

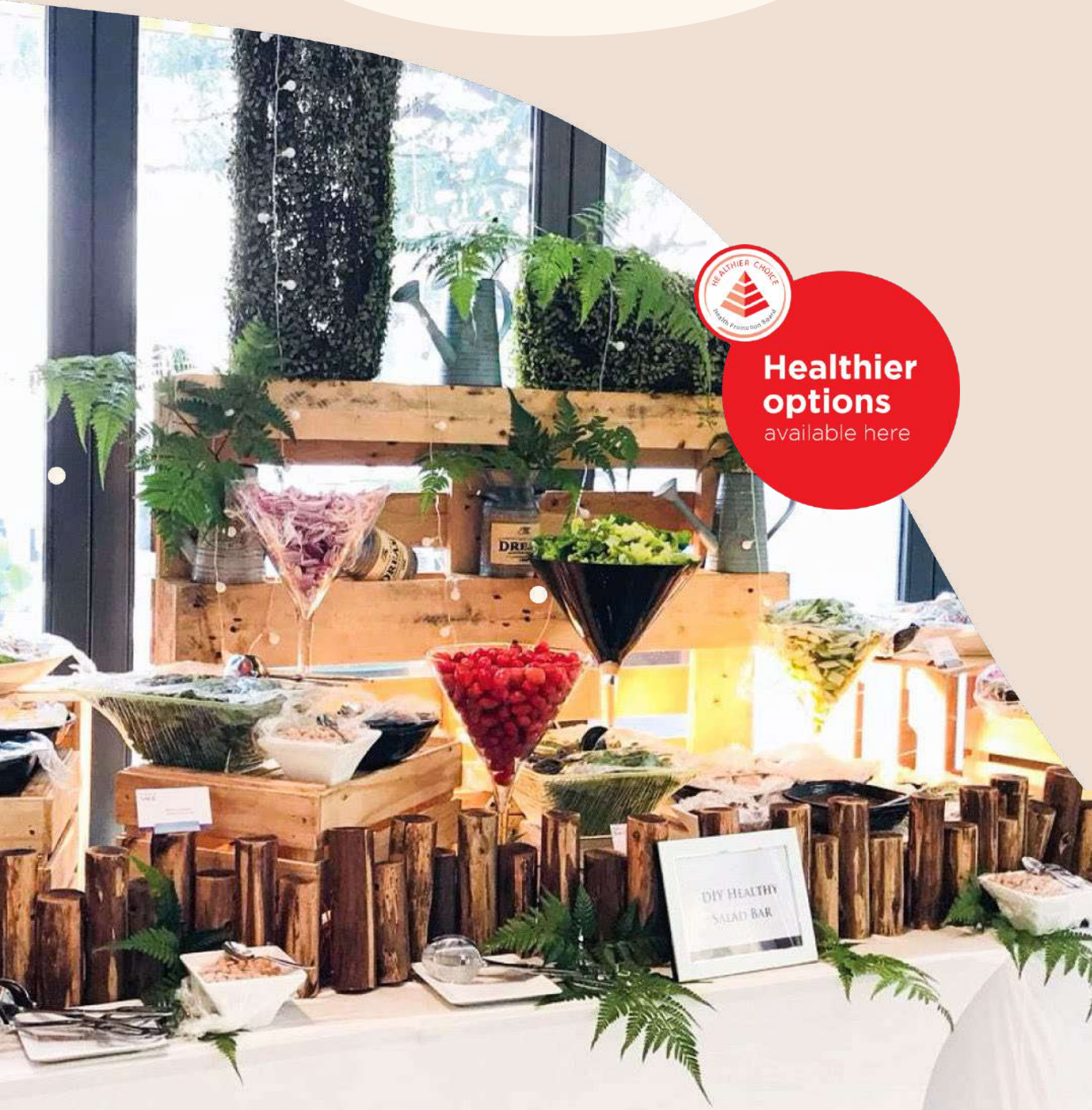


Healthier & Flavourful

Our healthy menu offers a variety of healthier and flavourful options that cater to different dietary needs and preferences!



**Healthier
options**
available here



WHAT IS INCLUDED

- Complete set of Disposable Corn Ware with Pre-packed Cutleries
- Elegant Buffet Set-up
- Bins provided for Trash Disposal
- Transportation Charge at \$70 (\$76.30)

— Healthier Choice —

MENU

We Use Wholegrain, Healthier Oil & Less Sodium

Fiesta (Asian)
\$21.90 per person (\$23.87 with GST)
(Min 40 paxs)

APPETIZER

Archar Peranakan

HOT SAVOURY

Indonesian Butter Chicken

Fried Fish Fillet In Vietnamese Style **(DF)**

Steamed Silken Tofu with Japanese Pepper Sauce

Steamed Chicken Siew Mai

Sayur Lemak Lodeh

Mixed Grain Fragrant Nasi Kuning

DESSERT

Assorted Nonya Kueh

OR

Fresh Fruit Platter

BEVERAGE

Fruit Punch

Iced Water

(DF) – DENOTE FOR DEEP FRIED

— Healthier Choice —

MENU

We Use Wholegrain, Healthier Oil & Less Sodium

Splendour (Western)
\$23.90 per person (\$26.04 with GST)
(Min 25 paxs)

