

# REGULAR BUFFET



# SUPER VALUE BUFFET

## 7+1 Course

**\$16.00+ (\$17.44 with GST) Per Person**  
(Min. 30 Person)

Please choose one item from each category

### 1. MAINS

- Malay Style Nasi Goreng  
马来炒饭
- 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
- Hong Kong Fried Egg Noodles  
香港炒鸡蛋面
- Vegetarian Fried Bee Hoon 🌿  
香炒米粉

### 2. 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
- Baked Teriyaki Chicken Chop with Pickles  
照烧酱鸡
- Thai Crispy Chicken Chop with Plum Sauce  
泰式梅酱鸡

### 3. OCEAN CATCH

- 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

### 4. VEGETABLES

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

### 5. DIM SUM

- Steamed Cabbage Roll with Shrimp  
蒸虾仁包菜卷
- Steamed Mini Chicken & Shrimp Siew Mai with Sweet Sauce  
蒸虾烧卖配甜酱
- Vegetables Spring Roll with Sweet Sauce 👍  
蔬菜春卷配甜酱
- Golden Chicken Ngho Hiang Roll  
香炸五香仔

### 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 Seafood Pocket with Oriental Dip 🍳👍  
海鲜金钱袋
- Golden Sotong Ball  
墨鱼丸
- Fried Samosa  
咖喱角

### 7. 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 Honeydew Sago 👍  
蜜瓜西米露 \*
- Agar Agar with Fruit Cocktail  
杂果果冻菜燕

### 8. BEVERAGE

- Refreshing Tropical Punch  
杂果水冷饮
- Wintermelon Tea  
冬瓜茶
- Iced Lemon Tea  
柠檬茶冷饮
- Lemongrass Pandan  
香茅班兰茶

\* Seasonal & Subject To Substitution 🍳 Chef Recommendation 👍 Popular 🌿 Vegetarian

Thai Crispy Chicken Chop  
with Plum Sauce



Chinese Cabbage  
Luo Han Zhai (Veg)



# SUPER VALUE BUFFET

## 8+1 Course

**\$18.00+ (\$19.62 with GST) Per Person**  
(Min. 30 Person)

Please choose one item from each category

### 1. MAINS

- Malay Style Nasi Goreng  
马来炒饭
- 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
- Hong Kong Fried Egg Noodles  
香港炒鸡蛋面
- Vegetarian Fried Bee Hoon 🌿  
香炒米粉

### 2. 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
- Baked Teriyaki Chicken Chop with Pickles  
照烧酱鸡
- Thai Crispy Chicken Chop with Plum Sauce  
泰式梅酱鸡

### 3. OCEAN CATCH

- 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

### 4. BEANCURD / EGG

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

### 5. VEGETABLES

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

### 6. DIM SUM

- Steamed Cabbage Roll with Shrimp  
蒸虾仁包菜卷
- Steamed Mini Chicken & Shrimp Siew Mai with Sweet Sauce  
蒸虾烧卖配甜酱
- Vegetables Spring Roll with Sweet Sauce 🍴  
蔬菜春卷配甜酱
- Golden Chicken Nghoh Hiang Roll  
香炸五香仔

### 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

### 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
- Chilled Honeydew Sago 🍴  
蜜瓜西米露\*
- Agar Agar with Fruit Cocktail  
杂果果冻菜燕

### 9. BEVERAGE

- Refreshing Tropical Punch  
杂果水冷饮
- Wintermelon Tea  
冬瓜茶
- Iced Lemon Tea  
柠檬茶冷饮
- Lemongrass Pandan  
香茅班兰茶

\* Seasonal & Subject To Substitution



Chef Recommendation



Popular



Vegetarian

Ayam Masak Merah



Sze Chuan Mapo Tofu



# LOCAL SPREAD BUFFET

## 9+1 Course

**\$20.00+ (\$21.80 with GST) Per Person**  
(Min. 25 Person)

Please choose one item from each category

### 1. 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
- Sin Chow Fried Egg Noodle  
新洲炒鸡蛋面
- Hong Kong Wok Fried Bee Hoon  
港式干炒米粉

