

Deluxe Buffet Menu A
11 courses (minimum 30 pax)
\$25.00+ per pax (\$26.75 inclusive of GST)
 Select one dish from each category unless otherwise stated

<p><u>1. Salad (Select 1)</u></p> <ul style="list-style-type: none"> • Apple Waldorf Salad (v) • Gado Gado • Green Mango Salad • Roasted Chicken Caesar Salad • Tuna Nicoise & Pasta Salad 	<p><u>2. Appetisers (Select 1)</u></p> <ul style="list-style-type: none"> • Chicken Ngoh Hiang • Poached Prawns with Tropical Salsa • Salted Egg Calamari Balls • Spinach & Mushroom Frittata • Steamed Prawn Dumplings
<p><u>3. Soups (Select 1)</u></p> <ul style="list-style-type: none"> • Cream of Pumpkin Puree • Cream of Tomato • Wild Forrest Mushroom Soup with Truffle Oil <i>(Western Soups served with Soft Buns & Butter)</i> • Bakwan Kepeting • Hot & Sour Soup 	<p><u>4. Chicken (Select 1)</u></p> <ul style="list-style-type: none"> • Ayam Goreng Lengkuas • Braised Chicken Thigh with Mushrooms • Glazed Honey Mustard Chicken • Kari Kapitan Ayam • Roasted Chicken Thigh with Mushroom Sauce
<p><u>5. Beef (Select 1)</u></p> <ul style="list-style-type: none"> • Beef Bourguignon • Beef Stew Provençal (Tomato & Herbs) • English Beef Stew • Japanese Beef Curry • Nyonya Beef Rendang 	<p><u>6. Fish (Select 1)</u></p> <ul style="list-style-type: none"> • Baby Snapper Fillet with Tomato Concasse • Baby Snapper with Remoulade Sauce • Fried Fish with Kecap Manis Sauce • Kari Ikan • Seared Seabass with Lemon Caper Sauce
<p><u>7. Vegetables (Select 1)</u></p> <ul style="list-style-type: none"> • Nyonya Chap Chye • Sambal Long Beans with Shrimp • Sautéed Butter Vegetables (v) • Sayur Lodeh • Stir Fry Seasonal Vegetables in Oyster Sauce 	<p><u>8. Rice / Noodles / Pasta / Potatoes (Select any 2)</u></p> <ul style="list-style-type: none"> • Braised Ee Fu Noodles with Mushrooms (v) • Butter Rice with Raisins (v) • Mash Potatoes with Brown Sauce (v) • Nasi Goreng Kampung • Pasta Aglio Olio with Mushrooms (v) • Pumpkin & Pistachio Pilaf Rice • Spaghetti Bolognese (minced Chicken) • Stir Fried Hong Kong Fried Noodles • Yang Zhou Fried Rice
<p><u>9. Desserts (Select 1)</u></p> <ul style="list-style-type: none"> • Chilled Cheng Tng • Mini Black Forest Cake • Mini New York Cheese Cake • Mini Oreo Cheese Cake • Seasonal Fruit Platter • Tofu Longan Pudding 	<p><u>10. Beverage (Select 1)</u></p> <ul style="list-style-type: none"> • Apple Juice • Fruit Punch • Lime Juice • Orange Juice • Freshly Brewed Coffee & Tea

*Full set up with table and table cloth

*Disposable ware & serviette

Deluxe Buffet Menu B
13 courses (minimum 30 pax)
\$30.00+ per pax (\$32.10 inclusive of GST)
 Select one dish from each category unless otherwise stated

