

RASEL®

*Seminar
Catering*
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

Keep your team energized, focused, and well taken care of with our full-day and half-day seminar catering packages, designed for in-house training, professional development workshops, meetings, and corporate seminars. Enjoy a thoughtfully curated selection of morning refreshments, satisfying lunch, afternoon tea, coffee, tea, and water to keep participants refreshed and ready to engage throughout the event.

Choose from flexible, customizable menus to suit your schedule and event requirements. For added convenience, our individually packed meals and disposable wares provide a practical, fuss-free option for casual events or venues with limited seating—making serving and cleanup simple while keeping your corporate event running smoothly.

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

Early Surcharge of \$250+ applies for mealtime from 7.30am-8.45am

Transport charges at \$140+ for 2 sessions

Transport charges at \$180+ for 3 sessions

Transport charges at \$220+ for 4 sessions

10% Service charge held at contracted venue

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

HALF DAY

1 Lunch + 1 Tea Break

\$26.00 per pax | \$28.34 with GST

Min 40 pax

Add \$3+/pax for min 30pax

FULL DAY

1 Lunch + 2 Tea Break

\$32.00 per pax | \$34.88 with GST

Min 40 pax

Add \$3+/pax for min 30pax

Limestone Buffet A

MORNING TEA RECEPTION

Assorted Finger Sandwiches 
Egg Mayo 
Tuna Onion

Oven Baked Chicken Feuillate

Assorted Tea Cakes 

Coffee & Tea

AFTERNOON TEA RECEPTION

Steamed Chive Dumplings

Cocktail Curry Samosas 

Apple Lattice 

Coffee & Tea

LUNCH

Appetizer

Chef's Garden Salad with Lemon Dressing 

Hot Savoury

Grilled Honey Mustard Chicken

Baked Fish with Tomato Cream Velouté 

Chicken Chipolata Sausage with BBQ Glaze

Western Veggies Medley 

Broccoli, Cauliflower and Carrot

Fragrant Rice Pilaf with Mixed Herbs

OR

Pasta Al Funghi 

Creamy Mushroom Pasta

Dessert

Citrus Lime Jelly with Longan 

Vanilla Choux Puff 

Beverage – Select 1

Fruit Punch

Lychee Oasis

Cranberry Sunset

Pink Guava

 Chef Recommendation

 Vegetarian

 Seafood

 Mushroom

 Nuts

 Spicy

 67777-183

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Limestone Buffet B

MORNING TEA RECEPTION

Steamed Yam Kueh with Mushrooms 

Steamed Siew Mai with Chilli Sauce Dip

Petite Muffins 

Coffee & Tea

AFTERNOON TEA RECEPTION

Satay Chicken Feuillate

Potato Curry Puffs 

Nonya Kueh Lapis 

Coffee & Tea

LUNCH

Appetizer

Sesame Soy Nori Potato Salad 

Hot savoury

Hawthorn Glazed Golden Chicken

Thai Style Steamed Fish with Calamansi Lemongrass

Tahu Goreng with Peanut Sauce 

Topped with Cucumber and Carrots

Sauteed Lor Han Vegetables 

Fragrant Lemongrass Rice with Shallot Oil 

OR

Kampung Mee Siam Goreng 
With Sambal Chilli

Dessert

Tropical Fresh Fruit Platter 

Petite Chocolate Eclairs 

Beverage – Select 1

Fruit Punch

Lychee Oasis

Cranberry Sunset

Pink Guava

HALF DAY

1 Lunch + 1 Tea Break

\$35.00 per pax | **\$38.15** with GST
Min 30 pax

FULL DAY

1 Lunch + 2 Tea Break

\$45.00 per pax | **\$49.05** with GST
Min 30 pax

Diamond Buffet A

MORNING TEA RECEPTION

Assorted Croissants 
Egg Mayo 
Tuna Onion

Oven Baked Spinach & Chicken
Ham Frittata

German Chicken Cheese Sausages
on Bed of Onions

Assorted Muffins 

Coffee & Tea

AFTERNOON TEA RECEPTION

Oven Baked Hawaiian Pizza
With Paprika Dust

Vegetable Spring Rolls with
Chilli Dip 

Mini Chocolate Tartlets 

Coffee & Tea

LUNCH

Appetizer

Cardini Caesar Salad with Parmesan
Cheese 

Rasel's Signature

Traditional Shepherd's Pie
Filled with Country Style Chicken Filling

Hot Savoury

Italian Chicken Cacciatore
Baked Fish with Roasted Garlic Aioli
and Burnt Onion Cream 
Prawn Fritters with Nacho Cheese Relish 

Vegan Butter-Glazed Seasonal Harvest
Vegetables 

Baked Turkish Rice with Raisins  **OR**
Pasta Ala Primavera with Black Olives
and Nuts  

