basil Tofu Stir Fry <b>(FTT Local Basil)</b>	Sayur Lodeh	Thai Style Omelette <b>(FTT Local Eggs)</b>

### Poultry and Meat

Please select 2 items

	Roasted Chicken with Rosemary <b>(FTT Local Rosemary)</b>	Baked Honey Turmeric Chicken	Lemon & Thyme Grilled Chicken
	Tsukune (Japanese-Style Chicken Meatball)	Karaage Chicken (Japanese Fried Chicken cutlet) *DF	Mutton Rendang
	Japanese Mum's Baked Chicken Drumlet	Stir Fry Beef with Broccoli	Indian Butter Chicken
	Chicken Masala	Signature Sweet & Sour Baked Chicken	Grilled Chicken with Basil Pesto Sauce <b>(FTT Local Basil)</b>
	Baked Chicken with Garlic lemon & butter sauce	Honey Glazed Sesame Roasted Chicken Drumlet	Hometown Chicken Curry with Potatoes
	Beef Stew	Italian Glazed Baked Chicken Mid Wing	Sze Chuan Baked Spicy Chicken (mild spicy)
	Kung Pao Chicken	Orange Baked Chicken	Ayam Masak Merah (Chicken in mild spicy tomato sauce)



## [Catering 505]

### Buffet 1 - 5

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Indian Spiced Grilled Chicken	Baked Chicken in Tomato Basil Creamy Sauce ( <b>FTT Local Basil</b> )	Ayam Panggang (Baked Chicken)
Ayam Goreng *DF (Crispy Fried Chicken)	Thai Grilled Lemongrass Chicken	Grilled Blackpepper Beef
Baked BBQ Chicken Drumlet	Teriyaki Grilled Chicken	Chicken Rendang
Ayam Masak Kicap Pedas (Soy Sauce Chicken)	Grilled Chicken with Mushroom Sauce	Braised Chicken with Ginger & Sesame Oil

### Fish and Seafood

Please select 2 items

Signature Cream Dory Baked Teriyaki	Lemon & Rosemary Baked Fish ( <b>FTT Local Rosemary</b> )	Stir Fry Prawn in Chilli Crab Sauce
Pan Seared Seabass with Citrus Pesto	Assam Prawn	Fish Tikka Masala
Signature Sweet & Sour Baked Fish	Ebi Prawn with Mayo Dip *DF	Kung Pao Squid
Fish Katsu (Jap Breaded Fried Fish) *DF	Baked Snapper with Garlic & Basil ( <b>FTT Local Basil</b> )	Ikan Dori Saus Lemon (Dory Lemon Butter sauce)
Sambal Udang (Prawn Sambal)	Black pepper Baked Dory Fish	Asam Pedas (Spicy Tamarind Fish)
Braised Seabass with Spicy Tomato Sauce	Kung Pao Prawn	Thai Grilled Dory with Lemongrass sauce
Sambal Grilled Dory Fish	Thai Baked Tom Yum Snapper	Teriyaki Grilled Fish
Blackpepper Grilled Prawn	Crispy Fish with Mango Sauce *DF	Steamed Seabass with Ginger & Soya Sauce
Sambal Sotong	Spicy Baked Dory with Lemon & Garlic	Baked Lemon Seabass with Thyme
Butter Herb Snapper with Lemon Garlic Sauce	Baked Snapper with Plum Sauce	Thai Stir Fry Garlic Prawn
Teochew Steamed Dory Fish	Butter Cereal Prawn *DF	Thai Steamed Squid in Lime & Herb Sauce ( <b>FTT Local Mint</b> )



## [Catering 505]

### Buffet 1 - 5

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Dessert and Fruits			
Please select 2 items			
Seasonal Fruit Platter	Fruit Cocktail with Lychee	Strawberry Pudding in Cup	
Honeydew Sago (Cold)	Mixed Fruit Jelly in Cup	Beancurd Skin with Barley (Hot)	
Marble Cake (sliced)	Cheng Tng (Hot)	Red Bean Soup (Hot)	
Banana Cake (sliced)	Grass Jelly with Longan (Cold)	Aiyu Jelly with Lemon & Fruit Cocktail (Cold)	
Peach Danish	Fruity Mochi	Mango Pudding in Cup	
Sea Coconut with Longan (Cold)	Fruit Tartlet	Coffee Swiss Roll	
Snow Fungus with Red Date Soup (Hot)	Green Bean Soup (Hot)	Vanilla Profiteroles	
Lychee Pudding in cup	Pulat Hitam (Hot)	Bubur cha cha (Hot)	
Nonya Kueh	Kueh Salat	Coconut Tapioca	
Blueberry Cheesecake	Oreo Cheesecake	Banana Muffin	
Apple Crumble	Pandan Swiss Roll	Blueberry Muffin	

Beverages (Complimentary Water will be provided)		
Please select 2 items		
Coffee (Creamer & Sugar served separately)	Grapefruit Pomelo Cordial	Fruit Punch Cordial
Iced Lemon Tea Cordial	Lemongrass Pandan Cordial	Pearl Barley Cordial
Iced Wintermelon Tea Cordial	Yuzu Cordial	Lime Drink Cordial
Tea (Creamer & Sugar served separately)	Iced Water	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



## [Catering 505]

### Buffet 1 - 5

\$20 per pax

MOQ 15 pax, Delivery \$45

MOQFD 20 pax

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## Category 6 – Buffet 2

Foodtalks Caterer & Manufacturer

Email: [Skylar@foodtalks.com.sg](mailto:Skylar@foodtalks.com.sg)

Phone: 9099 4916 / 6246 3369

\*Subjected to GST

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Index	Total Value of Purchase Order ("PO")	Percentage Discount (based on the Total PO Value)
A	For PO value below S\$500	3%
B	For PO value of S\$500 to S\$2,000	5%
C	For PO value of above S\$2,000 to S\$4,000	8%
D	For PO value above S\$4,000	10%



## [Catering 601]

### Buffet 2 - 1

\$25 per pax  
MOQ 5 pax, Delivery \$0  
MOQFD 5 pax

Foodtalks Caterer & Manufacturer

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Phone: 9099 4916 / 6246 3369

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Rice and Noodle (All options are made with wholegrain)			
Please select 2 items			
Pasta Pomodoro (WG)	Nasi Goreng Daging (Beef Fried Rice) (WG)	Prawn Pad Thai (WG) <b>(FTT Local Eggs)</b>	
Spaghetti with Alfredo Sauce and Chicken Cube (WG)	Vegetarian Singapore Style Fried Bee Hoon with Bean Sprout (V) (WG) <b>(FTT Local Bean Sprout)</b>	Seafood Tom Yum Fried Rice (WG) <b>(FTT Local Eggs)</b>	
Seafood Hong Kong Style Chow Mein (WG)	Penang Fried Kway Teow with Prawn (WG)	Seafood Braised Ee Fu Noodles (WG)	
Seafood Thai Pineapple Fried Rice with Raisin (WG)	Laksa Goreng Dry (WG)	Crabmeat Fried Rice (WG)  <b>(FTT Local Eggs)</b>	
Kway Teow Goreng with Veggie (WG)	Stir Fry Udon with Mushroom (WG)	Sambal Seafood Fried Rice (WG)  <b>(FTT Local Eggs)</b>	
Yang Zhou Fried Rice (WG) <b>(FTT Local Eggs)</b>	Basil Shrimp Fried Rice (WG)	Steamed Pumpkin Rice with Mushroom & Dried Shrimp (WG)	
Nasi Goreng Ayam (WG)	Tofu & Broccoli Fried Rice (WG) (V) <b>(FTT Local Eggs)</b>	King Blue Mushroom Spaghetti Aglio Olio (WG) <b>(FTT Local Mushroom)</b>	
Seafood Maggie Goreng (WG)	Singapore Style Fried Bee Hoon with Bean Sprout (WG) <b>(FTT Local Bean Sprout)</b>	Steamed Mixed Grain Rice (WG)	
Steamed Rice with Edamame (V) (WG)	Steamed Mixed Grain Rice (WG)	Seafood Bee Hoon Goreng (WG)	
Nasi Jagung (Sweet Corn Rice) (WG)	Western Fried Rice (WG) <b>(FTT Local Eggs)</b>	Steamed Rice with Green Peas (V)	
Stir Fry Mee Tai Bak with Bean Sprout (WG) <b>(FTT Local Bean Sprout)</b>	Nasi Biryani with Chicken Cube (WG)	Yaki Udon with Mushroom (WG)	



