

Manna Pot

SG 61 NATIONAL DAY MENU

2 0 2 6



A letter from the Manna Pot folks.

This National Day, we invite you to celebrate Singapore's birthday with us. May our local favourites and festive creations bring comfort to your table and joy to every gathering. As we come together to mark another year of nationhood, we hope you'll savour the flavours that connect us and create meaningful memories with the people who matter most.

From the first bite to the last, every dish is thoughtfully prepared by our team of chefs and trusted partners, inspired by the rich flavours and traditions that define Singapore. Here's to good food, great company, and the shared spirit that makes us proudly Singaporean.

Wishing you a Happy National Day



CHILLI CRAB SAUCE

FRIED MANTOU

COLLABS

Divine Artisan

This National Day, we would like to take pride in presenting a unique range of sweets that have been created in an attempt to commemorate all the delectable tastes that we hold dear.

Whether you have fond memories of traditional sweets or enjoy the more contemporary desserts that incorporate elements of Singapore cuisine, this carefully selected list of desserts represents our appreciation for our diverse culture and food history.

Enjoy them with our National Day buffet menu, and experience the essence of what Singapore has to offer.

**Enjoy 10% discount storewide on Divine Artisan's site with the code <DivinexManna10>. Valid till 31st August 2026.*

www.divine-artisan.com | [@divine.artisan](https://www.instagram.com/divine.artisan)



National Day is a celebration of the people, communities, and values that shape Singapore — and that includes caring for the resources we share. At The Foundry Table, we're committed to making our celebrations more mindful by taking steps to reduce food waste.

We've partnered with TreeDots, a local Singapore company dedicated to reducing food waste by rescuing quality ingredients that might otherwise go unused. Through this partnership, we're able to incorporate thoughtfully sourced produce into our offerings, giving perfectly good ingredients a second chance while supporting a more sustainable food ecosystem.

As we gather to celebrate Singapore's birthday, every meal becomes an opportunity to enjoy good food while contributing to a more responsible future — one plate at a time.

www.thetreedots.com | [@thetreedots](https://www.instagram.com/thetreedots)

SAVOURING THE NATION'S FAVOURITE FLAVOURS

DELUXE HIGH TEA BUFFET

Available from \$18.00/Pax (min 30 pax)

Pg 6

PREMIUM HIGH TEA BUFFET

Available from \$25.00/Pax (min 30 pax)

Pg 7

CLASSIC DIM SUM BUFFET

Available from \$25.00/Pax (min 30 pax)

Pg 9 - 10

SIGNATURE DIM SUM BUFFET

Available from \$30.00/Pax (min 30 pax)

Pg 11 - 13

FLORA ARTISAN DECOR GALLERY

Featuring our National Day Floral Arrangements

Pg 14

DESSERTS + ADD-ONS

Because Every National Day Feast Deserves Dessert

Pg 16 - 18

SG61 HIGH TEA BUFFET

Dig into our exclusive High Tea Buffet packed with local favourites and delicious treats!
Perfect for a National Day catch-up with family and friends.

DELUXE MENU

9 DELIGHTS (MIN. 30 PAX)

\$18.00/PAX

(\$19.62 W/GST)

PREMIUM MENU

10 DELIGHTS (MIN. 30 PAX)

\$25.00/PAX

(\$27.25 W/GST)

**PLACE YOUR ORDER BY 7 AUG & ENJOY
OUR NATIONAL DAY DÉCOR ON US!**

DELUXE HIGH TEA BUFFET

MIN. 30 PAX | 9 DELIGHTS

\$18.00/PAX

(\$19.62 W/GST)

(V) - NO MEAT OR SEAFOOD

DIY ROJAK FRUIT SALAD
OR DIY GADO GADO

RED & WHITE SUPREME CRAB & SHRIMP DUMPLING
OR DELUXE PRAWN CHICKEN SIEW MAI

VEGETABLE SPRING ROLL (V)
OR SHELL SHAPE CURRY PUFF (V)

FRIED 3 LAYER NIAN GAO (V)
OR BANANA FRITTER (V)

ROTI PRATA WITH CURRY CHICKEN
OR CHWEE KUEH WITH PRESERVED RADISH (V)

MEE SIAM GORENG
OR SINGAPORE FRIED HOKKIEN MEE

TAPIOCA DURIAN BALL (V)
OR KUEH KO SUI (V)

HOT PULUT HITAM (V)
OR MANGO PUDDING WITH FRUIT COCKTAIL (V)

HOUSE MADE CHILLED BARLEY (V)
OR CHILLED WATER CHESTNUT (V)

PLACE YOUR ORDER
BY 7 AUG & ENJOY
OUR NATIONAL DAY
DÉCOR ON US!

