

MINI BUFFET



VALUE MINI BUFFET

7 Course

\$16.00+ (\$17.44 with GST) Per Person
(Min. 15 Person)



Comes with Self-Heating Boxes

Please choose one item
from each category

1. CHICKEN

- Signature Curry Chicken with Potatoes 🍲
招牌咖喱鸡
- Ayam Masak Merah
马来式番茄辣味鸡扒
- Prawn Paste Mid Wing
虾酱鸡中翅
- Roasted Chicken Chop with BBQ Sauce
西式BBQ鸡扒

2. OCEAN CATCH

- Sweet and Sour Fish Fillet
酸甜鱼片
- Fish Fillet with Assam Paste 🍲
亚参鱼片
- Salted Egg Fish Fillet
咸蛋鱼片
- Gong Bao Fish Fillet
宫保鱼片
- Steamed Fish Otah
蒸鱼乌塔

3. EGG / BEANCURD

- Crab Stick "Gui Hua" Egg
蟹棒桂花蛋
- Foo Yong Chicken Sausage Egg
香肠芙蓉蛋
- Sze Chuan Mapo Tofu
四川麻婆豆腐
- Braised Egg Beancurd and
Vegetables in Silky Egg Gravy 🍲
红烧蛋豆腐

4. VEGETABLES

- Signature Curry Vegetables
招牌咖喱菜
- Chinese Cabbage Luo Han Zhai 🍲
白菜罗汉斋
- Nonya Chap Chye 🍲
娘惹菜
- Stir Fry Cauliflower and Broccoli 🍲
清炒双花

5. MAINS

- Signature Wok-Fried Egg Rice with Silver Fish
招牌银鱼炒饭
- Yang Chow Fried Rice
扬州炒饭
- Vegetarian Fried Rice 🍲
素食炒饭
- Signature Mee Goreng
招牌马来炒面
- Vegetarian Fried Bee Hoon 🍲
香炒米粉
- Sin Chow Fried Bee Hoon
新洲炒米粉

6. FINGER FOOD

- Cabbage Spring Roll with Sweet Sauce
包菜春卷配甜酱
- Seafood Crouton with Tartar Dip
海鲜球配塔塔酱
- Golden Sotong Ball 墨鱼丸
- Fried Samosa 咖喱角
- Vegetables Spring Roll with Sweet Sauce 🍲
蔬菜春卷配甜酱

8. DESSERTS

- Chilled Almond Beancurd with Longan
龙眼杏仁果冻
- Chilled Grass Jelly with Fruit Cocktail
杂果龙眼仙草
- Chilled Cheng Tng with Snow Fungus and Longan 🍲
清汤雪耳龙眼
- Agar Agar with Fruit Cocktail
杂果果冻菜燕

🍲 Chef Recommendation 🍲 Vegetarian



SIGNATURE MINI BUFFET

10 Course

\$23.00+ (\$25.07 with GST) Per Person
(Min. 10 Person)



**Comes with
Self-Heating Boxes**
Please choose one item
from each category

1. CHICKEN

- Signature Curry Chicken with Potatoes ㇗
招牌咖喱鸡
- Baked Teriyaki Chicken Chop with Pickles
照烧酱鸡
- Ayam Assam Pedas
马来式酸辣鸡
- Prawn Paste Mid Wing
虾酱鸡中翅
- Oat Cereal Chicken Chop
麦片鸡扒

2. OCEAN CATCH

- Sweet and Sour Fish Fillet
酸甜鱼片
- Fish Fillet with Assam Paste ㇗
亚参鱼片
- Salted Egg Fish Fillet
咸蛋鱼片
- Nonya Sauce Fish Fillet
娘惹鱼片
- Steamed Fish Otah
蒸鱼乌塔

3. PRAWN

- Fragrant Oat Cereal Prawn
香脆麦片虾
- Salted Egg Prawn ㇗
咸蛋皇虾
- Prawn Tikka Masala
印度咖喱虾
- Wasabi Mayo Prawn
芥末奶油虾

4. BEEF

- Signature Rendang Beef
招牌冷当咖喱牛肉
- Sautéed Oriental Black Pepper Sliced Beef ㇗
黑胡椒牛肉片
- Sautéed Sliced Beef with Broccoli
西兰花炒牛肉片
- Sautéed Sliced Beef with Lemongrass
香茅炒牛肉片

5. EGG / BEANCURD

- Traditional Tahu Goreng with Peanut Sauce
马来式传统炸豆腐配花生酱
- Foo Yong Chicken Sausage Egg
香肠芙蓉蛋
- Sze Chuan Mapo Tofu
四川麻婆豆腐
- Braised Egg Beancurd and Vegetables in Silky Egg Gravy ㇗
红烧蛋豆腐
- Egg Beancurd with Shimeiji Mushroom and Seow Bai Chye
蛋豆腐送菇小白菜

