

**BUFFET
CATERING
MENU**





Exclusive Package

- Complete set of disposable corn ware
- Elegant buffet set-up
- Bins provided for trash disposal
- Transportation charge at \$70+



Glory

\$19.90 per pax

\$21.69 with GST

Minimum 30 pax

8 ITEMS + 1 BEVERAGE

APPETIZER *(Please select 1)*

- o Chef's Garden Salad with Italian Vinaigrette 🍀
- o Cardini Caesar Salad with Parmesan Cheese ☆
- o Potato Salad with Walnuts & Raisins 🍀
- o Chef's Mixed Fruit Salad with Asian Dressing 🍀
- o Peranakan Archar 🍀

FROM THE COOP *(Please select 1)*

- o Indonesian Buttered Chicken ☆
Sweet and Spicy Chicken with Kecap Manis
- o Grilled Chicken in Char Siew Sauce
Topped with Sesame Seeds
- o Signature Curry Chicken with Potato ☆
- o Grilled Honey Mustard Chicken
- o Italian Chicken Cacciatore
Chicken cooked in Tomato & Herb Stew

FROM THE SEA *(Please select 1)*

- o Fried Fish Fillet in Vietnamese Style
- o Sauteed Fish Fillet with Lemongrass Chilli
- o Fried Fish in Sweet and Sour with Mixed Peppers
- o Fried Fish Fillet in Spicy Thai Basil
- o Fried Fish Fillet in Asian Herbs
- o Cereal Fish Fillet Topped with Curry Leaves ☆

☆ CHEF'S RECOMMENDATION

🍀 VEGETARIAN

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

ENHANCEMENT *(Please select 1)*

- o Golden Beancurd Prawn Roll with Sriracha Mayo Dip
- o Roasted Baby Potatoes with Herbs 🍀
- o Tahu Goreng with Peanut Sauce 🍀 ☆
Topped with Cucumber and Carrots
- o Deep Fried Thai Style Tofu 🍀
With Sweet Thai Chilli
- o Royal Potato Curry 🍀
- o German Chicken Cheese Sausage on Bed of Onions ☆
- o Chicken Chipolata Sausage with BBQ Glaze

VEGETABLES *(Please select 1)*

- o Stir-Fry French Bean with Sambal Chilli
- o Mixed Vegetable Stew in Nonya Style 🍀 ☆
- o Indian Vegetable Dalcha 🍀
- o Sauté Cabbage with Cumin Seeds 🍀
- o Sauteed Lor Han Vegetables 🍀
- o Western Veggies Medley 🍀



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Minimum 30 pax

8 ITEMS + 1 BEVERAGE

FILLING FEAST *(Please select 1)*

- o Fragrant Pandan Rice 🍀
- o Fragrant Nasi Konyit 🍀 ☆
- o Steamed Mushroom Rice 🍀
- o Fragrant Rice Pilaf with Mixed Herbs 🍀
- o Kampong Mee Siam Goreng ☆
- o Vegetarian Fried Bee Hoon 🍀
- o Spaghetti Aglio Olio with Mushroom 🍀
- o Fusilli Ala Pomodoro with Mixed Peppers 🍀

SNACK & PASTRY *(Please select 1)*

- o Assorted Nonya Kueh 🍀
- o Petite Chocolate Éclairs 🍀 ☆
- o Walnut Brownies 🍀 ☆
- o Vanilla Choux Puff 🍀
- o Assorted Jam Tartlet 🍀
- o Golden Seafood Wantons
- o Potato Curry Puffs 🍀
- o Cocktail Curry Samosas 🍀 ☆
- o Steamed Siew Mai

☆ **CHEF'S RECOMMENDATION**

🍀 **VEGETARIAN**

*(May contain garlic, onion, egg & dairy product)
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DESSERT *(Please select 1)*

- o Lime Jellies with Longan 🍀 ☆
- o Chilled Almond Longan Beancurd 🍀
- o Mixed Fruit Cocktail Jelly 🍀
- o Fresh Fruit Platter 🍀

BEVERAGES *(Please select 1)*

- o Tropical Fruit Punch
- o Tangy Orange
- o Refreshing Pink Guava
- o Refreshing Lime
- o Grapefruit Pomelo
(Healthier Choice Option - add \$1/pax)
- o Pandan Lemongrass
(Healthier Choice Option - add \$1/pax)



