



# **BUFFET MENU**

**2026**





# Nostalgic Taste

*Please choose 1 dish from each category*





6 + 1 Courses | Min 50 Pax

\$13.90/pax (\$15.15 with GST)

## Rice (50%)

Nasi Goreng Kampung with Ikan Bilis   
Fried Rice with Salted Fish & Diced Chicken  
Thai Pineapple Fried Rice 



## Meat

Sticky Lemon Chicken  
Kunyit-Ginger Fried Chicken Drumlet  
Braised Black Pepper Chicken   
Golden Cereal Fish with Curry Leaves  
Steamed Fish in Fresh Chilli Garlic Sauce   
Three-Colour Tangy Sweet & Sour Fish  
Signature Muar Mackerel Otah (+\$0.70)   
Traditional Chicken Curry (+\$0.70) 




## Pastries And Dessert

Chin Chow Jelly with Longan  
Almond Longan  
Kopi Ci Cream Puff  
Cheng Teng Konnyaku Jelly  
Pulut Hitam Tart  
Tau Suan with You Tiao  
Pandan Buttercream Choux (Cream Puff) 




## Noodle (50%)

Mamak-Indonesian Mie Goreng    
"Nam Pla" Seafood White Bee Hoon  
Vegetarian Black Bee Hoon with Crispy Beancurd Skin

## Vegetables


Nonya Chap Chye (Peranakan Mixed Vegetables)   
Chop Suey Mixed Vegetables   
Xiao Bai Chye with Mushrooms 

## Savoury Finger Food

Thai Fish Cake (Deep Fried)   
Potato Samosa   
Honey Shrimp Wanton  
Seafood Money Bag  
Vegetable Spring Roll 

## Beverage

Fruit Punch  
Barley Cordial

 \*Vegetarian & non-spicy options are available upon request



# Traditional Choices

*Please choose 1 dish from each category*


8 + 1 Courses | Min 40 Pax

\$16.90/pax (\$18.42 with GST)

## Rice (50%)

- Tom Yum Chicken Fried Rice 
- Nasi Goreng Kampung with Ikan Bilis 
- Fried Rice with Salted Fish & Diced Chicken
- Golden Cereal Shrimp Fried Rice
- Thai Pineapple Fried Rice 

## Chicken

- Har Cheong Kai (Prawn Paste Chicken Mid-wing)
- Honey-Soy Baked Chicken Drumlet
- Traditional Chicken Curry 
- Sticky Lemon Chicken
- Braised Black Pepper Chicken 

## Vegetables/Beancurd

- Battered Eggplant with "Curried" Chicken Floss
- Broccoli and Mushroom 
- Nonya Chap Chye (Peranakan Mixed Vegetables) 
- Chop Suey Mixed Vegetables
- Traditional Sambal Goreng 
- Xiao Bai Chye with Mushrooms 
- Scrambled Eggs with Tomato 
- Sambal Telur 
- Braised Egg Beancurd with Mixed Vegetables 
- Egg Fu Yong




## Heritage Dessert

- Tropical Fresh Fruit Platter 
- Chin Chow Jelly with Longan 
- Almond Longan 
- Tau Suan with You Tiao 

## Noodle (50%)

- Nonya Fried Mee Siam 
- Wok-Fried Chye Poh Kway Teow 
- Mamak-Indonesian Mie Goreng 
- "Nam Pla" Seafood White Bee Hoon
- Vegetarian Black Bee Hoon with Crispy Beancurd Skin 



## Fish

- Steamed Assam Fish with Nanas 
- Golden Cereal Fish with Curry Leaves
- Steamed Fish in Fresh Chilli Garlic Sauce 
- Three-Colour Tangy Sweet & Sour Fish
- Signature Muar Mackerel Otah (+\$0.70) 

## Savoury Finger Food


- Japanese Seafood Croquette
- Thai Fish Cake (Deep Fried) 
- Potato Samosa 
- Honey Shrimp Wonton
- Seafood Money Bag
- Vegetable Spring Roll 
- Seafood Gyoza

