



BUFFET
RECEPTION
MENU

INTERNATIONAL BUFFET MENU A

\$15.00 per pax
(\$16.05 w/GST)

Minimum 40 pax

OUR BUFFET PACKAGES INCLUDE:

- Complete setup with table, table linen, chafing dish & centerpiece.
- Provision of bio-degradable disposable wares, serviettes and trash bag.
- Delivery charge of \$ 80.00 (\$ 85.60 w/GST), CBD & Orchard areas surcharge at \$ 10.00 (\$ 10.70 w/GST).
- No lift charge of \$ 50.00 per level (\$ 53.50 w/GST).
- 10 % service charge for waste management, labour & equipment setup will be applied for buffet orders.
- Kindly confirm order 7 days prior to your function date.
- The Management reserves the right to replace the menu items should it be unavailable at the time of event or change the terms & conditions at our sole discretion.

Please choose 1 dish per category

1 CHICKEN

- Indonesian Coffee Glazed Chicken
- Italian Chicken Cacciadore
- Grilled Chicken in Teriyaki Marinade
- Hometown Curry Chicken with Potato





2 FISH

- Black Pepper Fish Fillet with Capsicum
- Ginger Crusted Fish with Lemon Mustard
- Battered Fish with Salted Egg Yolk Crème
- Ikan Bakar Kicap Manis

3 BEANCURD

- Mushroom Trio Beancurd 
- Sze Chuan Ma Po Tofu 
- Thai Style Fried Tofu
- Tahu Goreng with Thick Peanut Sauce 

4 VEGETABLE

- Sauteed Long Bean with Preserved Radish 
- Nyonya Stewed Vegetables 
- Siao Bai Chye with Mushroom 
- Seasonal Green with Carrots 





5 SIDE ENHANCEMENT

- Prawn Ball
- Seafood Gyoza
- Mushroom Ball Ragout
- Thai Shrimp Cake

6 RICE OR NOODLE

- Garlic Fried Rice with Egg
- Fragrant Pandan Rice with Raisins 
- Hong Kong Fried Noodles
- Kampong Style Mee Siam Goreng
- Thai Style Fried Kuay Teow 
- Sin Chow Fried Bee Hoon 

7 DESSERT

- Chilled Almond Beancurd Longan 
- Chilled Mixed Fruit Cocktail Jelly 
- Tropical Fresh Fruits Platter 
- Bubur Hitam with Coconut Crème 

8 BEVERAGE

- Tropical Fruit Punch
- Refreshing Pink Guava
- Refreshing Lime
- Zesty Apple

INTERNATIONAL BUFFET MENU B

\$18.00 per pax
(\$19.26 w/GST)

Minimum 35 pax

OUR BUFFET PACKAGES INCLUDE:



- Complete setup with table, table linen, chafing dish & centerpiece.
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Please choose 1 dish per category

1 SALAD

- Fruit Cocktail Salad with Passion Dressing 
- Wasabi Potato & Egg Salad
- Fresh Green Salad with Vinaigrette Dressing 
- Pasta Twist Salad with Fresh Green

2 CHICKEN

- Oven Baked Chicken in Hoisin Sauce
- Roasted Lemongrass Chicken with Sweet Lime Sauce
- Oven Baked Rosemary Chicken with Jus
- Crispy Chicken Cutlet with Nacho Cheese




3 FISH

- Battered Fish with Oat Cereal
- Lemongrass Fish Fillet with Spicy Peanut Sauce
- Cantonese Steamed Fish with Garlic, Ginger and Scallion
- Mediterranean Baked Fish with Olives

4 SEAFOOD

- Prawn Fritter with Salted Egg Yolk Dip
- Prawn Fritter with Oat Cereal
- Calamari Ring with Tartar Dip
- Sambal Squid Ring

5 VEGETABLE

- Lontong Curry Vegetables 
- Garden Medley with Aromatic Herbs 
- French Bean with Crispy Garlic
- Poached Spinach with Mushroom 

6 SIDE ENHANCEMENT

- Thai Shrimp Cake
- Prawn Ball
- Mushroom Ball Ragout
- Seafood Gyoza

7 RICE OR NOODLE

- Hawaiian Fried Rice with Pineapple & Raisin 
- Oriental Steamed Cabbage & Mushroom Rice
- Tom Yam Fried Rice
- Spaghetti Aglio Olio with Mushroom
- Ee Fu Noodles with Mushroom 
- Seafood Mee Goreng