Luminaire

\$22.90 per pax

\$24.96 with GST

Minimum 25 pax

9 ITEMS + 1 BEVERAGE

APPETIZER *(Please select 1)*

- o Japanese Potato Wafu Salad 🍀
- o Chef's Mesclun Salad With Citrus Dressing 🍀
- o Cardini Caesar Salad with Parmesan Cheese ☆
- o Apple Waldorf Salad with Tangy Mayo 🍀
- o Chef's Mixed Fruit Salad with Asian Dressing 🍀

SPECIALITY CORNER *(Please select 1)*

- o Nonya Laksa with Condiments ☆
Accompanied with Prawns, Tofu Puffs, Quail Eggs, Laksa Leaves and Sambal Chilli
- o Singapore-Style Mee Siam with Gravy & Condiments
Accompanied with Quail Eggs, Tofu Bits, Chives, Lime and Sambal Chilli
- o BBQ Chicken Satay with Condiments and Thick Peanut Gravy
Accompanied with Cucumber and Onions
- o Traditional Shepherd's Pie with Country-Style Chicken Filling ☆
Signature Pie with Minced Chicken in Hearty Tomato Crusted with Potatoes
- o Traditional Shepherd's Pie with Plant-Based Meat Filling 🍀
- o Fisherman's Harvest Seafood Pie
Seafood Twist to our Beloved Pie - this version is creamy and chock-full of Prawn, Squid, Fish & Crabby Bits

☆ CHEF'S RECOMMENDATION

🍀 VEGETARIAN

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

FROM THE COOP *(Please select 1)*

- o Indonesian Buttered Chicken ☆
Sweet and Spicy Chicken in Kecap Manis
- o Marinated Satay Chicken with Peanut Sauce
- o Grilled Chicken in Teriyaki Sauce
Topped with Sesame Seeds
- o Aromatic Chicken Rendang ☆
- o Oven Baked Honey Mustard Chicken
- o Wok-fried Black Pepper Chicken
With Mixed Peppers

FROM THE SEA *(Please select 1)*

- o Baked Fish Fillet in Tomato Concassé
- o Cereal Fish Fillet Topped with Curry Leaves ☆
- o Battered Fish Fillet with Tartar Dip
- o Fried Fish Fillet in Vietnamese Style
- o Sauteed Fish Fillet with Lemongrass Chilli
- o Fried Fish Fillet in Spicy Thai Basil



Luminaire

\$22.90 per pax

\$24.96 with GST

Minimum 25 pax

9 ITEMS + 1 BEVERAGE

OCEAN TREASURES *(Please select 1)*

- o Prawn Fritter with Wasabi Mayo Dip
- o Prawn Fritter with Nonya Chilli Dip ☆
- o Prawn Fritter with Garlic Salsa Dip
- o Prawn Fritters with Nacho Cheese Relish

VEGETABLES *(Please select 1)*

- o Stir-Fry French Bean with Sambal Chilli
- o Mixed Vegetable Stew in Nonya Style ✻
- o Sayur Lemak Lodeh ✻
- o Sauteed Lor Han Vegetables ✻
- o Poached Spinach with Wolfberries ✻ ☆
- o Western Veggies Medley ✻

FILLING FEAST *(Please select 1)*

- o Yong Chow Fried Rice ☆
- o Nasi Goreng Kampung with Ikan Bilis ☆
- o Steamed Mushroom Rice ✻
- o Kampong Mee Siam Goreng
- o Vegetarian Fried Rice ✻
- o Spaghetti Aglio Olio with Mushroom ✻
- o Fusilli Ala Pomodoro with Mixed Peppers ✻

☆ **CHEF'S RECOMMENDATION**

✻ **VEGETARIAN**

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

SWEET TEMPTATIONS *(Please select 1)*

- o Assorted Nonya Kueh ✻
- o Petite Chocolate Éclairs ✻
- o Walnut Brownies ✻ ☆
- o Vanilla Choux Puff ✻
- o Assorted Jam Tartlet ✻
- o Ondeh Ondeh Cake ✻ ☆

DESSERT *(Please select 1)*

- o Lime Jellies with Longan ✻ ☆
- o Chilled Almond Longan Beancurd ✻
- o Mixed Fruit Cocktail Jelly ✻
- o Fresh Fruit Platter ✻