## Catering 601

### Buffet 2 - 1

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MOQFD 5 pax

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Snack and Pastry			
Please select 2 items			
Wholemeal Crabmeat Mayo Finger Sandwich	Tempura Barramundi Fish Bites *DF <b>(FTT Local Barramundi)</b>		Steamed Deluxe Siew Mai
Pan Fried Spicy Shrimp Gyoza	Vietnamese Spring Roll *DF		Steamed Nonya Chicken Pau
Breaded Squid Ring *DF	Crab Flavoured Nugget *DF		Pan Fried Cheese Fish Tofu
Sausage Puff	Pan Fried Carrot Cake		Baked Spinach Quiche
Chicken Pie	Mini Bite Pizza		Steamed Black Fungus Crystal Dumpling
Chicken Chipolata with Homemade BBQ Sauce	Steamed Crystal Prawn Dumpling		Steamed Prawn Treasure
Mini Vegetable Spring Roll (V) *DF	Sweet & Sour Cocktail Sausage		Butterfly Shrimp *DF
Wholemeal Egg Omelette Finger Sandwich <b>(FTT Local Eggs)</b>	Salmon Ball with Cheese *DF		Pan Fried Veg Gyoza (V)
Steamed Mini Soon Kueh (V)	Sambal Steamed Fish Ball *DF		Sotong Ball *DF
BBQ Honey Baked Chicken Drumlet	Prawn Paste Chicken Mid Wing *DF		Steamed Cabbage Roll
Net Sweet Potato Roll (V) *DF	Tuna Puff		Steamed Scallop Dumpling

Appetiser			
Please select 1 item			
Assorted Sushi with Shoyu	Smoked Chicken Ham (sliced)	Smoked Duck Breast Appetizer	
Garden Greens Salad with Chef's Dressing (V) <b>(FTT Local Arugula, Curly Kale, lettuce)</b>	Bean Sprout Salad with Cucumber, Capsicum & Cashew Nuts (V) <b>(FTT Local Bean Sprout)</b>	Kani Salad	
Achar Timun (V)	Wafu Salad with Japanese sesame sauce	Chef's Chicken Caesar Salad	
Japanese Potato & Egg Salad	Creamy Apple Slaw	Chef's Potato Salad	
Italian Pasta Salad (V)	Thai Mango Salad (V)	Gado Gado Salad	



**[Catering 601]  
Buffet 2 - 1**

\$25 per pax  
MOQ 5 pax, Delivery \$0  
MOQFD 5 pax

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	Garden Green Salad with Thousand Island Dressing	Italian Salad with Vinegar & Onion Dressing	Cocktail Seafood Salad
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Vegetable, Egg, Soy and Soup			
Please select 2 items			
	Cream of Mushroom Soup	Clam Chowder Soup	Yasai Itame (Stir-Fried Vegetables) <b>FTT- Local Beansprout)</b>
	Japanese Style Tofu Puff with Soy Sauce Stir Fry	Egg Foo Young with Crabmeat <b>(FTT- Local Eggs)</b>	Sauteed Zucchini & Mushroom
	Scrambled Tofu with Spinach (V)	Seafood Tom Yum Soup	Cheesy Potato Egg Gratin <b>(FTT- Local Eggs)</b>
	Roasted Vegetables Medley	Sauteed Mushroom and Spinach	Indian Chickpeas Curry
	Sambal Lady Finger Stir Fry	Pumpkin with Vegetable Stir Fry	Thai Style Tofu & Vegetables
	Thyme Roasted Vegetable	Japanese Silken Tofu with Mixed Vegetables (V)	Thai-Style Sambal Stink Bean with lemongrass
	Miso Soup with Salmon & Tofu	Roasted Eggplant & Zucchini in Tomato Sauce (V)	Kung Pao Lentils (V)
	Potato Casserole	Sambal Goreng	Edamame, Mushroom, Broccoli & Cashew Stir-Fry (V)
	Stir Fry Beancurd Skin with Mushroom (V)	Stir Fry Spinach with Carrot & Garlic	Buttered Vegetables
	Cream of Corn Soup	Sambal Telur	Cheesy Potato Gratin

Poultry and Meat			
Please select 2 items			
	Chicken Yakitori	Stir Fry Lamb with Chilli & Mint <b>(FTT Local Mint)</b>	Signature Beef Stew
	Western Chicken Stew	Chicken Katsu (Fried chicken with Breadcrumb) *DF	Stir Fry Beef in Oyster Sauce
	Lemon Rosemary Grilled Chicken <b>(FTT Local Rosemary)</b>	Signature Curry Chicken with Potatoes	Smoked Duck with Plum Sauce



[Catering 601]  
Buffet 2 - 1

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MOQFD 5 pax

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	Honey Garlic Chicken Stir Fry	Ayam Masak Merah (Chicken in mild spicy tomato sauce)	Steamed Herbal Chicken
	Signature Sweet & Sour Baked Chicken	Italian Glazed Baked Chicken Mid Wing	Chinese Szechuan Duck Stir Fry
	Stir Fry Beef in Peppercorn	Tandoori Baked Chicken	Chicken Tikka Masala
	Chicken Rendang	Lamb Stew	Stir Fry Chicken in Chilli Basil (FTT Local Basil)
	Stir Fry Duck with Blackpepper Sauce	Japanese Mum's Baked Chicken Drumlet	Butter Cereal Chicken *DF
	Assorted Chicken & Mutton Satays with Peanut Gravy	Chicken Maryland *DF	Stir Fry Lamb with Chilli & Mint (FTT Local Mint)

Fish and Seafood

Please select 2 items

	Baked Barramundi Fillet with Lemon Garlic Butter Sauce (FTT- Local Barramundi)	Cereal Butter Prawn *DF (FTT- Local Prawn)	Cheesy Baked Scallop
	Stir Fry Prawns in Chilli Crab Sauce (FTT- Local Prawn)	Calamari with Garlic-Lime Sauce	Salted Egg Prawn *DF
	Miso Glazed Baked Seabass topped with sesame seed	Baked Tandoori Prawn (FTT- Local Prawn)	Butterfly Prawns with Garlic Butter Sauce (FTT- Local Prawn)
	Baked Salmon in Lemon Herb Butter Sauce	Grilled Seabass in Orange Butter Sauce	Steamed Snapper with Ginger & Scallions
	Kung Pao Fish with Cashew Nuts	Steamed Herbal Prawn (FTT- Local Prawn)	Calamari Ring *DF
	Sambal Udang (Sambal Prawns) FTT- Local Prawn)	Spicy Garlic Mussels	Thai Shrimp Stir Fry with Tomato
	Japanese Ebi Prawn *DF	Ginger Squid Japanese Style	Thai Stir Fry Garlic Prawn (FTT- Local Prawn)
	Har Lok Prawn *DF FTT- Local Prawn)	Grilled Salmon with Teriyaki Sauce	Sambal Sotong



**Catering 601**  
**Buffet 2 - 1**

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Mussel in Chilli Crab Sauce	Stir Fry BlackPepper Prawn ( <b>FTT- Local Prawn</b> )	Signature Sweet & Sour Prawn ( <b>FTT- Local Prawn</b> )
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Dessert and Fruits			
Please select 2 items			
Seasonal Fresh Fruit Platter	Blueberry Cheesecake	Chinese Pear with Rock Sugar (Hot)	
Barley Beancurd with Gingko Nut (Hot)	Apple Crumble	Raisin Danish	
Butter Croissant	Chocolate Brownie	Sea Coconut with Nata De Coco (Cold)	
Cheng Tng (Hot)	Honeydew Sago (Cold)	Kueh Salat	
Green Bean Sago (Hot)	Watermelon Sago (Cold)	Mini Fruit Tartlet	
Sweet Potato Soup (Hot)	Mini Egg Tartlet	Pandan Cake (sliced)	
Walnut Cake (sliced)	Mango Pudding in Cup	Fruity Mochi	
Banana Muffin	Strawberry Pudding in Cup	Blueberry Muffin	
Nonya Kueh	Oreo Cheesecake	Chocolate Eclair	