### 2. 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
- Roasted Chicken Chop with BBQ Sauce  
西式BBQ鸡鸡扒
- Baked Teriyaki Chicken Chop with Pickles  
照烧酱鸡
- Oat Cereal Chicken Chop  
麦片鸡扒

### 3. 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

### 4. PRAWN

- Fragrant Oat Cereal Prawn 🍴  
香脆麦片虾
- Garlic Pepper and Salt Prawn  
避风塘椒盐虾
- Gong Bao Prawn  
宫堡虾
- Salted Egg Prawn 🍴  
咸蛋皇虾
- Golden Butter Prawn  
牛油虾

### 5. VEGETABLES

- Signature Curry Vegetables 🍴  
招牌咖喱菜
- Chinese Cabbage Luo Han Zhai 🌿  
白菜罗汉斋
- 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

### 6. BEANCURD / EGG

- Traditional Tahu Goreng with Peanut Sauce 🍴  
马来式传统炸豆腐配花生酱
- 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 🍴  
红烧豆腐
- Egg Beancurd with Shimeiji Mushroom and Seow Bai Chye  
蛋豆腐送菇小白菜

### 7. DIM SUM

- Steamed Cabbage Roll with Shrimp  
蒸虾仁包菜卷
- Steamed Mini Soon Kueh with Sweet Sauce  
蒸顺棵配甜酱
- Golden Chicken Ngoh Hiang Roll  
香炸五香仔
- Vegetarian Spring Roll with Sweet Sauce 🌿🍴  
蔬菜春卷配甜酱
- Steamed Mini Chicken & Shrimp Siew Mai with Sweet Sauce  
蒸虾烧卖配甜酱

### 8. 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
- Sambal Fish Ball  
叁巴鱼丸
- Fried Samosa  
咖喱角

### 9. DESSERT

- 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\*
- Hot Bo Bo Cha Cha 🍴  
(热)磨磨喳喳

### 10. BEVERAGE

- Refreshing Tropical Punch  
杂果水冷饮
- Lemongrass Pandan  
香茅班兰茶
- Wintermelon Tea  
冬瓜茶
- Iced Lemon Tea  
柠檬茶冷饮

\* Seasonal & Subject To Substitution 🍴 Popular

🍴 Chef Recommendation 🌿 Vegetarian



Salted Egg Fish Fillet

# ASIAN SPECIAL BUFFET

## 10+1 Course

**\$22.00+ (\$23.98 with GST) Per Person**  
(Min. 20 Person)

Please choose one item from each category

### 1. 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
- Sin Chow Fried Egg Noodle  
新洲炒鸡蛋面
- Hong Kong Wok Fried Bee Hoon  
港式干炒米粉

### 2. 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
- Roasted Chicken Chop with BBQ Sauce  
西式BBQ鸡鸡扒
- Baked Teriyaki Chicken Chop with Pickles  
照烧酱鸡
- Oat Cereal Chicken Chop  
麦片鸡扒

### 3. 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

### 4. PRAWN

- Fragrant Oat Cereal Prawn 🍴  
香脆麦片虾
- Salted Egg Prawn 🍴  
咸蛋皇虾
- Golden Butter Prawn  
牛油虾
- Spicy Pepper Prawn  
辣子椒虾
- Oriental Sambal Prawn  
叁巴辣椒虾

### 5. BEEF

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

### 6. VEGETABLES

- Signature Curry Vegetables 🍴  
招牌咖喱菜
- Chinese Cabbage Luo Han Zhai 🍴  
白菜罗汉斋
- 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

- Breaded Ebi with Tartar Dip 🍴  
面包粉炸虾配塔塔酱
- Breaded Butterfly Shrimps w Thai Chilli Sauce 🍴  
蝴蝶炸虾配泰式酱
- Golden Sotong Ball  
墨鱼丸
- Golden Seafood Pocket with Oriental Dip 🍴🍴  
海鲜金钱袋
- Sambal Fish Ball  
叁巴鱼丸
- Fried Samosa  
咖喱角