<p><u>1. Salad (Select 1)</u></p> <ul style="list-style-type: none"> • Fresh Tomatoes, Chickpea & Chicken Salad • Kerabu Bok Nee with Chicken (Black Fungus Salad) • Kerabu Mangga (Mango Salad) • Mixed Greens with Roasted Pumpkin (v) • Smoked Salmon Caesar Salad 	<p><u>2. Appetisers (Select 1)</u></p> <ul style="list-style-type: none"> • Chicken Ngoh Hiang • Poached Prawns with Tropical Sauce • Salted Egg Calamari Balls • Smoked Salmon Frittata • Steamed Prawn Dumplings
<p><u>3. Soups (Select 1)</u></p> <ul style="list-style-type: none"> • Cream of Pumpkin Puree • French Onion Soup • Wild Forrest Mushroom Soup with Truffle Oil <i>(Western Soups served with Soft Buns & Butter)</i> • Hot & Sour Soup • Nyonya Hee Peow Soup (Fish Maw Soup) 	<p><u>4. Chicken (Select 1)</u></p> <ul style="list-style-type: none"> • Ayam Pongteh • Cajun Spiced Rub Chicken Thigh • Roasted Chicken Thigh with Mushroom Sauce • Roasted Chicken Thigh with Natural Jus & Herbs • Sweet & Sour Chicken with Pineapples & Cucumber
<p><u>5. Beef (Select 1)</u></p> <ul style="list-style-type: none"> • Beef Bourguignon • Beef Stew Provencal (Tomato & Herbs) • Japanese Beef Curry • Nyonya Beef Rendang • Stir Fried Black Pepper Beef with Capsicums & Onions 	<p><u>6. Fish (Select 1)</u></p> <ul style="list-style-type: none"> • Baby Snapper Fillet in White Wine Butter Sauce • Baked Teriyaki Salmon Fillet • Nyonya Curry Fish Fillet • Oven Baked Fish with Hokkaido Cream Sauce & Wakame • Pan Seared Salmon with Orange & Dill
<p><u>7. Seafood (Select 1)</u></p> <ul style="list-style-type: none"> • Assorted Seafood in Pomodoro Sauce • Sautéed Mussels in Shellfish Cream Sauce • Shelled Mussels & Prawns in Garlic Cream Sauce • Sotong Sambal • Udang Assam Goreng 	<p><u>8. Vegetables / Tofu (Select 1)</u></p> <ul style="list-style-type: none"> • Provencal Ratatouille (v) • Sautéed Broccoli & Carrots (v) • Sautéed Butter Vegetables (v) • Summer Vegetables with Pesto (v) • Vegetable Au Gratin (v) • Wok Bok with Mushrooms & Wolfberries Stew
<p><u>9. Rice / Noodles / Pasta/ Potatoes (Select any 2)</u></p> <ul style="list-style-type: none"> • Butter Rice with Raisins (v) • Mash Potatoes with Brown Sauce (v) • Nasi Goreng Kampung • Parmesan Truffle Mash Potatoes (v) • Pasta Aglio Olio with Mushrooms (v) • Pomodoro Pasta • Pumpkin & Pistachio Pilaf Rice • Roasted Potatoes with Garlic & Rosemary (v) • Stir Fried Hong Kong Fried Noodles • Yang Zhou Fried Rice 	<p><u>10. D.I.Y Station (Select 1)</u></p> <ul style="list-style-type: none"> • Kueh Pie Tee • Laksa • Mee Siam • Pasembur • Penang Prawn Noodles
<p><u>11. Desserts (Select 1)</u></p> <ul style="list-style-type: none"> • Assorted Nyonya Kueh • Bread & Butter Pudding with Vanilla Sauce • Mini Carrot Cake • Mini Oreo Cheese Cake • Seasonal Fruit Platter • Tiramisu 	<p><u>12. Beverage (Select 1)</u></p> <ul style="list-style-type: none"> • Apple Juice • Fruit Punch • Lime Juice • Orange Juice • Freshly Brewed Coffee & Tea

*Full set up with table and table cloth

*Disposable ware & serviette

Deluxe Buffet Menu C
14 courses (minimum 50 pax)
\$35.00+ per pax (\$37.45 inclusive of GST)
 Select one dish from each category unless otherwise stated