DIY ROJAK FRUIT SALAD

PREMIUM HIGH TEA BUFFET

MIN. 30 PAX | 10 DELIGHTS

\$25.00/PAX

(\$27.25 W/ GST)

(V) - NO MEAT OR SEAFOOD

DIY NONYA LAKSA
OR DIY PRAWN NOODLE SOUP

DIY ROJAK FRUIT SALAD
OR DIY KUEH PIE TEE

PANDAN LEAF CHICKEN
OR PRAWN PASTE CHICKEN MID WING

RED & WHITE SUPREME CRAB & SHRIMP DUMPLING
OR DELUXE PRAWN CHICKEN SIEW MAI

OTAK SPRING ROLL
OR BUTTERFLY SHRIMP WANTON

FRIED 3 LAYER NIAN GAO (V)
OR BANANA FRITTER (V)

HAND-MADE ROTI KIRAI WITH CURRY CHICKEN
NOOR STEAM YAM CAKE WITH SWEET SAUCE (V)

TAPIOCA DURIAN BALL (V)
OR ASSORTED NYONYA KUEH (V)

HOT BUBUR CHA CHA (V)
OR MANGO SAGO WITH LYCHEE POP (V)

HOUSE MADE CHILLED BARLEY (V)
OR CHILLED WATER CHESTNUT (V)

DIY NONYA LAKSA



SG61 BUFFET SETS

Feast on a spread of Singapore-inspired favourites at our Lunch & Dinner Buffet.
Perfect for celebrating National Day with the people who matter most.

CLASSIC MENU

9 COURSES (MIN. 30 PAX)

\$25.00/PAX

(\$27.25 W/GST)

SIGNATURE MENU

11 COURSES (MIN. 30 PAX)

\$30.00/PAX

(\$32.70 W/GST)

**PLACE YOUR ORDER BY 7 AUG & ENJOY
OUR NATIONAL DAY DÉCOR ON US!**



CLASSIC BUFFET MENU (PG 1 OF 2)

MIN 30 PAX | 9 COURSES

\$25.00/PAX

(\$27.25 W/GST)

(V) - NO MEAT OR SEAFOOD

DIM SUM (CHOOSE 2)

RED & WHITE SUPREME CRAB & SHRIMP DUMPLING
OR DELUXE PRAWN CHICKEN SIEW MAI
OR FRIED MANTOU WITH CHILLI CRAB SAUCE
OR STEAMED HK CHICKEN CHAR SIEW PAU
OR WHOLEMEAL VEGETABLE PAU (V)
OR LYCHEE SEAFOOD BALL
OR PANFRIED CARROT CAKE
OR NET SWEET POTATO ROLL (V)

RICE / NOODLE (CHOOSE 1)

WOK FRIED SPINACH NOODLE WITH MUSHROOM (V)
OR SIN CHOW BEE HOON (V)
OR TARO FRIED RICE W/ EDAMAME (V)
OR SINGAPORE FRIED HOKKIEN MEE
OR THAI PINEAPPLE FRIED RICE W/ CHICKEN FLOSS

VEGETABLES (CHOOSE 1)

FRIED FRENCH BEAN WITH GARLIC & DRY SHRIMP
OR SEAFOOD EGG OMELETTE
OR STIR-FRIED LOH HAN VEGETABLES W/ MOCK ABALONE (V)
OR STIR FRIED BROCCOLI W PEPPER, SHIMEJI MUSHROOM & CHINESE YAM (V)
OR BRAISED TOFU W/ MUSHROOMS, CABBAGE, GOJI & SHRIMPS

PLACE YOUR ORDER
BY 7 AUG & ENJOY
OUR NATIONAL DAY
DÉCOR ON US!

