

Ding Caters

#dingkat



WEEKLY MENU

WEEK OF 30 SEP - 04 OCT

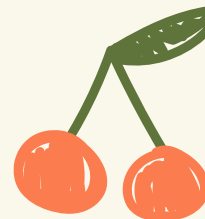
DINNER

⊘ NO MSG. ⊘ NO Beef&Mutton. ✓ ONLY Canola Oil. ✓ Healthier Option. ✓ NO Spicy & Seafood Option

RED - Spicy Dish BLUE - Seafood Dish (Ex. Fish) PURPLE - Replacement Dish

MONDAY 30 SEP DINNER

Please Refer To September 2024 Menu

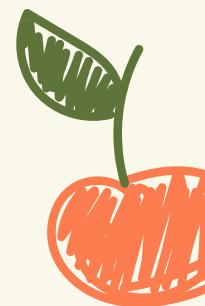


TUESDAY 01 OCT DINNER

- Black Bean Pu Er Braised Pork Belly 黑豆普洱猪肉
- Sweet & Sour Fish With Pineapple 凤梨糖醋炸鱼
- Assam Mixed Vegetable 阿萨姆混合蔬菜 / Italian Stewed Vegetable 意式焖杂菜
- (SOUP) - Old Melon Barley Pork Rib Soup 老瓜薏米排骨汤

OR

- (4TH DISH) - Deep Fried Ngho Hiang Roll 炸五香卷



WEDNESDAY 02 OCT DINNER

- Thai Green Chicken Curry 泰式绿咖喱鸡 / Lemongrass Braised Chicken 香茅焖鸡
- Braised Meatball Lion's Head 红烧狮子头
- Nai Bai In Superior Stock 奶白上汤
- (SOUP) - Six Combination Chicken Soup 六味鸡汤

OR

- (4TH DISH) - Deep Fried Chicken Nuggets 炸鸡块

THURSDAY 03 OCT DINNER

- Sambal Mixed Seafood With Petai 叁峇臭豆杂海鲜 / Pork Slice With Petai 臭豆肉片
- Satay Chicken Chop 沙爹鸡排
- Shanghai Green With Pig Skin 猪皮上海青
- (SOUP) - Water Cress Pork Rib Soup 西洋菜排骨汤

OR

- (4TH DISH) - Steam Shui Mai 蒸烧卖



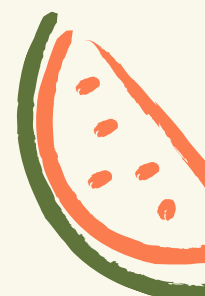
FRIDAY 04 OCT DINNER

DESSERT NIGHT

- Tofu With Roast Pork 烧肉豆腐
- Sambal Stingray 叁巴魔鬼鱼 / Grilled Stingray Garlic & Onion 蒜葱魔鬼鱼
- Garlic With Bok Choy 蒜香小白菜
- (SOUP) - Red Dates Longan Pork Slice Soup 红枣桂圆肉片汤

OR

- (4TH DISH) - Chicken Katsu Cutlet 香脆鸡排
- Cheng Teng Soup 桂圆清汤



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WEEKLY MENU

WEEK OF 07 OCT - 11 OCT

DINNER

🚫 NO MSG. 🚫 NO Beef&Mutton. ✅ ONLY Canola Oil. ✅ Healthier Option. ✅ NO Spicy & Seafood Option

RED - Spicy Dish BLUE - Seafood Dish (Ex. Fish) PURPLE - Replacement Dish

MONDAY 07 OCT DINNER

- **Laksa Pork Slice** 乐洒肉片 / **Pork Slice With Ginger & Spring Onion** 姜葱炒肉片
- Snakehead Fish Slice In Black Bean Sauce 喜酱生鱼片
- 3 Eggs Spinach 三蛋苋菜
- (SOUP) - Shark Fin Melon Chicken Soup 鱼刺瓜鸡汤

