

## CANAPÉS MENU

### Classic Selection (\$6 per item per pax)

- Tomato Bruschetta
- Mushroom & Cheese Bruschetta
- Mini Margherita Pizza
- Spring Rolls
- Vegetarian Samosas
- BBQ Chicken Skewers
- Cucumber with Hummus
- Chicken Meatball
- Chicken Satay
- Heirloom Tomato Sticks
- Popcorn Chicken
- Egg Frittata
- Mini Chicken Sliders

### Gourmet Selection (\$8 per item per pax)

- Taco Shells Cup (*Smoked Duck, Smoked Salmon, Chicken*)
- Mushroom Arancini
- Chilli Crab Arancini
- Crispy Calamari
- Prawn Cocktail
- Mini Chicken Pie
- Chicken Sausages with Onion Gravy
- Smoked Salmon on Toast
- Mini Croissant (Egg Mayo/Tuna Mayo)
- Crab Salad & Cucumber Cups
- Tuna Croquettes with Sriracha
- Garlic Prawn Skewers
- Mini Beef Sliders

### Elite Selection (\$10 per item per pax)

- Truffle Mushroom Risotto Balls
- Sugarcane Shrimp
- Lamb Kofta
- Cheesy Breaded Prawn Balls
- Scallop & Mango Salsa Spoons

## CANAPÉS MENU

### SWEET

#### Classic Selection (\$5 per item per pax)

- Chocolate Fudge Cake
- Carrot Cake
- Strawberry Shortcake
- Brownies
- Mini Cheesecake (Classic, Cookies & Cream, Lemon)

#### Gourmet Selection (\$6 per item per pax)

- Tiramisu
- Mini Tart (Fruit, Chocolate, Lemon Meringue)
- Mini Cream Puff
- Mini Swiss Roll (Lemon, Chocolate, Strawberry, Pandan)

#### Elite Selection (\$9 per item per pax)

- Lychee Parfait
- Panna Cotta Blueberry
- Mini Sea Salt Chocolate Croissant
- Mini Eclair (*Chocolate, Coffee*)
- Mousse Cup (*Mango, Chocolate, Hazelnut Praline, Raspberry, Lemon Meringue, Passionfruit White Chocolate*)
- Macarons (*Lemon, Pistachio, Strawberry, Chocolate, Salted Caramel, Coffee, Vanilla, Rose, Green Tea*)
- Cookies (*Almond Square, Chocolate Chip, Double Chocolate, Chocolate Pistachio, Oatmeal Golden Raisin*)

## PLATTERS MENU

Serves 6-8 pax

### Mediterranean Veg Platter (\$148++)

- Falafel
- Vegetarian Kebabs
- Hummus
- Pita
- Tzatziki
- Salad
- Olives

### Mediterranean Meat Platter (\$188++)

- Lamb Kofta
- Chicken Skewers
- Beef Cubes
- Hummus
- Pita
- Tzatziki
- Salad
- Olives

### Meat Platter (\$188++)

- BBQ Chicken Skewers
- Sausage
- Beef Steak
- Lamb Chop
- Hummus
- Pita
- Tzatziki
- Salad
- Olives

### Assorted Cheese Platter (\$88++)

Camembert, Cheddar, Brie, Mozzarella ball, Blue cheese, & Feta.  
Served with sun dried mix berries, chips, carrot stick, celery stick,  
bread, crackers.



# BUFFET MENU

## FINGER FOOD

Vegetarian Spring Rolls (v)  
Samosas (v)  
Fried Wontons (Chic/Veg)  
Chicken Wings  
Thai Shrimp Cake  
Prawn Ball  
Gyoza (Seafood/Chic/Veg)  
Golden Prawn with Wasabi Mayo  
Ebi Prawn with Mayo  
Cheese Croquette

Crispy Chicken Tenders  
Chicken Pie  
Chicken Satay  
Calamari with Tartar Sauce (+\$3)  
Classic Fries (v)  
Chicken Karage  
Mini Margherita Pizza (v)  
Finger Sandwiches  
Mini Croissants (v)

## SALAD

Potato Salad  
Fresh Green Salad with Vinaigrette  
Greek Salad  
Pesto Pasta Salad  
Caesar Salad  
Mesclun Salad with Balsamic  
Thai Mango Salad

## RICE

Fried Rice (Veg/Chic)  
Sambal Nasi Goreng  
(Chic/Egg)  
Nasi Lemak  
Mixed Vegetable Pulao  
Lemon Herb Rice  
Wild Rice Pilaf  
Plain Rice

## NOODLES

Dry Mee Siam  
Dry Tom Yum Bee Hoon  
Stir Fried Bee Hoon  
Mee Goreng  
Char Kway Teow  
Singapore Noodles  
Hong Kong Egg Noodles



## BUFFET MENU

### PASTA

Spaghetti Aglio Olio (Mushroom/Chic/Prawn (+\$3))  
Fusilli Pomodoro  
Pesto Pasta Salad  
Cheesy Pasta  
Penne with Cream Sauce (Chic/Veg)  
Pasta Primavera  
Lemon Garlic Shrimp Pasta (+\$3)  
Oven Baked Macaroni Gratin

### MEAT

Sweet & Sour Chicken  
Kung Pao Chicken  
Black Pepper Beef (+\$4)  
Dried Chilli Chicken  
Singapore Style Chicken Curry  
Green Curry Chicken or Vegetables  
Lemon Chicken Cutlet  
Honey Mustard Glazed Chicken  
Chicken & Broccoli Casserole  
Oven Baked Rosemary Chicken with Jus  
Chicken Chipolata with Onion Gravy