### 8. BEANCURD / EGG

- Traditional Tahu Goreng with Peanut Sauce 🍴  
马来式传统炸豆腐配花生酱
- 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
- Egg Beancurd with Shimeiji Mushroom and Seow Bai Chye  
蛋豆腐送菇小白菜

### 9. PASTRY

- Mini Chocolate Brownie  
迷你布朗尼饼
- Mini Oreo Cheese Cake 🍴  
迷你奥利奥芝士蛋糕
- Traditional Mini English Carrot Cake  
英式萝卜蛋糕片

### 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 Grass Jelly with Longan  
仙草龙眼
- Chilled Cheng Tng with Snow Fungus and Longan 🍴  
清汤雪耳龙眼
- Hot Bo Bo Cha Cha 🍴  
(热)蘑蘑啫啫

### 11. BEVERAGE

- Refreshing Tropical Punch  
杂果水冷饮
- Iced Lemon Tea  
柠檬茶冷饮
- Grapefruit Pomelo  
杂果水冷饮



Foo Yong Chicken Sausage Egg

# SIGNATURE SPREAD BUFFET

## 10+1 Course

**\$24.00+ (\$26.16 with GST) Per Person**  
(Min. 20 Person)

Please choose one item from each category

### 1. MAINS

- Seafood Fried Rice  
海鲜炒饭
- Eight Treasure Fried Rice  
八宝炒饭
- Yang Chow Fried Rice 🍴  
扬州炒饭
- Nonya Mee Siam with Egg  
娘惹米暹
- Braised Ee Fu Noodles  
焖焖伊夫面
- Fusilli Pasta with Chicken Neapolitan Sauce  
意式螺旋面

### 2. CHICKEN

- Signature Curry Chicken with Potatoes 🍴  
招牌咖喱鸡
- Prawn Paste Mid Wing 🍴  
虾酱鸡中翅
- Roasted Chicken Chop with BBQ Sauce  
西式BBQ鸡鸡扒
- Baked Chicken Parmigiano  
西式烘芝士鸡扒
- Honey Glazed Chicken with Mango Sauce  
蜜汁芒果鸡扒

### 3. OCEAN CATCH

- Sweet and Sour Fish Fillet  
酸甜鱼片
- Salted Egg Fish Fillet 🍴👍  
咸蛋鱼片
- Gong Bao Fish Fillet  
宫保鱼片
- Nonya Sauce Fish Fillet  
娘惹鱼片
- Fish Fillet with Assam Paste 🍴  
亚参鱼片

### 4. PRAWN

- Wasabi Mayo Prawn 🍴  
芥末奶油虾
- Fragrant Oat Cereal Prawn 🍴  
香脆麦片虾
- Salted Egg Prawn 🍴  
咸蛋皇虾
- Golden Butter Prawn  
牛油虾
- Spicy Pepper Prawn  
辣子椒虾
- Oriental Sambal Prawn  
叁巴辣椒虾

### 5. BEEF

- Signature Rendang Beef 🍴  
招牌冷当咖喱牛肉
- Sautéed Oriental Black Pepper Sliced Beef 🍴👍  
黑胡椒牛肉片
- Italian Beef Meatball with Salsa Di Pomodoro  
意式牛肉丸配番茄酱
- Sautéed Sliced Beef with Lemongrass  
香茅炒牛肉片

### 6. VEGETABLES

- Signature Curry Vegetables 🍴  
招牌咖喱菜
- Nai Bai with Superior Broth 🍴  
上汤奶白
- Vegetables Medley with Almond Flakes  
西式杂菜杏仁片
- Aloo Gobi Masala (Indian Style Potato and Cauliflower)  
印度菜花马铃薯
- Hong Kong Kai Lan with Mushroom and Wolfberry  
香菇香港芥兰

### 7. EGG / BEANCURD

- Egg Beancurd with Shimeiji Mushroom and Seow Bai Chye  
蛋豆腐送菇小白菜
- Traditional Tahu Goreng with Peanut Sauce 🍴  
马来式传统炸豆腐配花生酱
- 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 🍴  
红烧豆腐

