



HEALTHIER CHOICE MENU



**Healthier
options**
available here





Exclusive Package

- Complete set of disposable corn ware with pre-packed cutleries
- Elegant buffet set-up
- Bins provided for trash disposal
- Transportation charge at \$70 (\$76.30 with GST)



Glory

\$19.90 per pax

\$21.69 with GST

Minimum 40 pax

Asian Menu

APPETIZER

- o Archar Peranakan 🍀

HOT SAVOURY

- o Indonesian Butter Chicken
- o Fried Fish Fillet in Vietnamese Style 🔥
- o Steamed Silken Tofu with Japanese Pepper Sauce 🍀
- o Steamed Chicken Siew Mai
- o Sayur Lemak Lodeh 🍀
- o Mixed Grain Fragrant Nasi Kuning 🍀

DESSERT

- o Assorted Nonya Kueh 🍀
- o Fresh Fruit Platter 🍀

BEVERAGE

- o Fruit Punch
- o Iced Water

🔥 **DEEP FRIED**

🍀 **VEGETARIAN**

*(May contain garlic, onion, egg & dairy product)
Please inform us if you wish to have strict vegetarian options*



Luminaire

\$22.90 per pax

\$24.96 with GST

Minimum 25 pax

Western Menu

APPETIZER

- o Cardini Caesar Salad with Parmesan Cheese

RASEL'S SIGNATURE

- o Traditional Shepherd's Pie
Filled with Country Style Chicken Filling

HOT SAVOURY

- o Grilled Honey Mustard Chicken
- o Oven Baked Fish Fillet in Tomato Concasse
- o Prawn Fritter with Sriracha Mayo 🍤
- o Mixed Vegetables Deluxe 🍀
- o Wholegrain Pasta Aglio Olio 🍀

DESSERT

- o Assorted Pastries 🍀
US Walnut Brownie, Mini Cream Puff and Chocolate Éclair
- o Fresh Fruit Platter 🍀

BEVERAGE

- o Orange Cordial
- o Iced Water

🍤 **DEEP FRIED**

🍀 **VEGETARIAN**

*(May contain garlic, onion, egg & dairy product)
Please inform us if you wish to have strict vegetarian options*



Serenity

\$24.90 per pax

\$27.14 with GST

Minimum 25 pax

Asian Menu

APPETIZER

- o Chef's Mixed Fruit Salad in Asian Dressing 🍀

CHEF'S SPECIALITY

- o Wholegrain Nonya Laksa with Condiments
 - Accompanied with Egg and Dried Beancurd in Spicy Coconut Soup
 - Topped with Laksa Leaves and Sambal Chilli

HOT SAVOURY

- o Imperial Herbal Chicken
- o Beef Rendang
- o Cereal Fish Topped with Curry Leaves 🍷
- o Braised Cabbage with Beancurd Skin 🍀
- o Mixed Grain Tomato Rice 🍀

🍷 DEEP FRIED

🍀 VEGETARIAN

(May contain garlic, onion, egg & dairy product)
Please inform us if you wish to have strict vegetarian options

DESSERT

- o Chef's Cake of The Day 🍀
- o Fresh Fruit Platter 🍀

BEVERAGE

- o Pink Guava Cordial
- o Iced Water



Gastronomy

\$29.90 per pax

\$32.59 with GST

Minimum 25 pax

Western Menu

APPETIZER

- o Classic Waldorf Salad 🍀

SOUP

- o Wild Mushroom Soup with Garlic Croutons 🍀

HOT SAVOURY

- o Oven Baked Scallop Mornay Topped with Ham and Cheese
- o Baked Honey Mustard Chicken
- o Oven Baked Fish Fillet in Crème of Lime
- o Prawn Fritter in Tartar Sauce 🍷
- o Western Veggies Medley in Herbs Reduction 🍀
- o Wholegrain Penne Pasta Arrabbiata 🍀

DESSERT

- o Assorted Pastries 🍀
Red Velvet Cake, Fruit Tartlet and Ondeh Ondeh Cake
- o Deluxe Fresh Fruit Platter 🍀

BEVERAGE

- o Fruit Punch
- o Iced Water

🍷 DEEP FRIED

🍀 VEGETARIAN

*(May contain garlic, onion, egg & dairy product)
Please inform us if you wish to have strict vegetarian options*



Royalty

\$36.90 per pax

\$40.22 with GST

Minimum 30 pax

International Menu

APPETIZER

- o Classic Waldorf Salad 🍀

GASTRONOMIC MEAT SPECIALITY

- o Roast Beef with Black Pepper Sauce

SPECIALITY CORNER

- o Barbequed Chicken and Mutton Satay
Accompanied with Onion, Cucumber and Thick Peanut Sauce

HOT SAVOURY

- o Battered Scallop Served with Nacho Cheese 🍷
- o Supreme Thai Green Chicken Curry
- o Pan Fried Locally Farmed Barramundi in Vietnamese Style
- o Garlic Butter Prawns
- o Poached Spinach with Egg Trio in Oriental Style 🍀
- o Baked Mixed Grain Turkish Rice with Raisins 🍀

🍷 DEEP FRIED

🍀 VEGETARIAN

*(May contain garlic, onion, egg & dairy product)
Please inform us if you wish to have strict vegetarian options*

DESSERT

- o Dark Chocolate Mousse Shooters 🍀
- o Cake and Pastry Deluxe 🍀
American Carrot Cake, Chocolate Éclair, Creamy Puff and US Walnut Brownie
- o Deluxe Fresh Fruit Platter 🍀

BEVERAGE

- o Pink Guava Cordial
- o Iced Water



Extravaganza

\$45.90 per pax

\$50.03 with GST

Minimum 30 pax

International Menu

APPETIZER

- o Chef's Mesclun Salad with Citrus Dressing 🍀

GASTRONOMIC MEAT SPECIALITY

- o Truffle-Infused Cream of Wild Mushroom
Served with Crouton 🍀
- o 72 Hours Sous Vide Beef Cheek with Beef Jus
Reduction

HOT SAVOURY

- o Oven Baked Half Shell Scallop Mornay
- o Peranakan Ayam Tempura with Green Chilli
- o Honey and Miso Glazed Salmon
- o Golden Butter Prawn Accompanied with Curry
Leaves 🍷
- o Sauteed Four Seasons Green with Sambal Chilli 🍀
Eggplant, Lady's Finger, French Bean, Snow Peas
- o Mixed Grain Garlic Rice with Olive and Chestnut 🍀

DESSERT

- o Chilled Yam Paste with Gingo Nut 🍀
- o Traditional Bread and Butter Pudding 🍀
Served with Vanilla Sauce
- o Deluxe Fresh Fruit Platter 🍀

BEVERAGE

- o Pink Guava Cordial
- o Iced Water

🍷 DEEP FRIED

🍀 VEGETARIAN

*(May contain garlic, onion, egg & dairy product)
Please inform us if you wish to have strict vegetarian options*