

RASEL®

Buffet Catering

MENU





RASEL®

Established in 1997, Rasel is a trusted leader in large-scale halal-certified event catering, renowned for its remarkable service, professionally curated themed setups, and deep expertise in local, Nanyang, and Peranakan cuisines.

Celebrated for delivering bold, authentic flavours with consistency at scale, Rasel upholds the highest halal standards while transforming every occasion into a vibrant cultural experience through immersive and thoughtfully designed thematic presentations.

Artfully Created

Buffet catering menus perfect for corporate functions, networking events, social gatherings, birthdays, and elegant wedding receptions—each thoughtfully curated to deliver a seamless blend of variety and refined presentation.

Chef's signature includes **Nonya Laksa, Shepherd's Pie, Italian Chicken Parmigiana, and classic Bread and Butter Pudding** and more.

From intimate celebrations to grand occasions, expect a memorable spread that brings together tradition, creativity, and impeccable taste.

Buffet Inclusion

Complete eco-friendly disposable corn ware tableware and cutlery are included as part of our sustainability efforts. Elegant buffet table setup for a refined dining experience. Waste bins provided for convenient and responsible disposal.

Transportation

Normal – S\$85.00 (S\$92.65 inclusive of GST)

Jurong Island – S\$120.00 (S\$130.80 inclusive of GST)

Surcharge applies for early/late collection. For enquiries, please contact us at 6777 7183.



\$19.90 per pax | **\$21.69** with GST
Minimum 30 pax

8 ITEMS + 1 BEVERAGE

Choose one item from each category

APPETIZER

- Chef's Garden Salad with Lemon Vinaigrette 🍴🌿🌿
- Roasted Cauliflower & Chick Pea Salad 🌿
- Sesame Soy Nori Potato Salad 🌿
- Broccoli Pasta Salad with Basil Pesto Aioli 🌿🌿

FROM THE COOP

- Marinated Chicken Glazed with Kecap Manis
- Hawthorn Glazed Golden Chicken 🍴
- 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
- Gong Bao Style 3 Layer Mock Meat with Capsicum 🌿🌿

FROM THE SEA

- Fried Fish in Sweet and Sour with Mixed Peppers 🍴
- Fried Fish Fillet in Asian Herbs 🌿🌿
- Cereal Fish Fillet Topped with Curry Leaves 🍴🍴
- Baked Fish with Tomato Cream Velouté 🍴
- Nyonya Style Mock Fish Tofu 🌿🌿🌿

ENHANCEMENT

- Golden Beancurd Prawn Roll with Mala Mayo Dip 🍴🍴🌿
- German Chicken Cheese Sausage on Bed of Onions
- Chicken Chipolata Sausage with BBQ Glaze
- Silken Tofu with Fried Chai Po in Superior Soya Sauce 🌿🍴
- Tahu Goreng with Peanut Sauce 🌿🌿🌿
Topped with Cucumber and Carrots

VEGETABLES

- Stir-Fry French Bean with Sambal Chilli 🌿
- Sauté Cabbage with Cumin Seeds 🌿
- Sauteed Lor Han Vegetables 🍴🌿🍴
- Indian Vegetable Dalcha 🌿
- Western Veggies Medley 🌿
Broccoli, Cauliflower and Carrot

FILLING FEAST

- Fragrant Pandan Rice 🌿
- Fragrant Rice Pilaf with Mixed Herbs 🌿
- Kampong Mee Siam Goreng 🍴🍴🌿🌿
- Vegetarian Fried Bee Hoon 🌿
- Fragrant Lemongrass Rice with Shallot Oil 🌿
- Signature Stir-Fried Hong Kong Noodles 🌿
- Pasta Al Funghi (*Creamy Mushroom Pasta*) 🌿🍴

SNACK & PASTRY

- Assorted Nonya Kueh 🌿
- Petite Chocolate Éclairs 🍴🌿
- Fudge Walnut Brownies 🌿🌿
- Vanilla Choux Puff 🌿
- Golden Seafood Wantons 🍴
- Cocktail Curry Samosas 🌿🌿
- Steamed Siew Mai 🍴

DESSERT

- Citrus Lime Jelly with Longan 🌿
- Chilled Almond Longan Beancurd 🌿🌿
- Fresh Fruit Platter 🌿
- Honey Sea Coconut with Peach Gum 🍴🌿

