

Outdoor Catering - Buffet Menus

## PREMIUM BUFFET

**Menu 1a/b – \$55 per person (minimum 50 persons)**

**Menu 2a/b – \$65 per person (minimum 50 persons)**

\* subject to service charge and applicable GST

\* catering charges apply

### Buffet Menu 1a

#### 'Live' Station

Roast Peking Duck Skin

#### Hot Items

Crab Meat served on Water Melon  
Crispy Lychee stuffed with Mango  
Marinated Jelly Fish with Shredded Chicken  
Spinach Tofu with Honshimeiji and Enoki Mushrooms  
Steamed Thread Fish with Preserved Vegetables  
Stir-fried Olive Rice with Diced Chicken  
Braised Beef with Radish and Mandarin Peel

#### Desserts

Apple Crumble  
Assorted Mini Cupcakes  
Pandan Panna Cotta

### Buffet Menu 1b

#### 'Live' Station

Sirloin Roast Beef

#### Hot Items

Chilled Tofu with Century Egg and Beans Crumbs  
Fresh Prawn with Japanese Cucumber in Soya Vinaigrette  
Crisp-fried Green Tea Dumpling  
Wok-grilled Champagne Pork Rib  
Crisp-fried Ocean Cod with Mango Salsa  
Braised Edamame Beancurd with Duo Mushrooms  
Stir-fried Mee Sua with Seafood and Shredded Greens

#### Desserts

Pumpkin Crème Brulee  
Chocolate Cake  
Chilled Lemongrass Gelo

### Buffet Menu 2a

#### 'Live' Station

Roast Peking Duck

#### Hot Items

Rock 'n' Roll Salad  
Chilled Drunken Chicken Gelo  
Pan-seared Dumpling with Chives  
Seared Chicken Cutlet with Smoky Sauce  
Crisp-fried Prawns with Citrus Mayo  
Braised Ocean Cod with Sautéed Egg White  
Braised Chef's Spinach Beancurd with Honshimeiji and Enoki Mushrooms  
Seafood Pasta in Tomato Sauce

#### Desserts

Soursop Mousse  
Apple Crumble  
Chilled Lemongrass Gelo  
Coconut Crème Brulee

### Buffet Menu 2b

#### 'Live' Station

Scallop Ball in Superlative Chicken Broth

#### Hot Items

Rock 'n' Roll Salad  
Smoked Duck Breast with Honey Dew  
Quail Egg with Avocado Salsa, topped with Bean Crumbs  
Crisp-fried Prawn with Chef's Spicy Sauce  
Steamed Ocean Cod with Marinated Chilli  
Braised Chicken and Pumpkin in Fermented Beancurd Sauce  
Sautéed 'Tianjin' Cabbage with Chinese Mushrooms  
Stir-fried Pineapple Rice with Diced Chicken

#### Desserts

Walnut Pastry  
Steamed Tapioca served with Coconut Milk  
Traditional 'Chendol'  
Chocolate Mousse