Beverages (Complimentary Water will be provided)			
Please select 2 items			
Coffee (Creamer & Sugar served separately)	Grapefruit Pomelo Cordial	Fruit Punch Cordial	
Iced Lemon Tea Cordial	Lemongrass Pandan Cordial	Pearl Barley Cordial	
Iced Wintermelon Tea Cordial	Yuzu Cordial	Lime Drink Cordial	
Tea (Creamer & Sugar served separately)	Coke Zero	F&N Orange (Lower-Sugar)	
Iced Water			

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	



## [Catering 601]

### Buffet 2 - 1

\$25 per pax  
MOQ 5 pax, Delivery \$0  
MOQFD 5 pax

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Fresh Fruits can be selected to substitute any 1 item

Estimated travelling time:		Remarks:	
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[Catering 602]  
Buffet 2 - 2

\$30 per pax  
MOQ 5 pax, Delivery \$0  
MOQFD 5 pax

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Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle <b>(All options are made with wholegrain)</b>			
Please select 2 items			
DIY Mee Siam Station	Seafood Kimchi Fried Rice (WG) <b>(FTT Local Eggs)</b>	Nasi Goreng Daging (Beef Fried Rice) (WG)	
DIY Signature Laksa Station	Vegan Fried Bee Hoon with Bean Sprout & Tofu (V) (WG) <b>(FTT Local Bean Sprout)</b>	Prawn Pad Thai (WG)	
Hong Kong Style Chow Mein with Veggie (WG)	Penang Fried Kway Teow with Prawn (WG)	Seafood Braised Ee Fu Noodles (WG)	
Thai Pineapple Fried Rice with Cashew Nut & Raisin (WG)	Laksa Goreng Dry (WG)	Spaghetti Alio Olio with Shrimp (WG)	
Kway Teow Goreng (WG)	Yaki Udon Stir Fry with Mushroom (WG)	Sambal Seafood Fried Rice (WG) <b>(FTT Local Eggs)</b>	
Seafood Yang Zhou Fried Rice (WG) <b>(FTT Local Eggs)</b>	Basil Shrimp Fried Rice (WG)	Steamed Pumpkin Rice with Mushroom & Dried Shrimp (WG)	
Nasi Goreng Ayam (WG)	Tofu & Broccoli Fried Rice (WG) <b>(FTT Local Eggs)</b>	King Blue Mushroom Spaghetti Aglio Olio (WG) <b>(FTT Local Mushroom)</b>	
Chicken & Peanut Congee (WG)	Singapore Style Seafood Fried Bee Hoon with Bean Sprout (WG) <b>(FTT Local Bean Sprout)</b>	Silverfish Fried Rice (WG)	
Wholegrain Fan Choy (BBQ Chicken with Brown Rice)	Steamed Mixed Grain Rice (WG)	Seafood Bee Hoon Goreng (WG)	
Nasi Jagung (Butter Sweet Corn Rice) (WG)	Western Fried Rice with Chicken Ham (WG) <b>(FTT Local Eggs)</b>	Vegan Olive Fried Rice (V) (WG)	



**Catering 602]**  
**Buffet 2 - 2**

\$30 per pax  
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MOQFD 5 pax

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Stir Fry Mee Tai Bak with Chicken Cubes & Bean Sprout (WG) <b>(FTT Local Bean Sprout)</b>	Nasi Biryani with Chicken Cube (WG)	Seafood Spaghetti Alfredo (WG)
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Snack and Pastry		
Please select 2 items		
Wholemeal Crabmeat Mayo Finger Sandwich	Tempura Barramundi Fish Bites *DF <b>(FTT Local Produce Barramundi)</b>	Steamed Deluxe Siew Mai
Pan Fried Spicy Shrimp Gyoza	Vietnamese Spring Roll *DF	Steamed Nonya Chicken Pau
Sausage Puff	Pan Fried Carrot Cake	Baked Spinach Quiche
Chicken Pie	Mini Bite Pizza	Steamed Black Fungus Crystal Dumpling
Baked Mushroom Quiche	Steamed Crystal Prawn Dumpling	Steamed Prawn Treasure
Mini Vegetable Spring Roll (V) *DF	Sweet & Sour Cocktail Sausage	Butterfly Shrimp *DF
Egg Omelette Wholemeal Finger Sandwich <b>(FTT Local Eggs)</b>	Salmon Ball with Cheese *DF	Pan Fried Veg Gyoza (V)
Steamed Mini Soon Kueh (V)	Sambal Fish Ball *DF	Sotong Ball *DF
BBQ Honey Baked Chicken Drumlet	Prawn Paste Chicken Mid Wing *DF	Steamed Cabbage Roll
Net Sweet Potato Roll (V) *DF	Steamed Yam Cake	Steamed Scallop Dumpling
Chives & Chicken Swee Kao *DF	Seafood Crispy Flower Wanton *DF	Pan Fried Seafood Har Ka

Appetiser		
Please select 2 items		
Assorted Sushi & Maki with Shoyu	Smoked Chicken Ham (sliced)	Smoked Duck Breast Appetizer
Garden Greens Salad with Chef's Dressing <b>(FTT Local Arugula, Curly Kale, lettuce)</b>	Bean Sprout Salad with Cucumber, Capsicum & Cashew Nuts <b>(FTT Local Bean Sprout)</b>	Kani Salad



**Catering 602]**  
**Buffet 2 - 2**

\$30 per pax  
MOQ 5 pax, Delivery \$0  
MOQFD 5 pax

Foodtalks Caterer & Manufacturer  
Email: [Skylar@foodtalks.com.sg](mailto:Skylar@foodtalks.com.sg)  
Phone: 9099 4916 / 6246 3369

\*Subjected to GST

Choose a maximum of 2 items with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

	Achar Timun (V)	Wafu Salad with Japanese sesame sauce	Tossed Salad with Tuna
	Japanese Potato & Egg Salad <b>(FTT Local Eggs)</b>	Smoked Salmon Quiche	Chef's Potato Salad
	Italian Herb Pasta Salad <b>(FTT Local Basil)</b>	Thai Mango Salad (V)	Tofu Salad with Chef's Dressing
	Italian Seafood Salad	Chef's Chicken Caesar Salad	Cocktail Seafood Salad

Vegetable, Egg, Soy and Soup			
Please select 2 items			
	Cream of Mushroom Soup	Clam Chowder Soup	Yasai Itame (Stir-Fried Vegetables) <b>FTT- Local Beansprout</b>
	Japanese Style Tofu Puff with Soy Sauce Stir Fry	Egg Foo Young with Crabmeat	Sauteed Zucchini & Mushroom
	Scrambled Tofu with Spinach (V)	Seafood Tom Yum Soup	Cheesy Potato Egg Gratin ( <b>FTT- Local Eggs</b> )
	Roasted Vegetables Medley	Sauteed Mushroom and Spinach	Indian Chickpeas Curry
	Sambal Lady Finger Stir Fry	Pumpkin with Vegetable Stir Fry	Thai Style Tofu & Vegetables
	Thyme Roasted Vegetable (V)	Japanese Silken Tofu with Mixed Vegetables (V)	Thai-Style Sambal Stink Bean with lemongrass
	Miso Soup with Salmon & Tofu	Roasted Eggplant & Zucchini in Tomato Sauce (V)	Kung Pao Lentils (V)
	Chessy Potato & Ground Beef Casserole	Sambal Goreng	Edamame, Mushroom, Broccoli & Cashew Stir-Fry (V)
	Stir Fry Beancurd Skin with Mushroom (V)	Stir Fry Spinach with Carrot & Garlic	Buttered Vegetables

Poultry and Meat			
Please select 2 items			
	Chicken Yakitori	Stir Fry Lamb with Chilli & Mint ( <b>FTT Local Mint</b> )	Signature Beef Stew