BEVERAGES

- Tropical Fruit Punch
- Pink Guava Cooler 🍴
- Lychee Oasis
- Sunset Cranberry
- Zesty Calamansi (*add \$0.50/pax*)
- Iced Lemon Tea Brew (*add \$0.50/pax*)
- Grapefruit Pomelo
(Healthier Choice Option - add \$0.50/pax)
- Pandan Lemongrass
(Healthier Choice Option - add \$0.50/pax)

🍴 Chef Recommendation

🌿 Vegetarian

🐠 Seafood

🍄 Mushroom

🌰 Nuts

🌶️ Spicy

☎ 67777-183

✉ sales@rasel.com.sg

🌐 www.rasel.com.sg

Due to shared food preparation areas, we cannot guarantee complete absence of allergens in any dish.

While we implement rigorous safety measures to minimize cross-contamination, we may be unable to accommodate guests with severe, life-threatening allergies (particularly nuts).

Luminaire

\$22.90 per pax | **\$24.96** with GST
Minimum 25 pax

9 ITEMS + 1 BEVERAGE

Choose one item from each category

APPETIZER

- Cardini Caesar Salad with Parmesan Cheese 🍷🍴
- Peranakan Sweet & Sour Archar 🌿🌿
- Chef's Garden Salad with Lemon Vinaigrette 🌿🍴
- Sesame Soy Nori Potato Salad 🌿
- Broccoli Pasta Salad with Basil Pesto Aioli 🌿🍴

SPECIALITY CORNER

- 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/Plant-Based Meat Filling 🌿
Signature Pie with Minced Chicken /Plant-Based Meat 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

FROM THE COOP

- Marinated Chicken Glazed with Kecap Manis
- Hawthorn Glazed Golden Chicken
- Grilled Chicken in Teriyaki Sauce
Topped with Sesame Seeds
- Aromatic Chicken Rendang 🍷🌿
- Oven Baked Honey Mustard Chicken
- Grilled Chicken in Aromatic Sambal Terasi 🌿🌿
- Gong Bao Style 3 Layer Mock Meat with Capsicum 🌿🌿

FROM THE SEA

- Fried Fish Fillet in Spicy Thai Basil 🌿🌿
- Battered Fish Fillet with Tartar Dip 🍷
- Battered Fish Fillet with Salted Egg Crumble 🍷🌿
- Baked Fish with Tomato Cream Velouté 🍷🍷
(upgrade Barramundi add \$3/pax)
- Thai Style Steamed Fish with Calamansi Lemongrass 🍷🌿
(upgrade Barramundi add \$3/pax)
- Nyonya Style Mock Fish Tofu 🌿🌿

OCEAN TREASURES

- Prawn Fritter with Wasabi Mayo Dip 🍷🍷🌿
- Prawn Fritter with Nonya Chilli 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)* 🍷

🍷 Chef Recommendation

🌿 Vegetarian

🐠 Seafood

🍄 Mushroom

🌰 Nuts

🌶️ Spicy

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VEGETABLES

- Stir-Fry French Bean with Sambal Chilli 🌿🌿
- Sayur Lemak Lodeh 🍷🌿🌿
- Sauteed Lor Han Vegetables 🌿🍄
- Vegan Butter-Glazed Seasonal Harvest Vegetables 🌿

FILLING FEAST

- Yong Chow Fried Rice
- Nasi Goreng Kampung with Ikan Bilis 🍷🍷🌿
- Kampong Mee Siam Goreng 🍷🌿🌿
- Vegetarian Fried Rice 🌿
- Fragrant Lemongrass Rice with Shallot Oil 🌿
- Signature Stir-Fried Hong Kong Noodles 🌿
- Pasta Al Funghi *(Creamy Mushroom Pasta)* 🌿🍄

SWEET TEMPTATIONS

- Yuzu Sesame Gateau 🍷🌿
- Assorted Nonya Kueh 🌿
- Petite Chocolate Éclairs 🌿
- Fudgey Walnut Brownies 🌿🌿
- Red Velvet Gateau 🌿
- Ondeh Ondeh Gateau 🌿

