

INTERNATIONAL BUFFET MENU
Min Pax: 30 Max Pax:300

SPECIALTY DIY COUNTER

Singapore Laksa
Fish Cake
Bean Sprout
Prawns

SOUP

Manhattan Clam Chowder
Winter melon 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

Buffalo Mozzarella Salad
Smoked Salmon Salad

PIZZA (Choose Two)

Chicken Tikka Pizza
Truffle Mushroom Pizza
Beef Pepperoni Pizza

UNDER HEATING LAMP (Choose Three)

Fried prawn with cocktail sauce
Shami kebab
Chicken Satay
Aloo Bonda

PROTEINS

Salted Egg Cray Fish
Grilled Seabass with caper cream sauce
Grilled Rib Eye with mushroom sauce
Butter Chicken

CARBS

Veg Pulao
Pesto Penne
Paratha
Honey baked sweet potato

FRUIT

Assorted Seasonal Fruits
Chocolate Fountain

DESSERT (Choose Two)

Mango Mousse
Crème Brûlée
Orange Cake

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⁺⁺