## Pastries

- Pandan Buttercream Choux (Cream Puff) 
- Kopi Ci Cream Puff
- Cheng Tng Konnyaku Jelly 
- Pulut Hitam Tart

## Beverage

- Fruit Punch
- Barley Cordial
- Pink Guava Cordial

 \*Vegetarian & non-spicy options are available upon request





# Heirloom Recipes

Please choose 1 dish from each category

9 + 1 Courses | Min 35 Pax

\$19.90/pax (\$21.69 with GST)


## Rice (50%)

Tom Yum Chicken Fried Rice   
Fried Rice with Salted Fish & Diced Chicken  
Golden Cereal Shrimp Fried Rice  
Nasi Goreng Kampung with Ikan Bilis 

## Chicken

Braised Chicken Wing with Dried Lilyflowers and Black Fungus  
Spicy Kung Po Chicken   
Har Cheong Kai (Prawn Paste Chicken Mid-wing)  
Traditional Chicken Curry   
Honey-Soy Baked Chicken Drumlet


## Prawn\*

Salt and Pepper Prawns  
Kung Po Prawns   
Ebi Fry  
Golden Cereal Prawns

## Savoury Finger Food

Sambal Fishball   
Thai Fish Cake (Deep Fried)   
Seafood Gyoza  
Potato Samosa   
Honey Shrimp Wanton  
Seafood Money Bag  
Deep Fried Chicken Siew Mai  
Vegetable Spring Roll   
Japanese Seafood Croquette

## Pastries

Red Bean Eclair  
Pandan Buttercream Choux (Cream Puff)   
Kopi Ci Cream Puff  
Pulut Hitam Tart




## Beverage

Fruit Punch  
Pineapple Cordial  
Pink Guava Cordial  
Barley Cordial

## Noodle (50%)

Old-school Hokkien Prawn Noodles  
Wok-Fried Chye Poh Kway Teow  
Nonya Fried Mee Siam   
Mamak-Indonesian Mie Goreng   
"Nam Pla" Seafood White Bee Hoon  
Vegetarian Black Bee Hoon with Crispy Beancurd Skin

## Fish


Golden Cereal Fish with Curry Leaves  
Steamed Assam Fish with Nanas   
Steamed Fish in Fresh Chilli Garlic Sauce   
Three-Colour Tangy Sweet & Sour Fish  
Signature Muar Mackerel Otah (+\$0.70) 

## Vegetables/Egg/Beancurd

Cuttlefish & Kang Kong Tempura with Spicy Dipping Sauce   
Battered Eggplant with "Curried" Chicken Floss  
Nonya Chap Chye (Peranakan Mixed Vegetables)   
Braised Eggplant with Minced Chicken and Salted Fish  
Broccoli and Mushroom   
Chop Suey Mixed Vegetables   
Traditional Sambal Goreng   
Xiao Bai Chye with Mushrooms   
Sze Chuan Mapo Tofu   
Scrambled Eggs with Tomato  
Sambal Telur   
Braised Egg Beancurd with Mixed Vegetables   
Egg Fu Yong

## Heritage Dessert

Cheng Teng (Cold/Hot)  
Aiyu Ice Jelly  
Tropical Fresh Fruit Platter  
Chin Chow Jelly with Logan  
Almond Longan  
Tau Suan with You Tiao

 \*Vegetarian & non-spicy options are available upon request. \*An additional \$1/pax applies for deshelled prawns.





# Authentic Classics

Please choose 1 dish from each category

10 + 1 Courses | Min 30 Pax

\$22.90/pax (\$24.96 with GST)

## Rice (50%)

Steamed Golden Pumpkin Mixed Grain Rice   
Golden Cereal Shrimp Fried Rice  
Tom Yum Chicken Fried Rice 

## Chicken

Baked Chicken Rendang with Grated Coconut   
Oven Baked Char-Siew Sliced Chicken  
Spicy Kung Po Chicken   
Grilled Teriyaki Chicken