6. VEGETABLES

- Signature Curry Vegetables
招牌咖喱菜
- Stir Fry Cauliflower and Broccoli ㇗
清炒双花
- Nai Bai with Superior Broth ㇗
上汤奶白
- Hong Kong Kai Lan with Mushroom and Wolfberry
香菇香港芥兰

7. FINGER FOOD

- Cabbage Spring Roll with Sweet Sauce
包菜春卷配甜酱
- Seafood Crouton with Tartar Dip
海鲜球配塔塔酱
- Golden Seafood Pocket with Oriental Dip ㇗
海鲜金钱袋
- Golden Sotong Ball
墨鱼丸
- Fried Samosa
咖喱角
- Sambal Fish Ball
叁巴鱼丸
- Vegetables Spring Roll with Sweet Sauce ㇗
蔬菜春卷配甜酱

8. MAINS

- Thai Pineapple Fried Rice ㇗
泰式黄梨炒饭
- Signature Wok-Fried Egg Rice with Silver Fish
招牌银鱼炒饭
- Yang Chow Fried Rice
扬州炒饭
- Nonya Mee Siam with Egg
娘惹米暹
- Sin Chow Fried Bee Hoon
新洲炒米粉
- Hong Kong Fried Egg Noodles
香港炒鸡蛋面

9. PASTRY

- Mini Chocolate Éclairs
- Mini Chocolate Brownie
- Mini Oreo Cheese Cake
- 迷你奥利奥芝士蛋糕
- Traditional Mini English Carrot Cake
英式萝卜蛋糕

10. DESSERTS

- Chef's Special Chendol
椰糖珍多西宝露
- Chilled Almond Beancurd with Longan
龙眼杏仁果冻
- Chilled Grass Jelly with Longan
仙草龙眼
- Chilled Cheng Tng with Snow Fungus and Longan ㇗
清汤雪耳龙眼



Chef Recommendation



Vegetarian

MINI BUFFET A

8 Course

\$17.00+ (\$18.53 with GST) Per Person
(Min. 15 Person)



Comes with Self-Heating Boxes

Please choose one item
from each category

1. CHICKEN

- Signature Curry Chicken with Potatoes 招牌咖喱鸡
- Ayam Masak Merah 马来式番茄辣味鸡扒
- Prawn Paste Mid Wing 虾酱鸡中翅
- Roasted Chicken Chop with BBQ Sauce 西式BBQ鸡鸡扒

2. OCEAN CATCH

- Sweet and Sour Fish Fillet 酸甜鱼片
- Fish Fillet with Assam Paste 鱼参鱼片
- Salted Egg Fish Fillet 咸蛋鱼片
- Gong Bao Fish Fillet 宫保鱼片
- Steamed Fish Otah 蒸鱼乌塔

3. EGG / BEANCURD

- Crab Stick "Gui Hua" Egg 蟹棒桂花蛋
- Foo Yong Chicken Sausage Egg 香肠芙蓉蛋
- Sze Chuan Mapo Tofu 四川麻婆豆腐
- Braised Egg Beancurd and Vegetables in Silky Egg Gravy 红烧蛋豆腐

4. VEGETABLES

- Signature Curry Vegetables 招牌咖喱菜
- Chinese Cabbage Luo Han Zhai 白菜罗汉斋
- Nonya Chap Chye 娘惹杂菜
- Stir Fry Cauliflower and Broccoli 清炒双花

5. FINGER FOOD

- Cabbage Spring Roll with Sweet Sauce 包菜春卷配甜酱
- Seafood Crouton with Tartar Dip 海鲜球配塔塔酱
- Golden Sofong Ball 墨鱼丸
- Fried Samosa 咖喱角
- Vegetables Spring Roll with Sweet Sauce 蔬菜春卷配甜酱

6. MAINS

- Signature Wok-Fried Egg Rice with Silver Fish 招牌银鱼炒饭
- Yang Chow Fried Rice 扬州炒饭
- Vegetarian Fried Rice 素食炒饭
- Signature Mee Goreng 招牌马来炒面
- Vegetarian Fried Bee Hoon 香炒米粉
- Sin Chow Fried Bee Hoon 新洲炒米粉

7. PASTRY

- Assorted Mini Swiss Roll 杂锦迷你瑞士卷
- Mini Chocolate Brownie 迷你布朗尼饼
- Traditional Mini English Carrot Cake 英式萝卜蛋糕片

8. DESSERTS

- Chilled Almond Beancurd with Longan 龙眼杏仁果冻
- Chilled Grass Jelly with Fruit Cocktail 杂果龙眼仙草
- Chilled Cheng Tng with Snow Fungus and Longan 清汤雪耳龙眼
- Agar Agar with Fruit Cocktail 杂果果冻菜燕

Chef Recommendation Vegetarian



MINI BUFFET

9 Course

\$19.00+ (\$20.71 with GST) Per Person
(Min. 10 Person)