8 DESSERT

- Tropical Fresh Fruit Platter
- Assorted French Pastries
- Chilled Honey Sea Coconut with Aloe Vera Bits
- Bo Bo Cha Cha Served Hot

9 BEVERAGE

- Tropical Fruit Punch
- Zesty Apple
- Refreshing Lime
- Refreshing Pink Guava

 DENOTE FOR VEGETARIAN DISHES

DELUXE INTERNATIONAL BUFFET MENU A

\$22.00 per pax
(\$23.54 w/GST)

Minimum 30 pax

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APPETIZER

Cardini Caesar Salad with Parmesan Cheese

CHEF SPECIALTY

Traditional Shepherd's Pie
Filled with Creamy Chicken Filling

HOT SAVOURY

Oven Baked Mongolian Chicken
Oven Baked Fish Fillet in Pomodoro Concasse
Sauteed Prawn with Garlic & Leek
Teochew Braised Duck with Assortment
Garden Medley with Aromatic Herbs
Olive Pickle Rice with Mushroom

OR

Pasta Aglio Olio with Mushroom & Trio Pepper

SWEET FINALE

Chilled Honey Sea Coconut with Aloe Vera Bits
Assorted French Pastries

BEVERAGE

Homemade Ice Lemon Tea

HOWS


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APPETIZER

Wasabi Potato Egg Salad

CHEF SPECIALTY

Chef's Gado Gado Istimewa

*Steamed Rice Cake, Beancurd, Tempeh, Long Bean, Cabbage,
Potato and Keropok Topped with Thick Peanut Sauce*

HOT SAVOURY

Indian Tandoori Chicken with Yogurt Dip

Cantonese Fried Fish with Garlic, Ginger and Scallion

Sauteed Prawn with Homemade Sambal

Aromatic Beef Rendang

French Bean with Crispy Garlic

Kampong Style Fried Rice with Belachan Chilli

OR

Wok Fried Ee Fu Noodle with Mushroom

SWEET FINALE

Bubur Hitam with Coconut Creme in Shooter

Mini Chocolate Eclair & Classic Profiterole

BEVERAGE

Grapefruit Pomelo Drink

HOWS

PREMIUM INTERNATIONAL BUFFET MENU A

\$28.00 per pax
(\$29.96 w/GST)

Minimum 25 pax

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APPETIZER

Mesclun Green Salad with Balsamic Dressing
Crabby Choux with Ebiko

CHEF SPECIALTY

Nyonya Prawn Laksa with Condiments
*Accompanied with Egg and Dried Beancurd in Spicy Coconut Soup
Topped with Laksa Leaves and Sambal Chilli*

HOT SAVOURY

Spanish Style Roasted Chicken with Capsicum
Breaded Fish Fillet with Salted Egg Yolk Relish
Seafood Trio in Chilli Crab Sauce
Scallop, Prawn & Squid
Broccoli, Cauliflower, Baby Carrot in Butter Herbs
Potato Au Gratin
Garlic Fried Rice with Egg & Shrimp
OR
Fusilli Pasta with Sundried Tomato & Basil

SWEET FINALE

Passion Fruit Panna Cotta with Mango Coulis
Assorted French Pastries
Canadian Carrot Cake, New York Cheese Cake, Walnut Brownies

BEVERAGE

Refreshing Yuzu Drink

HOWS

PREMIUM INTERNATIONAL BUFFET MENU B

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APPETIZER

Avocado Salad with Sesame Dressing
Rendang Chicken in Savoury Tart

CHEF SPECIALTY

Malay Bee Hoon Soto
*Accompanied with Shredded Chicken Slice & Bean Sprouts, Begedil,
Topped with Spicy Chicken Broth and Sambal Kicap*

HOT SAVOURY

Pepper Salted Chicken Cutlet with Curry Leaves
Pan Fried Fish Fillet with Almond Lemon Butter Sauce
Typhoon Shelter Sauteed Prawn in Cantonese Style
Half Shell Scallop with Vermicelli Topped with Spicy Garlic Sauce
Local Spinach with Silver Fish
Korean Kimchi Fried Rice
OR
Teochew Style Caipoh Kuay Teow

SWEET FINALE

Chilled Sweet Yam with Gingko Nut in Shooter
Assorted Fresh Fruit Tartlets

BEVERAGE

Grapefruit Pomelo Drink

HOWS