

# Shiok! Kitchen

SK Catering

*Curated cuisines, specially catered for every experience*





# BUFFET PACKAGES

Buffets are served in warmers with serving gear and disposable plates, cutlery and serviettes

Catering & Transportation Charges @\$150+ apply to all buffets

## Optional add on Charges:

Service Staff @\$150+/3 hours (Additional \$30/Hr for subsequent hours)

Chef @\$150+/3 hours (Additional \$30/Hr for subsequent hours)

6ft Round Table with Overlay @\$75+

5ft Round Table with Overlay @\$65+

Cushion Chair with Cover @\$12+

Tiffany Chair @\$10+

Cocktail Table with Stretched Fabric @\$35+

Porcelain Ware, Stainless Steel Cutlery, Glassware, Linen Napkins @\$6+

Wine Glass/Beer Goblet/Rock Glass/Highball Glass @\$3+


Fresh Floral Centrepiece (6ft Table) @\$60+

Fresh Floral Centrepiece (5ft Table) @\$50+

Fresh Floral Centrepiece (Cocktail Table) @\$25+

Esky Box with Ice @\$60+





# Standard New Buffet

\$14+ Per Pax (7+1 Course Set Menu)  
Minimum 200 pax

## ☐ Menu A

Singapore Curry Chicken with Potato  
Sweet & Sour Fish Fillet  
Salted Egg Yolk Prawn with Curry Leaf  
Steamed Broccoli & Shitake Mushroom with Vegetarian  
Oyster sauce (V)  
Minced Chicken & Tahu in Egg Gravy  
Yang Chow Fried Rice with Mock Char Siew &  
Vegetable (V)

Vanilla Cream Puff (V)

## ☐ Menu B

Kung Pao Chicken with Dried Chili  
Sauerkraut Poached Fish Fillet  
Cereal Butter Prawn with Curry Leaf  
Szechuan Mapo Tofu with Minced Chicken  
Nonya Chap Chye with Black Fungus (V)  
Stir-Fried Bee Hoon with Mock Char Siew &  
Vegetable (V)

Chocolate Éclair (V)

## ☐ Menu C

Rosemary Chicken with Mushroom Gravy  
Baked Fish Fillet with Lemon Beurre Blanc  
Breaded Prawn with Tartare Sauce  
Medley of Vegetable with Herb Butter Sauce (V)  
Lyonnaise Potato with Caramelized Onion (V)  
Turmeric Pilaf Rice with Dried Raisin (V)

Chocolate Brownie (V)


## ☐ Menu D

Oven Baked Chicken with Black Pepper Sauce  
Fried Fish Fillet with Tangy Lemon Sauce  
Spanish Garlic Prawn with Pomodoro Sauce  
Cauliflower, French Bean, and Carrot with Herb  
Butter Sauce (V)  
Cheese Croquette with Citrus Mayonnaise (V)  
Pasta Aglio Olio with Spring Vegetable (V)

Red Velvet Cake (V)

## BEVERAGE (Choice of 1)

- ☐ Iced Apple Juice
- ☐ Iced Orange Juice
- ☐ Iced Fruit Punch Drink



# Standard New Buffet

\$16+ Per Pax (8+1 Course Set Menu)  
Minimum 150 pax

## ☐ Menu A

Singapore Curry Chicken with Potato  
Sweet & Sour Fish Fillet  
Salted Egg Yolk Prawn with Curry Leaf  
Steamed Broccoli & Shitake Mushroom with Vegetarian  
Oyster sauce (V)  
Minced Chicken & Tahu in Egg Gravy  
Yang Chow Fried Rice with Mock Char Siew &  
Vegetable (V)

Vanilla Cream Puff (V)  
Gula Melaka Cake (V)

## ☐ Menu B

Kung Pao Chicken with Dried Chili  
Sauerkraut Poached Fish Fillet  
Cereal Butter Prawn with Curry Leaf  
Szechuan Mapo Tofu with Minced Chicken  
Nonya Chap Chye with Black Fungus (V)  
Stir-Fried Bee Hoon with Mock Char Siew &  
Vegetable (V)

Chocolate Éclair (V)  
Orange Pound Cake (V)