## Vegetables

Bindi Masala   
Cuttlefish & Kang Kong Tempura with Spicy Dipping Sauce   
Battered Eggplant with "Curried" Chicken Floss  
Braised Eggplant with Minced Chicken and Salted Fish  
Broccoli and Mushroom   
Chop Suey Mixed Vegetables   
Nonya Chap Chye (Peranakan Mixed Vegetables)   
Traditional Sambal Goreng 

## Egg/Beancurd

Whitebait Omelette  
Sze Chuan Mapo Tofu   
Thai-Style Fried Beancurd   
Curry Yong Tao Fu 




## Heritage Dessert

Bubur Terigu  
Bubur Hitam  
Aiyu Ice Jelly  
Burbur Cha Cha (Hot)  
Cheng Teng (Cold/Hot)  
Tau Suan with You Tiao  
Tropical Fresh Fruit Platter



## Beverage

Pineapple Cordial  
Pink Guava Cordial  
Barley Cordial  
Nestle Lemonade  
Fruit Punch





## Noodle (50%)

Old-school Hokkien Prawn Noodles  
Nonya Fried Mee Siam   
Mamak-Indonesian Mie Goreng   
Wok-Fried Chye Poh Kway Teow 


## Fish

Signature Muar Mackerel Otah   
Golden Cereal Fish with Curry Leaves  
Steamed Assam Fish with Nanas   
Steamed Fish with Chye Poh & Crispy Garlic  
Three-Colour Tangy Sweet & Sour Fish

## Seafood\*


Golden Cereal Prawns  
Kung Po Prawns   
Salt and Pepper Prawns  
Udang Assam Nanas Lemak   
Crispy Cereal Sotong  
Kung Po Sotong   
Traditional Sambal Sotong 

## Traditional Asian Side Dish

Japanese Seafood Croquette  
Seafood Gyoza  
Honey Shrimp Wonton  
Deep Fried Chicken Siew Mai  
Seafood Money Bag  
Sambal Fishball  
Thai Fish Cake 

## Pastries

Milo Cream Puff  
Lemongrass Meringue Tart  
Red Bean Eclair  
Chendol Panna Cotta

 \*Vegetarian & non-spicy options are available upon request. \*An additional \$1/pax applies for deshelled prawns.





# Heritage Treasures



Please choose 1 dish from each category, unless otherwise stated

11 + 1 Courses | Min 25 Pax  
\$23.90/pax (\$26.05 with GST)




## Rice (50%)

Japanese Garlic Fried Rice with Tobiko  
Steamed Golden Pumpkin Mixed Grain Rice   
Chicken Rendang Dum Briyani Goreng 

## Chicken

Sate Ayam Goreng   
Steamed "Fu Gui" Herbal Chicken with Wolfberries  
Baked Chicken Rendang with Grated Coconut   
Oven Baked Char-Siew Sliced Chicken  
Indonesian Ayam Panggang

## Vegetables

Stir-Fried Snap Peas with Crispy Dried Shrimp  
Cuttlefish & Kang Kong Tempura with Spicy Dipping Sauce  
Braised Eggplant with Minced Chicken and Salted Fish   
Bindi Masala  

## Egg/Beancurd

Ampang Yong Tau Fu  
Curry Yong Tao Fu   
Sze Chuan Mapo Tofu   
Thai-Style Fried Beancurd   
Whitebait Omelette




## Heritage Dessert

Aiyu Ice Jelly  
Bubur Hitam (Coconut Milk Added)  
Bubur Terigu  
Burbur Cha Cha (Hot)  
Tau Suan with You Tiao  
Thai Tapioca with Coconut Milk  
Tropical Fresh Fruit Platter




## Beverage

Traditional "Kopi C"  
Traditional "Teh C"  
NESTEA Iced Lemon Tea  
Nestle Lemonade




## Noodle (50%)

Peranakan Dry Laksa   
Sin Chow Bee Hoon with Chicken Deng Deng  
Stir-Fried Black Pepper Udon   
Old-school Hokkien Prawn Noodles  
Wok-Fried Chye Poh Kway Teow 



## Fish

Steamed Fish with Thai Green Chilli Lime Sauce   
Assam Curry Batang Fish (with Bones)   
Signature Muar Mackerel Otah   
Steamed Fish with Chye Poh & Crispy Garlic