Comes with Self-Heating Boxes

Please choose one item from each category

1. CHICKEN

- Signature Curry Chicken with Potatoes 㗎
- 招牌咖喱鸡
- Ayam Masak Merah
- 马来式番茄辣味鸡扒
- Prawn Paste Mid Wing
- 虾酱鸡中翅
- Roasted Chicken Chop with BBQ Sauce
- 西式BBQ鸡鸡扒

2. OCEAN CATCH

- Nonya Sauce Fish Fillet
- 娘惹鱼片
- Sweet and Sour Fish Fillet
- 酸甜鱼片
- Fish Fillet with Assam Paste
- 亚参鱼片
- Salted Egg Fish Fillet 㗎
- 咸蛋鱼片
- Steamed Fish Otah
- 蒸鱼乌塔

3. PRAWN

- Fragrant Oat Cereal Prawn
- 香脆麦片虾
- Gong Bao Prawn
- 宫堡虾
- Garlic Pepper and Salt Prawns
- 蒜椒盐虾
- Golden Butter Prawn
- 牛油虾

4. EGG / BEANCURD

- Crab Stick "Gui Hua" Egg
- 蟹棒桂花蛋
- Foo Yong Chicken Sausage Egg
- 香肠芙蓉蛋
- Sze Chuan Mapo Tofu
- 四川麻婆豆腐
- Braised Egg Beancurd and Vegetables in Silky Egg Gravy 㗎
- 红烧蛋豆腐

5. VEGETABLES

- Signature Curry Vegetables
- 招牌咖喱菜
- Stir Fry Cauliflower and Broccoli 㗎
- 清炒双花
- Nai Bai with Superior Broth 㗎
- 上汤奶白
- Hong Kong Kai Lan with Mushroom and Wolfberry 㗎
- 香菇香港芥兰

6. FINGER FOOD

- Golden Sotong Ball
- 墨鱼丸
- Cabbage Spring Roll with Sweet Sauce
- 包菜春卷配甜酱
- Seafood Crouton with Tartar Dip
- 海鲜球配塔塔酱
- Golden Seafood Pocket with Oriental Dip 㗎
- 海鲜金钱袋
- Fried Samosa
- 咖喱角
- Vegetables Spring Roll with Sweet Sauce 㗎
- 蔬菜春卷配甜酱

7. MAINS

- Signature Wok-Fried Egg Rice with Silver Fish
- 招牌银鱼炒饭
- Yang Chow Fried Rice
- 扬州炒饭
- Malay Style Nasi Goreng
- 马来炒饭
- Signature Mee Goreng
- 招牌马来炒面
- Hong Kong Fried Egg Noodles
- 香港炒鸡蛋面
- Sin Chow Fried Bee Hoon
- 新洲炒米粉

8. PASTRY

- Assorted Mini Swiss Roll
- 杂锦迷你瑞士卷
- Mini Chocolate Brownie
- 迷你布朗尼饼
- Traditional Mini English Carrot Cake
- 英式萝卜蛋糕片

9. DESSERTS

- Chilled Almond Beancurd with Longan
- 龙眼杏仁果冻
- Chilled Cheng Tng with Snow Fungus and Longan 㗎
- 清汤雪耳龙眼
- Chilled Honeydew Sago
- 蜜瓜西米露
- (Seasonal and subject to substitution)
- Agar Agar with Fruit Cocktail
- 杂果果冻菜燕

㗎 Chef Recommendation 㗎 Vegetarian



MINI BUFFET C 10 Course

\$21.00+ (\$22.89 with GST) Per Person
(Min. 10 Person)



Comes with Self-Heating Boxes

Please choose one item
from each category

1. CHICKEN

- Signature Curry Chicken with Potatoes 招牌咖喱鸡
- Ayam Assam Pedas 马来式酸辣鸡
- Prawn Paste Mid Wing 虾酱鸡中翅
- Baked Teriyaki Chicken Chop with Pickles 照烧酱鸡

2. OCEAN CATCH

- Sweet and Sour Fish Fillet 酸甜鱼片
- Salted Egg Fish Fillet 咸蛋鱼片
- Fish Fillet with Assam Paste 鱼片配亚参酱
- Nonya Sauce Fish Fillet 娘惹鱼片
- Steamed Fish Otah 蒸鱼乌塔

3. PRAWN

- Fragrant Oat Cereal Prawn 香脆麦片虾
- Gong Bao Prawn 宫堡虾
- Salted Egg Prawn 咸蛋皇虾
- Prawn Tikka Masala 印度咖喱虾

4. BEEF

- Sautéed Oriental Black Pepper Sliced Beef 黑胡椒牛肉片
- Sautéed Sliced Beef with Broccoli 西兰花炒牛肉片
- Sautéed Sliced Beef with Lemongrass 香茅炒牛肉片