OR

- (4TH DISH) - Deep Fried Chicken Cocktail 炸鸡小肠

TUESDAY 08 OCT DINNER

- Stir Fried Chicken Cube With Cashew Nuts 腰果炒鸡块
- Mei Cai Pork Belly 梅菜扣肉
- **Longtong Mixed Vege** 龙东杂菜 / **Stir Fried Snow Fungus Assorted Vegetable** 雪耳烩菜
- (SOUP) - Hairy Melon & Carrot Pork Ball Soup 毛瓜胡萝卜猪肉丸汤

OR

- (4TH DISH) - Teriyaki Fried Quail Egg 日烧酱鹌鹑蛋

WEDNESDAY 09 OCT DINNER

- Seared Salmon Steak With Teriyaki Sauce 照烧酱烤三文鱼排
- **Curry Chicken Potato** 咖喱鸡配炸土豆 / **Braised Chicken With Chinese Mushroom** 焖香菇酱鸡
- Long Nai Bai With Garlic 蒜香长奶白
- (SOUP) - Black Fungus Pork Rib Soup 黑木耳排骨汤

OR

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

THURSDAY 10 OCT DINNER

- **Butter Cereal Prawn** 黄油麦片虾 / **Butter Cereal Fish** 黄油麦片鱼
- SF Miso Pork Slice With Raisin 味曾葡萄干肉片
- Bacon Spinach 培根菠菜
- (SOUP) - Celery & Carrot Chicken Soup 芹菜红萝卜汤

OR

- (4TH DISH) - Onion Omelette 大葱蛋

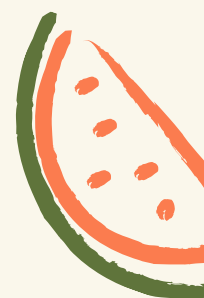
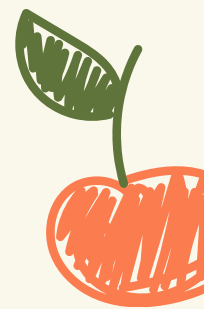
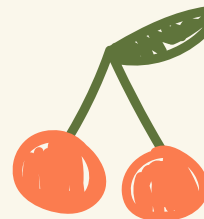
FRIDAY 11 OCT DINNER

DESSERT NIGHT

- Chinese Sausage Omelette 香肠煎蛋
- Steam Chicken With Chicken Essence & Cordyceps Blossom 虫草花鸡精鸡
- **French Bean With Dried Scallop** 干贝四季豆 / **French Bean With Minced Pork** 肉碎四季豆
- Appetising Four Item Chicken Soup 四神汤

OR

- (4TH DISH) - Deep Fried Wonton 炸云吞
- **Red Beans Lotus Nut Soup** 红豆莲子汤



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WEEKLY MENU

WEEK OF 14 OCT - 18 OCT

DINNER

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RED - Spicy Dish BLUE - Seafood Dish (Ex. Fish) PURPLE - Replacement Dish

MONDAY 14 OCT DINNER

- Prawn In Chilli Sauce 辣椒蟹酱蛋豆腐虾 / Fish With Garlic & Dried Turnip 蒜蓉菜圃干鱼
- Stir Fried Pork Slices with Pineapple and Bittergourd 凤梨苦瓜炒肉片
- Stir Fried Assorted Vegetable 炒什锦蔬菜
- (SOUP) - Long Cabbage Fishball Soup 白菜鱼圆汤

OR

- (4TH DISH) - Fried Bergedil 炸土豆饼

TUESDAY 15 OCT DINNER

- White Fish in Corn Cream Sauce 白鱼玉米浓酱
- Curry Pork Rib 咖喱排骨 / Kyoto Vingar Pork Rib 京都排骨
- Steam Lady Finger In Braised Sauce 红烧羊角豆
- (SOUP) - Dang Gui Dang Sheng Pork Rib Soup 当归党参排骨汤