## Seafood\*

Prawn Fritters with Mango Mayonnaise  
Prawn with Chilli Crab Sauce   
Udang Assam Nanas Lemak   
Salt and Pepper Prawns  
Golden Cereal Prawns  
Steamed Assam Sotong with Nanas   
Crispy Cereal Sotong  
Kung Po Sotong   
Traditional Sambal Sotong 

## Traditional Asian Side Dish

Thai Papaya Salad   
Signature Muar Mackerel Otah   
BBQ Satay (Chicken)

## Pastries (Choose 2)

Kaya Eclair  
Chendol Panna Cotta  
Bubur Cha Cha Panna Cotta  
Coconut Meringue Tart  
Lemongrass Meringue Tart  
Milo Cream Puff



# Timeless Delights

Please choose 1 dish from each category

11 + 1 Courses | Min 25 Pax  
\$27.90/pax (\$30.41 with GST)

## Rice (50%)

Thai Green Curry Fried Rice 🌶️  
Chicken Rendang Dum Briyani Goreng 🌶️  
Japanese Garlic Fried Rice with Tobiko  
Steamed Golden Pumpkin Mixed Grain Rice 🌿  
Hae Bee Hiam Fried Rice with Chicken Dendeng 🌶️

## Premium Selection

Braised Beef Rendang 🌶️  
Stir-Fried Thai Green Curry Beef  
Lemongrass Lamb Shank  
Mussels in Chilli Crab Sauce 🌶️

## Fish

Assam Curry Batang Fish (with Bones) 🌶️  
Signature Muar Mackerel Otah 🌶️  
Steamed Fish with Chye Poh & Crispy Garlic  
Steamed Fish with Nonya Sauce 🌶️  
Steamed Fish with Thai Green Chilli Lime Sauce 🌶️

## Vegetables

Poached Spinach with Trio of Eggs  
Gobi Manchurian 🌿🌶️  
Cuttlefish & Kang Kong Tempura with Spicy Dipping Sauce 🌶️  
Bindi Masala 🌿🌶️  
Stir-Fried Snap Peas with Crispy Dried Shrimp  
Szechuan Style Eggplant with Spicy "Yu Xiang" Sauce 🌶️

## Traditional Asian Side Dish

Crispy Hae Cho  
Indonesian Gado Gado 🌿  
Thai Papaya Salad 🌶️  
Signature Muar Mackerel Otah 🌶️  
BBQ Satay (Chicken)

## Beverage

Traditional "Kopi C"  
Traditional "Teh C"  
NESTEA Peach Iced Tea  
Nestle Lemonade

## Noodle (50%)

Peranakan Dry Laksa 🌶️  
Sin Chow Bee Hoon with Chicken Dendeng  
Stir-Fried Seafood Mee Sua  
Stir-Fried Black Pepper Udon 🌶️

## Chicken

Szechuan La Zi Chicken with Green Beans 🌶️  
Indonesian Ayam Panggang  
Golden Pumpkin Salted Egg Chicken  
Sate Ayam Goreng 🌶️  
Steamed "Fu Gui" Herbal Chicken with Wolfberries

## Seafood\*

Nonya Dry Assam Prawns 🌶️  
"Har Lok" Prawns 🌶️  
Prawn Fritters with Mango Mayonnaise  
Prawn with Chilli Crab Sauce 🌶️  
Udang Assam Nanas Lemak 🌶️  
Indonesian Sotong Panggang  
Simmered La La in Ginger & Garlic Sauce  
Steamed Assam Sotong with Nanas 🌶️  
Steamed Sotong with Thai Green Chilli Lime Sauce 🌶️  
Crispy Cereal Sotong

## Egg/ Beancurd

Shrimp Omelette  
Ampang Yong Tau Fu  
Braised Beancurd with Eggplant 🌿  
Braised Egg Beancurd with Minced Chicken and Leeks

## Pastries And Confections

Bubur Cha Cha Panna Cotta  
Kaya Eclair  
Osmanthus Konnyaku Jelly  
Coconut Meringue Tart

## Nostalgic Dessert

Bubur Hitam (Coconut Milk Added)  
Bubur Terigu  
Burbur Cha Cha (Hot)  
Tau Suan with You Tiao  
Thai Tapioca with Coconut Milk  
Tropical Fresh Fruit Platter

🌿 \*Vegetarian & non-spicy options are available upon request. \*An additional \$1/pax applies for deshelled prawns.