BEVERAGES *(Please select 1)*

- o Tropical Fruit Punch
- o Tangy Orange
- o Refreshing Pink Guava
- o Refreshing Lime
- o Grapefruit Pomelo
(Healthier Choice Option - add \$1/pax)
- o Pandan Lemongrass
(Healthier Choice Option - add \$1/pax)



Serenity

\$24.90 per pax

\$27.14 with GST

Minimum 25 pax

10 ITEMS + 1 BEVERAGE

APPETIZER *(Please select 1)*

- o Japanese Potato Wafu Salad 🍀
- o Chef's Mesclun Salad With Citrus Dressing 🍀
- o Cardini Caesar Salad with Parmesan Cheese ☆
- o Apple Waldorf Salad 🍀
- o Chef's Mixed Fruit Salad with Asian Dressing 🍀

SPECIALITY CORNER *(Please select 1)*

- o Nonya Laksa with Condiments ☆
Accompanied with Prawns, Tofu Puffs, Quail Eggs, Laksa Leaves and Sambal Chilli
- o Singapore-Style Mee Siam with Gravy & Condiments
Accompanied with Quail Eggs, Tofu Bits, Chives, Lime and Sambal Chilli
- o BBQ Chicken Satay with Condiments and Thick Peanut Gravy
Accompanied with Cucumber and Onions
- o Traditional Shepherd's Pie with Country-Style Chicken Filling ☆
Signature Pie with Minced Chicken in Hearty Tomato Crusted with Potatoes
- o Traditional Shepherd's Pie with Plant-Based Meat Filling 🍀
- o Fisherman's Harvest Seafood Pie
Seafood Twist to our Beloved Pie - this version is creamy and chock-full of Prawn, Squid, Fish & Crabby Bits
- o Homemade Spicy Fish Otah
With a Fragrant Coconut and Spicy Aroma

☆ CHEF'S RECOMMENDATION

🍀 VEGETARIAN

*(May contain garlic, onion, egg & dairy product)
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FROM THE COOP *(Please select 1)*

- o Wok Fried Oriental Lemon Chicken
- o Grilled Tandoori Chicken ☆
Tender Chicken Thigh Marinated in Yoghurt and Spices
- o Wok-fried Black Pepper Chicken
With Mixed Peppers
- o Grilled Chicken in Smokey BBQ Sauce
- o Wok Fried Chicken in Mongolian Sauce with Peppers ☆
- o Kashmiri Chicken Rogan Josh

IN THE OCEAN *(Please select 1)*

- o Fish Tikka Masala
Marinated Fish in Spiced Creamy Sauce
- o Battered Fish Fillet with Lemon Sauce
- o Ginger Fish Fillet with Mustard Dip
- o Baked Fish Fillet in Tomato Concassé
- o Cereal Fish Fillet Topped with Curry Leaves ☆
- o Fried Fish Fillet in Vietnamese Style

OCEAN TREASURES *(Please select 1)*

- o Prawn Fritter with Wasabi Mayo Dip
- o Prawn Fritter with Nonya Chilli Dip
- o Prawn Fritter with Garlic Salsa Dip
- o Prawn Fritters with Nacho Cheese Relish
- o Golden Ebi Tempura with Wasabi Mayo ☆



Serenity

\$24.90 per pax

\$27.14 with GST

Minimum 25 pax

10 ITEMS + 1 BEVERAGE

FINGER BITES *(Please select 1)*

- o Golden Seafood Wantons
- o Potato Curry Puffs 🍀
- o Steamed Siew Mai
- o Baba Ngoh Hiong
- o Cocktail Curry Samosas 🍀 ☆

VEGETABLES *(Please select 1)*

- o Sauteed Broccoli with Assorted Mushroom 🍀
- o Poached Spinach with Egg Trio 🍀 ☆
With Chicken Egg, Salted Egg and Century Egg
- o Poached Spinach with Wolfberries 🍀
- o Roasted Vegetables in Pesto Cream 🍀
- o Stir-Fry French Bean with Sambal Chilli
- o Sauteed Lor Han Vegetables 🍀