### SEAFOOD (+\$)

Thai Chilli Fish  
Sweet & Sour Fish  
Ginger & Onion Fish  
Prawn Fritter with Salted Egg Yolk Dip  
Calamari Ring with Tartar Sauce  
Sambal Squid Ring  
Pacific Dory Fillet in Spicy Tomato Sauce  
Cereal Prawn  
Grilled Salmon with Garlic Butter (Extra Charge)  
Baked Dory Fillet in Lemon Butter Sauce



# BUFFET MENU

## VEGETABLES

Broccoli with Black Fungus  
Xiao Bai Cai with Shitake Mushrooms  
Luo Han Zai (Buddha's Delight)  
Stir Fried Vegetables  
Golden Crispy Tofu  
Mapo Tofu

Vegetable Ratatouille  
Herb & Butter Vegetables  
Potato Au Gratin  
Baked Vegetables with Cream

## DESSERT

### Western

Assorted Mini French Pastries  
Lemon Cheese Cake  
Cookies & Cream Cheesecake  
Chocolate Fudge Cake  
Strawberry Shortcake  
Carrot Cake

Chocolate Croissant  
Chocolate Eclair  
Mini Fruit Tart  
Chocolate Tart  
Tropical Mixed Fruits

### Asian

Red Bean Soup  
Longan Beancurd  
Black Glutinous Rice & Coconut Cream  
Watermelon Sago

## BEVERAGES

Tropical Fruit Punch  
Ice Lemon Tea  
Ice Peach Tea  
Orange Cordial  
Lychee  
Lime Juice  
Other flavours available upon request

## SET MENU OPTIONS

*Set menus offer a carefully curated sit-down dining experience with a fixed selection of dishes.*

*Options for 3 course to 6 course meals are available upon request.*

### 3 COURSE MEAL FROM \$50++ PER PAX

#### Soft Drink or Hot Drink

#### Appetizer/Soup/Salad

Tomato Bruschetta (v)  
Mushroom Cheese Bruschetta (v)  
Smoked Salmon on Toast  
Truffle Mushroom Soup (v)  
Seafood Chowder Soup  
Yakitori Chicken Skewers  
Caesar Salad

#### Main Course

Grilled Barramundi  
Grilled Salmon  
Spaghetti Aglio Olio (Prawn/Mushroom (v))  
Burger (Beef/Chicken/Veggie)  
Fish & Chips  
Rotisserie Chicken  
Grilled Cauliflower Steak (v)  
Truffle Mushroom Cream Fettucine (v)  
Mushroom Risotto (v)  
Kung Pao Chicken & Rice  
Nasi Goreng Special

#### Dessert

Cheesecake  
Tiramisu  
Creme Brulee  
Panna Cotta Blueberry  
Chocolate Brownie

*Note - Minimum order of 20 pax*

# BEVERAGE FREE FLOW PACKAGES

## CATEGORY 1

\$15++ per pax (2 hours)

\$20++ per pax (3 hours)

**Free flow of Soft Drinks & Coolers**

### Soft Drinks:

Coke/Coke Zero

Sprite/Soda Tonic

Gingerale/Ginger Beer

Juices

### Homemade Coolers:

Cucumber Mint Fizz

Spicy Ginger-Peach Soda

Passionfruit & Lime Cooler

Mango Kiwi Breeze

Pear-fect Apple Bliss

Lychee Rose Symphony

## CATEGORY 2

\$40++ per pax (2 hours)

\$55++ per pax (3 hours)

**Free flow of Soft Drinks, Coolers, Wine & Beer**

### Soft Drinks:

Coke/Coke Zero

Sprite/Soda Tonic

Gingerale/Ginger Beer

Juices

### Homemade Coolers:

Cucumber Mint Fizz

Spicy Ginger-Peach Soda

Passionfruit & Lime Cooler

Mango Kiwi Breeze

Pear-fect Apple Bliss

Lychee Rose Symphony

### Wine:

House Red Wine

House White Wine

### Bottled Beer:

Check with us for options



# BEVERAGE FREE FLOW PACKAGES

## CATEGORY 3

\$50++ per pax (2 hours)

\$65++ per pax (3 hours)

**Free flow of Soft Drinks,  
Coolers, Wine, Beer & 2 Spirits**

### Soft Drinks:

Coke/Coke Zero

Sprite/Soda Tonic

Gingerale/Ginger Beer

Juices

### Homemade Coolers:

Cucumber Mint Fizz

Spicy Ginger-Peach Soda

Passionfruit & Lime Cooler

Mango Kiwi Breeze

Pear-fect Apple Bliss

Lychee Rose Symphony

### Wine:

House Red Wine

House White Wine

### Bottled Beer:

Check with us for options

### Spirits:

Gin, Vodka, Whiskey, Rum, Bourbon

## CATEGORY 4

\$60++ per pax (2 hours)

\$75++ per pax (3 hours)

**Free flow of Soft Drinks,  
Coolers, Wine, Beer & 3 Spirits**

### Soft Drinks:

Coke/Coke Zero

Sprite/Soda Tonic

Gingerale/Ginger Beer

Juices

### Homemade Coolers:

Cucumber Mint Fizz

Spicy Ginger-Peach Soda

Passionfruit & Lime Cooler

Mango Kiwi Breeze

Pear-fect Apple Bliss

Lychee Rose Symphony

### Wine:

House Red Wine

House White Wine

### Bottled Beer:

Check with us for options

### Spirits:

Gin, Vodka, Whiskey, Rum, Bourbon