5. EGG / BEANCURD

- Traditional Tahu Goreng with Peanut Sauce 马来式传统炸豆腐配花生酱
- Foo Yong Chicken Sausage Egg 香肠芙蓉蛋
- Sze Chuan Mapo Tofu 四川麻辣豆腐
- Braised Egg Beancurd and Vegetables in Silky Egg Gravy 红烧蛋豆腐
- Egg Beancurd with Shimeiji Mushroom and Seow Bai Chye 蛋豆腐送菇小白菜

6. VEGETABLES

- Signature Curry Vegetables 招牌咖喱菜
- Stir Fry Cauliflower and Broccoli 清炒双花
- Nai Bai with Superior Broth 上汤奶白
- Hong Kong Kai Lan with Mushroom and Wolfberry 香菇香港芥兰

7. FINGER FOOD

- Golden Seafood Pocket with Oriental Dip 海鲜金钱袋
- Golden Sotong Ball 墨鱼丸
- Fried Samosa 咖喱角
- Sambal Fish Ball 叁巴鱼丸
- Vegetables Spring Roll with Sweet Sauce 蔬菜春卷配甜酱

8. MAINS

- Thai Pineapple Fried Rice 泰式黄梨炒饭
- Signature Wok-Fried Egg Rice with Silver Fish 招牌银鱼炒饭
- Yang Chow Fried Rice 扬州炒饭
- Signature Mee Goreng 招牌马来炒面
- Hong Kong Fried Egg Noodles 香港炒鸡蛋面
- Sin Chow Fried Bee Hoon 新洲炒米粉

9. PASTRY

- Assorted Mini Swiss Roll 杂锦迷你瑞士卷
- Mini Chocolate Brownie 迷你布朗尼饼
- Traditional Mini English Carrot Cake 英式萝卜蛋糕片

10. DESSERTS

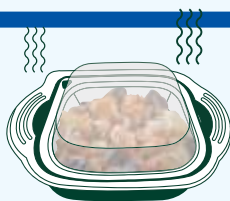
- Chilled Almond Beancurd with Longan 龙眼杏仁果冻
- Chilled Grass Jelly with Longan 仙草龙眼
- Chilled Cheng Tng with Snow Fungus and Longan 清汤雪耳龙眼
- Chilled Honeydew Sago 蜜瓜西米露 (Seasonal and subject to substitution)

Chef Recommendation Vegetarian



INTERNATIONAL M I N I BUFFET A 8+1 Course

\$22.00+ (\$23.98 with GST) Per Person
(Min. 15 Person)



**Comes with
Self-Heating Boxes**
Please choose one item
from each category

1. Appetizer

- Potato Salad With Gherkin Aioli
土豆配小黄瓜蒜泥沙拉
- Panzanella Salad
托斯卡纳风格番茄沙拉
- Roasted Pumpkin Salad
烤南瓜沙拉
- Classic Caesar Salad With Homemade Dressing ☺
经典凯撒沙拉配自制酱料

2. Platter

- Cheese Platter
奶酪拼盘
- Gourmet Sausage Platter
美味香肠拼盘
- Sushi & Maki Platter ☺
寿司和寿司拼盘
- Smoked Duck Platter
熏鸭拼盘
- Smoked Salmon Platter
烟熏三文鱼拼盘

3. Poultry

- Sous Vide Chicken With Bbq Sauce
低温烹调法鸡肉配烧烤酱
- Korean Fried Chicken
韩国炸鸡
- Roasted Chicken With Garlic Cream Sauce ☺
蒜蓉奶油酱烤鸡
- Oven Baked Chicken Parmigiana
烤箱烤鸡帕尔马干酪

4. Fish

- Baked Dory Fillet With Lemon Butter Sauce
烤鱼片配柠檬黄油酱
- Fish & Chips With Tartar Sauce
鞑靼酱炸鱼薯条
- Baked Snapper With Kabayaki Sauce ☺
烤鱼片配日式烧酱
- Grilled Salmon Fillet With Spicy Bbq Sauce
烤三文鱼配香辣烤酱

5. Seafood

- Spicy Cream Seafood Stew ☺
辣奶油海鲜炖菜
- Half Shelled Mussels With Pineapple Salsa
柑橘奶油虾
- Grilled Prawn With Citrus Butter Cream
黄金虾配飞子芥末蛋黄酱
- Golden Prawn With Tobiko Wasabi Mayo

6. Premium Meat

- Japanese Curry With Mutton ☺
日式咖喱羊肉
- Braised Beef With Medley Vegetables
杂菜红烧牛肉
- Moroccan Lamb Stew With Chickpeas
摩洛哥鹰嘴豆炖羊肉
- Beef Meatball With Garlic Butter Sauce
蒜蓉黄油牛肉丸