FILLING FEAST *(Please select 1)*

- o Fried Rice with Silver Fish ☆
- o Vegetarian Fried Rice 🍀
- o Kampong Nasi Goreng with Ikan Bilis
- o Thai-Style Pineapple Fried Rice
- o Wok Fried Laksa Goreng
- o Vegetarian Fried Bee Hoon 🍀
- o Fusilli Pasta Arrabbiata 🍀 ☆
Spiral Shaped Pasta in Spicy Tomato Garlic Sauce
- o Spaghetti Aglio Olio with Mushrooms 🍀

☆ **CHEF'S RECOMMENDATION**

🍀 **VEGETARIAN**

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

SWEET TEMPTATIONS *(Please select 1)*

- o Assorted Petit Trio (Walnut Brownie, Fruit Tartlet, Red Velvet Cheesecake) 🍀 ☆
- o American Carrot Cake with Cream Cheese 🍀
- o NY Cheesecakes 🍀
- o Fruit Tartlet 🍀
- o Ondeh Ondeh Cake 🍀 ☆
- o Red Velvet Cake 🍀

DESSERT *(Please select 1)*

- o Bread and Butter Pudding 🍀 ☆
Served with Vanilla Sauce
- o Mango Pudding Shooters 🍀
- o Chocolate Mousse Shooter 🍀
- o Hot Bubur Chacha 🍀
- o Hot Bubur Pulut Hitam 🍀
- o Deluxe Fresh Fruit Platter 🍀

BEVERAGES *(Please select 1)*

- o Tropical Fruit Punch
- o Tangy Orange
- o Refreshing Pink Guava
- o Refreshing Lime
- o Grapefruit Pomelo
(Healthier Choice Option - add \$1/pax)
- o Pandan Lemongrass
(Healthier Choice Option - add \$1/pax)



Gastronomy

\$29.90 per pax

\$32.59 with GST

Minimum 25 pax

11 ITEMS + 1 BEVERAGE

APPETIZER *(Please select 1)*

- o Japanese Potato Wafu Salad 🍀
- o Chef's Mesclun Salad With Citrus Dressing 🍀
- o Cardini Caesar Salad with Parmesan Cheese
- o Apple Waldorf Salad 🍀
- o Chef's Mixed Fruit Salad with Asian Dressing 🍀
- o Beetroot & Quinoa Salad with Citrus Vinaigrette 🍀 ☆

SPECIALITY CORNER / SOUP *(Please select 1)*

- o Truffle-infused Mushroom Soup Served with Croutons 🍀 ☆
- o Healthy Minestrone Soup 🍀
- o Nonya Laksa with Condiments
Accompanied with Prawns, Tofu Puffs, Quail Eggs, Laksa Leaves and Sambal Chilli
- o Singapore-Style Mee Siam with Gravy & Condiments
Accompanied with Quail Eggs, Tofu Bits, Chives, Lime and Sambal Chilli
- o Homemade Spicy Fish Otah
- o Traditional Shepherd's Pie with Country-Style Beef **OR** Chicken Filling
Signature Pie in Hearty Tomato Crusted with Potatoes
- o Fisherman's Harvest Seafood Pie
Seafood Twist to our Beloved Pie- this version is creamy and chock-full of Prawn, Squid, Fish & Crabby Bits

☆ CHEF'S RECOMMENDATION

🍀 VEGETARIAN

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

PREMIUM SELECTION *(Please select 1)*

- o Oven Baked Scallop Mornay ☆
- o Oven Baked Scallop in Chilli Crab Sauce
- o Scallop Tempura with Wasabi Mayo
- o Aromatic Beef Rendang ☆
- o Hungarian Beef Goulash
- o Sauteed Thai Basil Beef
- o Asian Red Curry Duck
Tender Duck Meat Simmered in a Rich, Spicy Red Curry Blend of Aromatic Spices and Creamy Coconut Milk
- o Herb Roasted Duck with Cherry Glaze
Duck Breast Seasoned with Aromatic Herbs and Roasted to Perfection
- o Oriental Braised Teochew Duck *(bone-in)*
Heritage Slow-Cooked Duck in Flavorful Soy and Star Anise Infused Broth

FROM THE COOP *(Please select 1)*

- o Italian Chicken Parmigiana
- o Savory Coffee Chicken with Curry Leaves ☆
- o Peranakan Ayam Tempra with Green Chilli
Marinated Chicken Sweet and Spicy Sauce
- o Imperial Herbal Chicken with Wolfberries
- o Grilled Chicken in Nonya Curry Kapitan
Tender Chicken Thigh in Rich and Aromatic Curry
- o Wok-fried Chicken in Black Pepper

