

BUFFET LUNCH / DINNER
MENU A @ \$18/PAX
MINIMUM 30 PAX



HEALTHY START


Ral En Hanout Chicken Salad
(Slices of marinated Chicken Breast with Middle Eastern Flavour,
Caramelised Pineapple, on a bed of Mesclun Salad, House Vincotto Dressing)


CHEF'S CHOICE

Kampong Style Dry Mee Siam

HOT FAVOURITES

Fried Shrimp Paste Chicken
Battered Fish Fillet with Anchovy Dip
Vietnamese Sugar Cane Prawns
Assorted Dim Sum
(Siew Mai and Crystal Dumpling)

 Luo Han Zai
(Stir Fried Seasonal Vegetables Medley)

 Sin Chow Fried Rice

DESSERT

Tropical Fresh Fruits Platter

BEVERAGE

(Complimentary choice of beverage)

Choice of Fruit Punch, Sour Plum Juice or Mango Mist



Please note that our vegetarian dishes do not include meat, fish or seafood. Should you have other vegetarian preferences, kindly contact our friendly sales consultants.

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**BUFFET LUNCH / DINNER
MENU B @ \$18/PAX
MINIMUM 30 PAX**

HEALTHY START



Beans and Peas Salad

(Medley of Kidney Beans, Chickpeas, Edamame Beans, Petit Poir and Roasted Cashew Nut with Apple Dressing)

CHEF'S CHOICE



Sautéed Fusilli with Sicilian Sauce

HOT FAVOURITES

Oven Roasted Chicken with Kabayaki Sauce

Oven Baked Fish Fillet topped with Olive and Pomodoro sauce

Breaded Prawns with Wasabi Mayonnaise Dip



Duo Spring Rolls
(Pineapple and vegetables)



Sautéed Seasonal Greens with Carrots and Young Corn



Garlic Fried Rice

DESSERT

Almond Beancurd with Longan

BEVERAGE

(Complimentary choice of beverage)

Choice of Fruit Punch, Sour Plum Juice or Mango Mist



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BUFFET LUNCH / DINNER
MENU A @ \$23/PAX
MINIMUM 30 PAX

APPETIZER

Forest Mushroom Salad
(Wild Mushroom and Julienned Vegetable Salad with House Shoyu Dressing)

Yum Nuea
(Thai style shredded beef salad)

CHEF'S CHOICE

 Quick Fry Hong Kong Noodles

HOT FAVOURITES

Chef's Roasted Boneless Hoisin Chicken


Steamed Dory Fish Fillet with Thai Lemongrass and Ginger

Shahi Korma
(Mutton curry with potatoes, carrots and French beans)

Tempura Prawn with Mango and Chili Dip

Stuffed Seafood Cabbage Roll with Oyster Sauce

 Home Style Beancurd with Mushroom and Greens

 Nasi Kuning
(Turmeric Rice with Toasted Nuts)

DESSERT

Cream of Red Bean Paste with Lotus Seed

BEVERAGE

(Complimentary choice of beverage)

Choice of Fruit Punch, Sour Plum Juice or Mango Mist



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APPETIZER

Hearty Potato Salad

(Chunks of potatoes tossed in Italian dressing, topped with spring onion and crispy turkey bacon)

Asian Citrus Tuna Nicoise

(Chunky tuna tossed with Thai basil and Kaffir lime leaves)

CHEF'S CHOICE



Penne Arrabiatta

(Penne Pasta sautéed with Harissa and tomato sauce)

HOT FAVOURITES

Roasted Honey Sesame Chicken

Oven Baked Fish Fillet with Lemon Mustard Cream Sauce

Sautéed Black Pepper Beef

Udang Kecap Manis

(Stir fried prawns in sweet black soya sauce)



Hong Siew Tofu with Vegetables and Mushroom

Home Style Stir Fried French Beans with Tau Kwa

Cantonese Style Fried Rice with Shredded Chicken

DESSERT

Bread and Butter Pudding layered with Peach and Vanilla Sauce

BEVERAGE

(Complimentary choice of beverage)

Choice of Fruit Punch, Sour Plum Juice or Mango Mist



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**BUFFET LUNCH/DINNER
CONSCIOUS DINING MENU @ \$23/PAX
MINIMUM 30 PAX**

REFRESHING STARTERS

Fresh Garden Delight

(Mesclun Salad with sliced Black Olives, Cucumbers, Tomatoes, Beet Root, & Edamame Beans drizzled with Sweet Raspberry Dressing)

*Raw Vegetables consumption is the strongest defense against many forms of cancer

Poached Beet Root Salad

(Beet Root poached in an aromatic stock of Herbs, Spices and Pear, mixed with Pine Nuts, Cranberries & Aged Balsamic Dressing)

*Beet Root encourages the production of antibodies that fight against infection in our bodies

SOUP DE JOUR

Wild Mushroom Soup with Cream

(A fine blend of Oven Roasted Wild Mushroom & Onion with Cream)