RED & WHITE SUPREME
CRAB & SHRIMP DUMPLING

CONTINUE NEXT PAGE





CLASSIC (PG 2 OF 2) BUFFET MENU

MIN 30 PAX | 9 COURSES

\$25.00/PAX

(\$27.25 W/GST)

(V) - NO MEAT OR SEAFOOD

CHICKEN (CHOOSE 1)

BRAISED CHINESE HERBAL CHICKEN W/ MUSHROOM
OR SIGNATURE CHICKEN RENDANG
OR KOREAN GARLIC SOY FRIED CHICKEN
OR PRAWN PASTE CHICKEN MID WING
OR GOLDEN CHICKEN COATED WITH SALTED EGG

FISH (CHOOSE 1)

NONYA ASSAM FISH
OR FRIED FISH FILLET W/ GINGER ONION SAUCE
OR NANYANG CURRY FISH
OR TANGY SWEET & SOUR FISH W LYCHEE
OR CRISPY FRIED FISH W SPICY MANGO

SEAFOOD (CHOOSE 1)

GOLDEN MANNA PRAWN
OR ROYAL SALTED EGG YOLK PRAWN
OR LEMON MINT TOMATO PRAWN
OR UMAMI SAMBAL SQUID

DESSERT (CHOOSE 1)

HOT PULUT HITAM (V)
OR MANGO PUDDING W/ FRUIT COCKTAIL (V)
OR ICED JELLY WITH PEACH & LYCHEE (V)
OR CHILLED SNOW FUNGUS W/ LONGAN & GOJI (V)

BEVERAGE (CHOOSE 1)

ICE LEMON TEA (V)
OR CHILLED WATER CHESTNUT (V)
OR CHILLED HONEY YUZU (V)

MANGO SAGO WITH LYCHEE POP

SIGNATURE BUFFET MENU (PG 1 OF 3)

MIN 30 PAX | 11 COURSES

\$30.00/PAX

(\$32.70 W/GST)

(V) - NO MEAT OR SEAFOOD

DIY CORNER (CHOOSE 1)

ROJAK FRUIT SALAD

OR KUEH PIE TEE

OR GADO GADO

DIM SUM (CHOOSE 2)

SUPREME SHRIMP DUMPLING

OR CALAMARI KATAFI ROLL

OR STEAMED LIU SHA PAU W/ SALTED EGG YOLK

OR WHOLEMEAL VEGETABLE PAU (V)

OR FRIED MANTOU W/ CHILLI CRAB SAUCE

OR LYCHEE SEAFOOD BALL

OR NET SWEET POTATO ROLL (V)

OR WOO KOK CHAR SIEW CHICKEN

OR SEAFOOD CABBAGE ROLL

RICE / NOODLE (CHOOSE 1)

PUTIEN FRIED WHITE BEE HOON W/ SEAFOOD

OR XO OCEAN GOLDEN FRIED RICE

OR BRAISED EE FU NOODLE W/ TRIO MUSHROOM

OR SINGAPORE FRIED HOKKIEN MEE

OR SPINACH NOODLE W/ MUSHROOM (V)

OR TARO FRIED RICE W/ EDAMAME (V)

PLACE YOUR ORDER
BY 7 AUG & ENJOY
OUR NATIONAL DAY
DÉCOR ON US!

KUEH PAI TEE

CONTINUE NEXT PAGE



(PG 2 OF 3) SIGNATURE BUFFET MENU

MIN 30 PAX | 11 COURSES

\$30.00/PAX

(\$32.70 W/GST)

VEGETABLES (CHOOSE 1).

FRIED FRENCH BEAN WITH GARLIC & DRY SHRIMP
OR SEAFOOD EGG OMELETTE
OR BRAISED NONYA CHAP CHYE
OR EGG BEANCURD W CHILLI CRAB SAUCE
OR STIR FRIED BROCCOLI W PEPPER, SHIMEJI MUSHROOM & CHINESE YAM (V)
OR BRAISED TOFU W/ MUSHROOMS, CABBAGE, GOJI & SHRIMPS

MEAT (CHOOSE 1).

BRAISED CHINESE HERBAL CHICKEN W/ MUSHROOM
OR SIGNATURE BEEF RENDANG
OR KOREAN GARLIC SOY FRIED CHICKEN
OR PRAWN PASTE CHICKEN MID WING
OR GOLDEN CHICKEN COATED WITH SALTED EGG
OR WOK FRIED BLACK PEPPER BEEF

FISH (CHOOSE 1).