[Catering 602]  
Buffet 2 - 2

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	Western Chicken Stew	Chicken Katsu (Fried chicken with Breadcrumb) *DF	Stir Fry Beef in Oyster Sauce
	Lemon Rosemary Grilled Chicken <b>(FTT Local Rosemary)</b>	Signature Curry Chicken with Potatoes	Smoked Duck with Plum Sauce
	Honey Garlic Chicken Stir Fry	Ayam Masak Merah (Chicken in mild spicy tomato sauce)	Steamed Herbal Chicken
	Signature Sweet & Sour Chicken	Italian Glazed Baked Chicken Mid Wing	Chinese Szechuan Duck Stir Fry
	Stir Fry Beef in Peppercorn	Tandoori Baked Chicken	Chicken Tikka Masala
	Rendang Chicken	Lamb Stew	Stir Fry Chicken in Chilli Basil <b>(FTT Local Basil)</b>
	Assorted Beef & Chicken Satays with Peanut Gravy	Stir Fry Beef in Sweet & Sour Sauce	Spicy Sichuan Lamb Stir Fry
	Stir Fry Duck in Oyster Sauce	Japanese Mum's Baked Chicken Drumlet	Butter Cereal Chicken *DF

Fish and Seafood

Please select 2 items

Baked Barramundi Fillet with Lemon Butter Sauce <b>(FTT- Local Barramundi)</b>	Cereal Butter Prawn *DF <b>(FTT- Local Prawn)</b>	Cheesy Baked Scallop
Stur Fry Prawns in Chilli Crab Sauce <b>(FTT- Local Prawn)</b>	Calamari with Garlic-Lime Sauce	Salted Egg Prawn *DF <b>(FTT- Local Prawn)</b>
Miso Glazed Baked Seabass topped with sesame seed	Baked Tandoori Prawn	Butterfly Prawns with Garlic Butter Sauce <b>(FTT- Local Prawn)</b>
Baked Salmon in Lemon Butter Garlic Sauce	Grilled Seabass in Orange Butter Sauce	Steamed Snapper with Ginger & Scallions
Kung Pao Fish with Cashew Nuts	Steamed Herbal Prawn <b>(FTT- Local Prawn)</b>	Calamari Ring *DF
Sambal Udang (Sambal Prawns) <b>(FTT- Local Prawn)</b>	Mussels in Spicy Italian Tomato Sauce	Thai Shrimp Stir Fry with Tomato <b>(FTT- Local Prawn)</b>



**Catering 602**  
**Buffet 2 - 2**

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MOQFD 5 pax

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	Japanese Ebi Prawn <b>*DF</b>	Ginger Squid Japanese Style	Thai Stir Fry Garlic Prawn <b>(FTT- Local Prawn)</b>
	Har Lok Prawn <b>*DF</b> <b>(FTT- Local Prawn)</b>	Grilled Salmon with Teriyaki Sauce	Sambal Sotong
	Mussel in Chilli Crab Sauce	Stir Fry BlackPepper Prawn <b>(FTT- Local Prawn)</b>	Signature Sweet & Sour Prawn <b>(FTT- Local Prawn)</b>
	Cantonese Style Steamed Seabass	Seafood Curry	

**Dessert and Fruits**

Please select 2 items

Seasonal Fresh Fruits Platter	Blueberry Cheesecake	Aiyu Jelly with Fruit Cocktail & Nata De Coco
Barley Beancurd with Gingko Nut (Hot)	Apple Crumble	Raisin Danish
Butter Croissant	Chocolate Brownie	Sea Coconut with Nata De Coco (Chill)
Cheng Tng (Hot)	Honeydew Sago (Chill)	Oreo Cheesecake
Green Bean Sago (Hot)	Watermelon Sago (Chill)	Mini Fruit Tartlet
Sweet Potato Soup (Hot)	Mini Egg Tartlet	Coffee Swiss Roll
Chocolate Walnut Cake (sliced)	Mango Pudding in Cup	Fruity Mochi
Banana Muffin	Strawberry Pudding in Cup	Blueberry Muffin
Red Bean Soup (Hot)	Walnut Cake (sliced)	Chocolate Eclair

**Beverages (Complimentary Water will be provided)**

Please select 2 items

Coffee (Creamer & Sugar served separately)	Grapefruit Pomelo Cordial	Fruit Punch Cordial
Iced Lemon Tea Cordial	Lemongrass Pandan Cordial	Pearl Barley Cordial
Iced Wintermelon Tea Cordial	Yuzu Cordial	Lime Drink Cordial
Tea (Creamer & Sugar served separately)	Coke Zero	F&N Orange (Lower-Sugar)
Iced Water		

**Details of Event (for Customer to fill in)**

Person in Charge:	No of Pax:
Contact Number:	Date of Event:
Is there Lift Access:	Eating Time:



## [Catering 602]

## Buffet 2 - 2

\$30 per pax  
MOQ 5 pax, Delivery \$0  
MOQFD 5 pax

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(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 603]  
Buffet 2 - 3

\$40 per pax  
MOQ 4 pax, Delivery \$0  
MOQFD 4 pax

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Rice and Noodle (All options are made with wholegrain)			
Please select 2 items			
Emperor's Shrimp Fried Rice (WG)	Cantonese Chicken Fried Rice (WG)	Seafood Kimchi Fried Rice (WG)	
Nasi Goreng Daging (Beef Fried Rice) (WG)	Salted Egg Fried Rice (WG)	Hong Kong Shrimp Fried Rice (WG)	
Steamed Rice with Edamame (WG)	Vegan Fried Bee Hoon with Bean Sprout (V) (WG) (FTT Local Bean Sprout)	Prawn Pad Thai (WG)	
Hong Kong Style Chow Mein (WG)	Penang Fried Kway Teow with Prawn (WG)	Seafood Braised Ee Fu Noodles (WG)	
Seafood Thai Pineapple Rice with Raisin (WG)	Laksa Goreng Dry (WG)	Crabmeat Fried Rice (WG) (FTT Local Eggs)	
Kway Teow Goreng (WG)	Yaki Udon Stir Fry with Mushroom (WG)	Sambal Seafood Fried Rice (WG) (FTT Local Eggs)	
Seafood Yang Zhou Fried Rice (WG) (FTT Local Eggs)	Vegan Olive Fried Rice (V) (WG)	Steamed Pumpkin Rice with Mushroom & Dried Shrimp (WG)	
Nasi Goreng Ayam (WG)	Tofu & Broccoli Fried Rice (WG) (FTT Local Eggs)	King Blue Mushroom Spaghetti Aglio Olio (WG) (FTT Local Mushroom)	
Seafood Maggie Goreng (WG)	Singapore Style Seafood Fried Bee Hoon with Bean Sprout (WG) (FTT Local Bean Sprout)	Silverfish Fried Rice (WG)	
Steamed Rice with Green Peas (V) (WG)	Steamed Mixed Grain Rice (WG)	Seafood Bee Hoon Goreng (WG)	
Nasi Jagung (Sweet Corn Rice) (WG)	Western Fried Rice WITH Chicken Sausage (WG) (FTT Local Eggs)	Tofu & Broccoli Fried Rice (V) (WG)	
Stir Fry Mee Tai Bak with Minced Chicken & Bean Sprout (WG) (FTT Local Bean Sprout)	Nasi Biryani with Chicken Cube (WG)	Spaghetti Pomodoro with Prawn (WG)	



[Catering 603]  
Buffet 2 - 3

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Snack and Pastry			
Please select 2 items			
Kueh Pie Tee	Open Faced Tuna Melt Canape	Open Faced Cajun Chicken Canape	
Prawn Mayo Wholemeal Finger Sandwich	Tempura Barramundi Fish Bites *DF <b>(FTT Local Barramundi)</b>	Steamed Deluxe Siew Mai	
Pan Fried Spicy Shrimp Gyoza	Vietnamese Spring Roll *DF	Steamed Nonya Chicken Pau	
Mushroom Quiche	Mini Bite Pizza	Spinach Quiche	
Chicken Pie	Steamed Crystal Prawn Dumpling	Steamed Black Fungus Crystal Dumpling	
Baked Salmon Quiche	Mini Vegetable Spring Roll (V) *DF	Steamed Prawn Treasure	
Egg Omelette Wholemeal Finger Sandwich <b>(FTT Local Eggs)</b>	Salmon Ball with Cheese *DF	Butterfly Shrimp *DF	
BBQ Honey Baked Chicken Drumlet	Prawn Paste Chicken Mid Wing *DF	Pan Fried Veg Gyoza (V)	
Net Sweet Potato Roll (V) *DF	Steamed Scallop Dumpling	Open Faced Smoked Duck Canape	
Chives & Chicken Swee Kao *DF	Seafood Crispy Flower Wanton *DF	Pan Fried Seafood Har Kao	