7. Vegetables

- Roasted Mexican Style Mixed Vegetables
- Yasai Itame ☺
日式炒杂菜
- Garden Medley With Garlic Butter Sauce
蒜蓉黄油酱烤蔬菜
- Oven Roasted Ratatouille
法式普罗旺斯蔬菜炖菜

8. Mains

- Stir Fry Udon Noodle With Black Pepper Sauce ☺
黑椒汁炒乌冬面
- Steamed Tomato Rice With Nuts & Dried Raisins
坚果葡萄干番茄蒸饭
- Japanese Style Ginger Fried Rice With ☺
Edamame & Tobiko
日式毛豆飞子姜炒饭
- Garlic Butter Rice W Black Olive & Parsley
蒜蓉黄油饭配黑橄榄和欧芹

9. Dessert

- Mango Sago With Coconut Cream ☺
芒果西米配椰奶
- Bread & Butter Pudding With Anglaise Sauce
面包黄油布丁配英式酱
- American Baked Cheesecake
美式烤芝士蛋糕
- Fruit Tea Jelly With Mint
薄荷水果茶果冻

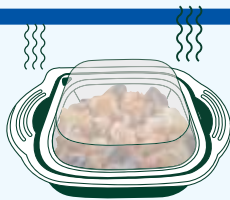


Chef Recommendation



INTERNATIONAL MINI BUFFET B 8+1 Course

\$24.00+ (\$26.16 with GST) Per Person
(Min. 15 Person)



**Comes with
Self-Heating Boxes**
Please choose one item
from each category

1. APPETIZER

- Chicken, Corn & Walnut Salad
鸡肉玉米核桃沙拉
- Wild Mushroom Salad with Arugula & Truffle Crumble
野生蘑菇沙拉配阿古鲁拉和松露碎
- Mexican Macaroni Salad
墨西哥通心粉沙拉
- Asparagus & Orange Salad 
芦笋橙子沙拉

2. PLATTER

- Cheese Platter
奶酪拼盘
- Smoked Salmon Platter
烟熏三文鱼拼盘
- Gourmet Sausage Platter
美味香肠拼盘
- Sushi & Maki Platter 
寿司和寿司拼盘
- Smoked Duck Platter
熏鸭拼盘

3. POULTRY

- Rosemary Infused Chicken Thigh with Truffle 
Mushroom Sauce
迷迭香鸡大腿配松露蘑菇酱
- Sous Vide Chicken with Sour Raisin Jus
低温烹调法鸡配酸葡萄干汁
- Butter Shoyu Chicken with Roasted Sesame
黄油酱油鸡配烤芝麻
- Pan Roasted Chicken with Natural Jus
香烤鸡扒

4. FISH

- Oven Baked Seabass with Sauce Vierge
烤箱烤鲈鱼配莎莎酱
- Slow Cooked Atlantic Salmon with Zesty Caper 
Cream Sauce
慢煮三文鱼配爽口山柑奶油酱
- Grilled Whole Salmon Fillet with Roasted Sesame Glazed
烤整条三文鱼片配烤芝麻釉
- Snapper Fillet with Mornay Sauce
莫奈酱鲷鱼片

5. SEAFOOD

- Caramelized Miso Butter Grilled Prawns
焦糖味噌黄油烤大虾
- Prawn with Lime Butter Sauce
青柠黄油酱大虾
- Seafood Medley with Spicy Cream Sauce 
辣酱海鲜拼盘
- Baked Seafood in Marinara Sauce
番茄酱焗海鲜

6. PREMIUM MEATS

- Beef Bourguignon with Spicy Brown Sauce 
式红烧牛肉
- Mutton Stew with Spicy Bulgolgi Sauce
韩式辣烤羊肉酱
- Lamb Stew with Potatoes & Carrots
土豆胡萝卜炖羊肉
- Roasted Beef Ribeye with Rosemary Jus
迷迭香汁烤肋眼牛排

7. VEGETABLES

- Gochujang Stir Fry Mixed Vegetables
辣椒酱炒什锦蔬菜
- Garlic Herb Roasted Potatoes with Carrots & Zucchini
大蒜香草烤土豆配胡萝卜和西葫芦
- Truffle Parmesan Roasted Broccoli & Cauliflower 
松露帕尔马干酪烤西兰花和花椰菜
- Mixed Vegetables with Butter Sauce & Almond Flakes
烤箱烤黄油蔬菜

8. MAINS

- Chicken Penne with Homemade Pesto Sauce
鸡肉通心粉配自制香蒜酱
- Prawn Spaghetti Aglio Olio with Bell Peppers & Mushrooms
虾意大利面配青椒和蘑菇
- Salmon Chahan 
日式三文鱼炒饭
- Bechamel Baked Rice with Crab Meat
蟹肉酱焗饭