NONYA ASSAM FISH
OR FRIED FISH FILLET W/ GINGER ONION SAUCE
OR NANYANG CURRY FISH
OR TANGY SWEET & SOUR FISH WITH LYCHEE
OR CRISPY FRIED FISH W/ SPICY MANGO
OR FRIED FISH FILLET W/ JAPANESE GLAZE

SINGAPORE FRIED
HOKKIEN MEE

CONTINUE NEXT PAGE



SIGNATURE BUFFET MENU (PG 3 OF 3)

MIN 30 PAX | 11 COURSES

\$30.00/PAX

(\$32.70 W/GST)

SEAFOOD (CHOOSE 1)

GOLDEN MANNA PRAWN
OR ROYAL SALTED EGG YOLK PRAWN
OR LEMON MINT TOMATO PRAWN
OR UMAMI SAMBAL SQUID
OR BAKED TOMYAM SEAFOOD GRATIN

DESSERTS (CHOOSE 2)

HOT BUBUR CHA CHA (V)
OR MANGO SAGO WITH LYCHEE POP (V)
OR MINI PORTUGUESE EGG TART (V)
OR FRIED TARO CONE (V)
OR OSMANTHUS JELLY W/ALOE VERA & GOJI (V)
OR ASSORTED NYONYA KUEH (V)

BEVERAGE (CHOOSE 1)

ICE LEMON TEA (V)
OR CHILLED WATER CHESTNUT (V)
OR CHILLED HONEY YUZU (V)

PLACE YOUR ORDER
BY 7 AUG & ENJOY
OUR NATIONAL DAY
DÉCOR ON US!

GOLDEN CHICKEN COATED
WITH SALTED EGG

CELEBRATING IN STYLE

We're getting all dressed up for National Day! Here's a little sneak peek of this year's buffet décor.

WORTH \$150
(\$163.50 W/GST)



ADD-ONS NATIONAL DAY COLLECTION

NATIONAL DAY CAKE

Bandung Longan

6 inch - \$50 (\$54.50 w/ GST)

8 inch - \$75 (\$81.75 w/ GST)

SHOOTER

- Pulut Hitam (Box of 12)

\$38 (\$41.42 w/ GST)

- Soy Beancurd with

Gula Melaka (Box of 12)

\$38 (\$41.42 w/ GST)



TARTS

- D24 Durian Tarts (Box of 12)

\$42 (\$45.78 w/ GST)

- Mixed Berries Tarts (Box of 12)

\$38 (\$41.42 w/ GST)

SG61 CUPCAKES (BOX OF 6)

\$36.80 (\$40.11 w/ GST)

Flavour: Pandan Coconut & Peanut Butter



Bandung Longan

6 inch - \$50 (\$54.50 w/ GST)

8 inch - \$75 (\$81.75 w/ GST)



BANDUNG LONGAN CAKE

Pandan Coconut & Peanut Butter

TERMS & CONDITIONS

GENERAL TERMS & CONDITIONS:

- Manna Pot Catering reserves the rights to amend or withdraw any promotional item or menus where it deems fit.
- National Day menus are available for events from 1st August 2026 till 31st August 2026.
- Orders need to be finalised at least (4) four working days before the event date, subject to availability upon confirmation.

PROVISION:

- Complete buffet setup with skirted table, chafing dish, biodegradable dining wares & serviette, menu signage, setting up and clearing of refuse point, etc.
- National Day theme table styling for order to be confirmed before 7th Aug 2026.

DELIVERY CHARGES:

- Standard Delivery & Collection Charge: \$80 (\$87.20 w/GST) for all orders.
- CBD surcharge: \$10 (\$10.90 w/GST) for postal codes starting with (01, 03, 04, 05, 06, 07, 08, 17, 18, 19, 22 & 23)
- Tuas/Jurong Island/Sentosa surcharge: \$30 (\$32.70 w/GST)
- Walk-up surcharge: \$50 (\$54.50 w/GST) per level/flight of steps or \$80 (\$87.20 w/GST) per level/flight of steps for un-informed walk-up.
- Inaccessibility surcharge: \$50 to \$100 surcharge will be levied for orders without direct access to venue.

NOTES:

- Menu availability: 9.00am to 7.00pm
- An additional surcharge of \$100.00 (\$109.00 w/GST) onwards will be levied for delivery before 9.00am & collection after 10.00pm.
- Punctuality: Subject to 0.5 hour before or after stipulated dine time. It is recommended to book 30 mins earlier to buffer for any unforeseen delay.

PAYMENT:

- Advance Payment on Confirmation: PayNow to UEN 200717105E/ Bank Transfer to OCBC Bank.
- Branch-Account no: 558-718680-001 Bank Code: 7339 Swift Code: OCBCSGSG
- Credit term payment can be arranged for pre-approved accounts.
- Credit card payment with MDR charges apply.

Cancellation Fee:

- 3 working days before - 50% of the total amount payable
- 2 working days before - 70% of the total amount payable
- 1 working day before - 100% of the total amount payable