DESSERT

- Citrus Lime Jelly with Longan 🌿
- Chilled Almond Longan Beancurd 🌿🌿
- Fresh Fruit Platter 🌿
- Hot/Cold Cheng Teng 🍷🌿

BEVERAGES

- Tropical Fruit Punch
- Pink Guava Cooler
- Lychee Oasis 🍷
- Sunset Cranberry
- Zesty Calamansi *(add \$0.50/pax)*
- Iced Lemon Tea Brew *(add \$0.50/pax)*
- Grapefruit Pomelo
(Healthier Choice Option - add \$0.50/pax)
- Pandan Lemongrass
(Healthier Choice Option - add \$0.50/pax)

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Serenity

\$24.90 per pax | **\$27.14** with GST
Minimum 25 pax

10 ITEMS + 1 BEVERAGE

Choose one item from each category

APPETIZER

Cardini Caesar Salad with Parmesan Cheese 🍴🌿
Peranakan Sweet & Sour Archar 🌿🌿
Chef's Garden Salad with Lemon Vinaigrette 🌿🌿
Sesame Soy Nori Potato Salad 🌿
Broccoli Pasta Salad with Basil
Pesto Aioli 🌿🌿

SPECIALITY CORNER

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/Plant-Based Meat Filling 🌿
Signature Pie with Minced Chicken/Plant-Based Meat 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

FROM THE COOP

Marinated Chicken Glazed with Kecap Manis
Wok Fried Chicken in Mongolian Sauce with Peppers 🍴
Murgh Makhani (Creamy Butter Chicken)
Signature Baba Lemongrass Curry Chicken with Potato & Carrot 🌿
Caramelized Oven Baked Chicken with Garlic Dressing 🌿
Gong Bao Style 3 Layer Mock Meat with Capsicum 🌿

IN THE OCEAN

Fish Tikka Masala 🍴🌿
Marinated Fish in Spiced Creamy Sauce

Battered Fish Fillet with Salted Egg Crumble 🍴🌿🌿
Baked Fish with Tomato Cream Velouté 🍴
(upgrade Barramundi add \$3/pax)

Crispy Fish with Tobiko Wasabi Aioli 🍴🌿
Thai Style Steamed Fish with Calamansi Lemongrass 🍴🌿
(upgrade Barramundi add \$3/pax)

Nyonya Style Mock Fish Tofu 🌿🌿

OCEAN TREASURES

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) 🍴

🍴 Chef Recommendation

🌿 Vegetarian

🐠 Seafood

🍄 Mushroom

🌰 Nuts

🌶️ Spicy

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FINGER BITES

Golden Seafood Wantons 🍴🍴
Baba Ngoh Hiong 🍴
Cocktail Curry Samosas 🌿🌿
Golden Beancurd Prawn Roll with Mala Mayo 🍴🌿

VEGETABLES

Sauteed Broccoli with Assorted Mushroom 🍴🌿🌿
Poached Spinach with Egg Trio 🌿
With Chicken Egg, Salted Egg and Century Egg

Stir-Fried Baby Green Vegetable in Scallion Oil 🌿
Cheese Baked Potato with Corn and Black Olive 🌿
Vegan Butter-Glazed Seasonal Harvest Vegetables 🌿

FILLING FEAST

Vegetarian Fried Rice 🌿
Kampong Nasi Goreng with Ikan Bilis 🍴🌿
Thai-Style Pineapple Fried Rice
Wok Fried Laksa Goreng 🍴🌿🌿
Penne Pasta Arrabbiata in Spicy Tomato Garlic Sauce 🌿🌿

SWEET TEMPTATIONS

Fudgy Walnut Brownies 🌿🌿
NY Cheesecakes 🌿
Ondeh Ondeh Gateau 🌿
Red Velvet Gateau 🌿
Yuzu Sesame Gateau 🌿
Chocolate Hazelnut Praline Choux 🍴🌿🌿

DESSERT

Bread and Butter Pudding 🍴🌿
Served with Vanilla Sauce

Mango Pudding Shooters 🌿
Hot Bubur Chacha 🌿
Hot Bubur Pulut Hitam 🌿
Deluxe Fresh Fruit Platter 🌿
Bandung Panna Cotta Shooters 🌿

