

Buffet Selection C



自助餐 C

(Minimum 30 persons)

(最少 30 位用)

- \$20/person (\$21.40 incl. 7% GST) for 14 items + 1 beverage (Choice of 1 item from each category)
- \$20/位 (\$21.40 incl. 7% GST) 任选 14 样菜色 + 1 种饮料 (请从每一个类别中选择 1 项)

COLD AND SALADS (PLEASE CHOOSE 2) 冷菜与沙律 (任选其二)

- 1) Turkey Pastrami Salad 土耳其烟熏火鸡沙律
- 2) Green Salad with Italian Dressing 田园沙律伴意大利式酱
- 3) Roast Chicken Salad 烧鸡肉沙律 
- 4) Japanese Cucumber with Garlic and Sesame 日本青瓜伴蒜香芝麻 
- 5) Cheese Sausage Salad 芝士香肠沙律
- 6) Tahu Goreng Istimewa (Fried Beancurd with Chef's Special Sauce) 脆炸豆腐伴厨师特制酱

POULTRY 家禽类

- 1) Stew Chicken in Sambal Tomato Sauce 红烧辣味鸡 
- 2) Breaded Chicken with Thai Sauce 脆炸面包鸡伴泰式酱 
- 3) Stir-fried Chicken with Capsicum 灯笼椒炒鸡柳
- 4) Masak Merah Chicken 红咖喱鸡
- 5) Kecap Manis with Chicken 马来甜酱鸡
- 6) Oriental-style Sautéed Chicken 中式炒鸡
- 7) Signature Beef Rendang 牛肉干咖喱 


OCEAN'S CATCH 鲜鱼类

- 1) Stir-fried Fish Fillet with Ginger and Spring Onion 姜葱鱼柳
- 2) Fish Fillet with Thai Curry 泰式鱼柳咖喱
- 3) Fish Fillet with Black Bean Sauce 豆豉焖鱼柳


 - Chef Recommended 厨师推选

- 4) Masak Merah Fish Fillet 红咖喱鱼片
- 5) Nonya-style Assam Fish Fillet 娘惹阿叁鱼片 
- 6) Ikan Bandung Banggang (Grilled Milky Fish) 香烤牛奶鱼

SEAFOOD 海鲜类

- 1) Prawn Balls with Wasabi-mayo Dip 芥末虾球 
- 2) Kicap Manis Prawns 干煎甜豉油虾
- 3) Tempura Prawns with Wasabi-mayo 天妇罗炸虾伴芥末酱
- 4) Thai Basil Prawns 泰式九层塔虾
- 5) Stir-fried Prawns with Chilli Crab Sauce (Top up with 'Man Tou' at \$0.50 each) 辣椒虾 (馒头另计每粒\$0.50)



DIM SUM 点心类

- 1) Chicken and Seafood wrapped with Beancurd Skin 鸡肉海鲜腐皮卷 
- 2) Steamed Chives Dumplings 蒸韭菜饺
- 3) Steamed Chicken 'Siew Mai' 蒸鸡肉烧卖
- 4) Steamed Crystal Dumplings 蒸水晶饺
- 5) Steamed 'Soon Kueh' 蒸笋粿
- 6) Pan-fried Carrot Cake 香煎萝卜糕

SNACKS (PLEASE CHOOSE 2) 小食类 (任选其二)

- 1) Vegetarian Curry Samosa 香脆咖喱素角
- 2) Deep-fried Thai Fish Cake 泰式炸鱼饼 
- 3) Chicken 'Ngoh Hiang' served with Sweet Sauce 鸡肉五香卷伴甜酱
- 4) Sambal Fish Balls 叁芭鱼丸
- 5) Curry Fish Balls with 'Tau Pok' and Eggplant 咖喱鱼丸配豆干及茄子
- 6) Breaded Crab Claw 脆炸面包蟹钳 
- 7) Honey Prawn Dumplings served with Mayonnaise Dip 蜜糖明虾角伴沙律酱
- 8) Deep-fried Seafood Wonton served with Mayonnaise Dip 炸云吞伴沙律酱



VEGETABLES (PLEASE CHOOSE 2) 蔬菜类 (任选其二)

- 1) Spinach with 'Bai Ling' Mushroom 白灵菇伴菠菜
- 2) Local Spinach with Silverbait 脆银鱼伴本地菠菜 
- 3) Nonya Curry Mixed Vegetables 娘惹蔬菜咖喱
- 4) Sambal Long Beans 叁芭长豆
- 5) Deep-fried Beancurd with Leek 脆炸豆腐炒青蒜
- 6) Steamed Egg Beancurd with Egg White Sauce 蛋白汁伴豆腐
- 7) Braised Beancurd with Assorted Vegetables 红烧豆腐什菜 

RICE/NOODLES 饭面类

- 1) Tom Yam Fried Rice 泰式东炎炒饭
- 2) Malay Nasi Goreng 马来式炒饭
- 3) Seafood Fried Rice 海鲜炒饭
- 4) Kampong Fried Rice with Ikan Bilis 甘榜式江鱼仔炒饭
- 5) Nasi Briyani 印度香饭
- 6) Singapore-style Fried Bee Hoon 新洲炒米粉
- 7) Thai-style Stir-fried Thick Rice Vermicelli 泰式炒粗米粉 
- 8) Hong Kong Fried Noodles 港式炒面
- 9) Stir-fried Mee Tai Mak 香炒米台目

PASTRIES (PLEASE CHOOSE 2) 西式糕点 (任选其二)

- 1) Mini Chocolate Éclair 迷你巧克力饼
- 2) Mini Swiss Roll 迷你瑞士蛋糕卷 
- 3) Mini Coffee Chocolate Cheesecake 迷你咖啡巧克力芝士蛋糕 
- 4) Mini Chocolate Brownie 迷你巧克力蛋糕
- 5) Mini Red Velvet Cake 迷你紅絲絨蛋糕
- 6) Mini Gula Melaka Cake 迷你椰糖蛋糕

DESSERT 甜品类

- 1) Mango Pudding with Fruits Cocktail 香芒布丁伴什果
- 2) Bobo Cha Cha (Hot) 么么喳喳 (热)
- 3) Yam Paste with Gingko Nuts 白果金瓜芋泥
- 4) Honeydew Cream with Sago 蜜瓜西米露 
- 5) Terigo with Sweet Corn 马来椰浆金粟汤
- 6) Chilled 'Cheng Tng' with Longan 龙眼冻清汤
- 7) Homemade Aloe Vera Pudding in Cup 自制芦荟布丁

BEVERAGE 饮料

- 1) Pokka Jasmine Green Tea 茉莉花绿茶
- 2) Pokka Ice Peach Tea 蜜桃花茶
- 3) Pokka Ice Lemon Tea 柠檬茶
- 4) Coffee and Tea 咖啡与红茶

Terms & Conditions 期限及条件:

- Complete buffet setup with tablecloth, food warmers, decorations, biodegradable disposable wares, serviettes & chilli sauce. 食品展示台包括台布, 食品保温器具, 装饰, 一次性环保餐具, 纸巾及辣椒酱。
- Transport charge of \$50 & prevailing 7% GST of the total amount is applicable. 运输费另计\$50 和所有价格增收 7% 普通消费税。
- We reserve the rights to replace any of the menu items with another of equivalent value, without prior notice, if it is unavailable due to seasonality. 由于采用季节性食材, 公司有权在不预先通知的情况下, 以其他等价值菜单替换。