

# ME NU

## *Buffet*

**Reception Corporate/Personal**



[www.stirfrycrazy.com](http://www.stirfrycrazy.com)



*Lotus*

**APPETIZER**

Classic Chinese Spring Rolls  
Cabbage | Carrots | Shiitake Mushroom | Spring Onions | Soy  
Sauce | Oyster Sauce  
Scorpion Prawns  
Seasoned Prawns | Herbs | Spices | In-House Sauce | Panko |  
Crispy Potato Shreds

**MAINS**

Classic Chili Beef  
Chengdu Chicken  
Balinese Chili Fish  
Peking King Prawns

**SIDES**

Vegetable Fried Rice  
Vegetable Chow Mein

**DESSERT**

Caramelized Banana Fritters w/ Vanilla Ice Cream

**BEVERAGE**

Tropical Fruit Punch

BD.10.000 per pax

Subject to 10% service charge + 10% vat (per govt. directive)  
.Prices may change without prior notice **G/F – Gluten Free**

# Frangipani

## APPETIZER

### Crispy Prawn & Crab Fritters

Fresh Prawns | Crab Meat | Spices | Cilantro | Spring Onion | Coriander  
Vinegar Dip

### Lettuce Wraps w/ Crispy Gingered Citrus Beef

Crisp Fried Shredded Beef | Herbs | Spices | Soya Sauce | Plum  
Sauce | Ice Berg Lettuce Cups

## DSFR SIGNATURE

### Lemon Chili Dumplings

Seasoned Chicken | Juice of lemon grass| Juice of fresh green  
chili | cilantro

## MAINS

Classic Chicken & Cashewnuts

Mongolian Beef

Sweet & Sour Prawns w/Fresh Peach

Green Curry Fish

Braised Monk Vegetable

## SIDES

Vegetable Chow Mein

Steamed Fragrant Rice Pilaf with Shiitake Mushroom

## DESSERT

Japanese No Bake Cheeecake

## BEVERAGE

Tropical Fruit Punch

BD.12.000 per pax

Subject to 10% service charge + 10% vat (per govt. directive)  
.Prices may change without prior notice **G/F – Gluten Free**



# *Crysanthemum*

## **APPETIZER**

### Scorpion Prawns

Fresh Prawns | Selection of Condiments | Panko | Signature Sauce | Crisp Potato Shreds

### Dim Sum Samplers

Edamame w/ Truffle Dumplings | Lemon Chili Dumplings | Crisp Turnip Cake | Yaki Gyoza

Lobster, Peach And Mint Salad With Smoked Almond

Lobster Tail | Select Herbs & Greens | Signature Dressing | Smoked almonds

## **DSFR SIGNATURE**

Roast Peking Duck

## **MAINS**

Hong Kong Black Pepper Beef Tenderloins

Tree Climbing Squirrel Fish

San Bei Ji (3 Cup Chicken)

Vietnamese Tamarind Prawns w/ Fresh Pineapple  
Seasonal Mushroom & Broccoli w/ Almond Cream & Roasted Pine Nuts

## **SIDES**

Fortune Rice w/ Shiitake Mushroom  
Vegetable Chow Mein

## **DESSERT**

Japanese Mochi

**BD.15.000** per pax

Subject to 10% service charge + 10% vat (per govt. directive)  
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### **APPETIZER**

Lobster, Peach And Mint Salad With Smoked Almond  
Cherry Tomatoes | Japanese Cucumbers | Citrus Peel |  
Toasted Nuts | House Dressing

Dim Sum Samplers

Edamame w/ Truffle Dumplings | Lemon Chili Dumplings |  
Crisp Turnip Cake | Yaki Gyoza  
Vietnamese Chili Pepper Squid

Fresh Squid | Spice Infused Rice Flour | Chili & Garlic | Herbs |  
Sea Salt

Tea Smoked Baby Back Ribs USA Certified Angus Beef® Back Rib  
Baby Back Ribs| House Marinade | Rice Sugar Tea Smoke |  
House Glaze

### **DSFR SIGNATURE**

Steamed Poussin Tea Pot Soup w/ Tender Coconut & Herb Soup  
Roast Peking Duck

### **MAINS**

Korean Barbecue Beef Tenderloins

Slow Simmered Stuffed Scallops With Umeboshi Flavoured Broth  
Sambal Udang

Hoisin Chicken With Edamame & Truffle Oil

### **SIDES**

Fortune Rice w/ Shiitake Mushroom  
Phoenix Noodles

### **DESSERT**

Mochi & Caramelized Banana Fritters w/ Vanilla Ice Cream

**BD.20.000** per pax

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