BEVERAGES

Tropical Fruit Punch
Pink Guava Cooler
Lychee Oasis
Sunset Cranberry 🍴
Zesty Calamansi (add \$0.50/pax)
Iced Lemon Tea Brew (add \$0.50/pax)
Grapefruit Pomelo
(Healthier Choice Option - add \$0.50/pax)
Pandan Lemongrass
(Healthier Choice Option - add \$0.50/pax)

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Gastronomy

\$29.90 per pax | **\$32.59** with GST
Minimum 25 pax

11 ITEMS + 1 BEVERAGE

Choose one item from each category

APPETIZER

- Chef's Garden Salad with Lemon Vinaigrette 🌿🌿
- Sesame Soy Nori Potato Salad 🌿
- Broccoli Pasta Salad with Basil Pesto Aioli 🍳🌿🌿
- Tandoori Roasted Cauliflower & Chick Pea Salad 🌿
- Cardini Caesar Salad with Parmesan Cheese 🍳
- Peranakan Sweet & Sour Archar 🌿🌿

SPECIALITY CORNER / SOUP

- Truffle-infused Mushroom Soup Served with Croutons 🌿
- 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 🌿🌿
Served with Steamed Mantou, Lettuce and Spring Onions
- Traditional Shepherd's Pie with Country-Style Chicken Filling/Plant-Based Meat Filling 🌿
Signature Pie with Minced Chicken/Plant-Based Meat 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

- Aromatic Beef Rendang 🌿🌿
- Hungarian Beef Goulash
- 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
- Sous Vide Duck Breast with Orange Cinnamon Sauce 🍳🍳
- Trio Cheese Mornay Half Shell Scallop

FROM THE COOP

- Italian Chicken Parmigiana
- Imperial Herbal Chicken with Wolfberries
- Grilled Chicken in Nonya Curry Kapitan 🍳🌿🌿
Tender Chicken Thigh in Rich and Aromatic Curry
- Golden Crispy Chicken Glazed with Garlic Charcoal Caramel
- Roasted Peri-Peri Chicken with Tangy Pepper Sauce 🍳
- Gong Bao Style 3 Layer Mock Meat with Capsicum & Cashew Nuts 🌿🌿🌿

FROM THE SEA

- Hong Kong Style Fried Fish Fillet 🍳
- Fish Tikka Masala 🍳🌿
Marinated Fish in Spiced Creamy Sauce
- Thai Style Steamed Fish with Calamansi Lemongrass 🍳🍳🌿
(upgrade Barramundi add \$3/pax)
- Baked Fish with Roasted Garlic Aioli and Burnt Onion Cream 🍳
(upgrade Barramundi add \$3/pax)
- Baked Fish with Assam Curry with Eggplant and Tomato 🍳🌿
(upgrade Barramundi add \$3/pax)
- Nyonya Style Mock Fish Tofu 🌿🌿

🍳 Chef Recommendation

🌿 Vegetarian

🐠 Seafood

🍄 Mushroom

🌰 Nuts

🌶️ Spicy

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OCEAN TREASURES

- 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

- Sauteed Broccoli and Cauliflower with Assorted Mushroom 🌿🍳
- Poached Spinach with Egg Trio 🌿
With Chicken Egg, Salted Egg and Century Egg
- Roasted Root Vegetables 🌿
- Cheese Baked Potato with Corn and Black Olive 🍳🌿
- Vegan Butter-Glazed Seasonal Harvest Vegetables 🌿

FILLING FEAST

- 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
- Pasta Ala Primavera with Black Olives & Nuts
- Chicken Bolognese Pasta 🌿
- Nasi Kabsah (Fragrant Arabic Spiced Rice) 🌿

SWEET TEMPTATIONS (Please select 2)

- American Carrot Cake with Cream Cheese 🌿🌿
- NY Cheesecakes 🌿
- Red Velvet Gateau 🌿
- Fudgy Walnut Brownies 🌿🌿
- Earl Grey Chocolate Tart 🍳🌿
- Chocolate Hazelnut Praline Choux 🌿🌿

DESSERT

- Bread and Butter Pudding 🍳🌿
Served with Vanilla Sauce
- Mango Pudding Shooters 🌿
- Vanilla Panna Cotta Shooters with Berries Compote 🌿
- Bubur Pulut Hitam Shooters 🌿
- Deluxe Fresh Fruit Platter 🌿
- Hazelnut Chocolate Mousse Shooters 🌿🌿
Served with Cocoa Nibs