## ☐ Menu C

Rosemary Chicken with Mushroom Gravy  
Baked Fish Fillet with Lemon Beurre Blanc  
Breaded Prawn with Tartare Sauce  
Medley of Vegetable with Herb Butter Sauce (V)  
Lyonnaise Potato with Caramelized Onion (V)  
Turmeric Pilaf Rice with Dried Raisin (V)

Chocolate Brownie (V)  
New York Cheesecake (V)

## ☐ Menu D


Oven Baked Chicken with Black Pepper Sauce  
Fried Fish Fillet with Tangy Lemon Sauce  
Spanish Garlic Prawn with Pomodoro Sauce  
Cauliflower, French Bean, and Carrot with Herb  
Butter Sauce (V)  
Cheese Croquette with Citrus Mayonnaise (V)  
Pasta Aglio Olio with Spring Vegetable (V)

Red Velvet Cake (V)  
English Carrot Cake (V)

## BEVERAGE (Choice of 1)

- ☐ Iced Apple Juice
- ☐ Iced Orange Juice
- ☐ Iced Fruit Punch Drink





# Standard Buffet: Asian

\$18.50+ Per Pax (9 +1 Course Set Menu)  
Minimum 30 pax

## VEGETABLE (Choice of 1)

- Curry Vegetable with Tofu Puff (V)
- Nonya Chap Chye with Black Fungus (V)
- Shanghai Greens with Carrot and Shiitake Mushroom Sauce (V)
- Braised Napa Cabbage with Goji Berries Sauce (V)
- Chye Sim Vegetable & Carrot with Vegetarian Oyster Sauce (V)

## TOFU and EGG (Choice of 1)

- Honey Sesame Fried Tofu (V)
- Tahu & Tempeh Goreng with Kecap Manis (V)
- Mapo Tofu & Mushroom (V)
- Baked Long Bean Omelete (V)
- Sambal Egg & Onion (V)

## SIDE DISH (Choice of 1)

- Curry Potato Samosa (V)
- Vegetable Spring Roll (V)
- Curry Sotong Ball
- Seaweed Chicken
- Baba Chicken Ngoh Hiang

## DESSERT (Choice of 1)

- Cheng Teng Soup (Chilled/ Warm) (V)
- Green Bean Soup with Sago (Chilled/ Warm) (V)
- Glass Jelly with Logan (V)
- Pulut Hitam with Coconut Milk (V)
- Assorted Petite Cake (V)
- Chocolate Brownie (V)

## BEVERAGE (Choice of 1)

- Iced Apple Juice
- Iced Orange Juice
- Iced Fruit Punch Drink

## RICE (Choice of 1)

- Nasi Goreng Sambal with Mixed Vegetable and Fried Ikan Bilis
- Yang Chow Fried Rice with Mock Char Siew and Mixed Vegetable (V)
- Golden Egg Fried Rice with Mixed Vegetable (V)
- Fragrant Garlic Rice infused with Lemongrass (V)
- Yellow Nasi Kunyit (V)

## NOODLE (Choice of 1)

- Wok- Hei Bee Hoon with Mock Char Siew and Vegetable (V)
- Peranakan Mee Goreng with Fish Cake and Vegetable
- Wok - Fried Egg Noodle with Mock Char Siew and Vegetable (V)
- Ee Fu Noodle with Mushroom and Chive (V)
- Dry Mee Siam with Fish Cake and Vegetable

## CHICKEN (Choice of 1)

- Nanyang Curry Chicken and Potato
- Kecap Manis Fried Chicken with Curry Leaves
- Hainanese Poached Chicken with Sesame Soy Sauce
- Sweet & Sour Chicken
- Prawn Paste Fried Chicken

## FISH (Choice of 1)

- Butter Cereal Fish Fillet with Curry Leaves
- Steamed Fish Fillet with Black Bean Sauce
- Baked Fish Fillet with Nonya Assam Sauce
- Fried Fish Fillet with Honey Lemon Sauce
- Poached Fish Fillet with Szechuan Mala Sauce

## SEAFOOD DELICACY (Choice of 1)

- Butter Cereal Prawn with Curry Leaves
- Sambal Squid with Long Bean
- Salted Egg Yolk Prawn with Curry Leaves
- Sweet & Sour Prawn with Lychee
- "Chili Crab" Gravy with Prawn & Egg Tofu