*Mushroom provides antioxidant value and enhances the immune system

HEARTY MAINS

Empress Herbal Chicken

(Oriental Chicken steamed with Sliced Shitake Mushroom, Wolfberry, Ginger and Chinese Herbs)

*Chicken is a very good source of lean, high quality protein

Traditional Cajun Blackened Fish Fillet

(Oven Baked Marinated Fish Fillet with Sautéed Shitake & Horshimeiji Mushroom & Sweet Capsicum Chutney)

*Fish is an excellent source of omega 3 fatty acids which prevents blood from clotting excessively

Steamed Silken Tofu in Egg White Sauce

(Steamed Tofu with White Fungus, drenched in Egg White Sauce)

*Tofu is rich in B-vitamins and contains high calcium which prevents osteoporosis

Asian-Style Mixed Broccoli & Cauliflower

(Wok-fried Broccoli & Cauliflower dressed with savory Wild Mushroom in Oyster Sauce)

*Broccoli contains a high amount of potassium, which helps maintain a healthy nervous system and optimal brain function



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Oven Roasted Root Vegetables with Spice

(Oven Roasted Carrot, Celery Root, Parsnip & Garlic, sprinkled with Fennel & Thyme)

*Not only are they low in calories and high in fiber, root vegetables are bursting with essential nutrients that can improve the appearance of the skin, hair and nails

Cinnamon & Raisin Rice

(Rice steamed with Cinnamon, Turmeric & Black Raisins)

*Raisins aid in eye care, dental care and bone health

LITTLE INDULGENCES

Fruity Mango Puree

(Fresh Mango Puree with Pomelo, Mango & Sago)

*Mango is effective in relieving clogged pores of the skin

Soy Panna Cotta with Raspberry

(Soy Bean Panna Cotta topped with Raspberry)

*Regular consumption of apples ensure smooth bowel movements

BEVERAGE

Apple Juice

*Regular consumption of apples encourages bowel movement



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Let's Protect Our Earth:

- Complimentary Biodegradable Table-wares will be used for this menu.

**BUFFET LUNCH/DINNER
MENU A @ \$28/PAX
MINIMUM 30 PAX**

APPETIZER



Macintosh Apples and Grapes Salad tossed in Apple and Mustard Dressing

Squid Salad with Tangy Asian Dressing

CHEF'S CHOICE

Purple Sage's Mee Siam

(Served with egg slices, beancurd, beansprouts, Sambal chili and Assam gravy)

HOT FAVOURITES

Roasted Chicken with Asian Herb and Spices

Baked Mussels Kirkpatrick and Napolitano Sauce

Breaded Fish Fillet with Peach Chutney

Wok Fried Beef with Ginger and Spring Onions



Spicy Chickpea and Potato Curry



Egg Tofu with Cauliflower and Assorted Mushroom



Chennai Spiced Pilau Rice

DESSERT

Pulut Hitam

Petit Chocz Devil

BEVERAGE

(Complimentary choice of beverage)

Choice of Fruit Punch, Sour Plum Juice or Mango Mist



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**BUFFET LUNCH/DINNER
MENU B @ \$28/PAX
MINIMUM 30 PAX**

APPETIZER

Peppered Gourmet Sausage Salad
(Tossed in crunchy Jicama and cucumber salad, served with sultana onion marmalade)

 Waldorf Apple Salad

CHEF'S CHOICE

 Farfalle Pasta with Creamy Al Fungi

HOT FAVOURITES

Thai Style Green Curry Chicken

Oven Baked Fish Fillet with Herb Cream Sauce

Braised Beef Shin in Cabernet Sauvignon
(Marinated in Red Wine with Onions, Carrots and Celery)

 Sautéed Summer Vegetables with Cashew Nuts

Stir Fried Prawns with Celery and Capsicum

Stir Fried Eggplant with Spicy Bean Sauce and Minced Chicken Meat

 Thai Style Olive Fried Rice

DESSERT

Mango Pudding with Fruits

Petit Apple Strudel

BEVERAGE

(Complimentary choice of beverage)

Choice of Fruit Punch, Sour Plum Juice or Mango Mist



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**BUFFET LUNCH/DINNER
MENU A @ \$35/PAX
MINIMUM 30 PAX**

APPETIZER



Greek Salad

(Romaine lettuce with Bell Peppers, Dutch Cucumbers, Spanish Onion,
Feta Cheese, Black olives served with Citrus Dressing)

Norwegian Oak Smoked Salmon Platter
(Served with House Wafu Dressing)

CHEF'S CHOICE

Purple Sage's Laksa
(Served with prawn slices, beancurd, beansprouts and accompanied with thick rich Laksa gravy)

Mexican Tortilla Wrap
(Optional upgrade to "Live" Station with Chef @ \$120/each)

