



A collage of five dishes: a bowl of chicken with potatoes and basil, a bowl of red vegetable salad, a bowl of chicken with tomatoes and eggplant, a plate of fried chicken with chili, and a bowl of chicken with carrots and peas.

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
- Steamed Fish Otah
蒸鱼乌塔

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
- Steamed Fish Otah
蒸鱼乌塔

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 🍲
红烧蛋豆腐

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
- Steamed Fish Otah
蒸鱼乌塔

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 Ngho 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
- Steamed Fish Otah
蒸鱼乌塔

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

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
- Steamed Fish Otah
蒸鱼乌塔

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
四川麻辣豆腐
- 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



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
- 蔬菜沙拉干岛酱

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 🍴
磨磨喳喳
- 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

9+1 Course

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

Please choose one item from each category

1. CHICKEN

- 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

- Miso Glazed Baked Fish Fillet 🍴
味噌烤鱼片
- 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

3. PRAWN

- Grilled Marinated Prawn with Lime Butter Sauce
烤酸柠牛油虾
- Mongolian BBQ Garlic Prawn
蒜香蒙古虾
- Sautéed Prawn with Tomato Sauce
番茄酱虾
- Fragrant Oat Cereal Prawns 🍴
麦片虾 (DF)

4. 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

5. 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

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. DIM SUM

- Steamed Cabbage Roll with Shrimp
蒸虾仁包菜卷
- 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

8. PASTRY

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

9. DESSERT

- Assorted Fresh Fruit Platter 🍴
鲜果拼盘
- 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
- Hot Red Dates with Gingko Nut Soup
(热) 红枣白果汤

10. BEVERAGE

- Iced Water
冰水
- 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

🍴 Chef Recommendation 🌱 Vegetarian 🍴 Popular

Seow Bai Chye with Honshimeji Mushroom



Egg Beancurd with Mushroom and Seow Bai Chye



HEALTHIER BUFFET MENU B

10+1 Course

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

Please choose one item from each category

1. APPETIZER

- Signature Maki and Sushi Platter 🍣
- 招牌拼盘
- Mixed Garden Salad with Salad Dressing
- 果园沙拉
- Fusilli Pasta Salad with Capsicum
- 螺旋面沙拉
- Thai Style Chicken Salad 🍗
- 泰式鸡丝沙拉

2. MEAT

- 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

3. 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

4. SEAFOOD

- 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

5. 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 Shimeiji Mushroom and Seow Bai Chye
- 蛋豆腐送菇小白菜
- Jade Egg Beancurd with Seasonal Vegetables
- 翡翠豆腐

6. 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

7. DIM SUM

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

8. 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

9. PASTRY

- Mini Chocolate Éclair
- 迷你巧克力泡芙
- Traditional Mini English Carrot Cake
- 英式萝卜蛋糕片
- Assorted Mini Swiss Roll 🍌
- 杂锦迷你瑞士卷
- Assorted Mini Cake Slice
- 杂锦迷你蛋糕

10. DESSERT

- Chilled Bo Bo Cha Cha 🍷🍌
- 磨磨喳喳
- Chilled Cheng Tng with Snow Fungus and Longan 🍷
- 清汤雪耳龙眼
- Hot Red Dates with Ginkgo Nut Soup
- (热) 红枣白果汤
- Agar Agar with Fruit Cocktail
- 杂果果冻菜燕
- Assorted Fresh Fruit Platter 🍌
- 鲜果拼盘

11. BEVERAGE

- Iced Water
- 冰水
- Hot Coffee with Sugar and Creamer
- 热咖啡
- Hot Tea with Sugar and Creamer
- 热茶
- Iced Lemon Tea
- 柠檬茶冷饮
- Grapefruit Pomelo
- 杂果水冷饮

🍷 Chef Recommendation 🍷 Vegetarian 🍌 Popular

Chinese Cabbage Luo Han Zhai



Cantonese Garlic Dory Fillet in Soya Sauce