OR

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

WEDNESDAY 16 OCT DINNER

- Deep Fried Batang Fish Steak In Soya Ginger Suace 酱油姜汁炸巴塘鱼排
- Black Pepper Chicken 黑胡椒鸡丁 / Butter Cream Chicken 奶油鸡丁
- Stir Fried Eggplant with Capsicum & baby Corn 彩椒玉米笋炒茄子
- (SOUP) - Snow Pear Lotus Nuts Chicken Soup 雪梨莲子汤

OR

- (4TH DISH) - Deep Fried Meat Ball 炸肉丸

THURSDAY 17 OCT DINNER

- Egg Tofu With Chicken Mince 鸡碎金钱豆腐
- Fried Fish With Assam Sauce 阿萨姆酱炸鱼 / Fried Fish Slice With Lemon Sauce 柠檬汁炸鱼片
- Stir Fried Broccoli With Ikan Bilis 炒西兰花炒江鱼鱼
- (SOUP) - Shiitake Mushroom Chicken Soup 香菇鸡汤

OR

- (4TH DISH) - Deep Fried Seaweed Chicken 炸紫菜鸡

FRIDAY 18 OCT DINNER

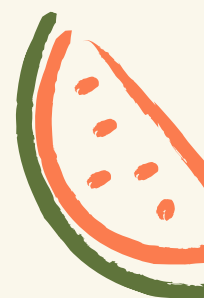
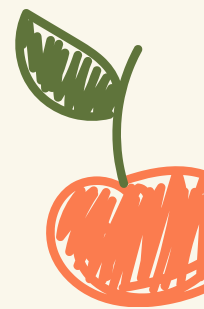
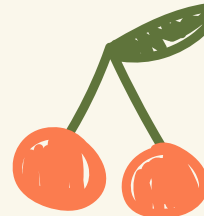
DESSERT NIGHT

- Thai Basil Minced Meat 泰式九层塔肉碎
- Cajun Grilled Chicken Steak With Potato 卡津鸡排马铃薯丁
- Curry Assorted Vegetable 咖喱什蔬菜 / Stir Fried Cabbage Lohan Style 罗汉包菜
- (SOUP) - Lotus Seed Lily Bulb & Barley Chicken Soup 莲子百合薏米鸡汤

OR

- (4TH DISH) - Taiwan Sausage Cocktail 台湾香肠
- Black Glutinous Rice Dessert With Gula Maleka 黑糯米甜点

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WEEKLY MENU

WEEK OF 21 OCT - 25 OCT

DINNER

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RED - Spicy Dish BLUE - Seafood Dish (Ex. Fish) PURPLE - Replacement Dish

MONDAY 21 OCT DINNER

- **Steam Muar Ota** 蒸麻坡乌打 / **Hakka Yong Tua Fu** 客家酿豆腐
- Five Spice Braised Pork With Black Fungus 五香肉焖黑木耳
- Stir Fried Xiao Bai Chai With Minced Meat 肉碎炒小白菜
- (SOUP) - Carrot & Radish Pork Rib Soup 双萝卜排骨汤

OR

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

TUESDAY 22 OCT DINNER

- Butter Cereal Chicken 黄油麦片鸡丁
- **Prawn Vermicelli** 冬粉虾 / **Steam Snakehead Fish With Vermicelli** 冬粉生鱼
- Stir Fried Garlic Sprouts With Black Fungus 黑木耳炒蒜苗
- (SOUP) - Pumpkin Corn Pork Rib Soup 南瓜玉米排骨汤

OR

- (4TH DISH) - Deep Fried Cheese Tofu 炸芝士豆腐

WEDNESDAY 23 OCT DINNER

- Golden Pumpkin Pork Rib 黄金排骨
- Salt Bake Jujube Chicken Drumstick 盐焗红枣鸡腿
- Sesame Oil Seasoned Broccoli With Gluten 麻油香花椰菜
- (SOUP) - Lotus Root Peanut Chicken Soup 莲藕花生鸡汤

