



Buffet

LOCAL HALAL BUFFET MENU A

\$15+ PER PERSON

SALAD

Diced Pineapples with Shredded Chicken

APPETISERS

Chicken & Mutton Satay
served with Ketupat, Cucumber, Onion & Peanut Gravy

MAIN COURSES

Black Pepper Chicken Fillet with Capsicum & Onion
Braised Beancurd with Egg White Sauce
Fish Fillet with Dried Ginger & Onion
Sweet & Sour Prawns
Wok-fried Seasonal Vegetables in Oyster Sauce

STAPLE

Yang Chow Fried Rice with Egg & Spring Onions

DESSERT

Almond Longan

BEVERAGE

Orange Squash / Lime Juice / Fruit Punch

* Minimum 30 pax

Includes:

- * Complete Buffet layout with tables, tablecloth and skirting
- * Provision of full set of disposable wares
- * Provision of artificial floral arrangement for buffet set-up (Fresh floral arrangement at \$60 per set)

Terms & Conditions

- * Transportation charge at \$60.00
- * Duration is 3 hours
- * Additional coffee & tea (Plastic / Porcelain Cup) at \$1.50 / 3.00
- * Additional staff at \$60 per server (3 hrs duration)
- * Goods & Services Tax (prevailing GST) applicable on total amount





Buffet

LOCAL HALAL BUFFET MENU B
\$18+ PER PERSON

SALAD

Gado Gado

(Long Bean, Cabbage, Beansprouts, Cucumber, Potato, Crackers & Peanut Gravy)

APPETISERS

Wu Xiang Combo

(Chicken Ngoh Hiang, Mini Spring Rolls & Prawn Balls)

MAIN COURSES

Stir-fried Chicken with Shrimp Paste

Deep-fried Butterfly Prawns with Sweet Chili Sauce

Stir-fried Fish Fillet with Plum Sauce

Wok-fried Baby Kai Lan with Shitake Mushrooms & Garlic

STAPLE

Singapore Fried Rice

Braised Ee Fu Noodles with Seafood

DESSERTS

Assortment of Local Kueh Kueh

Tropical Fresh Fruit Platter

BEVERAGE

Orange Squash / Lime Juice / Fruit Punch

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Buffet

THAI HALAL BUFFET MENU A

\$20+ PER PERSON

SALAD

Authentic Thai Papaya Salad
with Roasted Peanuts, Tomatoes & Carrots

DUO APPETISERS

Authentic Thai Curried Fish Cakes with Sweet Chili Sauce
Chicken Stuffed in Mini Filo Pasteries

MAIN COURSES

Stir-fried Minced Chicken with Basil & Chili
Deep-fried Fish Fillet with Green Mango
Green Curry Prawns with Small Eggplant
Wok-fried Broccoli with Shitake Mushrooms

STAPLES

Black Olive Fried Rice with Minced Chicken
Wok-fried Glass Noodles with Seafood

DESSERTS

Caramelised Tapioca with Coconut Milk
Tropical Fruit Platter

BEVERAGE

Choice of
Orange Squash / Lime Juice / Fruit Punch

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Buffet

THAI HALAL BUFFET MENU B

\$25+ PER PERSON

SALAD

Green Mango Salad
with Roasted Peanuts, Tomatoes & Carrots

TRIO APPETISERS

Lemongrass Prawn Cakes with Sweet Chili Dip
Steamed Seafood Curried Mousse
Crispy Money Bags

SOUP

Tom Yum Seafood Soup

MAIN COURSES

Golden Fried Chicken with Turmeric & Corriander Sauce
Deep-fried Fish Fillet with Tamarind Sauce
Stir-fried Garlic & Pepper Prawns
Wok-fried Asparagus with Bai Ling Mushrooms

STAPLE

Pineapple Fried Rice with Seafood

SK SPECIALITY

Northern Seafood Laksa
(Laksa Noodles with Prawns, Fish Cakes, Eggs, fragranced by
Laksa Leaves & Sambal,
served with Spicy Coconut Gravy)
Red Ruby Topped with Coconut Milk

Tropical Fruit Platter

DESSERTS

BEVERAGE

Choice of
Orange Squash / Lime Juice / Fruit Punch

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Buffet

WESTERN HALAL BUFFET MENU A

\$20+ PER PERSON

SALAD

Mixed Italian Greens with Black Olives,
Sun-dried Tomatoes, Parmesan Shavings,
(Dressing of Lemon & Dill, Raspberry Vinaigrette or Caesar)

APPETISER

Sliced Smoked Chicken with Orange Mint Dressing

MAIN COURSES

Tuscan Style Chicken Breast with Champignon Mushrooms & Cream Sauce
Pan-fried Fish Fillet with Lemon Dill & Capers
Buttered Summer Vegetables
Roast Potato with Chopped Parsley
Penne Pasta with Tomato Oregano Sauce