Appetiser			
Please select 2 items			
Assorted Sushi & Maki with Shoyu	Cold Cut Platter	Smoked Duck and Orange Salad	
Garden Greens Salad with Chef's Dressing  <b>(FTT Local Arugula, Curly Kale, lettuce)</b>	Bean Sprout Salad with Cucumber, Capsicum & Cashew Nuts <b>(FTT Local Bean Sprout)</b>	Kani Salad	
Grilled Lemon Herb Mediterranean Chicken Salad	Wafu Salad with Japanese sesame sauce	Italian Salad with Vinegar & Onion Dressing	
Japanese Potato & Egg Salad <b>(FTT Local Eggs)</b>	Creamy Apple Slaw with Cranberries	Chef's Potato Salad	
Italian Herb Pasta Salad <b>(FTT Local Basil) (V)</b>	Thai Mango Salad (V)	Tofu Salad with Chef's Dressing (V)	
Italian Seafood Salad	Chef's Chicken Caesar Salad	Cocktail Seafood Salad	



[Catering 603]  
Buffet 2 - 3

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MOQFD 4 pax

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Vegetable, Egg, Soy and Soup			
Please select 2 items			
Hot and Sour Soup	Braised Crabmeat Soup <b>(FTT Local Eggs)</b>	Egg Drop Soup with Sweet Corn <b>(FTT Local Eggs)</b>	
Chinese Wintermelon Soup	Wintermelon Stir Fry with Dried Shrimp & Carrot	Braised Tofu with Vegetables	
Broccoli with Mock Abalone Mushroom in Superior Sauce	Braised Chinese Mushroom with Bok Choy	Chinese Mushroom & Bamboo Shoot in Oyster Sauce	
Mapo Beancurd (V)	Chinese Spinach in Superior Broth	Garlic Buttered Sautéed Zucchini	
Eggplant Pomodoro	Portobello Mushroom Stir Fry	Potato & Capsicum Stir Fry	
Sambal Sweet Potato Leaves Stir Fry	Vegetable Stew	Sambal Kang Kong	
Baked Zucchini with Tomato Sauce	Kang Kong & Tofu with Oyster Sauce	Cream of Mushroom	
Mинestrone Soup	Potatoes & Green Beans Stir Fry	Sambal Telur <b>(FTT Local Eggs)</b>	
Cauliflower, egg & potato curry	Yasai Itame (Stir-Fried Vegetables) FTT- Local Beansprout)	Japanese Style Tofu Puff with Soy Sauce Stir Fry (V)	
Thyme Roasted Vegetable (V)	Japanese Silken Tofu with Mixed Vegetables (V)	Thai-Style Sambal Stink Bean with lemongrass	
Chessy Potato Casserole	Sambal Goreng	Edamame, Mushroom, Broccoli & Cashew Stir-Fry (V)	

Poultry and Meat			
Please select 2 items			
Chinese Braised Beef & Veggies Stir Fry	Stir Fry Lamb Sze Chuan Style	Japanese Beef Curry	
Chicken Maryland *DF	Portuguese Chicken	Grilled Chicken in Mango Salsa	
Japanese Chicken Karaage *DF	Emperor Herbal Steamed Chicken	Hainanese Steamed Chicken	
Chicken Yakitori	Stir Fry Lamb with Chilli & Mint <b>(FTT Local Mint)</b>	Signature Beef Stew	
Western Chicken Stew	Chicken Katsu (Fried chicken with Breadcrumb) *DF	Stir Fry Beef in Oyster Sauce	



[Catering 603]  
Buffet 2 - 3

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Lemon Rosemary Grilled Chicken <b>(FTT Local Rosemary)</b>	Signature Curry Chicken with Potatoes	Smoked Duck with Plum Sauce
Honey Garlic Chicken Stir Fry	Ayam Masak Merah (Chicken in mild spicy tomato sauce)	Steamed Herbal Chicken
Signature Sweet & Sour Chicken	Italian Glazed Baked Chicken Mid Wing	Chinese Szechuan Duck Stir Fry
Stir Fry Beef in Peppercorn	Tandoori Baked Chicken	Chicken Tikka Masala
Garlic Thyme Lamb Chop	Lamb Stew	Stir Fry Chicken in Chilli Basil <b>(FTT Local Basil)</b>
Stir Fry Duck in Oyster Sauce	Japanese Mum's Baked Chicken Drumlet	Butter Cereal Chicken *DF
Szechuan Beef Stir Fry	Mongolian Lamb & Onion Stir Fry	Stir Fry Beef with Ginger & Pineapple

Fish and Seafood			
Please select 2 items			
Asian Style Steamed Snapper with Baby Bok Choy	Salt & Pepper Squid	Baked Snapper with Lemon, Garlic & Herbs	
Cajun Salmon with Mango Salsa	Herb Garlic Prawn	Tamarind Prawn	
Spicy Squid Stir Fry	Tandoori Prawn	Grilled Salmon with Ginger Citrus Dressing	
Baked Lemon Snapper with Herb Butter	Spiced squid with sweet and sour mango sauce	French Steamed Mussels	
Baked Barramundi Fillet with Lemon Butter Herb Sauce <b>(FTT- Local Barramundi)</b>	Cereal Butter Prawn *DF <b>(FTT- Local Prawn)</b>	Cheesy Baked Scallop	
Stur Fry Prawns in Chilli Crab Sauce	Baked Scallop with Garlic & Glass Noodles	Cantonese Style Steamed Seabass	
Grilled salmon fillet with green beans, caper and almond sauce	Chilli mussels with thyme and tomatoes	Cantonese Style Steamed Seabass	
Sambal Udang (Sambal Prawns) <b>(FTT- Local Prawn)</b>	Sweet & Sour Squid	Thai Shrimp Stir Fry with Tomato <b>(FTT- Local Prawn)</b>	



[Catering 603]  
Buffet 2 - 3

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	Japanese Ebi Prawn *DF	Ginger Squid Japanese Style	Thai Stir Fry Garlic Prawn (FTT- Local Prawn)
	Har Lok Prawn *DF (FTT- Local Prawn)	Grilled Salmon with Teriyaki Sauce	Sambal Sotong
	Garlic & Chilli Butterflied Prawn	Baked Snapper with Garlic & Herb	Kung Pao Prawn with Cashew Nuts

Dessert and Fruits			
Please select 3 items			
	Seasonal Fresh Fruit Platter	Orh Nee (Yam Paste)	Berry Fruit Salad with Greek Yoghurt
	Sea Coconut with Nata De Coco (Cold)	Mini Fruit Tartlet	Vanilla Cream Puff
	Oreo Cheesecake	Blueberry Cheesecake	Chinese Pear with Rock Sugar (Hot)
	Barley Beancurd with Gingko Nut (Hot)	Apple Crumble	Peach Danish
	Butter Croissant	Chocolate Brownie	Sea Coconut with Nata De Coco (Chill)
	Cheng Tng (Hot)	Honeydew Sago (Chill)	Bubur Cha Cha (Hot)
	Green Bean Sago (Hot)	Watermelon Sago (Chill)	Strawberry Swiss Roll
	Sweet Potato Soup (Hot)	Mini Egg Tartlet	Coffee Swiss Roll
	Chocolate Butter Cake (sliced)	Mango Pudding in Cup	Fruity Mochi
	Banana Muffin	Pulat Hitam (Hot)	Blueberry Muffin
	Red Bean Soup (Hot)	Walnut Cake (sliced)	Chocolate Eclair

Beverages (Complimentary Water will be provided)			
Please select 3 items			
	Osmanthus Oolong Tea (Hot)	Grapefruit Pomelo Cordial	Fruit Punch Cordial
	Coffee (Creamer & Sugar served separately)	Lemongrass Pandan Cordial	Pearl Barley Cordial
	Tea (Creamer & Sugar served separately)	Yuzu Cordial	Lime Drink Cordial
	Iced Water	Coke Zero	F&N Orange (Lower-Sugar)

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	



[Catering 603]  
Buffet 2 - 3

\$40 per pax  
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MOQFD 4 pax

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Billing Address:			
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Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 604]  
Buffet 2 - 4