# Royal Ginger Flower

Please choose 1 dish from each category

11 + 1 Courses | Min 25 Pax

\$29.90/pax (\$32.59 with GST)

## Rice (50%)

Kim Chi & Beef Bulgolgi Rice 🌶️  
Ginger Chicken Fried Rice Infused with Gomadare  
Thai Green Curry Fried Rice 🌶️  
Chicken Rendang Dum Briyani Goreng 🌶️  
Japanese Garlic Fried Rice with Tobiko  
Hae Bee Hiam Fried Rice with Chicken Dendeng 🌶️

## Premium Selection

Braised Beef Brisket with Chinese Herbs  
Spicy "Ban Jiang" Duck with Lychee 🌶️  
Braised Beef Rendang 🌶️  
Hainanese Lamb Stew  
Stir-Fried Thai Green Curry Beef  
Beef Bulgolgi

## Fish

Steamed Fish in Creamy Laksa Sauce 🌶️  
Steamed Fish with Nonya Sauce 🌶️  
Steamed Fish with Thai Green Chilli Lime Sauce 🌶️  
Steamed Teochew-Style Sea Perch

## Vegetables

Sayur Lodeh with Nangka 🌶️  
Poached Spinach with Trio of Eggs  
Bindi Masala 🌶️🌶️  
Gobi Manchurian 🌶️🌶️  
Stir-Fried Snap Peas with Crispy Dried Shrimp

## Traditional Asian Side Dish

Crispy Hae Cho  
Indonesian Gado Gado 🌿  
Thai Papaya Salad 🌶️  
Signature Muar Mackerel Otah 🌶️  
BBQ Satay (Chicken)

## Pastries

"Teh Tarik" Eclair  
Thai Iced "Tea"-ramisu  
Coconut Rice Pudding with Lemongrass Curd  
Horlicks Cream Puff

## Noodle (50%)

Ponzu Ee Fu Noodles 🌿  
Peranakan Dry Laksa 🌶️  
Stir-Fried Seafood Mee Sua  
Sin Chow Bee Hoon with Chicken Dendeng  
Stir-Fried Black Pepper Udon 🌶️

## Chicken

Rojak Chicken Katsu  
Ayam Masak Merah 🌶️  
Golden Pumpkin Salted Egg Chicken  
Vietnamese Lemongrass Chicken

## Prawn\*

Prawn with Chilli Crab Sauce 🌶️  
"Har Lok" Prawns 🌶️  
Nonya Dry Assam Prawns 🌶️  
Prawn Fritters with Mango Mayonnaise  
Golden Pumpkin Salted Egg Prawn  
Steamed Scallops on Shell with Garlic Tang Hoon  
La La in Laksa Cream 🌶️  
Indonesian Sotong Panggang  
Simmered La La in Ginger & Garlic Sauce  
Steamed Sotong with Thai Green Chilli Lime Sauce 🌶️  
Golden Pumpkin Salted Egg Sotong

## Egg/ Beancurd

Telur Kesum  
Shrimp Omelette  
Braised Beancurd with Eggplant 🌿  
Kung Po Yong Tau Fu 🌶️

## Nostalgic Dessert

"Orh Nee" (Yam Paste with Coconut Milk)  
Bubur Hitam (Coconut Milk Added)  
Tau Suan with You Tiao  
Thai Tapioca with Coconut Milk  
Tropical Fresh Fruit Platter

## Beverage

Hong Kong Style Hot Yuan Yang  
NESTEA Peach Iced Tea  
Nestle Lemonade  
Traditional "Kopi C"  
Traditional "Teh C"

🌿 \*Vegetarian & non-spicy options are available upon request. \*An additional \$1/pax applies for deshelled prawns.



