

INTERNATIONAL BUFFET MENU

Min Pax: 30

Max Pax:300

SPECIALTY DIY COUNTER

Singapore Laksa
Fish Cake
Bean Sprout
Prawns

SOUP (Choose One)

Wild Mushroom Soup
Cream of Tomato Soup

SALAD DIY STATION

2 Types of Green leaves

Mesclun
Romaine

6 Condiments

Sliced Olives
Cherry Tomatoes
Croutons
Chickpeas
Corn kernel
Parmesan Cheese

4 Dressings

Caesar Dressing
Thousand Island Dressing
Italian Dressing
Honey Balsamic

UNDER HEATING LAMP (Choose One)

Cocktail Samosa
Spring Roll
Mix Veg Fritters

PIZZA (Choose One)

Chicken Tikka Pizza
Cottage Cheese Pizza
Seasonal Veg Pizza

PROTEIN (Choose Three)

Garlic Soy Steam Sea Bass
Stuffed chicken breast with sage in creamy mushroom sauce
Beef Stew
Madras Chicken Curry

VEGETABLES

Seasonal Sautéed vegetable
Long beans and Tofu
Chinese Green Vegetable (Xiao Bai Chye)

CARBS

Steam Rice
Paratha
Roasted Potato

FRESH FRUITS

Assorted Seasonal Fruits

DESSERT (Choose Two)

Berries Panna Cotta
Chocolate Mousse
Brownie

BEVERAGE

Choice of Illy Coffee | Choices of Dilmah Tea
Ice lemon tea | Fruit Punch

OPTIONAL

CARVING STATION

OP Ribs (7 Kgs) – SGD 650⁺⁺

Lamb Leg (4 Kgs) – SGD 320⁺⁺

ALCOHOL

- 1 Hour Free Flow House Pour Wine, House Pour Spirits and Draught Beer – SGD 32⁺⁺
- 2 Hours Free Flow House Pour Wine, House Pour Spirits and Draught Beer – SGD 42⁺⁺
- Stella Beer Barrel (30 Litres) – SGD 620⁺⁺
- House Pour Wine by Bottles – SGD 32⁺⁺
- Beer by Bottles (Tiger/Corona/Heineken) – SGD 6⁺⁺
- Wine Bottle Corkage Charges – SGD 14⁺⁺
- Spirit Bottle Corkage Charges – SGD 48⁺⁺