\$50 per pax  
MOQ 4 pax, Delivery \$0  
MOQFD 4 pax

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Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 2 items			
DIY Mee Siam Station (WG)	Emperor's Shrimp Fried Rice ( <b>FTT Local Eggs</b> )	Nasi Goreng Daging (Beef Fried Rice) (WG)	
DIY Signature Laksa Station (WG)	Vegan Veggie Fried Bee Hoon (V) (WG) <b>(FTT Local Bean Sprout)</b>	Prawn Pad Thai (WG)	
Seafood Pasta Pomodoro (WG)	Penang Fried Kway Teow with Prawn (WG)	Seafood Braised Ee Fu Noodles (WG)	
Seafood Thai Pineapple Fried Rice with Cashew Nut & Raisin (WG)	Seafood Laksa Goreng Dry (WG)	Spaghetti Alio Olio with Shrimp (WG)	
Hainanese Style Steamed Chicken Rice (WG)	Stir Fry Udon with Mushroom (WG)	Sambal Seafood Fried Rice (WG) <b>(FTT Local Eggs)</b>	
Yang Zhou Fried Rice (WG) ( <b>FTT Local Eggs</b> )	Seafood Basil Fried Rice (WG)	Steamed Pumpkin Rice with Mushroom & Dried Shrimp (WG)	
Nasi Goreng Ayam (WG)	Tofu & Broccoli Fried Rice (V)(WG) <b>(FTT Local Eggs)</b>	King Blue Mushroom Spaghetti Aglio Olio (WG) <b>(FTT Local Mushroom)</b>	
Sliced Fish Congee (WG)	Singapore Style Fried Bee Hoon with Bean Sprout (WG) <b>(FTT Local Bean Sprout)</b>	Silverfish Fried Rice (WG)	
Wholegrain Fan Choy (BBQ Chicken with Brown Rice)	Steamed Mixed Grain Rice (WG)	Seafood Bee Hoon Goreng (WG)	
Nasi Jagung (Sweet Corn Rice) (WG)	Western Fried Rice with Chicken Sausage (WG) <b>(FTT Local Eggs)</b>	Vegan Olive Fried Rice (V)(WG)	
Stir Fry Mee Tai Bak with Chicken Cube & Bean Sprout (WG) <b>(FTT Local Bean Sprout)</b>	Nasi Biryani with Chicken Cube (WG)	Spaghetti Alfredo (WG)	



[Catering 604]  
Buffet 2 - 4

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Snack and Pastry		
Please select 3 items		
Kueh Pie Tee	Open Faced Tuna Melt Canape	Open Faced Cajun Chicken Canape
Teriyaki salmon, cherry Tomato, Sesame Mayo Canape	Pesto Pasta with Diced Tomato Canape	Lemongrass Chicken Skewer, Achar Canape
Prawn Mayo Wholemeal Finger Sandwich	Tempura Barramundi Fish Bites *DF (FTT Local Barramundi)	Steamed Deluxe Siew Mai
Pan Fried Spicy Shrimp Gyoza	Vietnamese Spring Roll *DF	Steamed Nonya Chicken Pau
Mushroom Quiche	Mini Bite Pizza	Spinach Quiche
Chicken Pie	Steamed Crystal Prawn Dumpling	Steamed Black Fungus Crystal Dumpling
Baked Salmon Quiche	Mini Vegetable Spring Roll (V) *DF	Steamed Prawn Treasure
Egg Omelette Wholemeal Finger Sandwich (FTT Local Eggs)	Salmon Ball with Cheese *DF	Butterfly Shrimp *DF
BBQ Honey Baked Chicken Drumlet	Prawn Paste Chicken Mid Wing *DF	Pan Fried Veg Gyoza (V)
Net Sweet Potato Roll (V) *DF	Steamed Scallop Dumpling	Open Faced Smoked Duck Canape
Chives & Chicken Swee Kao *DF	Seafood Crispy Flower Wanton *DF	Pan Fried Seafood Har Kao

Appetiser		
Please select 2 items		
Lemon Parmesan Kale Salad (FTT Local Kale)	Crab Salad with Mayonnaise	Roasted Sesame Smoked Salmon Salad
Assorted Sushi & Maki with Shoyu	Cold Cut Platter with Jellyfish Salad	Smoked Duck and Orange Salad
Garden Greens Salad with Chef's Dressing (V) (FTT Local Arugula, Curly Kale, lettuce)	Bean Sprout Salad with Cucumber, Capsicum & Cashew Nuts (V) (FTT Local Bean Sprout)	Spicy Kani Salad
Grilled Lemon Herb Mediterranean Chicken Salad	Wafu Salad with Japanese sesame sauce	Italian Salad with Vinegar & Onion Dressing



[Catering 604]  
Buffet 2 - 4

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Fresh Fruits can be selected to substitute any 1 item

	Japanese Potato & Egg Salad ( <b>FTT Local Eggs</b> )	Creamy Apple Slaw with Cranberries	Chef's Potato Salad (V)
	Italian Herb Pasta Salad ( <b>FTT Local Basil</b> ) (V)	Thai Mango Salad (V)	Tofu Salad with Chef's Dressing (V)
	Italian Seafood Salad	Chef's Chicken Caesar Salad	Cocktail Seafood Salad

Vegetable, Egg, Soy and Soup			
Please select 2 items			
	Hot and Sour Soup	Braised Crabmeat Soup ( <b>FTT Local Eggs</b> )	Egg Drop Soup with Sweet Corn ( <b>FTT Local Eggs</b> )
	Chinese Wintermelon Soup	Wintermelon Stir Fry with Dried Shrimp & Carrot	Braised Tofu with Vegetables
	Broccoli with Mock Abalone Mushroom in Superior Sauce	Braised Chinese Mushroom with Bok Choy	Chinese Mushroom & Bamboo Shoot in Oyster Sauce
	Mapo Beancurd (V)	Chinese Spinach in Superior Broth	Garlic Buttered Sauteed Zucchini
	Eggplant Pomodoro	Portobello Mushroom Stir Fry	Potato & Capsicum Stir Fry
	Sambal Sweet Potato Leaves Stir Fry	Vegetable Stew	Sambal Kang Kong
	Baked Zucchini with Tomato Sauce	Kang Kong & Tofu with Oyster Sauce	Cream of Mushroom
	Mинestrone Soup	Potatoes & Green Beans Stir Fry	Sambal Telur ( <b>FTT Local Eggs</b> )
	Cauliflower, egg & potato curry	Yasai Itame (Stir-Fried Vegetables) FTT- Local Beansprout)	Japanese Style Tofu Puff with Soy Sauce Stir Fry
	Thyme Roasted Vegetable (V)	Japanese Silken Tofu with Mixed Vegetables (V)	Thai-Style Sambal Stink Bean with lemongrass
	Chessy Potato Casserole	Sambal Goreng	Edamame, Mushroom, Broccoli & Cashew Stir-Fry (V)

Poultry and Meat			
Please select 2 items			
	DIY Roast Beef Carving Station	Hainanese Steamed Chicken	Baked Chicken Alfredo
	Chinese Braised Beef & Veggies Stir Fry	Stir Fry Lamb Sze Chuan Style	Japanese Beef Curry
	Chicken Maryland *DF	Portuguese Chicken	Grilled Chicken in Mango Salsa



[Catering 604]  
Buffet 2 - 4

\$50 per pax  
MOQ 4 pax, Delivery \$0  
MOQFD 4 pax

Foodtalks Caterer & Manufacturer  
Email: Skylar@foodtalks.com.sg  
Phone: 9099 4916 / 6246 3369

\*Subjected to GST

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Japanese Chicken Karaage *DF	Emperor Herbal Steamed Chicken	Hainanese Steamed Chicken
Chicken Yakitori	Stir Fry Lamb with Chilli & Mint (FTT Local Mint)	Signature Beef Stew
Western Chicken Stew	Chicken Katsu (Fried chicken with Breadcrumb) *DF	Stir Fry Beef in Oyster Sauce
Lemon Rosemary Grilled Chicken (FTT Local Rosemary)	Signature Curry Chicken with Potatoes	Smoked Duck with Plum Sauce
Honey Garlic Chicken Stir Fry	Ayam Masak Merah (Chicken in mild spicy tomato sauce)	Steamed Herbal Chicken
Signature Sweet & Sour Chicken	Italian Glazed Baked Chicken Mid Wing	Chinese Szechuan Duck Stir Fry
Stir Fry Beef in Peppercorn	Tandoori Baked Chicken	Chicken Tikka Masala
Garlic Thyme Lamb Chop	Lamb Stew	Stir Fry Chicken in Chilli Basil (FTT Local Basil)
Stir Fry Duck in Oyster Sauce	Japanese Mum's Baked Chicken Drumlet	Butter Cereal Chicken *DF
Szechuan Beef Stir Fry	Mongolian Lamb & Onion Stir Fry	Stir Fry Beef with Ginger & Pineapple