APPETIZER

Cardini Caesar Salad with Parmesan Cheese

RASEL'S SIGNATURE

Traditional Shepherd's Pie
Filled with Country Style Chicken Filling

HOT SAVOURY

Grilled Honey Mustard Chicken
Oven Baked Fish Fillet In Tomato Concasse
Prawn Fritter with Sriracha Mayo *(DF)*
Mixed Vegetables Deluxe
Wholegrain Pasta Aglio Olio

DESSERT

Assorted Pastries
US Walnut Brownie | Mini Cream Puff
Fresh Fruit Platter

BEVERAGE

Orange Cordial
Iced Water

(DF) – DENOTE FOR DEEP FRIED



— Healthier Choice —

MENU

We Use Wholegrain, Healthier Oil & Less Sodium

Indulgence (Asian)
\$25.90 per person (\$28.23 with GST)
(Min 25 paxs)

APPETIZER

Chef's Mixed Fruit Salad in Asian Dressing

CHEF'S SPECIALITY

Wholegrain Nonya Laksa with Condiments
Accompanied with Egg and Dried Beancurd in Spicy Coconut Soup
Topped with Laksa Leaves and Sambal Chilli

HOT SAVOURY

Imperial Herbal Chicken
Beef Rendang
Cereal Fish Topped with Curry Leaves *(DF)*
Braised Cabbage with Beancurd Skin
Mixed Grain Tomato Rice

DESSERT

Chef's Cake of The Day
Fresh Fruit Platter

BEVERAGE

Pink Guava Cordial
Iced Water

(DF) – DENOTE FOR DEEP FRIED



— Healthier Choice —

MENU

We Use Wholegrain, Healthier Oil & Less Sodium

Supreme (Western)
\$32.90 per person (\$35.86 with GST)
(Min 25 paxs)

APPETIZER

Classic Waldorf Salad

SOUP

Wild Mushroom Soup with Garlic Croutons

HOT SAVOURY

Oven Baked Scallop Mornay Topped with Ham and Cheese

Baked Honey Mustard Chicken

Oven Baked Fish Fillet in Crème of Lime

Prawn Fritter in Tartar Sauce *(DF)*

Western Veggies Medley in Herbs Reduction

Wholegrain Penne Pasta Arrabbiata

DESSERT

Assorted Pastries

Red Velvet Cake | Fruit Tartlet

Deluxe Fresh Fruit Platter

BEVERAGE

Fruit Punch

Iced Water

(DF) – DENOTE FOR DEEP FRIED



— Healthier Choice —

MENU

We Use Wholegrain, Healthier Oil & Less Sodium

International Ultimate
\$36.90 per person (\$40.22 with GST)
(Min 30 paxs)

APPETIZER

Classic Waldorf Salad

GASTRONOMIC MEAT SPECIALITY

Roast Beef with Black Pepper Sauce

SPECIALITY CORNER

Barbequed Chicken and Mutton Satay

Accompanied with Onion, Cucumber and Thick Peanut Sauce

HOT SAVOURY

Battered Scallop Served with Nacho Cheese *(DF)*

Supreme Thai Green Chicken Curry

Pan Fried Locally Farmed Barramundi in Vietnamese Style

Garlic Butter Prawns

Poached Spinach with Egg Trio in Oriental Style

Baked Mixed Grain Turkish Rice with Raisins

DESSERT

Strawberry Chocolate Fondue in Shooter

Cake and Pastry Deluxe

American Carrot Cake, Chocolate Éclair, Creamy Puff and US Walnut Brownie

Deluxe Fresh Fruit Platter

BEVERAGE

Pink Guava Cordial

Iced Water

(DF) – DENOTE FOR DEEP FRIED

— Healthier Choice —

MENU

We Use Wholegrain, Healthier Oil & Less Sodium

International Epicurean
\$46.90 per person (\$51.12 with GST)
(Min 30 paxs)

APPETIZER

Chef's Mesclun Salad with Citrus Dressing

SOUP AND GASTRONOMIC SPECIALITY

Truffle-Infused Cream of Wild Mushroom Served with Crouton
72 Hours Sous Vide Beef Cheek with Beef Jus Reduction

HOT SAVOURY

Oven Baked Half Shell Scallop Mornay
Peranakan Ayam Tempura with Green Chilli
Honey and Miso Glazed Salmon
Golden Butter Prawn Accompanied with Curry Leaves **(DF)**
Sautéed Four Seasons Green with Sambal Chilli
Eggplant, Lady's Finger, French Bean, Snow Peas
Mixed Grain Garlic Rice with Olive and Chestnut

DESSERT

Chilled Yam Paste with Gingo Nut
Traditional Bread and Butter Pudding
Served with Vanilla Sauce
Deluxe Fresh Fruit Platter

BEVERAGE

Pink Guava Cordial
Iced Water

(DF) – DENOTE FOR DEEP FRIED