Dessert

Bread and Butter Pudding 
With Vanilla Sauce

Fudgey Walnut Brownies  

Beverage – Select 1

Fruit Punch
Lychee Oasis
Cranberry Sunset
Pink Guava

 Chef Recommendation  Vegetarian  Seafood  Mushroom  Nuts  Spicy

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Diamond Buffet B

MORNING TEA RECEPTION

Assorted Croissants
Sauteed Mushrooms 
Seafood Mayo 

Chicken Chipolata Sausages In
Sweet Onion

Steamed Shrimp Har Kow 

Apple Lattice 

Coffee & Tea

AFTERNOON TEA RECEPTION

Chicken Ham and Cheddar Quiche

Petite Muffins 

Fresh Fruit Platter 

Coffee & Tea

LUNCH

Appetizer

Peranakan Sweet & Sour Archar  

Rasel's Signature

Singapore-Style Mee Siam with Gravy  
Accompanied with Egg, Chives and Dried Bean curd
Topped with Lime and Sambal Chilli

Hot Savoury

Marinated Chicken Glazed with Kecap
Manis
Fried Fish Fillet in Asian Herbs 
Ebi Tempura with Wasabi Mayo 
Pan-fried Egg Tofu in Chilli Egg Sauce
Stir-Fried Baby Green Vegetable in
Scallion Oil 
Vegetarian Fried Rice 

Dessert

Blueberry Yuzu Gateau 
Pandan Pannacotta Shooters with Gula
Melaka 

Beverage – Select 1

Fruit Punch
Lychee Oasis
Cranberry Sunset
Pink Guava

HALF DAY

1 Lunch + 1 Tea Break

\$40.00 per pax | \$43.60 with GST

Min 30 pax

Ruby Buffet A

MORNING TEA RECEPTION

Selection of Gourmet Sandwiches

Croissant With Smoked Salmon Mousse
Open Faced Ciabatta with Vegetable
Ratatouille

German Chicken Cheese Sausages
with Mixed Peppers

Custard Danish

Fruit Tartlet

Coffee & Tea

AFTERNOON TEA RECEPTION

Chicken & Mushroom Vol-au-Vents

Spinach Cheddar Quiche

Fudgey Walnut Brownies

Deluxe Fresh Fruit Platter

Coffee & Tea

FULL DAY

1 Lunch + 2 Tea Break

\$52.00 per pax | \$56.68 with GST

Min 30 pax

LUNCH

Appetizer

Apple Waldorf Salad with Walnuts & Raisins

Soup Du Jour

French Onion Soup with Sliced Baguette

Rasel's Signature

Fisherman's Harvest Seafood Pie

Seafood Twist to our Beloved Pie - this version is creamy
and chock-full of Prawn, Squid, Fish & Crabby Bits

Hot Savoury

Golden Crispy Chicken Glazed with Garlic
Charcoal Caramel

Sustainable Barramundi Fillet in Crème of Lime

Gambas Al Ajillo (Spanish Garlic Prawns)

Roasted Root Vegetables

Sausage Jambalaya Rice **OR**

Chicken Bolognese Pasta

Dessert

Vanilla Panna Cotta Shooters with

Berries Compote

Chocolate Hazelnut Praline Choux

Beverage – Select 1

Fruit Punch

Lychee Oasis

Cranberry Sunset

Pink Guava

 Chef Recommendation

 Vegetarian

 Seafood

 Mushroom

 Nuts

 Spicy

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Ruby Buffet B

MORNING TEA RECEPTION

Selection of Gourmet Sandwiches

Croissant With Seafood Mayo
Open Faced Ciabatta With Pesto Chicken

Steamed Vegetarian Soon Kueh
with Sweet Sauce

Apple Danish

Deluxe Fresh Fruit Platter

Coffee & Tea

AFTERNOON TEA RECEPTION

Wild Mushroom Vol-au-Vents

Spinach Seafood Dumplings

Red Velvet Gateau

Citrus Meringue Tartlet

Coffee & Tea

LUNCH

Appetizer

Honey Yuzu Garden Crunch with
Korean Fish Cake

Rasel's Signature

Nonya Laksa with Condiments

Accompanied with Prawns, Egg and Dried Bean curd
Topped with Laksa Leaves and Sambal Chilli

Hot Savoury

Grilled Chicken in Nonya Curry Kapitan
Tender Chicken Thigh in Rich and Aromatic Curry

Hong Kong Style Barramundi Fillet

Aromatic Beef Rendang

Beancurd Prawn Roll with Mayo Dip

Sauteed Broccoli and Cauliflower with
Assorted Mushroom

Nasi Kabsah (Fragrant Arabic Spiced Rice)

OR Hong Kong Seafood Noodle

Dessert

Ispahan Panna Cotta (Lychee Rose)

Yuzu Sesame Gateau

Beverage – Select 1

Fruit Punch

Lychee Oasis

Cranberry Sunset

Pink Guava



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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