

**BUFFET  
CATERING  
MENU**





## Exclusive Package

- Complete set of disposable corn ware
- Elegant buffet set-up
- Bins provided for trash disposal
- Transportation charge at \$85+



## Glory

**\$19.90** per pax

\$21.69 with GST

Minimum 30 pax

**8 ITEMS + 1 BEVERAGE**

### APPETIZER *(Please select 1)*

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

### FROM THE COOP *(Please select 1)*

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

### FROM THE SEA *(Please select 1)*

- Fried Fish Fillet in Vietnamese Style
- Sautéed Fish Fillet with Lemongrass Chilli
- Oven Baked Fish Fillet In Tomato Concasse
- Fried Fish in Sweet and Sour with Mixed Peppers
- Fried Fish Fillet in Spicy Thai Basil
- Fried Fish Fillet in Asian Herbs
- 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)*

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

### VEGETABLES *(Please select 1)*

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



## Glory

**\$19.90** per pax

\$21.69 with GST

Minimum 30 pax

**8 ITEMS + 1 BEVERAGE**

### **FILLING FEAST** *(Please select 1)*

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

### **SNACK & PASTRY** *(Please select 1)*

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

### ☆ **CHEF'S RECOMMENDATION**

#### 🍀 **VEGETARIAN**

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

### **DESSERT** *(Please select 1)*

- Lime Jellies with Longan 🍀 ☆
- Chilled Almond Longan Beancurd 🍀
- Mixed Fruit Cocktail Jelly 🍀
- 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)*



## Luminaire

**\$22.90** per pax

\$24.96 with GST

Minimum 25 pax

**9 ITEMS + 1 BEVERAGE**

### APPETIZER *(Please select 1)*

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

### SPECIALITY CORNER *(Please select 1)*

- Nonya Laksa with Condiments ☆  
*Accompanied with Prawns, Tofu Puffs, Quail Eggs, Laksa Leaves and Sambal Chilli*
- Singapore-Style Mee Siam with Gravy & Condiments  
*Accompanied with Quail Eggs, Tofu Bits, Chives, Lime and Sambal Chilli*
- BBQ Chicken Satay with Condiments and Thick Peanut Gravy  
*Accompanied with Cucumber and Onions*
- Traditional Shepherd's Pie with Country-Style Chicken Filling ☆  
*Signature Pie with Minced Chicken in Hearty Tomato Crusted with Potatoes*
- Traditional Shepherd's Pie with Plant-Based Meat Filling 🍀
- 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)*

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

### FROM THE SEA *(Please select 1)*

- Baked Fish Fillet in Tomato Concassé
- Cereal Fish Fillet Topped with Curry Leaves ☆
- Battered Fish Fillet with Tartar Dip
- Fried Fish Fillet in Vietnamese Style
- Sauteed Fish Fillet with Lemongrass Chilli
- 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)*

- Prawn Fritter with Wasabi Mayo Dip
- Prawn Fritter with Nonya Chilli Dip ☆
- Prawn Fritter with Garlic Salsa Dip
- Prawn Fritters with Nacho Cheese Relish
- Sauteed Garlic Prawns ☆ *add \$2/pax*
- Cantonese Har Lok Prawns *add \$2/pax*
- Sauteed Prawns in Cream of Lime *add \$2/pax*

### **VEGETABLES** *(Please select 1)*

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

### **FILLING FEAST** *(Please select 1)*

- Yong Chow Fried Rice ☆
- Nasi Goreng Kampung with Ikan Bilis ☆
- Steamed Mushroom Rice ♣
- Kampong Mee Siam Goreng
- Vegetarian Fried Rice ♣
- Spaghetti Aglio Olio with Mushroom ♣
- 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)*

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

### **DESSERT** *(Please select 1)*

- Lime Jellies with Longan ♣ ☆
- Chilled Almond Longan Beancurd ♣
- Mixed Fruit Cocktail Jelly ♣
- 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)*



## Serenity

**\$24.90** per pax

\$27.14 with GST

Minimum 25 pax

**10 ITEMS + 1 BEVERAGE**

### APPETIZER *(Please select 1)*

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

### SPECIALITY CORNER *(Please select 1)*

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

### ☆ 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)*

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

### IN THE OCEAN *(Please select 1)*

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

### OCEAN TREASURES *(Please select 1)*

- Prawn Fritter with Wasabi Mayo Dip ☆
- Prawn Fritter with Nonya Chilli Dip
- Prawn Fritter with Garlic Salsa Dip
- Prawn Fritters with Nacho Cheese Relish
- Sauteed Garlic Prawns ☆ *add \$2/pax*
- Cantonese Har Lok Prawns *add \$2/pax*
- Sauteed Prawns in Cream of Lime *add \$2/pax*



## Serenity

**\$24.90** per pax

\$27.14 with GST

Minimum 25 pax

**10 ITEMS + 1 BEVERAGE**

### FINGER BITES *(Please select 1)*

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

### VEGETABLES *(Please select 1)*

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

### FILLING FEAST *(Please select 1)*

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

- Walnut Royale Brownies 🍀 ☆
- American Carrot Cake with Cream Cheese 🍀
- NY Cheesecakes 🍀
- Fruit Tartlet 🍀
- Ondeh Ondeh Cake 🍀 ☆
- Red Velvet Cake 🍀

### DESSERT *(Please select 1)*

- Bread and Butter Pudding 🍀 ☆  
*Served with Vanilla Sauce*
- Mango Pudding Shooters 🍀
- Chocolate Mousse Shooter 🍀
- Hot Bubur Chacha 🍀
- Hot Bubur Pulut Hitam 🍀
- 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)*



