

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