# Standard Buffet: Thai

\$18.50+ Per Pax (9 +1 Course Set Menu)  
Minimum 30 pax

## VEGETABLE (Choice of 1)

- Wok-Fried Cabbage with Dried Shrimp, Garlic and Fish Sauce
- Stir Fried Long Bean with Sambal Sauce
- Braised Napa Cabbage with Goji Berries Sauce (V)
- Green Curry Vegetable with Eggplant, Long Bean, Potato and Carrot (V)
- Stir-Fried Assorted Vegetable with Vegetarian Oyster Sauce (V)

## TOFU and EGG (Choice of 1)

- Honey Sesame Fried Tofu (V)
- Fried Tofu with Thai Sweet Chili Sauce (V)
- Fried Egg with Sweet Tamarind Sauce with Onion and Chili (V)
- Baked Long Bean Omelet (V)
- Thai Basil Tofu and Mushroom (V)

## SIDE DISH (Choice of 1)

- Red Curry Fish Cake
- Vegetable Spring Rolls (V)
- Yellow Curry Sotong Balls
- Seaweed Chicken
- Breaded Scallop Surimi

## DESSERT (Choice of 1)

- Lod Chong (Thai Cendol with Coconut Milk) (V)
- Green Bean Soup with Sago (Chilled/ Warm) (V)
- Glass Jelly with Logan (V)
- Thai Coconut Jelly (V)
- Assorted Petite Cake (V)
- Red Velvet Cake (V)

## BEVERAGE (Choice of 1)

- Iced Apple Juice
- Iced Orange Juice
- Iced Fruit Punch Drink

## RICE (Choice of 1)

- Pineapple Fried Rice with Mixed Vegetable and Chicken Floss
- Olive Fried Rice with Assorted Condiments (V)
- Sambal Fried Rice with Egg and Mixed Vegetable
- Fragrant Garlic Rice infused with Lemongrass (V)
- Tom Yum Fried Rice with Egg and Mixed Vegetable (V)

## NOODLE (Choice of 1)

- Stir-Fried Pad Thai Noodle with Tahu and Vegetable (V)
- Pad See Ew Kway Teow with Eggs and Vegetable (V)
- Tom Yum Fried Bee Hoon with Vegetable (V)
- Pad Woon Sen Glass Noodle with Dry Shrimp and Vegetable
- Wok Fried Yellow Noodle with Eggs and Vegetable (V)

## CHICKEN (Choice of 1)

- Green Curry Chicken with Potato and Carrot
- Cashew Nut Chicken with Dried Chili and Scallion
- Honey Sesame Fried Chicken
- Thai Basil Minced Chicken with Long Bean
- Hat Yai Fried Chicken Cutlet with Thai Sweet Chili Sauce


## FISH (Choice of 1)

- Steamed Fish Fillet with Curry Sauce
- Baked Fish Fillet with Tom Yum Sauce
- Fried Fish Fillet with Thai Sweet Chili Sauce
- Poached Fish Fillet with Chili Lime Garlic Sauce
- Fried Fish Fillet with Sweet Tamarind Sauce

## SEAFOOD DELICACY (Choice of 1)

- Dry Tom Yum Tomato Seafood
- Breaded Prawn with Tom Yum Mayonnaise
- Steamed Squid with Tangy Nam Jim Sauce
- Red Curry Seafood Curry
- Wok-Fried Prawn with Sticky Tamarind Glaze





# Standard Buffet: Western

\$20.50+ Per Pax (9 +1 Course Set Menu)  
Minimum 30 pax

## VEGETABLE (Choice of 1)

- Cauliflower & Carrot with Herb Butter Sauce (V)
- Medley of Vegetables with Garlic Butter Sauce (V)
- Spinach with Garlic Cream Sauce (V)
- French Bean & Carrot with Herb Butter Sauce (V)

## POTATO and EGG (Choice of 1)

- Zucchini Cheese Frittata Egg (V)
- Herb Tomato Frittata Egg (V)
- Lyonnaise Potato with Caramelized Herb Onion (V)
- Roasted Potato with Cajun Garlic Seasoning and Cherry Tomato (V)

## SIDE DISH (Choice of 1)

- Cheese Croquette (V)
- Pumpkin Cheese Stick (V)
- Seafood Croquette
- White Fish Finger
- Breaded Scallop