BEVERAGES

- Tropical Fruit Punch
- Pink Guava Cooler
- Lychee Oasis
- Sunset Cranberry
- Zesty Calamansi (add \$0.50/pax) 🍳
- Iced Lemon Tea Brew (add \$0.50/pax)
- Grapefruit Pomelo
(Healthier Choice Option - add \$0.50/pax)
- Pandan Lemongrass
(Healthier Choice Option - add \$0.50/pax)

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Royalty

\$35.90 per pax | **\$39.13** with GST
Minimum 25 pax

12 ITEMS + 1 BEVERAGE

Choose one item from each category

APPETIZER

Cardini Caesar Salad with Parmesan Cheese 🍴
Chef's Garden Salad with Lemon Vinaigrette 🌿
Sesame Soy Nori Potato Salad 🌿
Broccoli Pasta Salad with Basil Pesto Aioli 🍴🌿
Tandoori Roasted Cauliflower & Chick Pea Salad 🌿
Seafood Broccoli Pasta Salad with Basil Pesto Aioli 🍴🌿
Gado Gado Istimewa with Peanut Dressing 🌿

PREMIUM SPECIALITY CORNER

Roast NZ Beef with Black Pepper Sauce 🍴
Deep Fried Mantou with Mixed Seafood
in Chilli Egg Sauce 🍴🌿
Homemade Spicy Fish Otah 🍴🌿
Served with Steamed Mantou, Lettuce and Spring Onions
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 Chill*
Boston Creamy Clam Chowder 🍴

SPECIALITY CORNER

BBQ Chicken Satay with Condiments and
Thick Peanut Gravy 🍴🌿
Accompanied with Cucumber and Onions
Traditional Shepherd's Pie with Country-Style Chicken
Filling/Plant-Based Meat Filling 🌿
*Signature Pie with Minced Chicken/Plant-Based Meat
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*
Soya Glazed Chicken Yakitori with Spring Onion
and Chilli Flakes 🌿

PREMIUM SELECTION

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*
Roasted Yuzu Duck Breast with Citrus Balsamic Dressing
Roasted Garlic Aioli Baked Half Shell Scallop 🍴
Baked Half Shell Scallop with Gochujang Kimchi 🍴🌿
Scallop Au Gratin with Dried Bonito and Dill Emulsion 🍴

FROM THE COOP

Imperial Herbal Chicken with Wolfberries & Cordyceps 🍴
Grilled Chicken in Nonya Curry Kapitan 🍴🌿
Tender Chicken Thigh in Rich and Aromatic Curry
Slow Braised Chicken with Mushroom & Black Fungus 🍴
Golden Crispy Chicken with Garlic Caramel Glaze
Roasted Peri-Peri Chicken in Tangy Pepper Sauce 🌿

FROM THE SEA

Peranakan Style Barramundi Fillet Tempura with
Green Chilli 🍴🌿
Hong Kong Style Barramundi Fillet in Superior Soya Sauce 🍴
Oven Baked Barramundi Fillet in Lemon and
Capers Crème 🍴
Baked Barramundi with Roasted Garlic Aioli
and Burnt Onion Cream 🍴
Baked Barramundi with Assam Curry with
Eggplant and Tomato 🍴🌿

🍴 Chef Recommendation

🌿 Vegetarian

🐠 Seafood

🍄 Mushroom

🌰 Nuts

🌶️ Spicy

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OCEAN TREASURES

Jumbo Ebi Tempura with Wasabi Mayo Dip 🍴🌿
Sauteed Prawns in Cream of Lime 🍴
Tiger Prawn Thermidor with Classic Bechamel 🍴
Gambas Al Ajillo (Spanish Garlic Prawns) 🍴🌿
Cumin Grilled Tiger Prawn with Green Banana
Pepper 🍴🌿

VEGETABLES / TOFU

Sauteed Four Seasons Green with Shrimp Sambal 🍴🌿
Eggplant, Lady's Finger, French Bean, Snow Peas
Sauteed Broccoli with Shimeiji Mushroom 🍴🌿
Cheese Baked Potato with Corn and Black Olive 🌿
Gong Bao Style 3 Layer Mock Meat with Capsicum 🌿
Sauteed Broccolini with Almond Flakes 🌿
Silken Egg Tofu Braised with Seafood and
Japanese Leek 🍴