FROM THE SEA *(Please select 1)*

- o Battered Fish Fillet in Thai Basil
- o HK Style Fried Fish Fillet
- o Fried Fish Fillet in Lemon Capers Cream ☆
- o Fish Tikka Masala
- o Ginger Fish Fillet with Mustard Dip
- o Baked Fish Fillet in Tomato Concassé



Gastronomy

\$29.90 per pax

\$32.59 with GST

Minimum 25 pax

11 ITEMS + 1 BEVERAGE

OCEAN TREASURES *(Please select 1)*

- Prawn Fritter with Wasabi Mayo Dip
- Prawn Fritter with Nonya Chilli Dip
- Sauteed Garlic Prawns ☆
- Cantonese Har Lok Prawns
- Sauteed Prawns in Cream of Lime

VEGETABLES *(Please select 1)*

- Sauteed Broccoli and Cauliflower with Assorted Mushroom ☆
- Poached Spinach with Egg Trio ☆
With Chicken Egg, Salted Egg and Century Egg
- Roasted Root Vegetables ☆
- Vegetable Dalcha ☆
- Stir-Fry French Bean with Sambal Chilli
- Sauteed Lor Han Vegetables ☆

FILLING FEAST *(Please select 1)*

- Vegetarian Fried Rice ☆
- Thai-Style Seafood Pineapple Fried Rice Topped with Chicken Floss ☆
- Steamed Butter Rice with Raisins ☆
- Wok Fried Seafood Laksa Goreng ☆
With Quail Egg, Tofu Puffs and Sambal Chilli
- Shanghainese Zha Jiang Noodles with Minced Chicken
- Penne Pasta Arrabbiata ☆
- Pasta Ala Primavera with Black Olives & Nuts ☆

☆ **CHEF'S RECOMMENDATION**

☆ **VEGETARIAN**

*(May contain garlic, onion, egg & dairy product)
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SWEET TEMPTATIONS *(Please select 2)*

- Assorted Petit Trio (Walnut Brownie, Fruit Tartlet, Red Velvet Cheesecake) ☆
- American Carrot Cake with Cream Cheese ☆
- NY Cheesecakes ☆
- Fruit Tartlet ☆
- Chocolate Fudge Slice ☆
- Red Velvet Cake ☆

DESSERT *(Please select 1)*

- Bread and Butter Pudding ☆
Served with Vanilla Sauce
- Mango Pudding Shooters ☆
- Dark Chocolate Mousse in Shooter ☆
- Vanilla Pannacotta Shooters with Berries Compote ☆
- Bubur Pulut Hitam Shooters ☆
- Deluxe Fresh Fruit Platter ☆

BEVERAGES *(Please select 1)*

- Tropical Fruit Punch
- Tangy Orange
- Refreshing Pink Guava
- Refreshing Lime
- Grapefruit Pomelo
(Healthier Choice Option - add \$1/pax)
- Pandan Lemongrass
(Healthier Choice Option - add \$1/pax)



Royalty

\$35.90 per pax

\$39.13 with GST

Minimum 25 pax

12 ITEMS + 1 BEVERAGE

APPETIZER *(Please select 1)*

- o Japanese Potato Wafu Salad 🍀
- o Chef's Mesclun Salad with Citrus Dressing 🍀
- o Gado Gado Istimewa with Peanut Dressing 🍀
- o Pasta Salad with Smoked Chicken & Chef's Dressing ☆
- o Chef's Mixed Fruit Salad with Asian Dressing 🍀
- o Beetroot & Quinoa Salad with Citrus Vinaigrette 🍀

PREMIUM SPECIALITY CORNER *(Please select 1)*

- o Roast NZ Beef with Black Pepper Sauce ☆
- o Deep Fried Mantou with Mixed Seafood in Chilli Egg Sauce
- o Homemade Fish Otah served with Steamed Mantou, Lettuce and Spring Onions
- o Grilled Chicken Sliders with Cheddar
- o Truffle-infused Mushroom Soup Served with Croutons 🍀
- o Healthy Minestrone Soup 🍀
- o Nonya Laksa with Condiments
Accompanied with Prawns, Tofu Puffs, Quail Eggs, Laksa Leaves and Sambal Chilli
- o Singapore-Style Mee Siam with Gravy & Condiments
Accompanied with Quail Eggs, Tofu Bits, Chives, Lime and Sambal Chilli