9. DESSERT

- Lychee Pudding with Raspberry Compote 
荔枝布丁配覆盆子蜜饯
- Pumpkin Bread & Butter Pudding with Coconut Sauce
南瓜面包黄油布丁配椰子酱
- Mini Red Velvet Cake
红色天鹅绒蛋糕
- Chocolate Truffle Cake
法式巧克力蛋糕

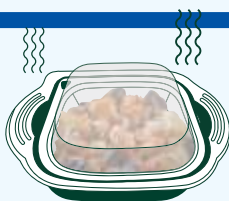
 Chef Recommendation



INTERNATIONAL MINI BUFFET C 9+1 Course

\$26.00+ (\$28.34 with GST) Per Person
(Min. 15 Person)

Please choose one item from each category



Comes with Self-Heating Boxes

Please choose one item
from each category

1. SALAD

- Smoked Duck Salad with Sesame Shoyu
- Classic Caesar Salad with Garlic Crouton ☺
凯撒沙拉蒜蓉面包丁
- Fresh Garden Greens with Thousand Island Dressing 蔬菜沙拉千岛酱
- Signature Maki and Sushi Platter
寿司拼盘

2. INTERNATIONAL DELIGHT

- Sautéed Chicken Sausage with Rosemary Sauce
鸡香肠迷迭香酱
- Deep-Fried Beancurd with Authentic Thai Sauce ☺
豆干泰式辣椒酱
- Breaded Scallop w Tartar Sauce
面包粉带子塔塔酱

3. CHICKEN

- Signature Rendang Chicken
招牌冷当咖喱鸡
- Thai Green Curry Chicken
泰式青咖喱鸡
- Baked Chicken Parmigiano
西式烘芝士鸡扒
- Pan Roasted Louisiana Chicken with Mushroom Ragout
蘑菇酱烘鸡扒
- Roasted Cajun Chicken with Black Pepper Sauce
黑椒酱烘鸡扒

4. FISH

- Grilled Salmon Fillet with Spicy BBQ Sauce
烤三文鱼配香辣烤酱
- Snapper Fillet with Lemon Butter Cream Sauce
鲷鱼片配柠檬奶油酱
- Tandoori Fish Fillet with Mint Raita
印度唐杜里鱼片
- Assam Dory Fillet ☺
亚参鱼片

5. PRAWN

- Golden Butter Prawn
牛油虾
- Wasabi Prawn with Fruit Salad ☺
蔬果沙拉芥末虾
- Breaded Torpedo Prawn with Salted Egg Cream
面包粉炸虾咸蛋酱
- Prawn Tikka Masala
印度咖喱虾

6. BEEF

- Signature Rendang Beef
招牌冷当咖喱牛肉
- Sautéed Oriental Black Pepper Sliced Beef ☺
黑胡椒牛肉片
- Sautéed Sliced Beef with Broccoli
西兰花炒牛肉片
- Sautéed Sliced Beef with Lemongrass
香茅炒牛肉片

7. VEGETABLES

- Vegetables Medley with Almond Flakes
西式杂菜杏仁片
- Sautéed Seasonal Vegetables
西式炒杂菜
- Aloo Gobi Masala
(Indian Style Potato and Cauliflower)
印度菜花马铃薯
- Ratatouille Au Gratin ☺
蔬菜杂烩

8. MAINS

- Thai Pineapple Fried Rice ☺
泰式黄梨炒饭
- Wok-Fried Rice with Crabmeat and Silver Fish
蟹肉银鱼蛋炒饭
- Roasted Pumpkin Pilaf Rice with Almond
西式南瓜饭
- Signature Mee Goreng
招牌马来炒面
- Sin Chow Fried Bee Hoon
新洲炒米粉
- Penne Chicken Pesto with Mushroom
塔松子鸡肉笔管面

9. PASTRY

- Chocolate Truffle Cake
法式巧克力蛋糕
- Mini Red Velvet Cake
迷你红丝绒蛋糕
- Mini Chocolate Éclairs
迷你巧克力闪电泡芙
- Assorted Mini Cheese Cake Platter ☺
迷你杂锦芝士蛋糕

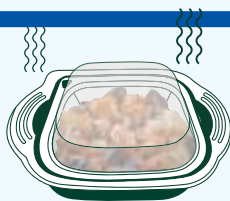
10. DESSERT

- Chef's Special Chendol
椰糖珍多西宝露
- Chilled Almond Beancurd with Longan
龙眼杏仁果冻
- Chilled Honeydew Sago ☺
蜜瓜西米露
(Seasonal and subject to substitution)
- Chilled Sea Coconut with Snow Fungus and Nata De Coco
海底椰雪耳椰果



INTERNATIONAL M I N I BUFFET D 9+1 Course

\$31.00+ (\$33.79 with GST) Per Person
(Min. 15 Person)