FILLING FEAST

Seafood Pineapple Fried Rice 🍴🌿
Topped with Chicken Floss
Wok Fried Seafood Laksa Goreng 🍴🌿
Nasi Kabsah (Fragrant Arabic Spiced Rice) 🌿
Sausage Jambalaya Rice
Penne with Turkey Bacon, Mushroom and
Pink Tomato Sauce 🍴
Truffle Seafood Hong Kong Noodle 🍴
Black Pepper Udon with Trio Capsicum 🌿

SWEET TEMPTATIONS - PASTRY (Please select 2)

Red Velvet Gateau 🌿
Citrus Meringue Tartlet 🍴🌿
Southern Carrot Cake with Cream Cheese 🌿
Ondeh Ondeh Gateau 🌿
Fudgey Walnut Brownies 🌿
Earl Grey Chocolate Tart 🌿
Chocolate Hazelnut Praline Choux 🌿

DESSERT / SHOOTERS

Hazelnut Chocolate Mousse Shooters 🍴🌿
Served with Cocoa Nibs
Vanilla Panna Cotta Shooters with
Berries Compote 🌿
Pandan Panna Cotta Shooters with Gula Melaka 🌿
Hot Bubur Chacha 🌿
Bread and Butter Pudding Served with
Vanilla Sauce 🌿
Deluxe Fresh Fruit Platter 🍴
(Strawberry, Kiwi, Watermelon, Blueberry, Pineapple)

BEVERAGES

Tropical Fruit Punch
Pink Guava Cooler
Lychee Oasis
Sunset Cranberry
Zesty Calamansi (add \$0.50/pax)
Iced Lemon Tea Brew (add \$0.50/pax)
Grapefruit Pomelo
(Healthier Choice Option - add \$0.50/pax)
Pandan Lemongrass 🍴
(Healthier Choice Option - add \$0.50/pax)

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Extravaganza

\$45.90 per pax | **\$50.03** with GST
Minimum 25 pax

12 ITEMS + 1 BEVERAGE

Choose one item from each category

APPETIZER

Cardini Caesar Salad with Parmesan Cheese 🍴
Chef's Garden Salad with Lemon Vinaigrette 🌿
Seafood Broccoli Pasta Salad with Basil Pesto Aioli 🍴🌿
Gado Gado Istimewa with Peanut Dressing 🌿
Sichuan Mala Poached Chicken Salad 🌿
Honey Yuzu Garden Crunch with Korean Fish Cake 🍴

PREMIUM SPECIALITY CORNER

72 Hours Sous Vide Beef Cheek with Beef Jus Reduction 🍴
Deep Fried Mantou with Mixed Seafood in Chilli Egg Sauce 🍴🌿
Homemade Fish Otah 🍴🌿
With Steamed Mantou, Lettuce and Spring Onions
Slow Roasted Beef with Honey Sarawak Pepper Jus 🌿
Cuban Creole Lamb Stew

SPECIALITY CORNER / 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
Traditional Shepherd's Pie with Country-Style Chicken Filling/
Plant-Based Meat Filling 🌿
Signature Pie with Minced Chicken/Plant-Based Meat 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
Boston Creamy Clam Chowder 🍴
French Onion Soup with Sliced Baguette
Soya Glazed Chicken Yakitori with Spring Onion and Chilli Flakes 🌿

PREMIUM SELECTION

Mongolian Style Stir Fried Sliced Beef with Capsicum 🍴
Aromatic Beef OR Lamb Rendang 🍴🌿
Nordic Beef Stroganoff with Forest Mushroom 🍴
Oriental Braised Teochew Duck (bone-in) 🍴
Heritage Slow-Cooked Duck in Flavorful Soy and Star Anise Infused Broth
Roasted Yuzu Duck Breast with Citrus Balsamic Dressing
Roasted Garlic Aioli Baked Half Shell Scallop 🍴
Baked Half Shell Scallop with Gochujang Kimchi 🍴🌿
Scallop Au Gratin with Dried Bonito and Dill Emulsion

