RASEL®

Mini Buffet

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

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)

Additional $20 surcharge applies to deliveries to CBD areas with postal codes beginning with 01, 03, 04, 05, 06, 07, 08, 17, 18.

For enquiries, please contact us at 6777 7183.

Gastro Mini Buffet

$28.80 per pax | **$31.39** with GST

Choose one item from each category
Minimum 10 pax

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 Tempra 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

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

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).

Rhapsody Mini Buffet

$38.80 per pax | **$42.92** with GST

Choose one item from each category

Minimum 10 pax

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

- 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

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

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).

High Tea Mini Buffet

$22.80 per pax | **$24.85** with GST

Choose one item from each category

Minimum 10 pax

Chef Recommendation · Vegetarian · Seafood · Mushroom · Nuts · Spicy

67777-183 · sales@rasel.com.sg · www.rasel.com.sg

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)*

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

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 Feuillete
- Oven Baked Chicken Feuillete
- 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

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)*

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

ASIAN SAVOURIES

- Oven Baked Satay Chicken Feuillete
- 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)*

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)*

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

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.

67777-183 sales@rasel.com.sg www.rasel.com.sg