☆ CHEF'S RECOMMENDATION

🍀 VEGETARIAN

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Please inform us if you wish to have strict vegetarian options*

SPECIALITY CORNER *(Please select 1)*

- o BBQ Chicken Satay with Condiments and Thick Peanut Gravy
Accompanied with Cucumber and Onions
- o Traditional Shepherd's Pie with Country-Style Chicken Filling
Signature Pie with Minced Chicken in Hearty Tomato Crusted with Potatoes
- o Traditional Shepherd's Pie with Plant-Based Meat Filling 🍀
- o Fisherman's Harvest Seafood Pie ☆
Seafood Twist to our Beloved Pie- this version is creamy and chock-full of Prawn, Squid, Fish & Crabby Bits

PREMIUM SELECTION *(Please select 1)*

- o Oven Baked Scallop Mornay
- o Oven Baked Scallop D'Oriental
- o Baked Scallop in Chilli Crab Sauce
- o Hungarian Beef Goulash
- o Sauteed Sliced Beef with Black Pepper Sauce & Capsicum
- o Aromatic Beef **OR** Lamb Rendang ☆
- o Asian Red Curry Duck
Tender Duck Meat Simmered in a Rich, Spicy Red Curry Blend of Aromatic Spices and Creamy Coconut Milk
- o Herb Roasted Duck with Cherry Glaze
Duck Breast Seasoned with Aromatic Herbs and Roasted to Perfection
- o Oriental Braised Teochew Duck *(bone-in)*
Heritage Slow-Cooked Duck in Flavorful Soy and Star Anise Infused Broth



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12 ITEMS + 1 BEVERAGE

FROM THE COOP *(Please select 1)*

- o Coffee-Infused Chicken Topped with Curry Leaves ☆
- o Grilled Tandoori Chicken
- o Baked Italian Chicken Parmigiana
- o Peranakan Ayam Tempura with Green Chilli
- o Imperial Herbal Chicken with Wolfberries
- o Grilled Chicken in Smokey BBQ Sauce

FROM THE SEA *(Please select 1)*

- o Peranakan Style Barramundi Fillet Tempura with Green Chilli
- o HK Style Barramundi Fillet
- o Baked Barramundi Fillet in Vietnamese Style
- o Oven Baked Barramundi Fillet in Crème of Lime
- o Oven Baked Barramundi Fillet in Lemon and Capers Crème ☆

OCEAN TREASURES *(Please select 1)*

- o Golden Ebi Tempura with Wasabi Mayo Dip
- o Prawn Fritter with Nonya Chilli Dip
- o Sauteed Garlic Prawns ☆
- o Cantonese Har Lok Prawns
- o Sauteed Prawns in Cream of Lime

☆ CHEF'S RECOMMENDATION

✪ VEGETARIAN

*(May contain garlic, onion, egg & dairy product)
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VEGETABLES / TOFU *(Please select 1)*

- o Sauteed Four Seasons Green with Sambal Chilli ☆
Eggplant, Lady's Finger, French Bean, Snow Peas
- o Sauteed Broccoli with Shimeiji Mushroom ✪
- o Poached Spinach with Wolfberries ✪
- o Vegetable Ratatouille ✪
- o Royal Thai Green Curry Vegetables ✪
- o Braised Beancurd with Mushrooms ✪
- o Tahu Goreng with Peanut Sauce ✪

FILLING FEAST *(Please select 1)*

- o Fragrant Garlic Rice with Braised Peanuts ✪
- o German Chicken Cheese Sausage Rice with Raisins ☆
- o Seafood Pineapple Fried Rice Topped with Chicken Floss
- o Baked Turkish Rice with Raisins ✪
- o Wok Fried Seafood Laksa Goreng
- o Penne with Pesto and Sun-Dried Tomatoes ✪ ☆
- o Penne Ala Primavera with Black Olives & Nuts ✪



Royalty

\$35.90 per pax

\$39.13 with GST

Minimum 25 pax

12 ITEMS + 1 BEVERAGE

SWEET TEMPTATIONS - PASTRY *(Please select 2)*

- o Assorted Petite Gateau 🍀
(Walnut Brownie, Fruit Tartlet, Red Velvet Cheesecake)
- o Red Velvet Cheesecake 🍀
- o Fruit Tartlet 🍀
- o Chocolate Fudge Slice 🍀
- o Citrus Meringue Tartlet 🍀 ☆
- o Southern Carrot Cake with Cream Cheese 🍀
- o Ondeh Ondeh Cake 🍀

