



RASEL®

Mini Buffet
MENU



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

Perfect for intimate gatherings of 10 or more, our Mini Buffet offers a warm, hassle-free dining experience with convenient self-heating sets that keep every dish ready to enjoy.

Savour crowd favourites like our **Traditional Shepherd's Pie**, flavourful **Sautéed Prawns**, and a delicious selection of other signature dishes—all thoughtfully prepared for family gatherings, small celebrations, office lunches, workshops, and home parties.

With easy serving, minimal cleanup, and Halal-certified menu options, it's the perfect way to bring everyone together over great food.

Mini Buffet Inclusion

Complete set of eco-friendly disposable corn ware
Food served in disposable trays for added convenience
Self-heating trays included (water for activation not included)

Transportation

Normal – S\$45.00 (S\$49.05 inclusive of GST)
Jurong Island – S\$95.00 (S\$103.55 inclusive of GST)

For enquiries, please contact us at 6777 7183.

Gastro Mini Buffet

\$28.80(\$31.39 with GST)

Choose one item from each category



Chef Recommendation



Vegetarian



Seafood



Mushroom



Nuts



Spicy



67777-183



sales@rasel.com.sg



www.rasel.com.sg

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

SPECIALITY CORNER OR 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 and
Condiments
*Accompanied with Quail Eggs, Tofu Bits, Chives,
Lime and Sambal Chilli*
Traditional Shepherd's Pie with Country-Style
Chicken Filling **OR** Plant-Based Meat 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

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
Baked Half Shell Scallop with Gochujang Kimchi

FROM THE COOP

Grilled Chicken in Nonya Curry Kapitan
Tender Chicken Thigh in Rich and Aromatic Curry
Roasted Peri-Peri Chicken with Tangy Pepper Sauce
Golden Crispy Chicken Glazed with Garlic Charcoal Caramel
Imperial Herbal Chicken with Wolfberries

FROM THE SEA

Nyonya Tempura Style Bocourti Fillet
Fish Tikka Masala
Baked Fish with Roasted Garlic Aioli and Burnt
Onion Cream
Baked Fish with Assam Curry with Eggplant and
Tomato

OCEAN TREASURES

Cantonese Har Lok Prawns
Tiger Prawn Thermidor with Classic Bechamel
Gambas Al Ajillo (Spanish Garlic Prawns)
Cumin Grilled Tiger Prawn with Green Banana Pepper

VEGETABLES

Sauteed Broccoli and Cauliflower with Assorted
Mushroom
Poached Spinach with Egg Trio
With Chicken Egg, Salted Egg and Century Egg
Gong Bao Style 3 Layer Mock Meat with Capsicum
Cheese Baked Potato with Corn and Black Olive
Nonya-Style Vegetable Stew with Mushroom and
Bean stick

FILLING FEAST

Thai-Style Seafood Pineapple Fried Rice Topped
with Chicken Floss
Fragrant Herb Butter Rice with Raisins
Wok Fried Seafood Laksa Goreng
Pasta Ala Primavera with Black Olives & Nuts
Chicken Bolognese Pasta
Nasi Kabsah (Fragrant Arabic Spiced Rice)

SWEET TEMPTATIONS

Petite Chocolate Eclairs
Ondeh Ondeh Gateau
Fudgey Walnut Brownie
Yuzu Sesame Gateau
Earl Grey Chocolate Tart
Chocolate Hazelnut Praline Choux
Red Velvet Gateau

DESSERT

Bread and Butter Pudding Served
with Vanilla Sauce
Deluxe Fresh Fruit Platter
Honey Sea Coconut with Peach Gum
Chilled Osmanthus Blossom Jelly with
Sea Coconut

NO BEVERAGE

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).



Serves with
Self-Heating Tray
Water is not included

- Complete set of disposable corn ware
- Food delivered in disposable trays
- Transportation charge at \$45+ per trip

Rhapsody Mini Buffet

\$38.80(\$42.92 with GST)

Choose one item from each category

 Chef Recommendation

 Vegetarian

 Seafood

 Mushroom

 Nuts

 Spicy

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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 

SPECIALITY CORNER

Nonya Laksa with Condiments 
Accompanied with Prawns, Tofu Puffs, Quail Eggs, Laksa Leaves and Sambal Chilli
Singapore-Style Mee Siam with Gravy and 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

Soya Glazed Chicken Yakitori with Spring Onion and Chilli Flakes 

PREMIUM SELECTION

Hungarian Beef Goulash
Wok-Fried Oriental Black Pepper Beef with Capsicum 
Aromatic Beef **OR** Lamb Rendang 
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 

