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$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.

Glory

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

8 ITEMS + 1 BEVERAGE

Choose one item from each category

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

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

APPETIZER

Chef's Garden Salad with Lemon Vinaigrette
Roasted Cauliflower & Chickpea 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
Fudgey 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).

Luminaire

$23.90 per pax | **$26.05** with GST
Minimum 25 pax

9 ITEMS + 1 BEVERAGE

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
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)*

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 *(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).

Serenity

$25.90 per pax | **$28.23** with GST
Minimum 25 pax

10 ITEMS + 1 BEVERAGE

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
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)*

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)

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).

Gastronomy

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

11 ITEMS + 1 BEVERAGE

Choose one item from each category

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

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

APPETIZER

Chef's Garden Salad with Lemon Vinaigrette
Sesame Soy Nori Potato Salad
Broccoli Pasta Salad with Basil Pesto Aioli
Tandoori Roasted Cauliflower & Chickpea 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

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)

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).

Royalty

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

12 ITEMS + 1 BEVERAGE

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
- Tandoori Roasted Cauliflower & Chickpea 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 Tempra 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

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)

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).

Extravaganza

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

12 ITEMS + 1 BEVERAGE

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
- 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 Tempra 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

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.

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