



Standard Lunch / Dinner Buffet Menu

10 Items - \$18.80 + per person (Minimum 30 Pax)

Vegetarian (* May contain Egg, Garlic, Onion)

(Complimentary Cordial Drink)

Salad & Appetizers (Choice Of 1 Item)

Caesar Chicken Salad

Caesar Salad

Chicken Vermicelli Salad

Cucumber Salad *

Greek Salad *

Hawaii Chicken Salad

Kernel Corn Salad *

Pomelo Salad with Shredded Chicken

Papaya Salad with Shredded Chicken

Pasta and Sausage Salad

Potatoes Salad

Russian Salad *

Thai Green Mango Salad

Tomatoes and Cheese Salad

Tomatoes and Melon Salad *

Winter Salad with Condiments

Waldorf Salad *

Hot Pot (Choice Of 1 Item)

Chicken Tomyam Soup

Clear Corn and Carrot Soup (Local)

Cream of Asparagus *

Cream of Broccoli *

Cream of Carrot *

Cream of Chicken

Cream of Corn *

Cream Of Mushroom *

Cream of Tomatoes *

Lotus Root Chicken Soup

Minestrone Soup (Vegetables Soup)

Old Cucumber Soup

Soto Ayam

Spicy Clear Chicken Soup (Flavor with Lemongrass)

Spicy Clear Seafood Soup

Vegetables Chowder *

Vegetables Hot & Sour (Local) *

Winter Melon Soup

Poultry (Choice Of 1 Item)

Black Pepper Chicken with Trio Pepper
Braised Chicken Mid Joint in Soya Sauce
Cajun Chicken with Thyme Juice
Chicken Rendang with Potatoes
Curry Chicken with Tomatoes and Potatoes
Deep Fried Chicken Cutlet in Thai Style
Grilled Chicken with Emperor Mushroom Sauce
Honey Glazed Boneless Chicken Leg with Pineapple Sauce
Katsu Chicken Curry (Japanese Style)
Kong Po Chicken
Marmite Chicken Mid Joint
Oven Baked BBQ Boneless Chicken Leg
Oven Baked Honey Glazed Chicken Mid Joint
Prawn Paste Chicken Mid Joint
Stired Fried Minced Chicken with Thai Basil
Sweet & Sour Chicken
Teriyaki Chicken
Thai Green Curry Chicken
Wok Fried Sesame Chicken with Chilli
Chicken Cacciatore (Italian Chicken Strew)
Chicken Stroganoff (Sauteed Sliced Chicken with Capsicum, Mushroom and Sour Cream)
Japanese Karaage (Deep Fried Chicken Cube)
Fragrance Wok Fried Oat Meal Chicken Cube
Coq-Au-Vin (French Style Braised Chicken with Turkey Bacon, Button Mushroom and Silver Onions)

Fish (Choice Of 1 Item)

Baked Dory in Lemon Dill Sauce
Baked Dory with Creamy Mushroom Sauce
Baked Dory with Spicy Bean Sauce
Deep Fried Dory Fillet with Lemon Sauce
Deep Fried Fish Fillet with Tartar Dipping
Kong Po Fish Fillet
Pan Seared Dory in Garlicky Cream Sauce
Pan Seared Dory in Red Pesto
Sambal Dory Fillet with Trio of Pepper
Steamed Dory in Leek Cream Sauce
Sweet & Sour Fish
Stried Fried Black Pepper Dory with Trio Pepper
Stired Fried Dory with Ginger & Spring Onion
Fried Fish Fillet with Thai Sweet Chilli
Cajun Dory in Spicy Tomatoes Coulis
Assam Fish Curry with Pineapple, Eggplant and Okra
Steamed Dory with Black Bean Sauce
Steamed Dory in Superior Soya Sauce

Entremetier / Tofu (Choice Of 1 Item)

