



IIMA'S FUNCTION MENU

TERMS AND CONDITIONS

- FOR ANY CHANGES TO THE NUMBER OF GUESTS, NOTIFICATION MUST BE GIVEN 24 HOURS IN ADVANCE; AFTER THAT, YOU WILL BE CHARGED FOR THE NUMBER OF BANQUETS YOU HAVE BOOKED.
- PLEASE ADVISE AT LEAST 24 HOURS IN ADVANCE FOR PREGNANT LADIES AND VEGETARIAN GUESTS.
- PLEASE BE AWARE THAT IIMA IS UNABLE TO GUARANTEE THAT ANY DISH WILL BE COMPLETELY FREE OF RESIDUAL NUTS OR SHELLFISH TRACES.
- BIRTHDAY CAKES ARE AVAILABLE ON REQUEST.

*TERMS & CONDITIONS ARE SUBJECT TO CHANGE



\$50

IIMA FAVOURITES \$50 PLATTERS

1 ISOBE AGE SHIRAUO 50 PIECES

FRIED WHITE BAIT IN A LIGHT 'AUO NORI' SEAWEED BATTER

2 GYOZA 50 PIECES

PANFRIED PORK AND VEGETABLE DUMPLINGS

3 KARAAGE 30 PIECES

CRISP FRIED CHICKEN THIGH PIECES MARINATED IN MIRIN, MILD CHILLI PASTE AND SOY

4 TAKOYAKI 50 PIECES

A COMBINATION OF SAVORY BATTER WITH OCTOPUS. DISHED UP TRADITIONALLY WITH SAUCE AND MAYONNAISE.

5 SASHIMI ENTREE 40 PIECES

TUNA, TROUT AND KINGFISH

6 IIMA'S ROLL MIXED 30 PIECES

7 KUSHI KATSU 12 PIECES

CRISP FRIED BREADED PORK BELLY SKEWERS WITH MISO

8 SUSHI HAND ROLLS 12 PIECES

OPTIONAL SELECTION OF TEMPURA PRAWN, TROUT WITH AVOCADO, TUNA WITH AVOCADO, SOFT SHELL CRAB, CALIFORNIA, SPICY TUNA OR SPICY TROUT.

9 TEMPURA GYOZA 14 PIECES

TEMPURA PORK AND VEGETABLE DUMPLINGS LACED LIGHTLY WITH TERIYAKI AND MAYONNAISE

10 SOFT SHELL CRAB 14 PIECES

CRISP FRIED SOFT SHELL CRABS WITH A JULIENNE OF CHILLI TOSSED LEEKS AND TOBIKO, LIGHTLY DRESSED WITH SHISO SOY AND MAYONNAISE

11 GAI SATAY 22 PIECES

SKEWERED AND CHAR GRILLED CHICKEN FILLETS MARINATED IN GARLIC, TURMERIC AND CORIANDER ROOTS. ACCOMPANIED WITH PEANUT SAUCE AND SALSA OF PICKLED CUCUMBER AND RED ONIONS.

12 LOUG CHIN PING 22 PIECES

GRILLED SKEWERED PORK OR BEEF BALLS SERVED WITH NAHM JIM - A SWEET CHILLI AND SOUR PLUM SAUCE.

13 VEGETARIAN SPRING ROLL 28 PIECES

DEEP FRIED SPRING ROLL, SERVED WITH SWEET PLUM SAUCE.



14 TORT MUN PLA 80 LITTLE DROPS

LITTLE DOLLOPS OF REDFISH MOUSSE FRIED AND SERVED WITH A SALSA OF PICKLED CUCUMBER, RED ONIONS, SWEET CHILLI AND SPRINKLED WITH GROUND PEANUTS AND CORIANDER. THE MOUSSE IS A BLEND OF REDFISH, RED CURRY PASTE, KAFFIR LIME LEAVES AND SLICED GREEN BEANS.

15 BANGKOK WINGS 30 PIECES

CRISP FRIED CHICKEN WINGS MARINATED IN COCONUT MILK, CORIANDER ROOTS AND GARLIC

16 FRIED CALAMARI 50 PIECES

CALAMARI IN LIGHT BATTER WITH GARLIC AND WHITE PEPPER. SERVED WITH SWEET CHILLI PLUM SAUCE.

17 CURRY PUFF 25 PIECES

PUFF PASTRY CRESCENTS WITH A FILLING OF MINCED CHICKEN, COMFITURE OF ONIONS AND POTATOES. SERVED WITH A SALSA OF PICKLED CUCUMBER, RED ONIONS, AND SWEET CHILLI.