

Buffet Menu Selections

(12 + 1 Courses - Minimum of 100 persons)

Food is externally catered and certified halal

Final orders must be provided 5 days before the event

Cold Starter

Fattoush Smoked Duck Salad with Dressing
Japanese Sushi and Maki Platter (Tuna Mayo, California, Smoked Duck, Ebi)

Mains

Oven Baked Chicken Parmigiano
Fragrant Oat Cereal Prawns
Salted Egg Snapper Fillet
Jade Egg Beancurd with Seasonal Vegetables
Nai Bai with Superior Broth
Chicken Ngho Hiang Roll with Sweet Sauce
Yong Chow Fried Rice

Live Station (includes Chef)

Traditional Laksa Lemak with Fresh Prawn

Sweet Endings

Mini New York Cheese Cake
Bubur Pulut Hitam (Hot Black Glutinous Rice Soup)

Beverage (choose 1)

Wintermelon Tea
Iced Lemon Tea
Refreshing Yuzu
Grapefruit Pomelo
Refreshing Tropical Punch

Thematic Setup

Radiant Summer
Blushing Romance
Idyllic Pampaas