

INTERNATIONAL BUFFET MENU
MIN PAX: 30 **MAX PAX: 300**

SPECIALTY DIY COUNTER

Singapore Laksa
Fish Cake
Bean Sprout
Prawns

SOUP (Choose One)

Pumpkin Soup
Chicken Gumbo 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

Compound Salad

Potato Salad

UNDER HEATING LAMP (Choose Two)

Deep Fried Chicken Siew Mai
Fish Amritsari
Crab Meat Tart
Indian Mini Samosa

PIZZA (Choose One)

Chicken Tikka Pizza
Truffle Mushroom Pizza
Beef Pepperoni Pizza

PROTEINS

Pan Seared Salmon with lemon butter sauce
Minute steak (striploin) with red wine sauce
Butter Chicken
Cereal Prawn

VEGETABLES

Seasonal Sautéed vegetable
Mix Vegetable curry
Kai-lan with Oyster Sauce

CARBS

Steam Rice
Mushroom Aglio-olio
Paratha
Mashed Potato

FRUITS

Assorted Seasonal Fruits

DESSERT (Choose Three)

Berries Panna Cotta
Chocolate Mousse
Brownie
Orange Cake
Nutty Pies

BEVERAGE

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

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⁺⁺