# MINI BUFFET





### MINI BUFFET — A

\$45 per tray (\$49.05 W/GST)
Choose 1 Item from each category, min. order 6 trays. Each tray serves up to 20 pax.

APPETISER	SMALL BITES	
Apple Waldorf Salad /	Seaweed Chicken	
Classic Caesar Salad	Squid Cheese Net Ball	
Fruity White Rojak /	Chicken Pocket	
Curry Mayo Potato Salad with Turkey Bacon Bits	Mini Curry Samosa 🥒	
Corn & Tomato Salad with Sesame Dressing /	Mini Spring Roll /	
RICE & NOODLES	 DESSERT //	
Mee Siam Goreng with Sambal	Almond Jelly with Longan	
Fragrant Steamed Rice 🕖	Honey Sea Coconut with Longan	
Pineapple Fried Rice 🕖	Iced Jelly with Honeydew	
Sin Chow Bee Hoon	Mango Pudding with Fruit Cocktail	
Signature Laksa Goreng	Seasonal Fruit Platter	
Yang Chow Fried Rice		
VEGETABLES //	 MINI PASTRIES	
Baby Bok Choy in Oyster Sauce	Assorted Swiss Roll	
Golden Beancurd with Thai Chilli Sauce	Banana Cake	
Broccoli & Cauliflower with Mushrooms	Double Chocolate Puff	
Hainanese Chap Chye	Matcha Cupcake	
Curry Vegetables (Sayur Lodeh)	Red Velvet Crumble Éclair	
MEAT	 ADD-ON BEVERAGE	-
Signature Poached Hainanese Chicken	\$1.50 each (\$1.64 W/GST). Min. 20 pax.	Qty
Braised Soya Sauce Chicken	Cosa Cola® Zoro Sugar	
Black Pepper Chicken	Coca-Cola® Zero Sugar 📵 🖘	
Hawaiian Chicken with Caramelised Pineapple	Sprite (3±)	
Salt & Pepper Chicken Cutlet	Iced Lemon Tea	
FISH FILLET	Jasmine Green Tea 📵 🖘	
Breaded Fish with Honey Lemon Sauce	Bottled Water	
Breaded Fish with Tartar Sauce		
Sweet & Sour Fish		
Cantonese-style Steamed Fish		
Stir-fried Black Pepper Fish Fillet		



### MINI BUFFET — B

**\$50** per tray (\$54.50 W/GST)

Choose 1 Item from each category. Min. order 6 trays. Each tray serves up to 20 pax.

APPETISER	SEAFOOD	
Tangerine & Arugula Salad 🕖	Breaded Prawns with Salsa	
Garden Salad with Thousand Island Sauce 🕖	Butter Cereal Prawns	
Signature Prawn & Mango Salad	Signature Sambal Prawns	
Fruit Salad with Crushed Cashew Nuts 🖊	Grilled Squid in BBQ Sauce	
DIY Salad Bowl 🕖	Squid in Oyster Hoisin Sauce	
Mesclun Greens, Tomato, Olives, Croutons and Italian Dressing		
RICE	SMALL BITES	
Chicken & Mushroom Baked Rice	Prawn Wonton	
Butter Pilaf Rice /	Sesame Mochi Balls with Peanut Fillings 🖊	
Korean-style Kimchi Fried Rice	Chicken Siew Mai	
Steamed Pumpkin Rice 🕖	Shrimp Dumpling	
Tom Yum Chicken Fried Rice	Otah Otah	
PASTA / NOODLES	 DESSERT //	
Aglio Olio Ham Pasta	Hot Rainbow Bubur Cha Cha	
Creamy Mushroom Pasta 🕖	Hot Red Bean Soup	
Pomodoro Pasta 🕖	Gula Melaka Chendol	
Signature Laksa Goreng	Seasonal Fruit Platter	
Cantonese-style Fried Noodles with Mushroom	Soursop Ice Jelly	
BEANCURD / VEGETABLES	 MINI PASTRIES	
Egg Tofu with Cabbage 🕖	Apple Cinnamon Tart	
Egg Tofu with Chilli Crab Sauce	Milo Dinosaur Brownie	
Broccoli & Cauliflower au Gratin 🕖	Blueberry Cupcake	
Stir-Fried Celery with Capsicums	Chocolate Chip Cupcake	
Stir-fried Kai Lan with Garlic	Summer Berry Cheesecake	
MEAT	ADD-ON BEVERAGE	
Baked Chicken with Eatzi Mushroom Sauce	\$1.50 each (\$1.64 W/GST). Min. 20 pax per item.	Qty
Hawaiian Chicken with Caramelised Pineapple Honey Baked Chicken	Coca-Cola® Zero Sugar 📵 🏗	
BBQ Chicken Winglets	Sprite (3th)	
Szechuan Kung Pao Chicken	Iced Lemon Tea	
FISH FILLET	Jasmine Green Tea 📵 🖘	
Fish with Creamy Pesto Sauce	Bottled Water	
Fish with Mango Salsa Sauce	4- 1	
Butter Cereal Fish	A Comment of the Comm	175
Caramelised Fish		6
Stir-fried Ginger & Scallion Fish		
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NUTRI-GRADE

## MINI BUFFET — C

T&Cs apply. Pictures are for illustration only, actual presentation may differ. Prices are subjected to GST.

**\$55** per tray (\$59.95 W/GST)

Choose 1 Item from each category. Min. order 6 trays. Each tray serves up to 20 pax.

