

BUFFET MENUS

Menu

Buffet High Tea Menu A	\$30per person	
Buffet High Tea Menu B	\$40 per person (With Live Station)	
Buffet Muslim Menu A	\$50 per person	
Buffet Muslim Menu B	\$60 per person	
Standing Cocktail Menu A	\$40 per person	
Standing Cocktail Menu B	\$50 per person	
Standing Cocktail Menu C	\$60 per person	
Chinese Buffet Menu	\$60 per person	
	\$75 per person (With Live Station)	
International Buffet Menu	\$60 per person	
	\$75 per person (With Live Station)	

Capacity	Minimum	Maximum
	100 persons	400 persons

Inclusive of Free Flow Soft Drinks

All prices stated are subjected to Service Charge, GST and Prevailing Government Taxes.



BUFFET MENUS

BUFFET HIGH TEA MENU A

Foccacia Sandwiches with Smoked Salmon, Turkey Pastrami with Fresh Mixed Greens, Cucumber and Sliced Cheese.

> Vegetarian Samosas Glazed Honey Chicken Drumlets Shrimp Dumplings Black Pepper Siew Mai Pan Seared Chive Dumplings Pan Fried Yam Cake Vegetarian Fried Bee Hoon

Butter and Chocolate Sliced Cakes Mini Cream Puffs and Chocolate Éclairs Aloe Vera Pudding

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\$30 Per Person



BUFFET MENUS

BUFFET HIGH TEA MENU B

Assorted Sandwiches
Foccacia and Croissants Sandwich with Smoked Duck,
Smoked Salmon and Smoked Chicken With
Garden Salad And Mozzarella Cheese

Live Station

Laksa with Condiments

Baked Barbeque Chicken Puff Pastry
Steamed Chicken Buns
Mini Mushroom Quiche
Pan Fried Carrot Cake
Lotus Leaf Rice Wrapped with Chicken
Deep Fried Mexican Chicken Drumlets
Mee Goreng

Mini Fruit Tarts Swiss Roll Fruit Platter

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\$\$40 Per Person



BUFFET MENUS

MUSLIM BUFFET MENU

Malay Traditional Rojak With Prawn Paste, Peanut Crust, Pineapple, Cucumber, Tau Pok, You Tiao and Sweet Turnip

Ayam Soto

Live Station

Satay with Condiments (Choice of Beef / Mutton / Chicken)

Fish Fillet In Black Pepper Sauce
Deep Fried Marinated Chicken Drumlets In Malay Style
Sautéed Prawns In Onion Sambal
Sambal Goreng With Tempeh, Taukwa And Long Bean
Traditional Malay Archar
Wok Fried Nasi Goreng Kampong
Mee Siam Goreng Nonya Style

Pulut Hitam Malay Traditional Kuey Kuey

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\$50 Per Person \$60 Per Person (With Live Station)



BUFFET MENUS

STANDING COCKTAIL MENU A

Pan Seared Chive Dumpling Confit Salmon with Melon in Mustard Oil Shrimp with Cucumber in Soya Vinaigrette Smoked Duck with Apple and Ginger Onion Oil Crispy Lychee stuffed with Mango

\$40 Per Person

STANDING COCKTAIL MENU B

Cherry Tomato with Crabmeat in Lime Dressing
Crispy Fried Green Tea Dumpling
Prawn with Mango Salsa and Wasabi Dressing
Chilled Scallop with Pine Nuts, Apple Salsa
Salad Prawns with Orange Dressing
Chilled Wild Mushroom in Vol-Av-Vent
Pink Prawns with Avocado in Fill Shell
Turkey Pastrami with Enoki Mushroom

\$50 Per Person

STANDING COCKTAIL MENU C

Smoked Duck wrapped with Thin Crepes
Cream Cheese with Fresh Strawberry
Fois Gras Parfait on Herb Toast
Smoke Salmon with Horseradish and Crisp Capers
Beef Pastrami with Golden Mushroom
Homemade Blinis with Caviar Cream
Tossed Chicken Salami with Mandarin Orange Salsa
Tuna in Rolled Char Grilled Bell Pepper
Tortilla wrapped with Roasted Vegetables