## DESSERT (Choice of 1)

- Chocolate Éclair (V)
- Vanilla Crème Puff (V)
- Assorted Petite Cake (V)
- Almond Jelly and Fruit Cocktail (V)
- Bread & Butter Pudding (Warm) (V)
- Oreo Cheesecake (V)

## BEVERAGE (Choice of 1)

- Iced Apple Juice
- Iced Orange Juice
- Iced Fruit Punch Drink

## RICE (Choice of 1)

- Turmeric Pilaf Rice with Dried Raisin (V)
- Tomato Rice with Mixed Vegetables (V)
- Herb Butter Rice with Mushroom (V)
- Garlic Butter Rice with Dried Raisin (V)

## NOODLE (Choice of 1)

- Aglio Olio Pasta with Garlic, Chili Flakes and Seasonal Greens (V)
- Carbonara Pasta with Chicken Ham
- Basil Pesto Pasta with Cherry Tomato (V)
- Pomodoro Herb Tomato Pasta (V)

## CHICKEN (Choice of 1)


- Baked Rosemary Chicken with Onion Gravy
- Italian Chicken Cacciatore with Olives
- Chicken Stroganoff with Mushroom Cream Sauce
- Hickory BBQ Farmed Chicken
- Black Pepper Chicken

## FISH (Choice of 1)

- Baked Fish Fillet with Choice of Sauce
- Sicily Tomato Sauce / Orange Beurre Blanc / Basil Cream Sauce
- Fried Fish Fillet with Honey Lemon Sauce
- Breaded Fish with Citrus Tartare Sauce

## SEAFOOD DELICACY (Choice of 1)

- Breaded Prawn with Citrus Mayonnaise
- Calamari Frito with Tartare Sauce
- Breaded Prawn Cake with Cocktail Sauce
- Sautéed Prawn with Old Bay Spice with Bell Peppers
- Seafood Tomato Marinara



# Deluxe Buffet: Thai

\$28+ Per Pax (12 +1 Course Set Menu)  
Minimum 30 pax

## APPETISERS

- Green Mango Salad with Cashew Nuts (V)
- Red Curry Fish Cake with Thai Sweet Chili Sauce
- Vegetable Spring Roll with Chili Dip (V)

## MAINS

- Honey Sesame Chicken Baked Fish Fillet
- Baked Fish Fillet with Choo Chee Sauce
- Black Pepper Beef with Trio Peppers
- Salted Egg Yolk Prawn with Curry Leaves
- Green Curry Vegetable (V)
- Black Olive Rice with Condiment (V)
- Pad Thai Noodles with Eggs, Tahu, Beansprouts & Chive (V)


## DESSERTS

- Thai Milk Tea Cake (V)
- Tropical Fruit Platter (V)

## BEVERAGE (Choice of 1)

- Iced Lemongrass Tea
- Iced Thai Milk Tea





# Deluxe Buffet: Japanese

\$28+ Per Pax (12 +1 Course Set Menu)  
Minimum 30 pax

## APPETISERS

- Goma Sesame Rainbow Coleslaw (V)
- Chicken Gyoza with Shoyu Dressing
- Cheese Croquette (V)

## MAINS


- Japanese Chicken Curry with Potato & Carrot
- Baked Fish Fillet with Miso Cream Sauce
- Shogayaki Beef Sliced with Onion and Leek
- Breaded Ebi Prawn with Wasabi Mayonnaise
- Steamed Broccoli & Mushroom with Vegetarian Oyster Sauce (V)
- Garlic Fried Rice with Eggs & Scallion (V)
- Yakisoba with Assorted Vegetables and Eggs (V)

## DESSERTS

- Green Tea Cheese Cake (V)
- Tropical Fruit Platter (V)

## BEVERAGE (Choice of 1)

- Iced Green Tea
- Refreshing Yuzu



# Deluxe Buffet: Western

\$28+ Per Pax (12 +1 Course Set Menu)  
Minimum 30 pax

## APPETISERS

Garden Greens Salad with Condiment & House Dressing (V) Mediterranean

Couscous Salad (V)

Seafood Croquette

## MAINS

BBQ Chicken Thigh with Pineapple

Baked Fish Fillet with Basil Pesto Cream Sauce

Smoked Paprika Garlic Tomato Ocean Prawn

Angus Beef Meatball with Onion Gravy

Medley of Vegetables with Veggie Sauce (V)

