

BUFFET MENU A

\$15.00 per person (\$16.05 with GST)

(Minimum 30 person)

APPETIZER

Marinated Jelly Fish
With Shredded Green Mango

HOT ENTREE

Signature Curry Chicken with Potato

Wok Fried Fish Fillet
with Sweet & Sour Sauce

Nyonya Assam Chili Prawn

Ngo Hiang
*Deep Fried Beancurd Skin wrapped Minced Chicken
With Sweet Black Sauce*

Braised Emperor Tofu with Spinach (V)

Yang Chow Fried Rice
with Assorted Peas & Mock Char Siew

Vegetarian Fried Bee Hoon (V)

DESSERT

Chilled Ice Jelly
with Fruit Cocktail

BEVERAGE

Refreshing Orange Drink

BUFFET MENU B

\$15.00 per person (\$16.05 with GST)

(Minimum 30 person)

APPETIZER

Classic Cesar Salad (V)

*Crunchy Romaine Lettuce, Croutons, Vegetarian Turkey Bacon Bits,
Grated Parmesan & Homemade Caesar Dressing*

HOT ENTREE

Oven Roasted Boneless Chicken

With Teriyaki Sauce

Dory à la Niçoise

Dory Fillet with Tomato Stew, Anchovies & Olives

Breaded Prawn

with Citrus Mayo Dip

Mini Samosa

With Chili Sauce

Sautéed Broccoli & Cauliflower with Carrots (V)

Japanese Garlic Fried Rice

Penne Pesto Alla Genovese (V)

Penne Pasta with Basil, Cheese & Pesto

DESSERT

Bread & Butter Pudding

Topped with Raisins

BEVERAGE

Fruit Punch

BUFFET MENU C

\$18.00 per person (\$19.26 with GST)

(Minimum 30 person)

APPETIZER

Thai Pomelo Salad
with Air Flown Greens

HOT ENTREE

Ayam Masak Merah
Malay Style Chicken in Spicy Tomato Sauce

Steamed Oriental Style Fish Fillet

Wok Fried King Prawn
with Lemongrass Thai Chili

Stir Fried Beef
With Black Peppercorn, Onion & Capsicum

Vegetarian Spring Roll
with Thai Chili Sauce

Xiao Bai Chye with Carrots & Mushroom

Steamed Rice with Yam (V)

DESSERT

Chilled Ice Jelly
with Peach & Lychee

Mini Cream Puffs

BEVERAGE

Barley Drink

BUFFET MENU D

\$18.00 per person (\$19.26 with GST)

(Minimum 30 person)

APPETIZER

Classic Waldorf Salad (V)

Cube Apple & Celery tossed with Mayonnaise,

HOT ENTREE

Italian Roasted Chicken

Garlic Rosemary Marinated Chicken with Lemon

Nyonya Cincalok Fish Fillet

Steamed Fish Fillet with Spicy Lime Cincalok

Emerald Cereal Prawn

N.Z Half Shell Mussel
with Mango Salsa Verde

Pan Fried Vegetarian Gyoza (V)
with Ginger & Vinegar

Sautéed Medley of Greens (V)
with Almond Flakes

Penne Pasta Al Pomodoro (V)
Penne Pasta with Sundried Tomato & Basil

DESSERT

Chilled Lemongrass
With Aloe Vera

Fresh Fruit Platter

BEVERAGE

Refreshing Blackcurrant Drink

BUFFET MENU E

\$23.00 per person (\$24.61 with GST)

(Minimum 30 person)

APPETIZER

Assorted Sushi & Maki Platter
Served with Shoyu, Gari & Wasabi

SOUP

Zuppa Di Funghi (V)
Served with Bread Roll

HOT ENTREE

Herb Crusted Boneless Chicken
with Pumpkin Puree

Baked Salmon Fillet
with Lemon & Thyme

Wok Fried BBQ King Prawn

Pre-Sliced Sirloin of Beef Au Jus

Deep Fried Potato Croquette (V)
with Tartar Sauce

Baked Seasonal Ratatouille with Cheese (V)
Bell Peppers, Onion, Tomatoes & Mushroom with Cheese

Saffron Rice with Nuts & Raisins (V)

DESSERT

Chilled Osmanthus & Wolfberry Jello

Mini Chocolate Brownie

BEVERAGE

Pink Guava

BUFFET MENU F

\$23.00 per person (\$24.61 with GST)

(Minimum 30 person)

APPETIZER

Green Papaya Salad
with Soft Shell Crab

Chilled Noodle with Shredded Chicken
With Peanut Sesame Dressing

DIY CORNER

Nonya Mee Siam
Hard Boiled Egg, Beancurd, Chives
Vermicelli Noodle, Sambal Chili & Gravy

HOT ENTREE

Steamed Farm Chicken
with Ginseng & Red Dates

Wok Fried Fish Fillet with Salted Egg Yolk

Stir Fried "Taiwanese" Style Prawn with Basil

Beef Meatball Au Gratin
Sautéed Meatball with Cheese

Sautéed Chipolata Sausage
with Caramelized Onion

Stir Fried Kai Lan with Carrots (V)