Fish and Seafood		
Please select 2 items		
Asian Style Steamed Snapper with Baby Bok Choy	Salt & Pepper Squid	Baked Snapper with Garlic & Herbs
Cajun Salmon with Mango Salsa	Herb Garlic Prawn	Tamarind Prawn
Spicy Squid Stir Fry	Tandoori Prawn	Grilled Salmon with Ginger Citrus Dressing
Baked Lemon Snapper with Herb Butter	Spiced squid with sweet and sour mango sauce	French Steamed Mussels
Baked Barramundi Fillet with Lemon Butter Garlic Herb Sauce (FTT- Local Barramundi)	Cereal Butter Prawn *DF (FTT- Local Prawn)	Cheesy Baked Scallop
Stir Fry Prawns in Chilli Crab Sauce	Butter Cereal Prawn *DF (FTT Local Prawn)	Seafood Curry



**Catering 604**  
**Buffet 2 - 4**

\$50 per pax  
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MOQFD 4 pax

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Grilled salmon fillet with green beans, caper and almond sauce	Baked Spicy Mussels	Scallops with Beans & Quail Egg
Sambal Udang (Sambal Prawns) <b>(FTT- Local Prawn)</b>	Creamy Butter Garlic Squid	Thai Shrimp Stir Fry with Tomato <b>(FTT- Local Prawn)</b>
Japanese Ebi Prawn <b>*DF</b>	Ginger Squid Japanese Style	Thai Stir Fry Garlic Prawn <b>(FTT- Local Prawn)</b>
Har Lok Prawn <b>*DF</b> <b>(FTT- Local Prawn)</b>	Grilled Salmon with Teriyaki Sauce	Sambal Sotong
Garlic & Chilli Butterflied Prawn	Baked Snapper with Garlic & Herb	Kung Pao Prawn with Cashew Nuts

Dessert and Fruits			
Please select 3 items			
Seasonal Fresh Fruits Platter	Orh Nee (Yam Paste)	Berry Fruit Salad with Greek Yoghurt	
Sea Coconut with Nata De Coco (Cold)	Mini Fruit Tartlet	Vanilla Cream Puff	
Oreo Cheesecake	Blueberry Cheesecake	Bubur Cha Cha (Hot)	
Barley Beancurd with Gingko Nut (Hot)	Apple Crumble	Raisin Danish	
Butter Croissant	Chocolate Brownie	Sea Coconut with Nata De Coco (Chill)	
Cheng Tng (Hot)	Honeydew Sago (Chill)	Aiyu Jelly with Fruit Cocktail & Nata De Coco	
Green Bean Sago (Hot)	Watermelon Sago (Chill)	Strawberry Swiss Roll	
Sweet Potato Soup (Hot)	Mini Egg Tartlet	Coffee Swiss Roll	
Chocolate Butter Cake (sliced)	Mango Pudding in Cup	Peach Danish	
Banana Muffin	Pulat Hitam (Hot)	Blueberry Muffin	
Red Bean Soup (Hot)	Walnut Cake (sliced)	Chocolate Eclair	

Beverages <b>(Complimentary Water will be provided)</b>			
Please select 3 items			
Osmanthus Oolong Tea (Hot)	Grapefruit Pomelo Cordial	Fruit Punch Cordial	
Coffee (Creamer & Sugar served separately)	Lemongrass Pandan Cordial	Pearl Barley Cordial	
Tea (Creamer & Sugar served separately)	Yuzu Cordial	Lime Drink Cordial	
Iced Water	Coke Zero	F&N Orange (Lower-Sugar)	



[Catering 604]  
Buffet 2 - 4

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Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 605]  
Buffet 2 - 5

\$60 per pax  
MOQ 4 pax, Delivery \$0  
MOQFD 4 pax

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Rice and Noodle (All options are made with wholegrain)			
Please select 2 items			
DIY Mee Siam Station (WG)	Emperor's Shrimp Fried Rice ( <b>FTT Local Eggs</b> )	Nasi Goreng Daging (Beef Fried Rice) (WG)	
DIY Signature Laksa Station (WG)	Vegan Fried Bee Hoon with Veggies & Bean Sprout (V) (WG) ( <b>FTT Local Bean Sprout</b> )	Prawn Pad Thai (WG)	
Seafood Pasta Pomodoro (WG)	Penang Fried Kway Teow with Prawn (WG)	Seafood Braised Ee Fu Noodles (WG)	
Thai Pineapple Fried Rice with Shrimp & Walnut (WG)	Laksa Goreng Dry (WG)	Spaghetti Alio Olio with Shrimp (WG)	
Hainanese Style Steamed Chicken Rice (WG)	Stir Fry Udon with Mushroom (WG)	Sambal Seafood Fried Rice (WG) ( <b>FTT Local Eggs</b> )	
Seafood Yang Zhou Fried Rice (WG) ( <b>FTT Local Eggs</b> )	Seafood Basil Fried Rice (WG)	Steamed Pumpkin Rice with Mushroom & Dried Shrimp (WG)	
Nasi Goreng Ayam (WG)	Tofu & Broccoli Fried Rice (WG)(V)	King Blue Mushroom Spaghetti Aglio Olio (WG) ( <b>FTT Local Mushroom</b> )	
Peanut Chicken Congee (WG)	Singapore Style Seafood Fried Bee Hoon with Bean Sprout (WG) ( <b>FTT Local Bean Sprout</b> )	Silverfish Fried Rice (WG)	
Wholegrain Fan Choy (BBQ Chicken with Brown Rice)	Steamed Mixed Grain Rice (WG)	Seafood Bee Hoon Goreng (WG)	
Nasi Jagung (Sweet Corn Rice) (WG)	Western Fried Rice with Chicken Sausage (WG) ( <b>FTT Local Eggs</b> )	Vegan Olive Fried Rice (V) (WG)	
Stir Fry Seafood Mee Tai Bak with Bean Sprout (WG) ( <b>FTT Local Bean Sprout</b> )	Nasi Biryani with Chicken Cube (WG)	Seafood Spaghetti Alfredo (WG)	



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Buffet 2 - 5**

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**Snack and Pastry**

Please select 4 items

Sea tiger Shrimp with Vietnamese 4 Spices Canape	Mini Bowl of Truffled Pasta with Chive Canape	Smoked Duck Breast Roll, Olives, Tomato Canape
Kueh Pie Tee	Open Faced Tuna Melt Canape	Open Faced Cajun Chicken Canape
Prawn Mayo Wholemeal Finger Sandwich	Tempura Barramundi Fish Bites <b>*DF</b> <b>(FTT Local Barramundi)</b>	Steamed Deluxe Siew Mai
Pan Fried Spicy Shrimp Gyoza	Vietnamese Spring Roll <b>*DF</b>	Steamed Nonya Chicken Pau
Mushroom Quiche	Mini Bite Pizza	Spinach Quiche
Shepherd Pie	Steamed Crystal Prawn Dumpling	Steamed Black Fungus Crystal Dumpling
Baked Salmon Quiche	Mini Vegetable Spring Roll (V) <b>*DF</b>	Steamed Prawn Treasure
Egg Omelette Wholemeal Finger Sandwich <b>(FTT Local Eggs)</b>	Salmon Ball with Cheese <b>*DF</b>	Butterfly Shrimp <b>*DF</b>
BBQ Honey Baked Chicken Drumlet	Prawn Paste Chicken Mid Wing <b>*DF</b>	Pan Fried Veg Gyoza (V)
Net Sweet Potato Roll (V) <b>*DF</b>	Steamed Scallop Dumpling	Open Faced Smoked Duck Canape
Chives & Chicken Swee Kao <b>*DF</b>	Seafood Crispy Flower Wanton <b>*DF</b>	Pan Fried Seafood Har Kao