Braised Cabbage with Black Fungus
Braised Nonya Chap Chye *
Braised Tofu with Assorted Mushroom *
Braised Tofu with Crab Stick
Broccoli Flower in Enoki Mushroom *
Broccoli, Carrot in Butter Glaze *
Broccoli, Carrot in Pesto Sauce *
Cauliflower Au Gratin *
Cauliflower, French Bean in Oyster Sauce *
Chinese Chye Sim in Oyster Sauce *
Chinese Kai Lan *
Chinese Spinach with Bai Ling Gu *
Crab Stick 'Gui Hua' Egg
Curry Vegetables *
Foo Yong Egg with Chinese Sausage
Mapoh Tofu *
Nonya Curry Mixed Vegetables
Oat Cereal Tofu *
Roasted Garden Vegetables *
Sambal Eggplant with Capsicums *
Sambal Okra Top with Anchovies
Sing Kong Tofu with Tiensin Cabbage *
Steamed Tofu in Superior, Fried Shallot Oil
Stired Fried Egg with Tomatoes *
Stired Fried Nai Bai *
Tiensin Cabbage with Lo Han Zhai *
Wok Fried Eggplant with Spicy Bean Sauce *
Xiao Bai Chye with Po Ku

Seafood (Choice Of 1 Item)

Creamy Garlicky Prawn
Ebi Fried Prawn Top with Wasabi Mayo
Har Lok (Cantonese Style Tomatoes Prawn)
Kong Po Prawn with Onion and Capsicums
Kong Po Squid Ring
Oat Cereal Squid
Red Curry Prawn with Thai Sweet Basil
Sambal Prawn on Bed of Banana Leaf
Sambal Squid Ring on Bed of Banana Leaf
Seafood Cioppino (Spicy)
Seafood Stewed in Tarragon Cream Sauce
Stried Fried Prawn with Dried Chilli in Sichuan Style
Wok Fried Fresh Clams with Thai Sweet Basil in Red Curry Sauce
Pan Seared Canadian Scallop (Western) with Miso Butter Sauce
Wok Fried Scallop with Broccoli Flower (Local)
Sauteed Clams with Curry Cream Sauce and Fresh Fernel (Western)
Sauteed Clams with Garlic in Tomatoes Sauce and Fresh Basil Leaf

Red Meat (Choice Of 1 Item)

Classic Beef Stew
Wok Fried Black Pepper Beef
Wok Fried Sliced Beef with Australia Celery
Beef Straganoff
Swedish Beef Meatballs
Irish Lamb stew
Bombay Lamb Curry
Beef Shepherd's Pie
Braised Lamb Stew with Rosemary

Fried & Steamed (Choice Of 1 Item)

Breaded Crab Claw
Cheese Tofu
Chicken Ngoh Hiang
Chicken Nuggets
Fish Nuggets
Fried Seafood Wanton
Golden Scallop Coin
Golden Spring Roll *
Lobster Pearl Ball
Otak Vietnamese Spring Roll
Potato Casserole (Contain Turkey Bacon)
Potatoes and Mushroom Au Gratin *
Potatoes Samosa *
Prawn Ball
Premium Sotong Ball
Thai Fish Cake
Chicken Wanton
Deep Fried Fish Ball
Lyonnaisse Potatoes with Fresh Thyme (contain Onion) *
Oven Roasted Potatoes with Cajun Spice
Steamed Har Kao
Steamed Chicken Siew Mai

Carbohydrate (Choice Of 1 Item)

Baked Butter Rice *
Baked Tomatoes Rice *
Istimewa Nasi Goreng
Oriental Fried Rice
Pineapple Fried Rice
Spaghetti Aglio Olio *
Spaghetti Arrabiatta
Fusilli Pesto Sauce *
Spicy Bee Hoon Goreng *
Spicy Mee Goreng *
Steamed Fragrant Rice
Vegetarian Bee Hoon *
Vegetarian Fried Rice *
Wok Fried Egg Noodles *
Wok Fried Kway Teow *
Wok Fried Sing Chew Bee Hoon *
Yang Zhou Fried Rice

Sweet Temptation (Choice Of 1 Item)

Assorted Fresh Fruit Platter
Red Bean Soup (Hot / Cold)
Green Bean Soup with Sago (Hot/Cold)
Fruit Cocktail
Longan Beancurd
Bo Bo Cha Cha (Hot / Cold)
Pulot Hitam
Cream Caramel
Chocolate Éclair
Chocolate Profiteroles
Fruit Tartlets
Chocolate Mousse
Mango Pudding
Apple Crumble
Banana Panna Cotta
Assorted Mini French Pastries
Warm Brownie with Chocolate Sauce

Beverage (Choice Of 1 Item)

Fruit Punch Cordial
Lime Cordial
Water Chestnut
Orange Cordial