Comes with Self-Heating Boxes

Please choose one item
from each category

1. SALAD

- Classic Caesar Salad with Garlic Crouton 凯撒沙拉蒜蓉面包丁
- Seafood Fusilli Pasta with Pesto Emulsion 海鲜螺旋面沙拉
- Traditional Thai Mango Salad with Chilled Prawn 泰式芒果虾沙拉
- Tropical Fruit Salad with California Raisin and Almond 水果沙拉

2. COLD CUT PLATTER

- Cold Cut Platter with Cranberry Compote 双拼冷盘

3. CHICKEN

- Signature Rendang Chicken 招牌冷当咖喱鸡
- Thai Green Curry Chicken 泰式青咖喱鸡
- Roasted Old Bay Chicken with Mushroom Ragout 蘑菇酱烘鸡扒
- Baked Rosemary Chicken Chop with Natural Jus 迷迭香酱鸡扒

4. OCEAN CATCH

- Roasted Snapper Loin and Mango Salsa 芒果沙拉红鱼片
- Slow-Baked Snapper Loin with Tomato Cream Coulis 奶油番茄烘红鱼片
- Lychee & Pinenut Sweet & Sour Snapper Fillet 荔枝松子酸甜红鱼片
- Snapper Fillet with Chilli Crab Sauce 特味辣椒螃蟹酱红鱼片

5. PRAWN

- Fragrant Oat Cereal Prawn 香脆麦片虾
- Sauteed Garlic Prawn with Butter Cream Sauce 奶油蒜香虾
- Oriental Spicy Prawn with Chilli 辣子虾
- Wasabi Mayo Prawn 芥末奶油虾

6. BEEF

- Signature Rendang Beef 招牌冷当咖喱牛肉
- Italian Beef Meatball with Salsa Di Pomodoro 意式牛肉丸配番茄酱
- Wintertime Beef Casserole with Vegetables 冬季炖牛肉
- Sautéed Oriental Black Pepper Sliced Beef 黑胡椒牛肉片
- Sautéed Sliced Beef with Broccoli 西兰花炒牛肉片

7. VEGETABLES

- Signature Curry Vegetables 招牌咖喱菜
- Sautéed Fine Beans with Mushroom Butter Sauce 西式香菇牛油细豆
- Vegetables Medley with Almond Flakes 西式杂菜杏仁片
- Roasted Idaho Potato with Turkey Bacon 烘马铃薯火鸡丝
- Hong Kong Kai Lan with Mushroom and Wolfberry 香菇香港芥兰

8. MAINS

- Thai Pineapple Fried Rice 泰式黄梨炒饭
- Smoked Duck Garlic Butter Rice 烟熏鸭牛油饭
- Yang Chow Fried Rice 扬州炒饭
- Sautéed Udon with Capsicum and Shiitake 日式炒香菇乌冬面
- Penne Chicken Pesto with Mushroom 塔松子鸡肉笔管面
- Signature Mee Goreng 招牌马来炒面

9. PASTRY

- Chocolate Truffle Cake 法式巧克力蛋糕
- Red Velvet Cake 红色天鹅绒蛋糕
- Mini Chocolate Éclairs 迷你杂锦芝士蛋糕
- Assorted Mini Cheese Cake Platter 迷你杂锦芝士蛋糕
- Assorted Petit Four 花式小甜点

10. DESSERT

- Chef's Special Chendol 椰糖珍多西宝露
- Signature Chilled Melaka Sago 冷西米加棕桐糖
- Chilled Bo Bo Cha Cha 磨磨喳喳
- Chilled Sea Coconut with Snow Fungus and Nata De Coco 海底椰雪耳椰果

Chef Recommendation



HEALTHIER MINI BUFFET A 8 Course

\$17.00+ (\$18.53 with GST) Per Person
(Min. 15 Person)



Comes with Self-Heating Boxes

Please choose one item
from each category

1. CHICKEN

- Honey Glazed Chicken Chop
蜜汁鸡扒
- Signature Curry Chicken with Potatoes 🍲
招牌咖喱鸡
- Baked Chicken Chop with Lemon Sauce
柠檬烘鸡扒
- Baked Chicken Chop with Garlic Rosemary Sauce
迷迭香烘鸡扒

2. OCEAN CATCH

- Cantonese Garlic Dory Fillet in Soya Sauce 🍲
油浸鱼片
- Sweet and Sour Fish Fillet
酸甜鱼片
- Teriyaki Baked Fish Fillet
照烧鱼片
- Miso Glazed Baked Fish Fillet
味噌鱼片

3. BEANCURD / EGG

- Foo Yong Onion Egg
大葱芙蓉蛋
- Fu Yong Chicken Sausage Egg
鸡肉香肠芙蓉蛋

- Egg Beancurd with Mushroom and
Seow Bai Chye
蛋豆腐香菇小白菜
- Jade Egg Beancurd with Seasonal Vegetables 🍲
翡翠蛋豆腐