<p><u>1. Salad (Select 1)</u></p> <ul style="list-style-type: none"> • Caprese Salad with Mozzarella & Pesto Dressing (V) • Greek Style Pearl Barley Salad with Oregano • Kerabu Bok Nee with Chicken (Black Fungus Salad) • Kerabu Mangga (Mango Salad) • Smoked Salmon Caesar Salad 	<p><u>2. Appetisers (Select 1)</u></p> <ul style="list-style-type: none"> • Breaded Squids with Orange Mayo • Pandan Leaf Chicken • Poached Prawns with Tropical Salsa • Smoked Salmon Frittata with Chives & Caper • Assorted Sushi & Maki with Condiments (add \$2/pax)
<p><u>3. Soups (Select 1)</u></p> <ul style="list-style-type: none"> • Cream of Pumpkin Puree • French Onion Soup • Wild Forrest Mushroom Soup with Truffle Oil <i>(Western Soups served with Soft Buns & Butter)</i> • Hot & Sour Soup • Nyonya Hee Peow Soup (Fish Maw Soup) 	<p><u>4. Chicken (Select 1)</u></p> <ul style="list-style-type: none"> • Ayam Panggang • Dukkah Spiced Chicken with Tzatziki • Nyonya Curry Chicken • Roasted Chicken Thigh with Dijon Mustard • Roasted Chicken Thigh with Mushroom Sauce
<p><u>5. Beef (Select 1)</u></p> <ul style="list-style-type: none"> • Beef Bourguignon • Beef Stew Provençal (Tomato & Herbs) • Japanese Beef Curry • Mini Beef Sliders • Nyonya Beef Rendang 	<p><u>6. Fish (Select 1)</u></p> <ul style="list-style-type: none"> • Assam Fish Fillet • Baked Salmon with Citrus Beurre Blanc • Baked Teriyaki Salmon Fillet • Nyonya Curry Fish Fillet • Oven Baked Snapper Fillet with Hokkaido Cream Sauce & Wakame
<p><u>7. Seafood (Select 1)</u></p> <ul style="list-style-type: none"> • Assorted Seafood with Pomodoro Sauce • Sautéed Mussels in Shellfish Cream Sauce • Shelled Mussels & Prawns in Garlic Cream Sauce • Sotong Sambal • Udang Assam Goreng 	<p><u>8. Vegetables (Select 1)</u></p> <ul style="list-style-type: none"> • Braised Wong Bok with Mushroom Stew (v) • Sautéed Broccoli & Carrots with Almond Flakes • Sautéed Brussels Sprouts & Pumpkin • Sautéed Butter Vegetables (v) • Vegetable au Gratin (v)
<p><u>9. Rice / Pasta / Potatoes (Select any 2)</u></p> <ul style="list-style-type: none"> • Braised Ee Fu Noodles with Mushrooms (v) • Buah Keluak Fried Rice • Mee Siam Goreng (Dry) • Parmesan Truffle Mash Potato (v) • Pasta Aglio Olio with Mushrooms (v) • Pasta Pomodoro (v) • Pineapple Fried Rice • Potato, Carrot & Cauliflower Au Gratin (v) • Stir Fried Hong Kong Noodles • Tomato & Mushroom Baked Rice (v) 	<p><u>10. Desserts (Select 2)</u></p> <ul style="list-style-type: none"> • American Cheesecake • Assorted French Pastries • Assorted Nyonya Kueh • Assorted Swiss Roll • Bread & Butter Pudding with Vanilla Sauce • Bread & Butter Pudding with Vanilla Sauce • Mango Sunrise Cake • Mini Oreo Cheese Cake • Seasonal Fruit Platter • Tiramisu
<p><u>11. LIVE Station – Includes 1 Chef (Select 1)</u></p> <ul style="list-style-type: none"> • French Roast Chicken with Natural Jus & Herbs • Kueh Pie Tee & Popiah • Pasta (Pomodoro & Cream Sauce) • Roast Beef Marinated in Mustard • Satay (Chicken / Beef / Mutton) – 3 sticks per person (strictly outdoor venue only) 	<p><u>12. Beverage (Select 1)</u></p> <ul style="list-style-type: none"> • Apple Juice • Fruit Punch • Lime Juice • Orange Juice • Freshly Brewed Coffee & Assorted Flavoured Teas

*Full set up with table and table cloth

*Disposable ware & serviette