

Build Your Own 7 Course

MINI BUFFET

\$12.80 Per Pax (\$13.70 W/GST) - Minimum 10 Pax
7 Dishes

(Please choose 1 dish per category)

1) Chicken

Oven Baked Chicken in Char Siew Sauce
Grilled Chicken in Teriyaki Marinade
Hometown Curry Chicken
Green Curry Chicken
Grilled Chicken Infused in Thai Sauce
Grilled Tandoori Chicken





2) Fish

Fried Fish in Kunyit Spices
Fish Fillet with Salted Egg Yolk Crème
Black Pepper Fish Fillet
Fish Fillet in Sweet & Sour Sauce
Oven Baked Fish in Pomodoro Concasse
Oven Baked Fish in Cream Of Mushroom

3) Prawn

Curried Flavoured Prawn Fritter
Prawn Fritter with Nonya Chilli Dip
Prawn Fritter with Oat Cereal
Sambal Squid Ring
Nonya Squid
Calamari with Tar Tar Dip

4) Vegetables

Curry Mixed Vegetables 
Nonya Stewed Vegetables 
Sambal Long Bean
Aloo Gobi 
Garden Medley with Aromatic Herbs 
Braised Long Cabbage with Carrot & Snow Pea






5) Rice Or Noodle

Garlic Fried Rice with Egg
Yang Chow Fried Rice 
Hawaiian Fried Rice with Pineapple & Raisin 
Pineapple Fried Rice with Chicken Floss 
Kampong Mee Siam Goreng
Laksa Goreng
Pasta Aglio Olio with Mushroom
Sin Chow Bee Hoon 

6) Side Enhancement

Crab Claw in Chilli Crab Sauce
Vegetables Spring Roll 
Homemade Chicken Ngoh Hiong
Seafood Croquette
Mushroom Ball Ragout
Royal Potato Curry 

7) Dessert

Chilled Mixed Fruit Cocktail Jelly 
Chilled Almond Beancurd with Longan 
Chilled Chin Chow with Longan 
Chilled Honey Sea Coconut with Aloe Vera 
Bubur Hitam with Coconut Creme 
Pearl Sago & Corn Sweet Soup
Assorted French Pastries

 CAN BE COOKED IN
VEGETARIAN STYLE