DESSERT / SHOOTERS *(Please select 1)*

- o Dark Chocolate Mousse in Shooter 🍀
- o Vanilla Pannacotta Shooter with Berries Compote 🍀 ☆
- o Hot **OR** Chilled Cheng Teng 🍀
- o Hot Bubur Chacha 🍀
- o Bread and Butter Pudding Served with Vanilla Sauce 🍀
- o Deluxe Fresh Fruit Platter 🍀
(Strawberry, Kiwi, Watermelon, Blueberry, Pineapple)

BEVERAGES *(Please select 1)*

- o Tropical Fruit Punch
- o Tangy Orange
- o Refreshing Pink Guava
- o Refreshing Lime
- o Grapefruit Pomelo
(Healthier Choice Option - add \$1/pax)
- o Pandan Lemongrass
(Healthier Choice Option- add \$1/pax)

☆ **CHEF'S RECOMMENDATION**

🍀 **VEGETARIAN**

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

Photos shown are for illustration purposes only
and may not accurately represent the final product.

☎ 67777-183

✉ sales@rasel.com.sg

🌐 www.rasel.com.sg





Extravaganza

\$45.90 per pax

\$50.03 with GST

Minimum 25 pax

12 ITEMS + 1 BEVERAGE

APPETIZER *(Please select 1)*

- o Japanese Potato Wafu Salad with Smoked Chicken
- o Chef's Mesclun Salad with Citrus Dressing ✪
- o Gado Gado Istimewa with Peanut Dressing ✪
- o Seafood Pasta Salad with Chef's Dressing
- o Portobello Mushroom Salad with Citrus Vinaigrette ✪ ✨
- o Beetroot & Quinoa Salad with Citrus Vinaigrette ✪

PREMIUM SPECIALITY CORNER *(Please select 1)*

- o Roast NZ Beef Sirloin with Black Pepper Sauce
- o 72 Hours Sous Vide Beef Cheek with Beef Jus Reduction ✨
- o Roast NZ Lamb with Black Pepper Sauce
- o Deep Fried Mantou with Mixed Seafood in Chilli Egg Sauce
- o Homemade Fish Otah served with Steamed Mantou, Lettuce and Spring Onions

✪ CHEF'S RECOMMENDATION

✪ VEGETARIAN

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

SPECIALITY CORNER / SOUP *(Please select 1)*

- o Truffle-infused Mushroom Soup Served with Croutons ✪ ✨
- o Healthy Minestrone Soup ✪
- o Nonya Laksa with Condiments
Accompanied with Prawns, Tofu Puffs, Quail Eggs, Laksa Leaves and Sambal Chilli
- o Singapore-Style Mee Siam with Gravy & Condiments
Accompanied with Quail Eggs, Tofu Bits, Chives, Lime and Sambal Chilli
- o Homemade Spicy Fish Otah
- o Traditional Shepherd's Pie with Country-Style Beef **OR** Chicken Filling
Signature Pie in Hearty Tomato Crusted with Potatoes
- o Fisherman's Harvest Seafood Pie
Seafood Twist to our Beloved Pie- this version is creamy and chock-full of Prawn, Squid, Fish & Crabby Bits

PREMIUM SELECTION *(Please select 1)*

- o Oven Baked Scallop Mornay ✨
- o Oven Baked Scallop D'Oriental
- o Baked Scallop in Chilli Crab Sauce
- o Hungarian Beef Goulash
- o Sauteed Sliced Beef with Black Pepper Sauce & Capsicum
- o Aromatic Beef **OR** Lamb Rendang
- o Asian Red Curry Duck
Tender Duck Meat Simmered in a Rich, Spicy Red Curry Blend of Aromatic Spices and Creamy Coconut Milk
- o Herb Roasted Duck with Cherry Glaze
Duck Breast Seasoned with Aromatic Herbs and Roasted to Perfection
- o Oriental Braised Teochew Duck *(bone-in)*
Heritage Slow-Cooked Duck in Flavorful Soy and Star Anise Infused Broth