Turmeric Basmati Pilaf Rice with Dried Raisin (V)

Pasta Aglio Olio with Seasonal Greens & Mushroom (V)

## DESSERTS

Chocolate Fudge Cake (V)


Tropical Fruit Platter (V)

## BEVERAGE (Choice of 1)

Iced Peach Tea

Iced Lemon Tea





# Deluxe Buffet: Oriental

\$28+ Per Pax (12 +1 Course Set Menu)  
Minimum 30 pax

## APPETISERS

Plant Based Chicken Salad with Spicy Sesame Dressing (V)

Steamed Chicken Siew Mai with Chili Dip

Vegetable Gyoza with Shoyu Dressing (V)

## MAINS

Sweet & Sour Chicken with Trio Peppers Leaves

Baked Fish Fillet with Mala Sauce

Steamed Garlic Prawn with Superior Soy Sauce

Hong Shao Beef Stew with Daikon

Shanghai Greens with Bailing Mushroom & Vegetarian Oyster Sauce (V)

Yang Zhou Fried Rice with Mock Char Siew, Eggs and Vegetable (V)

Xing Zhou Been Hoon with Eggs, Cabbage, Beansprout & Carrot (V)

## DESSERTS

Orange Pound Cake (V)

Tropical Fruit Platter (V)

## BEVERAGE (Choice of 1)

Iced Orange Juice

Iced Fruit Punch Drink



# PREMIUM BUFFET PACKAGES

Buffets are served in warmers with serving gear and disposable plates, cutlery and serviettes (Thematic set up provided)

Catering & Transportation Charges @\$150+ apply to all buffets

## Optional add on Charges:

Service Staff @\$150+/3 hours (Additional \$30/Hr for subsequent hours)

Chef @\$150+/3 hours (Additional \$30/Hr for subsequent hours)

6ft Round Table with Overlay @\$75+

5ft Round Table with Overlay @\$65+

Cushion Chair with Cover @\$12+

Tiffany Chair @\$10+

Cocktail Table with Stretched Fabric @\$35+

Porcelain Ware, Stainless Steel Cutlery, Glassware, Linen Napkins @\$6+

Wine Glass/Beer Goblet/Rock Glass/Highball Glass @\$3+


Fresh Floral Centrepiece (6ft Table) @\$60+

Fresh Floral Centrepiece (5ft Table) @\$50+

Fresh Floral Centrepiece (Cocktail Table) @\$25+

Esky Box with Ice @\$60+





# Premium Buffet: Thai

\$37+ Per Pax (14 +1 Course Set Menu)  
Minimum 30 pax

## APPETISERS

Green Mango Salad with Cashew Nuts (V)

Seafood Glass Noodle Salad

Baked Pandan Chicken

Thai Prawn Cake with Thai Sweet Chili Sauce

## MAINS

Green Curry Chicken with Potato & Carrot

Steamed Barramundi with Chili Lime Sauce

Tom Yum Tomato Medley of Seafood (Prawn, Mussel & Squid)

Thai Basil Beef Krap Pow with Tahu & Long Bean

Steamed Broccoli with Straw Mushroom & Carrot (V)

Pineapple Fried Rice with Chicken Floss

Thai Pad See Ew Kway Teow with Plant-Based Chicken, Eggs & Chye Sim (V)

## DESSERTS

Thai Milk Tea Cake (V)

Mango Sticky Rice (V)

Tropical Fruit Platter (V)


## BEVERAGE (Choice of 1)

Iced Orange Juice

Iced Apple Juice

Iced Lemongrass Tea

Iced Thai Milk Tea



**Premium Buffet: Japanese**  
**\$37+ Per Pax (14 +1 Course Set Menu)**  
**Minimum 30 pax**

**APPETISERS**

Wafu Potato Salad with Assorted Vegetable (V)

Goma Sesame Rainbow Coleslaw (V)

Chicken Yakitori Skewer

Potato Croquette with Mayonnaise (V)

**MAINS**

Kabayaki Chicken with Sesame Seeds

Fried Barramundi with Honey Miso Sauce

Shoyu Garlic Butter Medley of Seafood (Prawn, Mussel & Squid)

Japanese Beef Curry with Potato & Carrot

Nai Bai vegetable with Shimeji Mushroom & Carrot (V)