Oak Cured Salmon

Ral En Hanout Chicken



Grilled Zucchini and Capsicum
(Condiments include Guacamole and Jalapeño Salsa)

HOT FAVOURITES

Healthy Style Curry Chicken
(Curry Chicken cooked using Yoghurt)

Steamed Barramundi with Chinese Imperial Sauce

Gourmet Chicken Sausages with Sauerkraut



Roasted Root Vegetables with Rosemary

Broccoli with Crabmeat Sauce

Silverfish Fried Rice



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DESSERT

Assortment of Mini French Pastries

Deluxe Fresh Fruits Platter

(Grapes, strawberries, rock melon, watermelon and dragon fruit)

BEVERAGE

(Complimentary)

Soft Drinks

Spinelli's Coffee

Assorted Gourmet Tea Bags



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**BUFFET LUNCH/DINNER
MENU B @ \$35/PAX
MINIMUM 30 PAX**

APPETIZER

Furikake Beef and Mushroom Salad with Ume Ponzu Dressing

DIY Local Rojak Fruit Salad
(Accompanied with prawn paste sauce)

CHEF'S CHOICE

Baked Chicken Lasagne with Oregano Tomato Sauce

CARVERY

(Optional upgrade to "Live" Station with Chef @ \$120/each)

Pre-Sliced Roast Striploin of Beef
(Served with Shallot Sauce)

HOT FAVOURITES

Pan Seared Chicken Thigh with Romesco Sauce

Kumquat Glazed Salmon with Pink Peppercorn Crust

Half Shell Scallop Cheese Au Gratin

Tempura Prawn with Pommery Mustard Aioli



Ratatouille Vegetables



Cinnamon Scented Steamed Rice with Raisin

DESSERT

Assortment of Mini French Pastries

Deluxe Fresh Fruits Platter
(Grapes, strawberries, rock melon, watermelon and dragon fruit)



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BEVERAGE

(Complimentary)

Soft Drinks

Spinelli's Coffee

Assorted Gourmet Tea Bags



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BUFFET LUNCH / DINNER
MENU @ \$45/pax
Minimum 30 pax

APPETIZER

Unagi Salad Station

(Condiments include Japanese Pickled Daikon, Red Raddish, Pickled Lotus Root, Wakame Salad, House Wafu Dressing)



Italian Caprese

(Mozzarella Cheese layered with Tomato and Basil Pesto)

SOUP

Pumpkin Bisque with Crabmeat

(Served with bread rolls and butter)

ACTION "LIVE" STATION

(Chef Required @ \$120/each)

Traditional Swedish Smoked Salmon Gravlax crusted with Dill

(Condiments include sour cream, capers, gherkins, olives, honey mustard)

HOT FAVOURITES

Pan Seared Barramundi with Nantua Sauce and Ginger Flower Pesto

Thai Flavoured Oven Baked Chicken

Stir Fry Prawn with Spicy Black Bean Sauce

Stir Fry Beef with Spring Onion and Ginger



Vegetable Frittata with Tomato Oregano Sauce

Wok Fried Asparagus and Scallop with XO sauce



Garlic Butter Rice with Chestnut and Sultana



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DESSERT

Assortment of Mini French Pastries
(Premium Selection)

Assorted Gourmet Chocolate Pralines

BEVERAGE

(Complimentary)

Soft Drinks

Spinelli's Coffee

Assorted Gourmet Tea Bags



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**BUFFET LUNCH/DINNER
MENU @ \$50/pax
Minimum 30 pax**



APPETIZER

Caesar Salad with Medley of Cold Cuts

(Smoked turkey ham, smoked duck and smoked salmon.

(Condiments include Caesar dressing, chopped eggs, croutons, turkey bacon and parmesan cheese)

Appetizer Mirror

(Peach parfait with prawns, smoked tuna, vegetable crudites with chive cream cheese, turkey ham)

SOUP

Seafood Treasure Soup

ACTION "LIVE" STATION

(Chef Required @ \$120/each)

Oven Roasted Herb marinated Australian Leg of Lamb with Shiraz Natural Jus

(Condiments of pommery mustard and mint sauce)

HOT FAVOURITES

Chamula Chicken with Hawaiian Sauce

Pan Seared Barramundi with Orange-Fennel-Dill Relish

Beef Rendang



Creamy Dauphinoise Potato with melted Mozzarella

Braised Assorted Mushrooms with Broccoli

New Zealand Mussels Florentine

Superior Crabmeat Fried Rice



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CHEESE BOARD

Selection of Cheeses

(Emmental, Brie and Shilton served with dried fruits, nuts and rice crackers)

DESSERT

Deluxe Fresh Fruits Platter

(Grapes, strawberries, rock melon, watermelon and dragon fruit)

Tiramisu in Shooter Glass

Mini Panna Cotta

BEVERAGE

(Complimentary)

Soft Drinks

Spinelli's Coffee

Assorted Gourmet Tea Bags



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