







LUNAR NEW YEAR MENUS



Tim's Fine Catering Services Pte Ltd 5 Mandai Link #02-05 Singapore 728654 RCB No.: 201310871H

GST Reg No.: 201310871H







CNY INSIGHTS

CANAPÉ

A minimum selection of five (5) canapés, or three (3) when combined with other items from the menu.

SIT-DOWN LUNCHEON AND DINNER

A minimum of 8 diners is required.

BUFFET

A minimum of 12 diners is required.

FAMILY SHARING

A minimum of 8 diners is required.

LO HEI YUSHENG

A minimum of 10 diners is required.











DUCK

Mandarin and Bok Choy Salad with Ginger Vinaigrette and Roasted Duck Breast

PORK

Braised Pork Loin with Sweet and Sour Reduction, Pineapple Confit, and Crisp Garlic

SCALLOP

Plum-marinated Hokkaido Scallops with Daikon Salad, Pomelo, and Mini Dianthus

SHITAKE

Kai Lan Filled with Shi Take Mushroom, Nashi Pear and Mexican Mint (v)

WINTER MELON

Dashi Scented Winter Melon Soup with Topinambur and Celeriac (v)

SPRING ROLL

Wild Mushroom Duxelles and Black Truffle Filled Spring Roll with Parsnip Emulsion (v)

RICE CAKES

Glutinous Rice Cakes with Mango Compote, Gold Leaf and Mini Dianthus

MANGO







CNY 4-COURSE SIT-DOWN MENU

RAVIOLI

Singapore Chili Crab Ravioli with Spring Onion Sauce, Baeri Caviar, and Micro Basil

01

WINTER MELON

Dashi Scented Winter Melon Soup with Topinambur and Celeriac (v)

LONGEVITY NOODLES

Homemade Angel Hair Pasta with Wild Mushroom Duxelles, Spring Onion Confit and Fresh Truffle Shavings (v)

PORK LOIN

Braised Pork Loin with Sweet and Sour Reduction, Pineapple Confit, and Crisp Garlic

01

TROUT

Slow Cooked Trout with Hokkaido Trout Ikura, Singapore Grown Baby Spinach Emulsion, and Mexican Mint

01

SWEET POTATO & PUMPKIN

Miso Braised Pumpkin with Roasted Sweet Potato, Japanese Sake, and Mirin Marinated Egaplant (v)

MANGO









CNY LIVE STATIONS

WINTER MELON

Homemade Winter Melon Soup with Wolfberries, Mexican Mint, Roasted Pumpkin and Burned Orange

MISO COD

Miso Braised Black Cod with Parsnip, Watermelon, Fresh Basil, and Bok Choy Chiffonade

PORK LOIN

Roasted Pork Loin with Braised Pearl Onions, Sake, Mirin and Pork Jus





Homemade Angel Hair Pasta with Wild Mushroom Duxelles, Spring Onion Confit and Fresh Truffle Shavings (v)

SWEET POTATO & PUMPKIN

Miso Braised Pumpkin with Roasted Sweet Potato and Coriander Chips (v)

PORK LOIN

Roasted Pork Loin with Braised Pearl Onions, Sake, Mirin and Pork Jus

SCALLOP

Plum-Marinated Hokkaido Scallops with Daikon Salad, Pomelo, and Mini Dianthus

MANGO









PORK LOIN

Roasted Pork Loin with Braised Pearl Onions, Sake, Mirin and Pork Jus

TROUT

Slow Cooked Trout with Hokkaido Trout Ikura, Singapore Grown Baby Spinach Emulsion and Mexican Mint

BOK CHOY

Braised Bok Choy with Orange Zest, Orange, Soy, and Butter Reduction (v)

SWEET POTATO & PUMPKIN

Miso Braised Pumpkin with Roasted Sweet Potato and Coriander Chips (v)

MANGO







CNY LO HEI

LO HEI YUSHENG

Smoked Salmon, Trout Ikura, Hokkaido Scallop, and Botan Ebi Sashimi with Heirloom Carrot Takasaki Turnip and Homemade Plum Dressing