Thai Pineapple Fried Rice
Topped with Chicken Floss

DESSERT

Chilled Cheng Tng
with Dried Longan, Lotus Seeds, Barley, Red Dates

Fresh Fruit Platter

BEVERAGE

Apple Drink

BUFFET MENU G

\$30.00 per person (\$32.10 with GST)

(Minimum 30 person)

APPETIZER

Assorted Sushi & Maki Platter

Served with Shoyu, Gari & Wasabi

Mediterranean Fusilli Pasta Salad

Multi-color Fusilli, Tomato, Basil & Celery Tossed with Vinaigrette

DIY CORNER

Curry Chicken Noodle

Signature Curry Chicken, Yellow Noodle with Curry Gravy

(Chef is available @\$120 each – 3hrs)

HOT ENTREE

Stir Fried Thai Style Chicken

Minced Chicken with Thai Basil Leave

Tasmanian Salmon Fillet A La Plancha

With Hollandaise Sauce

Deep Fried Parmesan Prawn

with Passion Fruit Aioli

Sautéed BBQ Crayfish

with Lime & Sambal Cincalok

Chicken Satay with Peanut Sauce

Stir Fried Nai Bai (V)

with Abalone Mushroom & Wolfberries

Buttered Rice with Nuts & Raisins

Fettuccine Alle Vongole

With Basil Cream Sauce

DESSERT

Chilled Bo Bo Cha Cha

With Yam, Sweet potatoes & tapioca Cubes

Mini Strawberry Cheese Cake

BEVERAGE

Mango Drink

BUFFET MENU H

\$40.00 per person (\$42.80 with GST)

(Minimum 30 person)

APPETIZER

Deli Cold Platter

Smoked Sliced Salmon, Roast Beef, Chicken Ham

Assorted Sushi & Maki Platter

Served with Shoyu, Gari & Wasabi

STATION

Hainanese Chicken Rice

Poached Chicken

Served with Fragrant Rice, Chili & Garnish

(Chef @\$120 each – 3hrs)

Beef Wellington

Baked Beef Wrapped with Puff Pastry

Served with Brown Sauce & Root Vegetables

(Chef @ available @\$120 each – 3hrs)

HOT ENTREE

Smoked Sakura Chicken

with Ji Gu Cao & Tea Leaf

Baked Cod Fillet in XO Sauce

Deep Fried Salted Egg Yolk Squid

Stir Fried Half Shell Scallop

with Chili Crab Sauce

Wild Champignon (V)

Sautéed Caramelized Bailing, Shitake, Enoki, Oyster Mushroom with Onions

Signature Fried Rice with Anchovies

Chicken Lasagna

Layered Pasta with Minced Chicken Meat in Tomato Sauce

DESSERT

Mango Pudding with Berries in Tumbler

Deluxe Fresh Fruit Platter

BEVERAGE

Soft Drink

***Other Charges**

- Delivery Charge of \$45 per return trip is applicable, waived for orders above 60person
- An Additional Surcharge of \$10 is applicable for delivery to off shore & C.B.D area
- Early Morning Delivery of \$50 is applicable for eating time before 8.30am
- Late Collection of \$50 is applicable for collection time from 10.30pm- 11.30pm
- A Surcharge of \$30 - \$80 is applicable for delivery to venues without lift landing

*All price stated are subjected to 7% GST

Menu Information

Provision of Buffet Line setup with Warmers, Tables, Table Cloth & Skirting

Provision of Disposable Cutleries

Menu items are subject to availability and may change without notice

Actual Delivery time may vary 30minutes before or after stipulated delivery time

***Miscellaneous Items**

- Chef @ \$120 each (3hrs)
- Service Staff @ \$80 each (3hrs)
- Rental of 3ft Square table with table cloth @ \$10
- Rental of 5ft Round table with Table Cloth @ \$35 each (Delivery Surcharge apply for early delivery or late collection)
- Rental of Cushion Chair with Seat Cover @ \$8 each (Delivery Surcharge apply for early delivery or late collection)
- Rental of Plastic Stools @ \$0.70each (Delivery Surcharge apply for early delivery or late collection)
- Rental of Plastic Chair with Back Rest @ \$2 each (Delivery Surcharge apply for early delivery or late collection)
- Rental of Bistro Table with Dressing @ \$30 each (Delivery Surcharge apply for early delivery or late collection)
- Fresh Flower Centerpiece on Buffet Line @ \$80 each
- Fresh Flower Centerpiece for 5ft Round Table @ \$50each
- Fresh Flower Centerpiece for Bistro Table @ \$20 each
- Rental of Porcelain wares with Goblets @ \$4/pax
(Compulsory to engage Service Staff with rental of porcelain wares – Ratio 1:20)
- Rental of Melamine wares with Goblets @ \$3/pax
(Compulsory to engage Service Staff with rental of porcelain wares – Ratio 1:20)
- Rental of napkin @ \$1/pax

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