DESSERT

Assorted Mini Pastries

BEVERAGE

Choice of
Orange Juice / Lime Juice / Fruit Punch

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Includes

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- * Provision of full set of disposable wares
- * Provision of artificial floral arrangement for buffet set-up (Fresh floral arrangement at \$60 per set)

Terms & Conditions

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- * Duration is 3 hours
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- * Additional staff at \$60 per server (3 hrs duration)
- * Goods & Services Tax (prevailing GST) applicable on total amount
- * Provision of service staff on standby (for clearing only) – 1 : 100 pax
- * Surcharge for clearing after 11.00pm at \$100.00 per hour (latest being 12.30am)





Buffet

WESTERN HALAL BUFFET MENU B

\$25+ PER PERSON

SALAD

Caesar Salad

(Air-flown Romaine Lettuce with Croutons, Chopped Eggs, Turkey Bits,
Anchovies & Caesar Salad Dressing)

APPETISERS

Wild Mushroom Ragout

Norwegian Smoked Salmon Carpaccio with Capers & Onions

MAIN COURSES

Oven-baked Chicken with Poultry Jus

Pan-seared Fish Fillet with Taragon Crème

Hungarian Beef Goulash with Potatoes, Carrots & Celery

Baked Potato Dauphinoise with Melted Mozzarella Cheese

Spinach Ravioli with Herbed Tomato Stew

DESSERTS

Mini Assorted Pastries

Fresh Fruit Platter

BEVERAGE

Choice of

Orange Juice / Lime Juice / Fruit Punch

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- * Provision of full set of disposable wares
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Buffet

INTERNATIONAL HALAL BUFFET MENU A

\$35+ PER PERSON

SALAD

Mixed Italian Greens with Black Olives,
Sun-dried Tomatoes, Parmesan Shavings
(Dressings of Lemon & Dill, Raspberry Vinaigrette or Caesar)

APPETISERS

Mediterranean Grilled Vegetables
Assorted Cold Cuts
Marinated Octopus & Longan in Mayonnaise

MAIN COURSES

Chargrilled Chicken with Citrus Honey Butter Glaze
Oven-baked Fish Fillet with Teriyaki Sauce
Garlic & Pepper Prawns
Sautéed Brussel Sprouts with Turkey Bacon Bits
Roasted Potatoes with Herbs & Sea Salts

CHA SOBA STATION

Cold Green Tea Soba Noodle with Japanese Dipping sauce
(Seaweed, Spring Onions)

DESSERTS

Assortment of Mini Pastries
Panna Cotta with Berries

BEVERAGE

Choice of
Orange Juice / Lime Juice / Fruit Punch

* Minimum 30 pax

Includes

- * Complete Buffet layout with tables, tablecloth and skirting
- * Provision of full set of porcelain ware, stainless steel Cutlery, glass ware
- * Provision of artificial floral arrangement for buffet set-up (Fresh floral arrangement at \$60 per set)

Terms & Conditions

- * Transportation charge at \$60.00
- * Duration is 3 hours
- * Additional coffee & tea (Porcelain Cup) at \$3.00
- * Additional staff at \$60 per server (3 hrs duration)
- * Goods & Services Tax (prevailing GST) applicable on total amount





Buffet

INTERNATIONAL HALAL BUFFET MENU B

\$45+ PER PERSON

SALAD

Caesar Salad

*(Air-flown Romaine Lettuce with Croutons, Chopped Eggs, Turkey Bits,
Anchovies & Caesar Salad Dressing)*

APPETISERS

Beef Carpaccio

Passionfruit & Tomato Salsa with Kaffir Lime Marinated Prawns in Shooter Glasses

SOUP

Wild Mushrooms Soup

COLD STATION

Assorted Selection of Sushi & Futomaki Rolls
(Condiments of Soy, Wasabi & Pickled Ginger)

MAIN COURSES

Golden Fried Herb Chicken with Tumeric & Corriander Sauce

Pan-seared Norwegian Salmon Fillet with Pickled Onion & Lemon Thyme Sauce

" Kung Pow " Prawns with Dried Chili

Buttered Summer Vegetables with Pine Nuts

Baked Dauphinoise Potatoes with Mozzarella Cheese

PASTA ON-THE-SPOT (CHEF REQUIRED)

Choice of Pasta:

Linguine or Penne

Choice of Pasta Sauce:

Mushrooms & Chicken Cream Sauce or Tomato Herbs Stew

DESSERTS

Assortment of French Pastries

Lamingtons

Deluxe Fruit Platter

BEVERAGE

Free Flow of Juices

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Includes

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- * Provision of full set of porcelain ware, stainless steel cutlery, glass ware
- * Provision of artificial floral arrangement for buffet set-up (Fresh floral arrangement at \$60 per set)

Terms & Conditions

- * Transportation charge at \$60.00
- * Duration is 3 hours
- * Additional coffee & tea (Porcelain Cup) at \$3.00
- * Additional staff at \$60 per server (3 hrs duration)
- * Goods & Services Tax (prevailing GST) applicable on total amount

