



BUFFET MENU

# BUFFET MENU

1

## LUNCH (MIN. 20 PAX)

Lunch Buffet - \$48+ Per Pax  
Premium Lunch Buffet - \$60+ Per Pax  
Service Staff - \$100+ Per Staff  
Catering Fees - \$15+ Per Pax

Starters - Select 3  
Mains - Select 4  
Sides - Select 2  
Dessert - Select 1

2

## DINNER (MIN. 20 PAX)

Dinner Buffet - \$68+ Per Pax  
Premium Dinner Buffet - \$80+ Per Pax  
Service Staff - \$100+ Per Staff  
Catering Fees - \$15+ Per Pax

Starters - Select 3  
Mains - Select 6  
Sides - Select 2  
Dessert - Select 1 + Fruit Platter

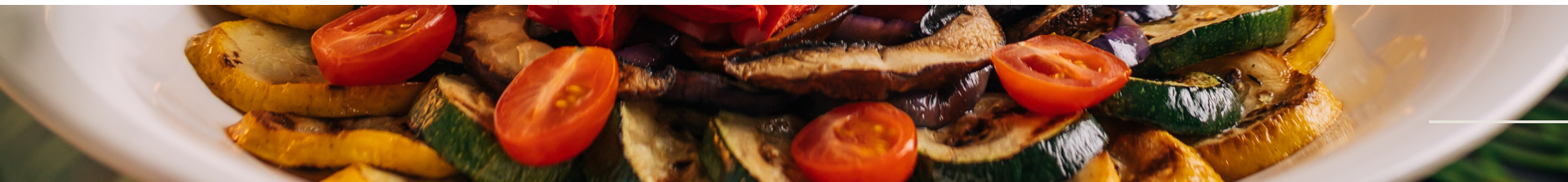
\*Catering fees include transport, set-up, tear down & tableware

## STARTERS (WESTERN)

- House-Smoked Ocean Trout with Fresh Wasabi Dressing
- Antipasto of Char-Grilled Mediterranean Vegetables
- Roma Tomato & Bocconcini Salad with Basil, Aged Balsamic & Extra Virgin Olive Oil
- Char-Grilled Portobello & Forrest Mushroom with Garlic Herb & Aged Balsamic
- Seafood Pasta Salad with Thousand Island Dressing
- Caesar Salad with Parmesan, Eggs, Croutons & Bacon
- Niçoise Salad with Egg, Tuna, Potatoes, Onions, Olives, Tomatoes
- House-Smoked Ocean Trout with Caviar Crème Fraiche Duck Rilette with Cornichons
- Salad of Confit Salmon, Grilled Asparagus, Baby Spinach & Yuzu Dressing
- Char-Grilled Spanish Octopus Salad, Lemon-Garlic Dressing

## STARTERS (ASIAN)

- Dutch-Style Chicken & Vegetable Rissoles
- 'Gado-Gado' Indonesian Salad of Mixed Vegetables with Egg, Potato & Peanut Dressing
- 'Tahu Telur' Crispy Tofu Omelette with Vegetable Julienne & Peanut Dressing
- Thai Glass Vermicelli Salad with Chilli-Lime Dressing, Dried Shrimp, Minced Meat & Cashew Nuts
- 'Lemper' Glutinous with Lemongrass Chicken
- Chilled Cha-Soba with Oriental Mushrooms & Truffle Soy Dressing
- Manado' Seafood Ceviche with Coconut Milk, Lemon Basil, Chilli & Lime



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## MAINS (WESTERN)

- Beef Bourguignon with Mushrooms & Herbs
- Braised Chicken Cassoulet with Root Vegetables & Mushrooms
- Oven-Baked Fillet of Dory in White Wine & Dill Sauce
- Coq Au Vin' Slow-Cooked Chicken in Red Wine with Mushrooms, Shallots & Pancetta
- Roasted Chicken with Rosemary, Herbs & Lemon
- Tender-Braised Beef Cheeks in Red Wine & Forrest Mushrooms
- Slow-Roasted Leg of Lamb with Ratatouille
- Char-Grilled Black Angus Sirloin with Green Peppercorn Sauce
- Pan-Fried Pork Medallions with Forrest Mushrooms
- Crispy Roasted Salted Pork Belly
- Forrest Mushroom Linguini with Shaved Parmesan
- Penne Arrabbiata with Fresh Basil & Buratta
- Chicken and Mushroom Lasagne
- Slow-Cooked Cod with Miso Glaze & Mushrooms
- Seafood Linguini with Tomatoes in White Wine Sauce