Kimchi Fried Rice with Eggs & Vegetables (V)

Stir-Fried Yaki Udon with Vegetables (V)

**DESSERTS**

Green Tea Cheesecake (V)

Tropical Fruit Platter (V)

Chocolate Tartlet (V)

**BEVERAGE (Choice of 1)**


Iced Orange Juice

Iced Apple Juice

Iced Green Tea

Refreshing Yuzu





**Premium Buffet: European**  
**\$37+ Per Pax (14 +1 Course Set Menu)**  
**Minimum 30 pax**

**APPETISERS**

Garden Greens Salad with Condiment & House Dressing (V)

Greek Quinoa Salad with Dried Fruits & Walnut (V)

Assorted Cold Cut Platter with Condiments

Crumbed Scallop with Citrus Mayonnaise

**MAINS**

French Basque Chicken with Smoked Paprika Tomato Sauce & Olive

Slow-Baked Norwegian Salmon with Lemon Dill Beurre Blanc

Medley of Seafood Marinara (Prawn, Mussel & Squid)

French Beef Stew with Aromatic Vegetable

Medley of Vegetables with Veggie Sauce (V)

Wild Rice & Basmati Pilaf Rice with Dried Fruits & Nuts (V)

Truffle Mushroom Alfredo with Garden Pea (V)

**DESSERTS**

Espresso Coffee Cheesecake (V)

Italian Panna Cotta with Mixed Berries (V)

Tropical Fruit Platter (V)


**BEVERAGE (Choice of 1)**

Iced Orange Juice

Iced Apple Juice

Iced Peach Tea

Iced Lemon Tea



**Premium Buffet: Oriental**  
**\$37+ Per Pax (14 +1 Course Set Menu)**  
**Minimum 30 pax**

**APPETISERS**

- White Rojak Fruit Salad with Ginger Flower Dressing (V)
- Liang Ban Salad with Assorted Vegetable & Baiye Tofu (V)
- "Orh Nee" Yam Roll with Truffle Salsa Mayonnaise (V)
- Baba Chicken Ngoh Hiang with Dark Sweet Sauce

**MAINS**

- Nanyang Chicken Curry with Potato
- Steamed Barramundi with Superior Soy Sauce & Fried Ginger
- "San Bei" Seafood with Garlic Confit, Ginger & Basil
- Oriental Tomato Beef Stew with Carrot & Daikon
- Steamed Broccoli with Abalone Mushroom & Carrot (V)
- Taiwanese Egg Fried Rice with Shrimp, Eggs, and Scallion
- Braised Ee Fu Noodle with Straw Mushroom & Chive (V)


**DESSERTS**

- Mini Fruit Tartlet (V)
- Chocolate Brownie (V)
- Tropical Fruit Platter (V)

**BEVERAGE (Choice of 1)**

- Iced Orange Juice
- Iced Apple Juice
- Iced Fruit Punch Drink





# Executive Buffet: Thai

\$47+ Per Pax (16+1 Course Set Menu)  
Minimum 30 pax

## APPETISERS

- Green Papaya Salad with Peanut (V)
- Seafood Glass Noodle Salad
- Chicken Satay with Roasted Peanut Sauce
- Thai Prawn Cake with Thai Sweet Chili Sauce

## MAINS

- Wok Fried Cashew Nut Chicken with Trio Peppers
- Steamed Barramundi with Chili Lime Sauce
- Tom Yum Tomato Medley of Seafood (Prawn, Mussel & Squid)
- Thai Massaman Beef Curry with Potato
- Steamed Broccoli with Scallops, Straw Mushroom & Carrot (V)
- Black Olive Fried Rice with Condiments & Cashew Nuts (V)
- Pad Thai Noodles with Prawn, Tahu, Beansprout, and Chive

## DIY STATION


- Thai Beef Noodle Soup
- Sliced Beef, Beef Meatball, Beansprout, Aromatic Vegetables & Condiment

## DESSERTS

- Premium Assorted Choux Pastry (V)
- Thai Cendol (Lod Chong) (V)
- Mango Sticky Rice (V)
- Tropical Fruit Platter (V)

## BEVERAGE (Choice of 1)

- Iced Orange Juice
- Iced Apple Juice
- Iced Lemongrass Tea
- Iced Thai Milk Tea