## Gastronomy

**\$29.90** per pax

\$32.59 with GST

Minimum 25 pax

**11 ITEMS + 1 BEVERAGE**

### APPETIZER *(Please select 1)*

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

### SPECIALITY CORNER / SOUP *(Please select 1)*

- Truffle-infused Mushroom Soup Served with Croutons 🍀 ☆
- Healthy Minestrone Soup 🍀
- Nonya Laksa with Condiments  
*Accompanied with Prawns, Tofu Puffs, Quail Eggs, Laksa Leaves and Sambal Chilli*
- Singapore-Style Mee Siam with Gravy & Condiments  
*Accompanied with Quail Eggs, Tofu Bits, Chives, Lime and Sambal Chilli*
- Homemade Spicy Fish Otah
- Traditional Shepherd's Pie with Country-Style Beef **OR** Chicken Filling  
*Signature Pie in Hearty Tomato Crusted with Potatoes*
- 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)*

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

### FROM THE COOP *(Please select 1)*

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

### FROM THE SEA *(Please select 1)*

- Battered Fish Fillet in Thai Basil
- HK Style Fried Fish Fillet
- Fried Fish Fillet in Lemon Capers Cream ☆
- Fish Tikka Masala
- Ginger Fish Fillet with Mustard Dip
- 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)  
Please inform us if you wish to have strict vegetarian options*

### **SWEET TEMPTATIONS** *(Please select 2)*

- Walnut Royale Brownies ☆
- 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)*

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

### PREMIUM SPECIALITY CORNER *(Please select 1)*

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

### ☆ CHEF'S RECOMMENDATION

#### 🍀 VEGETARIAN

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

### SPECIALITY CORNER *(Please select 1)*

- BBQ Chicken Satay with Condiments and Thick Peanut Gravy  
*Accompanied with Cucumber and Onions*
- Traditional Shepherd's Pie with Country-Style Chicken Filling  
*Signature Pie with Minced Chicken in Hearty Tomato Crusted with Potatoes*
- Traditional Shepherd's Pie with Plant-Based Meat Filling 🍀
- 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)*

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



## Royalty

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Minimum 25 pax

**12 ITEMS + 1 BEVERAGE**

### FROM THE COOP *(Please select 1)*

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

### FROM THE SEA *(Please select 1)*

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

### OCEAN TREASURES *(Please select 1)*

- Golden Ebi Tempura with Wasabi Mayo Dip
- Prawn Fritter with Nonya Chilli Dip
- Sauteed Garlic Prawns ☆
- Cantonese Har Lok Prawns
- 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 / TOFU *(Please select 1)*

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

### FILLING FEAST *(Please select 1)*

- Fragrant Garlic Rice with Braised Peanuts ✪
- German Chicken Cheese Sausage Rice with Raisins ☆
- Seafood Pineapple Fried Rice Topped with Chicken Floss
- Baked Turkish Rice with Raisins ✪
- Wok Fried Seafood Laksa Goreng
- Penne with Pesto and Sun-Dried Tomatoes ✪ ☆
- 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)*

- Walnut Royale Brownies 🍀 ☆
- Red Velvet Cheesecake 🍀
- Fruit Tartlet 🍀
- Chocolate Fudge Slice 🍀
- Citrus Meringue Tartlet 🍀 ☆
- Southern Carrot Cake with Cream Cheese 🍀
- Ondeh Ondeh Cake 🍀

### **DESSERT / SHOOTERS** *(Please select 1)*

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

### **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)

### ☆ **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)*

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

### PREMIUM SPECIALITY CORNER *(Please select 1)*

- Roast NZ Beef Sirloin with Black Pepper Sauce
- 72 Hours Sous Vide Beef Cheek with Beef Jus Reduction ☆
- Roast NZ Lamb with Black Pepper Sauce
- Deep Fried Mantou with Mixed Seafood in Chilli Egg Sauce
- 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)*

- Truffle-infused Mushroom Soup Served with Croutons 🍀☆
- Healthy Minestrone Soup 🍀
- Nonya Laksa with Condiments  
*Accompanied with Prawns, Tofu Puffs, Quail Eggs, Laksa Leaves and Sambal Chilli*
- Singapore-Style Mee Siam with Gravy & Condiments  
*Accompanied with Quail Eggs, Tofu Bits, Chives, Lime and Sambal Chilli*
- Homemade Spicy Fish Otah
- Traditional Shepherd's Pie with Country-Style Beef **OR** Chicken Filling  
*Signature Pie in Hearty Tomato Crusted with Potatoes*
- 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)*

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



## Extravaganza

**\$45.90** per pax

\$50.03 with GST

Minimum 25 pax

**12 ITEMS + 1 BEVERAGE**

### FROM THE COOP *(Please select 1)*

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

### IN THE OCEAN *(Please select 1)*

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

### OCEAN TREASURES *(Please select 1)*

- Golden Ebi Tempura with Wasabi Mayo Dip
- Prawn Fritter with Nonya Chilli Dip
- Sauteed Garlic Prawns ☆
- Cantonese Har Lok Prawns
- 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)*

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

### FILLING FEAST *(Please select 1)*

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



## Extravaganza

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Minimum 25 pax

**12 ITEMS + 1 BEVERAGE**

### **SWEET TEMPTATIONS - PASTRY** *(Please select 2)*

- Walnut Royale Brownies 🍀 ☆
- Red Velvet Cheesecake 🍀
- Fruit Tartlet 🍀
- Chocolate Fudge Slice 🍀
- Citrus Meringue Tartlet 🍀 ☆
- Southern Carrot Cake with Cream Cheese 🍀
- Ondeh Ondeh Cake 🍀

### **DESSERT / SHOOTERS** *(Please select 1)*

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

### **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)

### ☆ **CHEF'S RECOMMENDATION**

#### 🍀 **VEGETARIAN**

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

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