# Luxurious Flavours

*Please choose 1 dish from each category*

11 + 1 Courses | Min 25 Pax  
\$35.90/pax (\$39.13 with GST)




## Rice (50%)

Buah Keluak Fried Rice  
Daging Baka Kecap (Beef) Fried Rice with Crispy Shallots  
Truffle-Infused Shiitake & Straw Mushroom Fried Brown Rice   
Black Pepper Crab Fried Rice   
Ginger Chicken Fried Rice Infused with Gomadare  
Kim Chi & Beef Bulgolgi Rice 





## Premium Selection

Soft Shell Crab with Thai Yellow Curry  
Braised Beef Brisket with Chinese Herbs  
Braised Beef Rendang   
Braised Sea Cucumber Duck  
Spicy "Ban Jiang" Duck with Lychee   
Hainanese Lamb Stew  
Lemongrass Lamb Shank  
Twice-Cooked Five Spice Lamb with Red Chilli 

## Fish

Miso-Crusted Baked Snapper Fillet  
Steamed Fish Fillet in Thai Green Curry   
Steamed Fish in Creamy Laksa Sauce   
Steamed Fish with Nonya Sauce   
Steamed Teochew-Style Sea Perch

## Seafood\*

North Indian Butter Prawn Masala   
Golden Pumpkin Salted Egg Prawn  
Prawn with Chilli Crab Sauce   
Tangy Wasabi Mayo Prawns   
Thai Yellow Curry Prawns   
La La in Chilli Crab Sauce   
La La in Laksa Cream   
Mussels in Chilli Crab Sauce   
Golden Pumpkin Salted Egg Sotong  
Steamed Scallops on Shell with Garlic Tang Hoon  
Indonesian Sotong Panggang

## Pastries And Confections

Kaya Toast Bread Pudding  
Matcha "Tea"-ramisu  
Thai Iced "Tea"-ramisu

## Noodle (50%)

D-I-Y Signature Peranakan Laksa   
D-I-Y Nonya Mee Siam with Gravy   
"Kra Pow" Thai Basil Bee Tai Mak with Minced Chicken  
Ponzu Ee Fu Noodles   
Braised Flat Noodles in Chilli Crab Sauce 







## Chicken

"Kopi-Gao" Coffee Chicken  
North Indian Butter Chicken  
Rojak Chicken Katsu  
Vietnamese Lemongrass Chicken

## Vegetables

Golden Pumpkin Salted Egg Lotus Root Chips  
Sayur Lodeh with Nangka   
Poached Spinach with Trio of Eggs  
Gobi Manchurian 

## Egg/ Beancurd

Fried Silken Beancurd with Preserved Radish   
Braised Beancurd with Eggplant   
Braised Beancurd with Trio of Mushrooms   
Telur Kesum

## Traditional Asian Side Dish


Signature Muar Mackerel Otah   
Crispy Hae Cho  
Indonesian Gado Gado  
Thai Papaya Salad   
BBQ Satay (Chicken)

## Nostalgic Desserts

Ah Balling (Glutinous Rice Balls with Peanut Soup)  
"Orh Nee" (Yam Paste with Coconut Milk)  
Bubur Hitam  
Tau Suan with You Tiao  
Thai Tapioca with Coconut Milk  
Tropical Fresh Fruit Platter

## Beverage

Hong Kong Style Hot Yuan Yang  
Nestle Cucumber Lemonade  
NESTEA Iced Lemon Tea  
NESTEA Peach Iced Tea  
Traditional "Kopi C"  
Traditional "Teh C"

 \*Vegetarian & non-spicy options are available upon request. \*An additional \$1/pax applies for deshelled prawns.