# Executive Buffet: Japanese

\$47+ Per Pax (16 +1 Course Set Menu)  
Minimum 30 pax

## APPETISERS

- Wafu Potato Salad with Assorted Vegetable (V)
- Goma Sesame Rainbow Coleslaw (V)
- Bread Prawn Cake with Tartare Sauce
- Vegetable Gyoza with Dipping Sauce (V)

## MAINS

- Farmed Chicken Katsu
- Baked Norwegian Salmon with Honey Miso Cream Sauce
- Gochujang Garlic Butter Medley of Seafood (Prawn, Mussel & Squid)
- Stir Fried Gyudon Sliced Angus Beef with Onion & Leek
- Japanese Vegetable Curry with Assorted Vegetable (V)
- Garlic Fried Rice with Eggs and Scallion (V)
- Stir Fried Yaki Udon with Smoked Duck & Vegetables

## DIY STATION

- Chili Crab Donburi
- Ebi Prawn, Onsen Egg, Chili Crab Gravy, Cucumber, Japanese Steamed Rice


## DESSERTS

- Green Tea Cheesecake (V)
- Assorted Japanese Mochi (V)
- Tropical Fruit Platter (V)
- Dark Chocolate Tartlet (V)

## BEVERAGE (Choice of 1)

- Iced Orange Juice
- Iced Apple Juice
- Iced Green Tea
- Refreshing Yuzu





# Executive Buffet: Western

\$47+ Per Pax (16 +1 Course Set Menu)  
Minimum 30 pax

## APPETISERS

Garden Greens Salad with Condiment & House Dressing (V)

Smoked Salmon & Beetroot Quinoa Salad with Dried Fruits & Walnut

Assorted Cold Cut & Cheese Platter with Condiments

Mini Angus Beef Slider with House Dressing

## MAINS

Roasted Caribbean Chicken with Chimichurri Sauce

Slow-Baked Norwegian Salmon with Yuzu Beurre Blanc

Medley of Seafood Marinara (Prawn, Mussel & Squid)

French Beef Stew with Aromatic Vegetable

Medley of Vegetables with Veggie Sauce (V)

Wild Rice & Basmati Pilaf Rice with Dried Fruits & Nuts (V)

Summer Vegetable Lasagna (V)

## DIY STATION

Mexican Soyrizo Taco (V)

Guacamole, Citrus Mayonnaise, Pickled Vegetable, Tomato Pico de Gallo

## DESSERTS

Biscoff Speculoos Cheesecake (V)

Italian Rice Pudding with Mixed Berries (V)

Handcrafted Assorted Chocolate Tartlet (Contain Nuts) (V)

Tropical Fruit Platter (V)


## BEVERAGE (Choice of 1)

Iced Orange Juice

Iced Apple Juice

Iced Peach Tea

Iced Lemon Tea



# Executive Buffet: Oriental

\$47+ Per Pax (16 +1 Course Set Menu)  
Minimum 30 pax

## APPETISERS

- White Rojak Fruit Salad with Ginger Flower Dressing (V)
- Liang Ban Salad with Assorted Vegetable & Baiye Tofu (V)
- Mini Scallop Yam Basket with Truffle Salsa Mayonnaise
- Seafood Ngoh Hiang with Dark Sweet Sauce

## MAINS

- "Har Cheong" Prawn Paste Chicken Cutlet with Garlic Chili
- Steamed Halibut Fish with Nonya Assam Sauce
- "San Bei" Seafood with Garlic Confit, Ginger & Basil
- Nonya Rendang Beef with Potato
- Nai Bai Vegetable with Abalone Mushroom & Carrot (V)
- Taiwanese Egg Fried Rice with Shrimp, Eggs, and Scallion
- Braised Ee Fu Noodle with Straw Mushroom & Chive (V)

## DIY STATION

- "Omnimeat" Zha Jiang Mian Noodle (V)
- Shredded Cucumber & Carrot, Wheat Noodles, Scallion, Chili Oil

## DESSERTS

- Chocolate Fudge Cake (V)
- Mango Pudding with Lychee Boba & Strawberries (V)
- Handcrafted Assorted Macarons (V)
- Tropical Fruit Platter (V)

## BEVERAGE (Choice of 1)

- Iced Orange Juice
- Iced Apple Juice
- Iced Fruit Punch Drink