### 8. FINGER FOOD

- Breaded Ebi with Tartar Dip 🍴  
面包粉炸虾配塔塔酱
- Breaded Butterfly Shrimps w Thai Chilli Sauce  
蝴蝶炸虾配泰式酱
- Golden Sotong Ball  
墨鱼丸
- Sambal Fish Ball  
叁巴鱼丸
- Fried Samosa  
咖喱角
- Golden Seafood Pocket with Oriental Dip  
海鲜金钱袋

### 9. PASTRY

- Mini Chocolate Brownie  
迷你布朗尼饼
- Traditional Mini English Carrot Cake  
英式萝卜蛋糕片
- 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 Grass Jelly with Longan  
仙草龙眼
- 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
- Hot Bo Bo Cha Cha 🍴  
(热)蘑蘑喳喳

### 11. BEVERAGE

- Refreshing Tropical Punch  
杂果水冷饮
- Lemongrass Pandan  
香茅班兰茶
- Wintermelon Tea  
冬瓜茶
- Iced Lemon Tea  
柠檬茶冷饮



Nai Bai with Superior Broth

# INTERNATIONAL MEDLEY BUFFET A

## 9+1 Course

**\$23.00+ (\$25.07 with GST) Per Person**  
(Min. 25 Person)

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

### 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

- Roasted Tilapia Fillet with Pesto Cream Sauce  
西式香草尼罗红鱼片
- 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

### 5. SEAFOOD

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

### 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

### 10. BEVERAGES

- Refreshing Yuzu  
柚子饮料
- Grapefruit Pomelo  
杂果水冷饮
- Lemongrass Pandan 香茅班兰茶
- Peach Muscat 桃麝香饮料



🍴 Chef Recommendation 🌿 Vegetarian 🍴 Popular



Baked Snapper with Kabayaki Sauce

# INTERNATIONAL MEDLEY BUFFET B

## 9+1 Course

**\$25.00+ (\$27.25 with GST) Per Person**  
(Min. 25 Person)

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 慢煮三文鱼配爽口刺山柑奶油酱
- 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

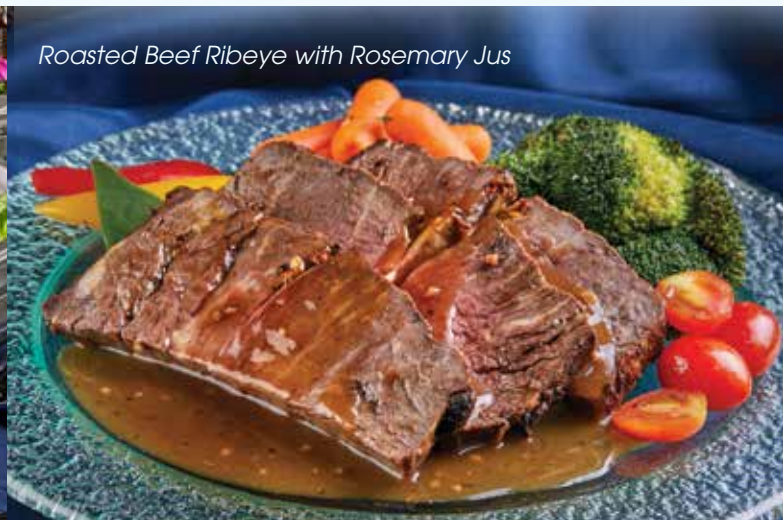
### 9. DESSERT

- 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
- Red Velvet Cake 红色天鹅绒蛋糕
- Chocolate Truffle Cake 法式巧克力蛋糕

### 10. BEVERAGES

- Refreshing Yuzu 柚子饮料
- Grapefruit Pomelo 杂果水冷饮
- Lemongrass Pandan 香茅班兰茶
- Peach Muscat 桃麝香饮料