\$60 Per Person

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BUFFET MENUS

CHINESE BUFFET MENU

Appetiser

Prawn Salad Thai Style Top Shell Salad Five Spice Meat Roll Slice Pork with Garlic

Soup

Braised Seafood Broth

Hot dishes

Steamed Fish Fillet with Minced Garlic in Superior Soya Crisp Fried Prawn coated with Cereal Spices Sautéed Chicken with Garlic Clove, Ginger and Basil leaves Grandma Braised Pork Kailan with Braised Mushrooms in Oyster Sauce Stewed Ee Fu Noodles with Chives and Golden Mushrooms Wok Fried Salted Fried Rice

Dessert

Cream Puffs Assorted Mini Cakes Mango Pudding

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\$70 Per Person



BUFFET MENUS

CHINESE BUFFET MENU (WITH LIVE STATION)

Appetiser

Marinated Japanese Octopus in Plum Garlic Dressing
Thai Jelly Fish Salad
Roast Duck with Condiments wrapped in Crepes
Ngo Hiang Balls

Soup

Braised Fish Maw with Shredded Conpoy, Golden Mushrooms and Bamboo Shoots in Assorted Seafood Broth

Live Station Choose one

Peking duck, or
Lao Beijing Popiah and Kueh Pie Tee
Mee Sua with Shredded Chicken and Conpoy in Tofu Broth

Hot dish

Steamed Fish Fillet with Julienne Leek and Bean Crumb Spices
Caramelized 'Har Lok' Prawns
Marinated Baked Chicken with 'Mala' Char Siew
Braised Beef Balls in Egg White and Crabmeat
Baby Kailan with 3 Treasures (Cucumber, Scallop and Fish Maw) in Superior Broth
Wok Fried Egg Rice with Garlic and Chicken Ham
Braised Hong Kong Noodles with Assorted Seafood

Dessert

Assorted Cakes Chocolate Éclairs Mini Fruit Tarts Almond pudding

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\$75 Per Person



BUFFET MENUS

INTERNATIONAL BUFFET MENU

Appetiser

Caesar salad with condiments
(Romain Lettuce, Croutons, Parmesan Cheese and Dressing)
Smoked Salmon with Capers
Assorted Cold Cuts
(Smoked chicken, Turkey Pastrami, Smoked Duck and Chicken Salami)

Soup

Cream of Wild Mushroom

Hot dishes

Baked Mussels with Pronto Herbs and Cheese Pan Seared Snapper with White Cream Sauce Roasted Chicken with Rosemary Rosti Potato with Assorted Sausages Sautéed Vegetables with Butter Sauce Sautéed Linguine Pasta with Garlic Herbs Pilaf Rice with Sultana Raisins

Dessert

Assorted Cakes Cream Puffs Mini Fruit Tarts Mango Pudding

\$60 Per Person



BUFFET MENUS

INTERNATIONAL BUFFET MENU (WITH LIVE STATION)

Appetiser

DIY Beautiful Salad with Condiments
(Assorted Nuts, Assorted Cheese, Herd Crouton, Smoked Chicken, Smoked Duck,
Smoked Salmon, Capers, Char Grilled Capsicum and Dressing)
Assorted Cold Cuts
(Turkey Pastrami, Chicken Salami, Dried Beef)
White Asparagus with Chef's Dressing

Soup

Cream of Roasted Pumpkin Soup

Live station Choose one

Roast Lamb Rack with Mint Sauce and Thyme Gravy, or Roast Ribeye with Au Jus and Onion Pearl Gravy, or Choice of Italian Pasta (Spaghetti, Linguine, Penne or Macaroni) with Condiments (Chicken Ham, Turkey, Smoked Duck and Smoked Salmon) and Sauces (Neapolitan, White Sauce or Garlic)

Hot dish

Baked Fish with Herbs Crumb and Pistachio Crisps
Braised Chicken with Au Jus
Gratin Scallop with Spinach and Cream Cheese
Oven Roasted Beef Balls in Au Jus
Buttered Broccoli and Cauliflower Mimosa
Seafood Neapolitan Pasta
Baked Butter Cheese rice

Dessert

Assorted Cakes
Apple Crumble
Mini Fruit Tarts
Aloe Vera and Lemongrass Pudding

\$75 Per Person

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