



## **Asian Buffet Menu A**

**\$40.00++ per person**

**(Subjected to \$300.00++ (Based on every 300 persons) Logistics and Equipment Charges)**

**(Minimum 30 persons)**

### **Appetizer**

Mesclun Salad with Condiments and Dressings

Hand Tossed Chicken Salad with Sesame Soy Dressing and Cucumber

### **Soup**

Double Boiled Lotus Root and Peanut Soup

### **Hot Entree**

Wok Fried Seafood Fried Rice with Spring Onions and Fried Shallots

Signature Curry Chicken with Potatoes and Curry Leaves

Sweet and Sour Fish Fillets with Lychee and Trio Capsicums

Stir Fried Tiger Prawn Ball with Black Pepper and Cashew Nuts

Sautéed Mixed Vegetables with Garlic and Oyster Sauce

Fried Chicken Ngho Hiang with Sweet Sauce

### **Dessert**

Seasonal Fruit Platter

Assorted Cream Puff and Chocolate Eclairs

### **Beverage**

Jasmine Green Tea/ Ice Lemon Tea



## **Asian Buffet Menu B**

**\$60.00++ per person**

**(Subjected to \$300.00++ (Based on every 30 persons) Logistics and Equipment Charges)**

**(Minimum 30 persons)**

### **Appetizer**

Edamame and Roasted Potato Salad with Roasted Sesame Dressing and Eggs

Spicy Ma la Chicken salad with Roasted Peanuts and Szechuan Chilli

Tiger Prawn and Rock Melon Salad with Wasabi Mayonnaise

### **Soup**

Double Boiled Chicken Herbal Soup with Wolfberries and Red Dates

### **Hot Entree**

Stir Fried Laksa Goreng with Prawns, Eggs, Fish Cake and Taupok

Kam Heong Style Fried Chicken

Stir Fried Black Pepper Beef Slices with Peppers and Onions

Teochew Steamed Locally Farmed Barramundi

Salted Egg Prawn Balls with Curry Leaves

Braised Spinach in Trio of Eggs and Wolfberries

Fried Duo of Money Bag and Seafood Dumpling

### **Dessert**

Seasonal Fruit Platter Assorted

Mini Cheesecakes

### **Beverage**

Jasmine Green Tea/ Ice Lemon Tea



## **Asian Buffet Menu C**

**\$80.00++ per person**

**(Subjected to \$300.00++ (Based on every 30 persons) Logistics and Equipment Charges)**

**(Minimum 30 persons)**

### **Appetizer**

California Maki Sushi Platter with Shoyu and Wasabi

Spicy Thai Style Seafood Salad with Raw Papaya and Flying Fish Roe

Asian Style Roasted Duck Salad, Trio of Capsicums and Mandarin Orange Salad

### **Soup**

Thick Superior Fish Maw Soup with Swimmer Crabmeat

### **Hot Entree**

Signature XO Sauce Fried Rice with Seafood and Crispy Conpoy

Roasted Chicken "Pi Fong Tung" with Roasted Almonds Flakes

5 Spiced Braised Angus Beef Cheek with Mushrooms and Chestnuts

Nonya Assam Red Snapper with Okra, Pineapples and Eggplant

Nonya Assam De-Shelled Tiger Prawns

Poached Xiao Bai Chai with Braised Whole Shitake Mushrooms and Pearl Abalone

Premium Lobster Balls in Chili Crab Sauce and Mantou

### **Premium DIY Station**

Signature Slipper Lobster Laksa with Quail Eggs, Beansprouts and Fish Cake

### **Dessert**

Seasonal Premium Fruit Platter with Forest Berries

Chefs Selection of Petite French Pastries

Chilled Osmanthus Aiyu Jelly with Longan and Basil Seeds

### **Beverage**

Jasmine Green Tea/ Ice Lemon Tea