 Chef Recommendation  Vegetarian  Popular



Roasted Beef Ribeye with Rosemary Jus



# INTERNATIONAL MEDLEY BUFFET C 10+1 Course

**\$28.00+ (\$30.52 with GST) Per Person  
(Min. 20 Person)**

Please choose one item from each category

## 1. MAINS

- Wok-Fried Rice with Crabmeat and Silver Fish 🍴
- 蟹肉银鱼蛋炒饭
- Salmon Chahan (Wok-Fried Japanese Rice w Salmon)
- 日式三文鱼炒饭
- Roasted Pumpkin Pilaf Rice with Almond
- 西式南瓜饭
- Sin Chow Fried Bee Hoon 新洲炒米粉
- Penne Chicken Pesto with Mushroom
- 塔松子鸡肉笔管面
- Classic Italian Aglio Olio with Bell Pepper Trio
- 香橄欖油意大利面

## 2. SALAD

- Smoked Duck Salad with Sesame Shoyu 🍴
- Classic Caesar Salad with Garlic Crouton
- 凯撒沙拉蒜蓉面包丁\*
- Assorted Wild Mushroom Salad with Balsamico 🍴
- 蘑菇沙拉香醋
- Fresh Garden Greens with Thousand Island Dressing
- 蔬菜沙拉千岛酱

## 3. SOUP

- Creamy Clam Chowder 🍴
- 奶油蛤蜊浓汤
- Cream of Forest Mushroom 🍴
- 西式蘑菇汤
- Hearty Minestrone
- 意大利蔬菜汤
- Cream of Broccoli
- 奶油西兰花汤

## 4. CHICKEN

- Signature Curry Chicken with Potatoes 🍴
- 招牌咖喱鸡
- Thai Green Curry Chicken
- 泰式青咖喱鸡
- Baked Chicken Parmigiano
- 西式烘芝士鸡扒
- Honey Glazed Chicken with Mango Sauce
- 蜜汁芒果鸡扒
- 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

## 5. INTERNATIONAL DELIGHTS

- Cabbage Spring Roll with Sweet Sauce 🍴
- 包菜春卷配甜酱
- Breaded Ebi with Tartar Dip 🍴
- 面包粉炸虾配塔塔酱
- Breaded Butterfly Shrimps w Thai Chilli Sauce
- 蝴蝶炸虾配泰式酱
- Sauteed 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 with Pesto Cream Dip
- 面包粉带子塔塔酱

## 6. 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

## 7. PRAWN

- Golden Butter Prawn 🍴
- 牛油虾
- Sauteed Garlic Prawn with Butter Cream Sauce 🍴
- 奶油蒜香虾
- 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

## 8. VEGETABLES

- Hong Kong Kai Lan with Mushroom and Wolfberry
- 香菇香港芥兰
- 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

## 9. DESSERT

- Chef's Special Chendol 🍴
- 椰糖珍多西宝露
- Chilled Almond Beancurd with Longan
- 龙眼杏仁果冻
- Chilled Sea Coconut with Snow Fungus and Nata De Coco
- 海底椰雪耳椰果
- Hot Bo Bo Cha Cha 🍴
- (热)磨磨喳喳

## 10. PASTRY

- Mini Chocolate Éclair
- 迷你巧克力泡芙
- Mini Cream Puffs
- 迷你奶油卜
- Fresh Fruit Tartlet
- 鲜果塔
- Chocolate Truffle Cake
- 法式巧克力蛋糕
- Red Velvet Cake
- 红色天鹅绒蛋糕
- Mini Chocolate Brownie
- 迷你布朗尼饼
- Assorted Mini Cheese Cake Platter 🍴
- 迷你杂锦芝士蛋糕

## 11. BEVERAGE

- Refreshing Tropical Punch
- 杂果水冷饮
- Lemongrass Pandan
- 香茅班兰茶
- Wintermelon Tea
- 冬瓜茶
- Refreshing Yuzu
- 柚子饮料
- Iced Lemon Tea
- 柠檬茶冷饮
- Grapefruit Pomelo
- 杂果水冷饮