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## MAINS (ASIAN)

- Char-Grilled Madura Chicken Satay
- Tender-Braised Beef Shin Rendang
- Braised Pork Belly in Green Manado Spices
- Fillet of Black Cod in Indonesian Curry with Baby Okra
- Ayam Buah Keluak' Slow-Braised Chicken in Buah Keluak
- 'Ayam Bumbu Rujak' - Charred & Braised Chicken in Sweet-Spicy Gravy
- 'Ayam Rica Rica' Char-grilled Chicken in Manado Spices
- Ayam Goreng Jawa' Indonesian Fried Chicken
- 'Opor Ayam' Char-Grilled & Braised Chicken 'Korma' Style
- 'Sayur Lodeh' Mixed Vegetable Curry with Young Jackfruit
- 'Sambal Goreng Tahu Tempe' Fermented Soya Bean Cake with Shrimp
- 'Ikan Balado' Fillet of Fish in Balado Chilli
- 'Babi Pongteh' Braised Pork Belly with Potatoes & Green Chilli
- Braised Egg Tofu with Crab Meat & Broccoli
- Braised Nyonya Chap Chye
- Wok-Fried Glass Vermicelli with Prawns, Chicken & Mushrooms
- 'Mee Goreng Jawa' Wok-Fried Javanese Mee Goreng
- Nasi Goreng' Spicy Javanese Fried Rice
- Char-Grilled Iberico Pork Pluma Satay
- Tender-Braised Wagyu Oxtail Rendang
- Babi Guling with Condiments
- 'Ayam Tuturuga' Braised Chicken in Manado Spices
- 'Empal Goreng' Tender-Braised & Fried Beef Cheeks
- Fillet of Cod in 'Assam' Gravy with Baby Okra
- Ikan Pepes' Fillet of Cod with Javanese Spices Wrapped & Grilled in Banana Leaves
- Udang Goreng Special'
- Grilled King Prawns with Braised Sweet Chilli
- Miso-Baked Fillet of Cod with Oriental Mushrooms



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## SIDES (WESTERN)

- Roasted Root Vegetables
- Sautéed Rosemary Potatoes
- Ratatouille

## SIDES (ASIAN)

- Steamed Jasmine Rice
- Steamed Shallot Rice
- Sambal Belachan
- 'Keropuk' Udang & Empeng
- Nasi Kuning' Yellow Ginger Rice

## LIVE STATIONS (WESTERN + ASIAN)

- Traditional Laksa with Prawn, Chicken, Fish Cake & Egg with Condiments
- Hae Mee' Prawn Noodle Soup in Lobster & Conpoy Broth with Condiments
- Slow-Roasted Black US Ribeye (Prime) with Condiments
- Crispy Roasted Suckling Pig with Star Anise Jus

## DESSERTS (WESTERN)

- Apple & Rhubarb Crumble with Vanilla Anglaise
- Mini Valrhona Dark Chocolate Tartlets
- Mocha Bavaois with Grated Chocolate
- Panna Cotta with Fresh Summer Berries
- Vanilla Custard Profiteroles with Warm Chocolate Sauce
- Fresh Fruit Platter
- Strawberry Custard Tarts with Champagne Jelly
- Sticky Date Pudding with Butterscotch Sauce  
Tiramisu with Espresso & Tia Maria

## DESSERTS (ASIAN)

- Bubur Cha-Cha
- Iced Chendol with Gula Jawa & Young Jackfruit
- 'Es Teler' Indonesian Fruit Cocktail with Avocado & Jackfruit
- Kaya & Caramelized Banana Crumble
- Gula Jawa Panna Cotta with Pineapple Crush
- Vanilla Custard Profiteroles with Warm Chocolate Sauce

