

# PREMIUM BUFFET MENUS



## Menu **A** \$399/pax

(Select 1 soup, 3 salad/Cold Food, 1 Carvery, 4 mains, 2 vegetables, 2 starches & 4 desserts)

## Menu **B** \$459/pax

(Select 1 soup, 4 salad/Cold Food, 1 Carvery, 6 mains, 3 vegetables, 3 starches & 5 desserts)

### Soups:

- Lobster Bisque
- Pumpkin Soup with Crab Meat
- Bouillabaisse

### Salads/Cold Food:

- Thai Pomelo & Prawn Salad
- Fennel and Apple Salad
- Waldorf Salad
- Greek Salad
- Mesclun Salad
- Chicken Tikka Salad
- Seafood Salad
- Assorted Cold Cuts
- Assorted Sushi
- Smoked Salmon Platter

### Carvery:

- Prime Rib
- Roasted Whole Duck
- Roasted Whole Lamb Leg

### Starches:

- Grantinated Potatoes
- Seafood Pineapple Fried Rice
- Assorted Naans
- Pasta Carbonara
- Steamed Rice
- Singapore Noodles

### Mains:

- Crispy Chicken
- Grilled Lamb Chops
- Braised Veal Stew
- Pan-fried Snapper with Dill Cream Sauce
- Duckling with Orange Port Wine
- Roasted Porkloin with Calvados Sauce
- Salmon Fillet with Lemon Butter Sauce
- Steamed Whole Garoupa
- Chicken Tikka Masala
- Rogan Josh
- Minced Pork with Tofu
- Grilled Beef Fillet with Mushroom Sauce

### Vegetables:

- Sautéed Brussels Sprouts
- Sautéed Broccoli in Garlic
- Poached Baby Cabbage & Dried Conpoy
- Palak Paneer
- Mixed Grilled Root Vegetables
- Roasted Garlic Asparagus

### Dessert:

- Blueberry Cheesecake
- Apple Strudel
- Fresh Fruit Platter
- Mango Mousse Cake
- Chocolate Brownies
- Tiramisu
- Ginger Crème Brûlée
- Apple Crumble
- Chocolate Truffle Cake
- Strawberry Mill-Feuille

**\*All Buffet menus are available for minimum 25 pax**

**\*There will be an additional service staff charge of \$700 for every 20 pax over 25 pax**