🍴 Chef Recommendation

🌿 Vegetarian

👍 Popular



# INTERNATIONAL MEDLEY BUFFET D

## 11+1 Course

**\$34.00+ (\$37.06 with GST) Per Person**  
**(Min. 20 Person)**

Please choose one item from each category

### 1. MAINS

- Cheesy Mushroom Baked Rice  
芝士蘑菇焗饭
- Succulent Seafood Spaghetti Aglio Olio  
海鲜橄榄油意大利面
- Fusilli Pasta with Chicken Neapolitan Sauce  
意式螺旋面
- Fragrant Honey Baked Salmon Pilaf Rice 🍴  
蜜汁三文鱼饭
- Signature Traditional Laksa Lemak 🍴 🍴  
传统拉沙

### 2. 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

### 3. POULTRY

- Signature Curry Chicken with Potatoes 🍴 🍴  
招牌咖喱鸡
- 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
- Emperor Herbal Chicken  
皇帝药材鸡

### 4. SOUP

- Wild Mushroom Veloute  
野菌蘑菇汤
- Hearty Italian Minestrone  
意大利蔬菜汤
- Creamy Clam Chowder 🍴  
奶油蛤蜊浓汤
- Chicken and Corn Chowder  
鸡肉玉米浓汤

### 5. SEAFOOD

- Wasabi Mayo Prawn 🍴  
芥末奶油虾
- Sauteed Garlic Prawn with Butter Cream Sauce  
奶油蒜香虾
- Gong Bao Prawn  
宫堡虾
- Oriental Spicy Prawn with Chilli  
辣子虾
- Baked Half-Shell Scallop with Mornay Sauce  
烤芝士半壳扇贝
- Baked Half-Shell Scallop with  
Chilli and Parmesan Crust 🍴  
烤半壳扇贝配辣椒和帕尔马干酪

### 6. FISH

- Roasted Salmon Fillet with Miso Butter  
味噌牛油三文鱼
- 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

### 7. PREMIUM MEAT

- Roasted Beef Ribeye with Rosemary Jus 🍴  
迷迭香汁烤肋眼牛排
- 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
- Moroccan Lamb Stew with Chickpeas  
摩洛哥炖羊肉
- Traditional Mutton Rendang  
招牌冷当咖喱羊肉
- Sautéed Oriental Black Pepper Sliced Beef 🍴  
黑胡椒牛肉片

### 8. INTERNATIONAL DELIGHTS

- Sautéed Chicken Chipolata Sausage with BBQ Sauce  
鸡香肠BBQ酱
- Baked Garlic Mussel with Parmesan Chilli Crumb 🍴  
烤芝士贻贝
- Signature Deluxe Sushi Platter

### 9. VEGETABLES

- 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
- Signature Curry Vegetables 🍴 🍴  
招牌咖喱菜
- Hong Kong Kai Lan with Mushroom and Wolfberry  
香菇香港芥兰

### 10. PASTRY

- Fresh Fruit Tartlet  
鲜果塔
- 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

### 11. DESSERTS

- Assorted Fresh Fruit Platter 🍴  
鲜果拼盘
- Hot Cheng Tng with Snow Fungus and Longan 🍴  
热清汤配雪耳龙眼
- Chilled Sago Melaka  
椰糖西米露
- Chilled Bo Bo Cha Cha 🍴  
蘑蘑喳喳
- Chilled Grass Jelly with Fruit Cocktail  
杂果龙眼仙草

### 12. BEVERAGE

- Refreshing Tropical Punch  
杂果水冷饮
- Lemongrass Pandan  
香茅班兰茶
- Wintermelon Tea  
冬瓜茶
- Refreshing Yuzu  
柚子饮料
- Iced Lemon Tea  
柠檬茶冷饮
- Grapefruit Pomelo  
杂果水冷饮
- Hot Coffee with Sugar and Creamer  
热咖啡
- Hot Tea with Sugar and Creamer  
热茶



# HEALTHIER BUFFET MENU A

## 7+1 Course

**\$18.00+ (\$19.62 with GST) Per Person**  
(Min. 25 Person)

Please choose one item from each category

### 1. APPETIZER

- Cocktail Prawns with Mesclun Salad in Wafu Dressing
- Shredded Japanese Cabbage Salad with Goma Dressing 
- Mixed Garden Salad with Yuzu Vinaigrette 