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 

FROM THE SEA

Peranakan Style Barramundi Fillet Tempra with Green Chilli 
Hong Kong Style Barramundi Fillet in Superior Soya Sauce 
Baked Barramundi with Roasted Garlic Aioli and Burnt Onion Cream 
Baked Barramundi with Assam Curry with Eggplant and Tomato 

OCEAN TREASURES

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 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

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

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 

NO BEVERAGE

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Serves with
Self-Heating Tray
Water is not included

- Complete set of disposable corn ware
- Food delivered in disposable trays
- Transportation charge at \$45+ per trip

High Tea Mini Buffet

\$22.80(\$24.85 with GST)

Choose one item from each category



Chef Recommendation



Vegetarian



Seafood



Mushroom



Nuts



Spicy



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GOURMET CROISSANTS *(Select 2)*

Tuna and Onion

Chicken Ham and Cheese

Honey Mustard Chicken

Sauteed Mushrooms

Pesto Veggies

Creamy Egg Mayo

Smoked Salmon Mousse *(add \$1.00/pax)*

Beef Pastrami and Mustard *(add \$2.00/pax)*

DIM SUM

Steam Vegetarian Dumplings

Steamed Chicken Siew Mai

Steamed Shrimp Har Kow

Steamed Glutinous Rice with Mushrooms and Dried Shrimps

Steamed Vegetarian Soon Kueh with Sweet Sauce

Petite Chicken Char Siew Pastries

Steamed Salted Egg Lava Buns

Steamed Vegetable Buns

Steamed Chwee Kueh with Chye Poh and Sambal Chilli

FINGER BITES

Vegetables Spring Roll

Cocktail Curry Samosa

Baba Chicken Ngoh Hiang

Golden Seafood Wantons

Honey Crab Dumplings

Potato Curry Puffs

Vegetarian Gyozas with Ginger Vinegar

Seafood Gyozas with Ginger Vinegar

Vegan Seafood Tofu

Vegan Nuggets

ASIAN SAVOURIES

Oven Baked Satay Chicken Feuilleté

Pizza Ala Rendang Chicken

Boneless Chicken Karaage with Wasabi Mayo

Fried Chicken Wings in Asian Herbs

BBQ Chicken Satay with Peanut Gravy

Grilled Yakitori Chicken with Sesame Seeds *(add \$2.00/pax)*

Tiger Prawn Beancurd Roll with Mala-Infused Mayo *(add \$2.00/pax)*

Ebi Tempura with Wasabi Mayo *(add \$2.00/pax)*

WESTERN SAVOURIES

Battered Fish Chips with Salad Cream

Truffle Wild Mushroom Quiche

Oven Baked Spinach Cheddar Quiche

Oven Baked Chicken Ham and Cheddar Quiche

Oven Baked Tuna Feuilleté

Oven Baked Chicken Feuilleté

Pizza Ala Hawaiian

Pizza Ala Seafood Napolitana

German Cheese Sausages on bed of Onions

Brioche Chicken Sliders with Onion Marmalade and Cheddar *(add \$2.00/pax)*

Brioche Beef Sliders with Onion Marmalade and Cheddar *(add \$2.00/pax)*

Brioche Plant-based Meat Sliders with Onion Marmalade *(add \$2.00/pax)*

Indulgence Cheese Platter *(add \$10.00/pax)*

Seasonal Assorted Cheese with Crackers and Condiment

FILLING FEAST

Kampong Mee Siam Goreng

Vegetarian Fried Bee Hoon

Pasta Ala Pomodoro with Mushrooms

Fried Hokkien Mee with Sambal Chilli and Lime

Pan Fried Carrot Cake with Eggs, Chye Poh and Black Sauce

Pasta Ala Primavera with Black Olives & Nuts

Penne Pasta Arrabbiata in Spicy Tomato Garlic Sauce

Chicken Bolognese Pasta *(add \$1.00/pax)*

Signature Seafood Laksa Goreng with Quail Eggs & Tiger Prawns *(add \$2.00/pax)*

SWEET TEMPTATIONS

Mini Vanilla Cream Puffs

Petite Chocolate Eclairs

Pain Au Chocolat

Apple Lattice

Red Velvet Gateau

Ondeh Ondeh Gateau

Yuzu Blueberry Gateau

Fudgey Walnut Brownies

Deluxe Fruit Platter

Earl Grey Chocolate Tart *(add \$2.00/pax)*

Chocolate Hazelnut Praline Choux *(add \$2.00/pax)*

Assorted Macarons *(add \$3.00/pax)*

NO BEVERAGE

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Serves with
Self-Heating Tray
Water is not included

- Complete set of disposable corn ware
- Food delivered in disposable trays
- Transportation charge at \$45+ per trip

Max of 2 Heating box provided for every 10pax order



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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