Extravaganza

\$45.90 per pax

\$50.03 with GST

Minimum 25 pax

12 ITEMS + 1 BEVERAGE

FROM THE COOP *(Please select 1)*

- o Coffee-Infused Chicken Topped with Curry Leaves ☆
- o Grilled Tandoori Chicken
- o Supreme Thai Green Curry Chicken
- o Italian Chicken Parmigiana
- o Peranakan Ayam Tempura with Green Chilli
- o Grilled Chicken in Smokey BBQ Sauce

IN THE OCEAN *(Please select 1)*

- o Salmon Tikka Masala
- o Grilled Salmon in Teriyaki Marinade
- o Salmon Fillet in Vietnamese Style
- o Oven Baked Salmon Fillet in Crème of Lime
- o Oven Baked Salmon Fillet in Lemon and Capers Crème ☆

OCEAN TREASURES *(Please select 1)*

- o Golden Ebi Tempura with Wasabi Mayo Dip
- o Prawn Fritter with Nonya Chilli Dip
- o Sauteed Garlic Prawns ☆
- o Cantonese Har Lok Prawns
- o Sauteed Prawns in Cream of Lime

☆ CHEF'S RECOMMENDATION

✪ VEGETARIAN

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

VEGETABLES *(Please select 1)*

- o Sauteed Four Seasons Green with Sambal Chilli
Eggplant, Lady's Finger, French Bean, Snow Peas
- o Sauteed Broccoli with Shimeiji Mushroom ✪
- o Poached Spinach with Wolfberries ✪
- o Vegetable Ratatouille ✪ ☆
- o Roasted Root Vegetables Ala Provençal ✪
- o Braised Beancurd with Mushrooms ✪
- o Kong Pow Plant Based Meat with Cauliflower ✪

FILLING FEAST *(Please select 1)*

- o Fragrant Garlic Rice with Braised Peanuts ✪
- o German Chicken Cheese Sausage Rice with Raisins ☆
- o Seafood Pineapple Fried Rice Topped with Chicken Floss
- o Plant Based Shanghainese Zhajiang Noodles ✪
- o Baked Turkish Rice with Raisins ✪
- o Vegetarian Fried Rice ✪
- o Wok Fried Seafood Laksa Goreng ☆
- o Braised Ee Fu Noodles with Mushrooms ✪
- o Penne with Pesto and Sun-Dried Tomatoes ✪
- o Penne Ala Primavera with Black Olives & Nuts ✪



Extravaganza

\$45.90 per pax

\$50.03 with GST

Minimum 25 pax

12 ITEMS + 1 BEVERAGE

SWEET TEMPTATIONS - PASTRY *(Please select 2)*

- o Assorted Petite Gateau 🍀 ☆
(Walnut Brownie, Fruit Tartlet, Red Velvet Cheesecake)
- o Red Velvet Cheesecake 🍀
- o Fruit Tartlet 🍀
- o Chocolate Fudge Slice 🍀
- o Citrus Meringue Tartlet 🍀
- o Southern Carrot Cake with Cream Cheese 🍀
- o Ondeh Ondeh Cake 🍀

DESSERT / SHOOTERS *(Please select 1)*

- o Chilled Yam Paste & Gingko Nut In Shooter 🍀
- o Vanilla Pannacotta Shooters with Berries Compote 🍀
- o Pandan Pannacotta Shooters with Gula Melaka 🍀 ☆
- o Hot **OR** Chilled Cheng Teng 🍀
- o Hot Bubur Pulut Hitam 🍀
- o Hot **OR** Chilled White Fungus Soup with 5 Treasures 🍀
- o Bread and Butter Pudding Served with Vanilla Sauce 🍀
- o Deluxe Fresh Fruit Platter 🍀
(Strawberry, Kiwi, Watermelon, Blueberry, Pineapple)

BEVERAGES *(Please select 1)*

- o Tropical Fruit Punch
- o Tangy Orange
- o Refreshing Pink Guava
- o Refreshing Lime
- o Grapefruit Pomelo
(Healthier Choice Option - add \$1/pax)
- o Pandan Lemongrass
(Healthier Choice Option- add \$1/pax)

☆ **CHEF'S RECOMMENDATION**

🍀 **VEGETARIAN**

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

Photos shown are for illustration purposes only
and may not accurately represent the final product.

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