### 2. POULTRY

- Skimmed Milk Boneless Curry Chicken with Potatoes
- Pan Roasted Chicken with Natural Jus
- Roasted Chicken with Potato & Herbs
- Saikyo Miso Grilled Chicken

### 3. OCEAN'S CATCH

- Baked Dory Fillet with Thai Mango Salsa
- Grilled Dory Fillet w Herb Butter Sauce
- Herb Roasted Dory Fillet with Lemon & Dill Sauce
- Teriyaki Baked Fish Fillet

### 4. FARM-TO-TABLE

- Foo Yong Onion Egg
- Spinach Omelette
- Braised Egg Beancurd with Seasonal Vegetable in Silky Egg Gravy
- Mushroom Omelette

### 5. VEGETABLES

- Skimmed Milk Signature Curry Vegetables 
- Italian Ratatouille with Herbs 
- Roasted Baby Potatoes with Herbs 
- Seow Bai Chye with Mushrooms 

### 6. MAINS

- Singapore Style Fried Brown Rice
- Garlic Butter Pilaf Brown Rice
- HK Fried Brown Rice Bee Hoon
- Wholemeal Spaghetti Aglio Olio

### 7. SWEET DELIGHTS

- Chilled Almond Beancurd with Longan (Less Sugar) 
- Agar Agar with Fruit Cocktail (Less Sugar) 
- Hot Red Dates with Ginkgo Nut Soup (Less Sugar) 
- Fresh Fruit Platter 

### 8. BEVERAGE

- Hot Coffee with Sugar Only (On The Side)
- Hot Tea with Sugar Only (On The Side)
- Grapefruit Pomelo Drink
- Iced Lemon Tea
- Iced Water (Complimentary)

 Chef Recommendation  Vegetarian  Popular

Seow Bai Chye with Honshimeji Mushroom



Egg Beancurd with Mushroom and Seow Bai Chye



# HEALTHIER BUFFET MENU B

## 8+1 Course

**\$20.00+ (\$21.80 with GST) Per Person**  
(Min. 25 Person)

Please choose one item from each category

### 1. APPETIZERS

- Salad Bar (2 Greens, 4 Toppings, 1 Dressing)  
\*Applicable for Full Buffet Only
- Cocktail Prawns with Mesclun Salad in Wafu Dressing
- Mixed Garden Salad with Salad Dressing 
- Shredded Japanese Cabbage Salad with Goma Dressing 

### 2. POULTRY

- Baked Chicken Chop with Orange Sauce
- Skimmed Milk Boneless Curry Chicken with Potatoes
- Roasted Chicken with Potatoes & Herbs
- Sauteed Thai Style Basil Diced Chicken

### 3. OCEAN'S CATCH

- Slow-Baked Fish Fillet with Tomato Cream Coulis
- Cantonese Garlic Dory Fillet in Soya Sauce
- Stir Fry Fish Fillet with Ginger & Spring Onion
- Baked Dory Fillet with Dill Cream Sauce






### 4. FARM-TO-TABLE

- Baked Egg Frittata with Capsicums
- Chawanmushi with Narutomaki
- Crabstick "Gui Hua" Egg
- Braised Egg Beancurd with Seasonal Vegetable in Silky Egg Gravy




### 5. PLANT BASED

- Baked Teriyaki Eggplant with Plant Based Minced Meat 
- Plant Based Meatballs with Tomato Sauce 
- Teriyaki Glazed Plant Based Meatball 

### 6. VEGETABLES

- Skimmed Milk Signature Curry Vegetables 
- Poached Broccoli & Baby Carrots 
- Baked Eggplant with Herb Crust 
- Yasai Itame (FTT) 
- Roasted Baby Potatoes with Herbs 

### 7. MAINS COURSE

- Steamed Short Grain Mixed Brown Rice with Edamame & Herbs 
- Vegetarian Fried Brown Rice 
- Wholemeal Spaghetti with Neapolitan Sauce 
- Sin Chow Brown Rice Bee Hoon