APPETISER	SEAFOOD	
Assorted Sushi Platter	Chincalok Salsa Squid	
Mesclun Salad with Vinaigrette Dressing	Half-Shell Scallop au Gratin	
Gado Gado with Peanut Sauce 🖊	Half-Shell Scallop with Salted Egg Sauce	
Niçoise Tuna Salad	Half-Shell Scallop with Garlic Shoyu	
Smoked Salmon Pasta Salad	Wok-fried Curry Prawns	
RICE	 SMALL BITES	
Korean-style Kimchi Chicken Fried Rice	Breaded Crab Claw with Tartar Sauce	
Nasi Goreng Istimewa	Breaded Scallop with Tartar Sauce	
Seafood Baked Rice	Vegetable Gyoza 🕖	
Tom Yum Seafood Fried Rice	Chicken Siew Mai with Mentaiko Mayo	
Vegetarian Fried Rice 🕖	Shrimp Dumplings with Mentaiko Mayo	
PASTA / NOODLES	 DESSERT //	
Aglio Olio Seafood Pasta	Hot Black Glutinous Pudding (Pulut Hitam)	
Creamy Mushroom & Chicken Pasta	Hot Green Bean Soup with Winter Melon	
Signature Beef Bolognese Pasta	Mango Pomelo Sago	
Seafood Marinara Pasta	Seasonal Fruit Platter	
Signature Laksa Goreng with Shrimps	Longan & Soursop Ice Jelly	
BEANCURD / VEGETABLES	MINI PASTRIES	
Beancurd with Salted Egg & Butter Cereal	Assorted Swiss Roll	
Asparagus & Chicken Ham au Gratin	Apple Pistachio Cheesecake	
Aubergine with Minced Chicken	Blueberry Almond Tart	
Broccoli & Cauliflower in Garlic Butter Sauce	Strawberry Vanilla Tart	
Stir-fried Assorted Mushroom /	Peanut Butter Brownie	
MEAT	ADD-ON BEVERAGE	
Buffalo Chicken Winglets	\$1.50 each (\$1.64 W/GST). Min. 20 pax per item.	Qty
Chicken Cordon Bleu with Nacho Cheese Peranakan-style Satay Chicken	Coca-Cola® Zero Sugar 😉	
Sweet & Sour Chicken	Sprite 3±	
Chicken Rendang	Iced Lemon Tea 😏	
FISH FILLET	Jasmine Green Tea 🛛 🛳	
Baked Fish with Orange Cream Sauce	Bottled Water 🕒 🕒	
Ginger & Onion Fish Fillet		
Peranakan-style Assam Fish		
Sambal Baked Fish		VY
Salted Egg Fish Fillet		

NUTRI-GRADE

denotes vegetarian

SIGNATURE ADD-ONS

Each item serves up to 20 pax. Prices subject to GST.

#### **STARTERS**

Signature Lobster Bisque	\$130
Cream of Shiitake Mushroom	\$110
Signature Seafood Salad	\$170
Calamari rings, crabstick and shrimps on mesclun salad, with homemade Thousand Island sauce.	



### ■ Baked Mushrooms Stuffed with Slipper Lobster & Crab

#### \$80

\$130

#### **ROASTS & MEAT**

#### **NOODLES**

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	Laksa Gravy, Thick Bee Hoon, Egg, Tau Pok, Beansprouts,
	Shrimps, Sliced Fish Cake, Laksa Leaves, Sambal Chilli.

#### **SIDES**

☐ Mid-wings in 4 ways	s. \$80
Honey Glaze / Buffalo / S	Salt & Pepper / Garlic
☐ Crispy Seafood Ring:	s \$50





**Signature Seafood Salad** 

<ul> <li>□ N.Z. Roast Ribeye / Striploin*</li> <li>&amp; Chipolata Chicken Sausage</li> <li>*Choose 1 cut of meat. Pre-carved roast served with</li> </ul>	\$160
Signature Black Pepper Sauce & Grilled Root Veg	
■ N.Z. Roast Lamb Leg	\$170
Pre-carved. Served with Black Pepper Mint Sauce	

Salt Baked Salmon	\$160
Sarvad with Garlie Lamon Sauca & Grillad Poot Vaa	

Rosemary Chicken Chop &	\$100
Assorted Chicken Sausage	
*Served with Lemon Pepper & Grilled Root Veg	

Satay — Chicken / Beef / Mutton / Assorted*	\$100
*Choice of 1 meat Served with Ketunat Onion & Cucumber	

Grandma's Beef Stew	\$90
Served with Potato Wedges	

Bibik's Beef Rendang	\$90
Served with Potato Wedges	

☐ Beef Stroganoff	\$110
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Hainanese Lamb Stew	\$13
Served with with Potato Wedges	

#### **Delivery Charges**

- Delivery: \$45 (\$49.05 W/GST) per location.
- Marina Bay Sands, Sentosa or Tuas, surcharge of \$15 applies.
- No offshore delivery, except Sentosa and Keppel Island.
- Condiments and biodegradable disposable cutleries will be provided. No set-up included.

#### **Terms & Conditions**

- Order(s) must be placed 3 working days in advance.
- Changes to order require at least 48 hours' notice.
- Food best consumed within 3 hours upon delivery.
- · Pictures are for illustration only.
- · Prices subject to prevailing GST.