4. VEGETABLE

- Signature Curry Vegetable
招牌咖喱菜
- Nonya Chap Chye 🍲
娘惹杂菜
- Garlic, Cauliflower, Carrot and Mushroom
西式杂菜
- Seow Bai Chye with Honshimeji Mushroom
小白菜炒松菇

5. DIM SUM

- Steamed Wholemeal Pumpkin Mini Mantou
蒸糯米南瓜馒头
- Steamed Mini Lotus Pau
蒸迷你莲蓉包
- Steamed Mini Red Bean Pau
蒸迷你红豆沙包
- Steamed Chee Cheong Fun
蒸猪肠粉

6. MAINS

- Singapore Style Fried Brown Rice
星洲糙米炒饭
- Vegetarian Fried Brown Rice
糙米炒饭
- Hong Kong Fried Brown Rice Bee Hoon
香港炒糙米粉
- Sin Chow Fried Brown Rice Bee Hoon
星洲炒糙米粉

7. PASTRY

- Assorted Mini Swiss Roll
杂锦迷你瑞士卷
- Assorted Mini Cake Slice
杂锦迷你蛋糕
- Traditional Mini English Carrot Cake
英式萝卜蛋糕片

8. DESSERT

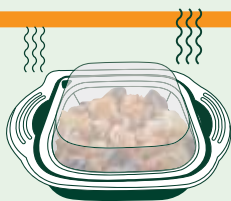
- Chilled Almond Beancurd with Longan
龙眼杏仁果冻
- Chilled Cheng Tng with 🍲
Snow Fungus and Longan
清汤雪耳龙眼
- Agar Agar with Fruit Cocktail
杂果果冻菜燕
- Assorted Fresh Fruit Platter
鲜果拼盘

👨🍳 Chef Recommendation



HEALTHIER MINI BUFFET B 9 Course

\$19.00+ (\$20.17 with GST) Per Person
(Min. 10 Person)



**Comes with
Self-Heating Boxes**

Please choose one item
from each category

1. CHICKEN

- Signature Curry Chicken with Potatoes 招牌咖喱鸡
- Roasted Chicken Chop with Mushroom Sauce 烘香菇汁鸡扒
- Sautéed Broccoli with Sliced Beef 西兰花炒牛肉片
- Sautéed Sliced Beef with Lemongrass 香茅炒牛肉片

2. OCEAN CATCH

- Cantonese Garlic Dory Fillet in Soya Sauce 油浸鱼片
- Sweet and Sour Fish Fillet 酸甜鱼片
- Teriyaki Baked Fish Fillet 照烧鱼片
- Miso Glazed Baked Fish Fillet 味噌鱼片

3. PRAWN

- Gong Bao Prawn 宫堡虾
- Fragrant Oat Cereal Prawns 麦片虾 (DF)
- Grilled Marinated Prawn with Lime Butter Sauce 烤酸柠牛油虾
- Mongolian BBQ Garlic Prawn 蒜香蒙古虾

4. VEGETABLE

- Chinese Cabbage Luo Han Zhai 白菜罗汉斋
- Hong Kong Chye Sim with Assorted Mushroom 香港菜心炒香菇
- Sautéed Broccoli and Cauliflower 西式蒜香双花
- Seow Bai Chye with Honshimeji Mushroom 小白菜炒松菇

5. EGG / BEANCURD

- Foo Yong Onion Egg 大葱芙蓉蛋
- Fu Yong Chicken Sausage Egg 鸡肉香肠芙蓉蛋
- Egg Beancurd with Mushroom and Seow Bai Chye 蛋豆腐香菇小白菜
- Jade Egg Beancurd with Seasonal Vegetables 翡翠蛋豆腐

6. DIM SUM

- Steamed Wholemeal Pumpkin Mini Mantou 蒸糟迷你南瓜馒头
- Steamed Mini Lotus Pau 蒸迷你莲蓉包
- Steamed Mini Red Bean Pau 蒸迷你红豆沙包
- Steamed Chee Cheong Fun 蒸猪肠粉

7. MAINS

- Singapore Style Fried Brown Rice 星洲糙米炒饭
- Vegetarian Fried Brown Rice 糙米炒饭
- Hong Kong Fried Brown Rice Bee Hoon 香港炒糙米粉
- Sin Chow Fried Brown Rice Bee Hoon 星洲炒糙米粉

8. PASTRY

- Assorted Mini Swiss Roll 杂锦迷你瑞士卷
- Assorted Mini Cake Slice 杂锦迷你蛋糕
- Traditional Mini English Carrot Cake 英式萝卜蛋糕片

9. DESSERT

- Chilled Almond Beancurd with Longan 龙眼杏仁果冻
- Chilled Cheng Tng with Snow Fungus and Longan 清汤雪耳龙眼
- Chilled Sea Coconut with Snow Fungus and Nata De Coco 海底椰雪耳椰果
- Assorted Fresh Fruit Platter 鲜果拼盘



Chef Recommendation