### 8. SWEET DELIGHTS

- DIY Overnight Oats (Honey, Almond Flake, Banana) \*Applicable for Full Buffet Only
- Agar Agar with Fruit Cocktail (Less Sugar)
- Hot Red Dates with Gingko Nut Soup (Less Sugar)
- Fresh Fruit Platter

### 9. BEVERAGE



- Hot Coffee with Sugar Only (On The Side)
- Hot Tea with Sugar Only (On The Side)
- Homemade Apple Cider Vinegar Drink
- Grapefruit Pomelo Drink
- Ice Lemon Tea
- Iced Water (Complimentary)

 Chef Recommendation  Vegetarian  Popular

Chinese Cabbage Luo Han Zhai



Cantonese Garlic Dory Fillet in Soya Sauce



# HEALTHIER BUFFET MENU C

## 9+1 Course

**\$25.00+ (\$27.25 with GST) Per Person**  
(Min. 25 Person)

Please choose one item from each category

### 1. APPETIZERS

- Salad Bar (2 Greens, 1 Protein, 4 Toppings, 2 Dressings) \***Applicable for Full Buffet Only**
- Cocktail Prawns with Mesclun Salad in Wafu Dressing
- Mixed Garden Salad with Salad Dressing 
- Shredded Japanese Cabbage Salad with Goma Dressing 

### 2. POULTRY

- Grilled Chicken Chop with Sweet Paprika & Herbs
- Butter Shoyu Chicken with Roasted Sesame
- Baked Rosemary Chicken Chop Thigh Natural Jus
- Skimmed Milk Boneless Curry Chicken with Potatoes

### 3. OCEAN'S CATCH

- Baked Snapper Fillet with Lemon Butter Sauce
- Grilled Snapper Fillet with Thai Sauce
- Roasted Tilapia with Pesto Cream Sauce
- Assam Tilapia Fillet

### 4. SEAFOOD

- Gong Bao Prawns
- Garlic Herb Grilled Prawns
- Rosemary Marinated Grilled Prawns
- Oriental Sambal Prawns

### 5. FARM-TO-TABLE CHOICES

- Chicken Ham & Vegetable Frittata
- Egg Beancurd with Minced Chicken in Silky Egg Gravy
- Chawanmushi with Narutomaki
- Hotplate Beancurd

### 6. PLANT BASED

- Plant Based "Chicken" Stew 
- Baked Teriyaki Eggplant with Plant Based Minced Meat 
- Plant Based Meatballs with Tomato Sauce 
- Teriyaki Glazed Plant Based Meatball 

### 7. VEGETABLES

- Skimmed Milk Signature Curry Vegetables 
- Nyonya Chap Chye 
- Baked Eggplant with Herb Crust 
- Roasted Brussel Sprouts with Garden Vegetables 
- Sauteed Forest Mushroom with Herbs 

### 8. MAIN COURSE

- Steamed Short Grain Mixed Brown Rice with Edamame & Herbs 
- Yang Chow Fried Brown Rice
- Wholemeal Spaghetti with Chicken Bolognese
- Wholemeal Spaghetti Aglio Olio

### 9. SWEET DELIGHTS

- DIY Yoghurt Parfait (Yogurt, Mango, Nuts & Cornflakes) \***Applicable for Full Buffet Only**
- DIY Overnight Oats (Honey, Almond Flake, Banana) \***Applicable for Full Buffet Only**
- Hot Red Dates with Gingko Nut Soup (Less Sugar)
- Deluxe Fresh Fruit Platters

### 10. BEVERAGES



- Hot Coffee with Sugar Only (On The Side)
- Hot Tea with Sugar Only (On The Side)
- Grapefruit Pomelo Drink
- Ice Lemon Tea
- Iced Water (Complimentary)

 Chef Recommendation  Vegetarian  Popular

Chinese Cabbage Luo Han Zhai



Cantonese Garlic Dory Fillet in Soya Sauce