# Healthier Recipes

Please choose 1 dish from each category

9 + 1 Courses | Min 35 Pax

\$23.90/pax (\$26.05 with GST)

## Rice (50%)

Steamed Mixed Grain Rice

Fried Rice with Salted Fish & Diced Chicken (+\$0.50) (Mixed Grain)

## Fish

Steamed Assam Fish with Nanas (Pineapples) 🌶️

Steamed Fish in Fresh Chili Garlic Sauce

## Vegetables

Nonya Chap Chye (peranakan Mixed Vegetables) 🌿

Braised Eggplant with Minced Chicken and Salted Fish

Broccoli and Mushrooms with vegetarian Abalone 🌿

Chop Suey Mixed Vegetables 🌿

Traditional Sambal Goreng (Long Beans and Tau Hu in Spicy Sambal) 🌶️

Xiao Bai Chye with Mushrooms 🌿

Sze Chuan Mapo Tofu 🌶️

Scrambled Eggs

Sambal Telur (Lightly Pan-Fried hard boiled eggs with sauce) 🌶️

Braised Egg Beancurd with Mixed Vegetables

Egg Fu Yong (Fluffy Omelette Filled with Vegetables)

## Pastries And Confections

Red Bean Éclair

Pandan Buttercream Choux

Kopi C Cream Puff

Pulut Hitam Tart

## Beverage

Citrus Infused Water

Fruit Punch (Less Sweet)

Lemonade (Less Sweet)

## Noodle (50%)

Nam Pla Seafood White Bee Hoon

Vegetarian Black Bee Hoon with Crispy Beancurd Skin 🌿

## Chicken

Braised Chicken Wing with Dried Lilyflowers and Black Fungus

Spicy Kung Po Chicken 🌶️

Traditional Chicken Curry 🌶️

Honey-Soy Baked Chicken Drumlet

## Savoury Finger Food

Sambal Fish Ball 🌶️

Deep Fired Thai Fish Cake

Seafood Gyoza

Potato Samosa (Fried Pastry with Potatoes and Herbs)

Honey Shrimp Wonton (Juicy Golden-Brown Wantons)

Seafood Money Bag (Juicy minced Chicken and Shrimp)

Deep Fried Siew Mai

Vegetable Spring Roll (Filled with Radish, Carrot, and Cabbage) 🌿

Japanese Seafood Croquette

## Prawn\*

Salt and Pepper Prawns (Crispy and slightly spicy)

Kung Pao Prawns with Peanut, Vegetables and Chilli Pepper 🌶️

## Dessert

Cheng Teng (Gingko, Dried Longans and White Fungus)

Aiyu Ice Jelly

Chin Chow Jelly with Logan

Tau Suan with You Tiao (Fried Dough sticks)

Nata de Coco with a medley of fruits

Tropical Fresh Fruit Platter

## Complimentary Drink

Ice Water

🌿 \*Vegetarian & non-spicy options are available upon request. \*An additional \$1/pax applies for deshelled prawns.

# Terms & Conditions

- Images are for illustration purpose only.
- With effect from 1 June 2026, a fuel surcharge of \$15 will be applicable for all Buffet and Tea Reception menus.
- Transport charge of \$90 (before GST) applies if the total food bill is below \$2000 (before GST). Additional surcharge applies for deliveries made to CBD, Sentosa Island denoted by the first 2 digits of the postal code: 01, 03, 04, 05, 06, 07, 08, 17, 18, 19, 22 & 23. Additional \$100 surcharge applies to Jurong Island with minimum order of \$2000 (before GST). Early surcharge \$200 (before GST) applies for orders ready between 6am-7am and \$150 (before GST) between 7am-7:30am. Minimum food order value is \$600 (before GST).  
For venues without a direct lift, a surcharge of \$80 per level applies. Deliveries without a direct lift are limited to
- a maximum of 3 levels.
- All items/menus are subject to changes or withdrawal without prior notice at the sole discretion of the company.
- Food is best consumed within 2 hours upon arrival, in line with SFA's stipulated timeline.  
A complete Buffet setup with tables, skirting, and warmers. A full set of disposable wares, serviettes, trash bins,
- and bags will be provided.
- Vegetarian & non-spicy options are available upon request.  
All menus and promotions are not applicable to official partner venues or contracted venues.

\*We provide a complete Buffet setup with tables, skirting, and warmers. A full set of disposable wares, serviettes, trash bins, and bags will be provided.