**Appetiser**

Please select 2 items

Lemon Parmesan Kale Salad <b>(FTT Local Kale)</b>	Crab Salad with Mayonnaise	Roasted Sesame Smoked Salmon Salad
Assorted Sushi & Maki with Shoyu	Cold Cut Platter with Jellyfish Salad	Smoked Duck and Orange Salad
Garden Greens Salad with Chef's Dressing (V) <b>(FTT Local Arugula, Curly Kale, lettuce)</b>	Bean Sprout Salad with Cucumber, Capsicum & Cashew Nuts (V) <b>(FTT Local Bean Sprout)</b>	Spicy Kani Salad
Grilled Lemon Herb Mediterranean Chicken Salad	Wafu Salad with Japanese sesame sauce	Italian Salad with Vinegar & Onion Dressing



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Buffet 2 - 5**

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	Japanese Potato & Egg Salad ( <b>FTT Local Eggs</b> )	Creamy Apple Slaw with Cranberries	Chef's Potato Salad (V)
	Italian Herb Pasta Salad ( <b>FTT Local Basil</b> )	Thai Mango Salad (V)	Tofu Salad with Chef's Dressing (V)
	Italian Seafood Salad	Chef's Chicken Caesar Salad	Cocktail Seafood Salad

Vegetable, Egg, Soy and Soup			
Please select 2 items			
	Hot and Sour Soup	Braised Crabmeat Soup ( <b>FTT Local Eggs</b> )	Egg Drop Soup with Sweet Corn ( <b>FTT Local Eggs</b> )
	Chinese Wintermelon Soup	Wintermelon Stir Fry with Dried Shrimp & Carrot	Braised Tofu with Vegetables
	Broccoli with Abalone Mushroom in Superior Sauce	Braised Chinese Mushroom with Bok Choy	Chinese Mushroom & Bamboo Shoot in Oyster Sauce
	Mapo Beancurd	Chinese Spinach in Superior Broth	Garlic Buttered Sauteed Zucchini
	Eggplant Pomodoro	Portobello Mushroom Stir Fry	Potato & Capsicum Stir Fry
	Sambal Sweet Potato Leaves Stir Fry	Vegetable Stew	Sambal Kang Kong
	Baked Zucchini with Tomato Sauce	Kang Kong & Tofu with Oyster Sauce	Cream of Mushroom
	Minstrone Soup	Potatoes & Green Beans Stir Fry	Sambal Telur ( <b>FTT Local Eggs</b> )
	Cauliflower, egg & potato curry	Yasai Itame (Stir-Fried Vegetables) FTT- Local Beansprout)	Japanese Style Tofu Puff with Soy Sauce Stir Fry
	Thyme Roasted Vegetable (V)	Japanese Silken Tofu with Mixed Vegetables (V)	Thai-Style Sambal Stink Bean with lemongrass
	Chessy Potato Casserole	Sambal Goreng	Edamame, Mushroom, Broccoli & Cashew Stir-Fry (V)

Poultry and Meat			
Please select 2 items			
	DIY Roast Beef Carving Station	Hainanese Steamed Chicken	Baked Chicken Alfredo
	Chinese Braised Beef & Veggies Stir Fry	Stir Fry Lamb Sze Chuan Style	Japanese Beef Curry
	Chicken Maryland *DF	Portuguese Chicken	Grilled Chicken in Mango Salsa



**Catering 605**  
**Buffet 2 - 5**

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MOQFD 4 pax

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Japanese Chicken Karaage <b>*DF</b>	Emperor Herbal Steamed Chicken	Hainanese Steamed Chicken
Chicken Yakitori	Stir Fry Lamb with Chilli & Mint <b>(FTT Local Mint)</b>	Signature Beef Stew
Western Chicken Stew	Chicken Katsu (Fried chicken with Breadcrumb) <b>*DF</b>	Stir Fry Beef in Oyster Sauce
Lemon Rosemary Grilled Chicken <b>(FTT Local Rosemary)</b>	Signature Curry Chicken with Potatoes	Smoked Duck with Plum Sauce
Honey Garlic Chicken Stir Fry	Ayam Masak Merah (Chicken in mild spicy tomato sauce)	Steamed Herbal Chicken
Signature Sweet & Sour Chicken	Italian Glazed Baked Chicken Mid Wing	Chinese Szechuan Duck Stir Fry
Stir Fry Beef in Peppercorn	Tandoori Baked Chicken	Chicken Tikka Masala
Garlic Thyme Lamb Chop	Lamb Stew	Stir Fry Chicken in Chilli Basil <b>(FTT Local Basil)</b>
Sea Cucumber Braised Duck	Japanese Mum's Baked Chicken Drumlet	Butter Cereal Chicken <b>*DF</b>
Szechuan Beef Stir Fry	Mongolian Lamb & Onion Stir Fry	Stir Fry Beef with Ginger & Pineapple

**Fish and Seafood**

Please select 2 items

Asian Style Steamed Snapper with Baby Bok Choy	Salt & Pepper Squid	Baked Snapper with Garlic & Herbs
Cajun Salmon with Mango Salsa	Herb Garlic Prawn <b>(FTT Local Thyme)</b>	Tamarind Prawn
Spicy Squid Stir Fry	Tandoori Prawn	Grilled Salmon with Ginger Citrus Dressing
Baked Lemon Snapper with Herb Butter	Spiced squid with sweet and sour mango sauce	French Steamed Mussels
Baked Barramundi Fillet with Lemon Butter Caper Sauce <b>(FTT- Local Barramundi)</b>	Cereal Butter Prawn <b>*DF (FTT- Local Prawn)</b>	Cheesy Baked Scallop



**[Catering 605]  
Buffet 2 - 5**

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MOQFD 4 pax

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Stur Fry Prawns in Chilli Crab Sauce <b>(FTT- Local Prawn)</b>	Cantonese Style Steamed Seabass	Seafood Curry
Grilled salmon fillet with green beans, caper and almond sauce	Baked Spicy Mussels	Scallops with Beans & Quail Egg
Sambal Udang (Sambal Prawns) <b>(FTT- Local Prawn)</b>	Creamy Butter Garlic Squid	Thai Shrimp Stir Fry with Tomato <b>(FTT- Local Prawn)</b>
Japanese Ebi Prawn *DF <b>(FTT- Local Prawn)</b>	Ginger Squid Japanese Style	Thai Stir Fry Garlic Prawn <b>(FTT- Local Prawn)</b>
Har Lok Prawn *DF <b>(FTT- Local Prawn)</b>	Grilled Salmon with Teriyaki Sauce	Sambal Sotong
Garlic & Chilli Butterflied Prawn	Baked Snapper with Garlic & Herb	Kung Pao Prawn with Cashew Nuts

Dessert and Fruits		
Please select 4 items		
Seasonal Fresh Fruit Platter	Berry Fruit Salad with Greek Yoghurt	Panna Cotta
Sea Coconut with Nata De Coco (Cold)	Mini Fruit Tartlet	Bubur Cha Cha (Hot)
Oreo Cheesecake	Blueberry Cheesecake	Chinese Pear with Rock Sugar (Hot)
Barley Beancurd with Gingko Nut (Hot)	Apple Crumble	Raisin Danish
Butter Croissant	Chocolate Brownie	Vanilla Cream Puff
Cheng Tng (Hot)	Honeydew Sago (Chill)	Orh Nee (Yam Paste)
Green Bean Sago (Hot)	Watermelon Sago (Chill)	Strawberry Swiss Roll
Sweet Potato Soup (Hot)	Mini Egg Tartlet	Coffee Swiss Roll
Chocolate Butter Cake (sliced)	Mango Pudding in Cup	Fruity Mochi
Banana Muffin	Strawberry Pudding in Cup	Blueberry Muffin
Red Bean Soup (Hot)	Walnut Cake (sliced)	Chocolate Eclair

Beverages (Complimentary Water will be provided)		
Please select 3 items		
Osmanthus Oolong Tea (Hot)	Grapefruit Pomelo Cordial	Fruit Punch Cordial
Coffee (Creamer & Sugar served separately)	Lemongrass Pandan Cordial	Pearl Barley Cordial
Tea (Creamer & Sugar served separately)	Yuzu Cordial	Lime Drink Cordial



## [Catering 605]

## Buffet 2 - 5

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MOQFD 4 pax

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	Iced Water	Coke Zero	F&N Orange (Lower-Sugar)
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Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	