OR

- (4TH DISH) - Deep Fried Vegetable Balls 炸蔬菜丸子

THURSDAY 24 OCT DINNER

- **Prawn Omelette** 虾仁蛋 / **Roast Pork Omelette** 烧肉蛋
- SF Chicken Dice & Okra With Olive Vegetable 鸡丁羊角豆炒橄榄菜
- Shanghai Green With Abalone Slice 鲍片上海青
- (SOUP) - Herbal Bak Kut Teh 黑肉骨茶

OR

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

FRIDAY 25 OCT DINNER

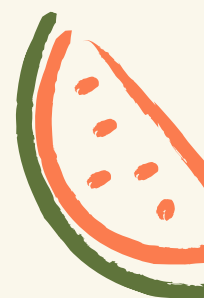
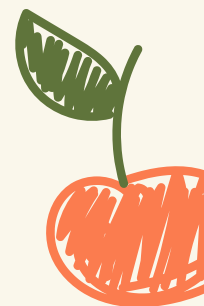
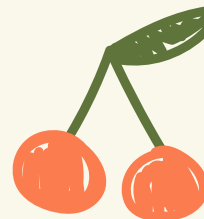
DESSERT NIGHT

- Cranberry Chicken Chop 蔓越莓烤鸡
- Steamed Mince Pork With Salted Fish 咸鱼肉饼
- Kai Lan With Ikan Bilis 芥兰炒江鱼仔
- (SOUP) - Cabbage & Corn Fishball Soup 白菜玉米鱼圆汤

OR

- (4TH DISH) - Braised Hard Boiled Egg With Dou Pok 卤蛋豆普
- **Green Bean Sago Soup** 绿豆西米汤

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WEEKLY MENU

WEEK OF 28 OCT - 01 NOV

DINNER

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RED - Spicy Dish BLUE - Seafood Dish (Ex. Fish) PURPLE - Replacement Dish

MONDAY 28 OCT DINNER

- Braised Pork Belly With Beancurd & Dou Pok 豆腐豆卜红烧五花肉
- Seared Salmon Steak With Teriyaki Sauce 照烧酱烤三文鱼排
- Long Beans With Sambal 参巴炒长豆 / Long Bean With Veg. X.O Sauce 素炒长豆 X.O酱
- (SOUP) - Tomato & Potato Chicken Soup 番茄土豆鸡汤

OR

- (4TH DISH) - Deep Fried Fish Cake & Fish Ball 炸鱼饼鱼圆

TUESDAY 29 OCT DINNER

- Honey Pork With Peas 蜜汁豌豆猪肉
- Kung Po Chicken 公保鸡丁 / Fragrant Garlic Chicken Cube 蒜香鸡丁
- Truffle Broccoli Twin Mushroom 松露双菇花椰菜
- (SOUP) - Seaweed Tofu Meat Ball Soup 海带豆腐丸子汤

OR

- (4TH DISH) - Chicken Yakitori 日式烤鸡

WEDNESDAY 30 OCT DINNER

- Seared Smoked Duck Breast With Capsicum Sauce 彩椒烤鸭胸
- Cuttlefish With Pork Slice Hoisin Sauce 鱿鱼肉片海鲜酱 / Pork Slice Hoisin Sauce 肉片海鲜酱
- Stir Fried Miso Eggplant With Rasine 味真葡萄干茄子
- (SOUP) - ABC Sliced Pork Soup ABC肉片汤

OR

- (4TH DISH) - Deep Fried Vegetable Spring Roll 炸蔬菜春卷

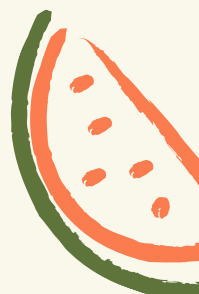
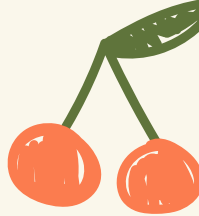
THURSDAY 31 OCT DINNER

No Service (Public Holiday) - Happy Deepavali

FRIDAY 01 NOV DINNER

DESSERT NIGHT

Please Refer To November 2024 Menu



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