

RASEL®

Buffet 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

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\$135.00 (S\$147.15 inclusive of GST)

Additional \$20 surcharge applies to deliveries to CBD areas with postal codes beginning with 01, 03, 04, 05, 06, 07, 08, 17

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

 Chef Recommendation

 Vegetarian

 Seafood

 Mushroom

 Nuts

 Spicy

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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 (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).



\$23.90 per pax | **\$26.05** 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
- Singapore-Style Mee Siam with Gravy & Condiments
- BBQ Chicken Satay with Condiments and Thick Peanut Gravy
- Traditional Shepherd's Pie with Country-Style Chicken Filling/Plant-Based Meat Filling
- Fisherman's Harvest Seafood Pie

FROM THE COOP

- Marinated Chicken Glazed with Kecap Manis
- Hawthorn Glazed Golden Chicken
- Grilled Chicken in Teriyaki Sauce
- 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
- Thai Style Steamed Fish with Calamansi Lemongrass
- 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
- Cantonese Har Lok Prawns
- Sauteed Prawns in Cream of Lime

- 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

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
- Iced Lemon Tea
- Grapefruit Pomelo
- Pandan Lemongrass

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\$25.90 per pax | **\$28.23** 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

Fudgey 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 (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 🌿
Fudgey 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 (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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\$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 (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

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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 (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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