



# HEALTHIER CHOICE MENU



**Healthier  
options**  
available here



**Lower-sodium  
options**  
available here  
Eat all foods in moderation  
May contain added potassium





## Exclusive Package

- Complete set of disposable corn ware with pre-packed cutleries
- Elegant buffet set-up
- Bins provided for trash disposal
- Transportation charge at \$85 (\$92.65 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

- Cardini Caesar Salad with Parmesan Cheese

### RASEL'S SIGNATURE

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

### HOT SAVOURY

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

### DESSERT

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

### BEVERAGE

- Fruit Punch
- Iced Water

🍷 **DEEP FRIED**

🍀 **VEGETARIAN**

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## Serenity

**\$24.90** per pax

\$27.14 with GST

Minimum 25 pax

## Asian Menu

### APPETIZER

- Chef's Mixed Fruit Salad in Asian Dressing 🍀

### CHEF'S SPECIALITY

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

### HOT SAVOURY

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

### 🍷 DEEP FRIED

### 🍀 VEGETARIAN

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### DESSERT

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

### BEVERAGE

- Iced Lemon Tea
- 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 🍀

#### 🔥 DEEP FRIED

#### 🍀 VEGETARIAN

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#### DESSERT

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

#### BEVERAGE

- o Iced Lemon Tea
- o Iced Water



## 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

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### 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 Yuzu Refresher
- o Iced Water



## Extravaganza

**\$45.90** per pax

\$50.03 with GST

Minimum 30 pax

## International Menu

### APPETIZER

- Chef's Mesclun Salad with Citrus Dressing 🍀

### GASTRONOMIC MEAT SPECIALITY

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

### HOT SAVOURY

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

### DESSERT

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

### BEVERAGE

- Grapefruit Pomelo
- Iced Water

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### 🍀 VEGETARIAN

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