FROM THE COOP

Golden Crispy Chicken with Garlic Caramel Glaze 🍴
Roasted Peri-Peri Chicken with Tangy Pepper Sauce 🌿
Bombay Butter Chicken
Mamak Style Ayam Bawang 🌿
Cajun Baked Chicken with Garlic Aioli 🍴🌿
Five Spiced Salt Roasted Chicken with Yuzu Vinaigrette

IN THE OCEAN

Peranakan Style Salmon Fillet Tempura with Green Chilli 🍴🌿
Oven Baked Salmon Fillet in Lemon and Capers Crème 🍴
Baked Salmon with Roasted Garlic Aioli 🍴🌿
with Burnt Onion Cream
Baked Salmon Nyonya Assam Pedas 🍴
with Eggplant and Tomato

🍴 Chef Recommendation

🌿 Vegetarian

🐠 Seafood

🍄 Mushroom

🌰 Nuts

🌶️ Spicy

📞 67777-183

✉️ sales@rasel.com.sg

🌐 www.rasel.com.sg

OCEAN TREASURES

Jumbo Ebi Tempura with Wasabi Mayo Dip 🍴🌿
Sauteed Prawns in Cream of Lime 🍴
Tiger Prawn Thermidor with Cream Sauce 🍴
Gambas Al Ajillo (Spanish Garlic Prawns) 🍴🌿
Cumin Grilled Tiger Prawn with Green Banana Pepper 🍴🌿

VEGETABLES

Sauteed Four Seasons Green with Shrimp Sambal 🍴🌿
Eggplant, Lady's Finger, French Bean, Snow Peas
Sauteed Broccoli with Shimeiji Mushroom 🍴🍄
Cheese Baked Potato with Corn and Black Olive 🌿
Sauteed Broccolini with Almond Flakes 🌿
Braised Egg Tofu with Scallop & Tiger Prawn 🍴🍴
Stir Fry Celtuce with Wolfberry and Shimeiji Mushroom 🌿🍄

FILLING FEAST

Seafood Pineapple Fried Rice 🍴🌿
Topped with Chicken Floss
Wok Fried Seafood Laksa Goreng
Nasi Kabsah (Fragrant Arabic Spiced Rice) 🌿
Sausage Jambalaya Rice 🍴
Penne with Turkey Bacon, Mushroom and Pink Tomato Sauce 🍴
Truffle Seafood Hong Kong Noodle 🍴
Fragrant Eight Treasure Rice
Black Pepper Udon with Crispy Mock Goose 🌿🌿

SWEET TEMPTATIONS - PASTRY (Please select 2)

Red Velvet Gateau 🌿
Citrus Meringue Tartlet 🌿
Southern Carrot Cake with Cream Cheese 🌿
Ondeh Ondeh Gateau 🌿
Blueberry Yuzu Gateau 🌿
Pistachio Kunafa Tart 🍴🌿

DESSERT / SHOOTERS

Chilled Yam Paste & Gingko Nut In Shooter 🍴🌿
Pandan Panna Cotta Shooters with Gula Melaka 🌿
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)
Honey Sea Coconut with Peach Gum and Yuzu Jelly 🌿
Creamy Speculoos Panna Cotta with Salted Caramel Drizzle 🌿

BEVERAGES

Tropical Fruit Punch
Pink Guava Cooler
Lychee Oasis
Sunset Cranberry
Zesty Calamansi (add \$0.50/pax) 🍴
Iced Lemon Tea Brew (add \$0.50/pax)
Grapefruit Pomelo
(Healthier Choice Option - add \$0.50/pax)
Pandan Lemongrass
(Healthier Choice Option - add \$0.50/pax)

Due to shared food preparation areas, we cannot guarantee complete absence of allergens in any dish.

While we implement rigorous safety measures to minimize cross-contamination, we may be unable to accommodate guests with severe, life-threatening allergies (particularly nuts).



Terms & Conditions:

Increase in pax is allowed in multiples of 5.

Surcharge is applicable for menus customization. Please check with our sales consultants for more information.

Please confirm your catering order 3 working days (Monday to Friday) in advance from your event date.

Full payment must be made upon receipt of confirmation order.

Additional charge of S\$100.00 (S\$109.00 inclusive of GST) per level will be imposed on customer for location that is not at lift landing level. (Limited to a maximum of 2 floors)

All images shown on website or social media are for illustration purpose only. Actual food presentation may vary.



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