

Western Buffet Menu A

(Minimum 40 persons)

- \$25/person (\$26.75 incl. 7% GST) for 10 items + 1 beverage

SALADS

- 1) Green Garden Salad with Italian Dressing
- 2) Chicken & Green Apple Salad 🍷
- 3) Tomato and Spanish Onion Salad with Vinaigrette Dressing
- 4) Potato and Egg-mayo Salad 🍷

SOUP OF THE DAY

- 1) Minestrone Soup
- 2) Cream of Mushroom
- 3) Cream of Chicken
- 4) Pumpkin with Crabmeat Soup 🍷
- 5) Clam Chowder

SNACKS

- 1) Mini Cocktail Samosa 🍷
- 2) Fish Finger with Cheese 🍷
- 3) Deep-fried Fish Ball
- 4) Golden Onion Rings
- 5) Golden Scallop Nugget

POULTRY

- 1) Honey-glazed Chicken Drumlet
- 2) Crispy Mexican Chicken Drumlet
- 3) Oven Baked Pesto Chicken 🍷
- 4) Oven Baked Parmesan Chicken with Garlic

🍷 - Chef Recommended

TUNGLOK



OCEAN'S CATCH

- 1) Deep-fried Coriander Fish Fillet 🍷
- 2) Baked Ocean Fish with Mango Herb Cream Sauce 🍷
- 3) Dory Fillet with Tar Tar Dip
- 4) Pan-fried Fish Fillet with Lemon Butter Sauce

SEAFOOD

- 1) Golden Shrimp wrapped with Potato Strips 🍷
- 2) Butter-glazed Crispy Prawn
- 3) Grilled Mexicana Prawn topped with Cheese & Ham
- 4) Breaded Calamari Rings with Mayonnaise Dip

VEGETABLES

- 1) Creamy Au Gratin Potatoes
- 2) Summer Ratatouille Vegetables 🍷
- 3) Sautéed Mixed Vegetables with Garlic Butter
- 4) Cauliflower Mornay

RICE/NOODLES

- 1) Garlic Butter Rice with California Raisins
- 2) Grilled Chicken & Pesto Farfalle 🍷
- 3) Saffron & Raisin Rice
- 4) Spaghetti Aglio Olio with Vongole
- 5) Linguine Aglio Olio with Mushrooms

PASTRIES


- 1) Mini Chocolate Éclair 🍷
- 2) Mini Snowy Cream Puff
- 3) Mini Swiss Roll
- 4) Mini Red Velvet Cake

🍷 - Chef Recommended

TUNGLOK



DESSERT

- 1) Tropical Fresh Fruits Platter
- 2) Homemade Mango Pudding in Cup
- 3) Honey Sea Coconut with Fruits Cocktail 
- 4) Ice Jelly with Fruits Cocktail
- 5) Honeydew Cream with Sago

BEVERAGE

- 1) Pokka Jasmine Green Tea
- 2) Pokka Ice Lemon Tea
- 3) Pokka Sparkling Apple
- 4) Coffee and Tea

Terms & Conditions:

- Complete buffet setup with tablecloth, food warmers, decorations, biodegradable disposable wares, serviettes & chilli sauce.
- Transport charge of \$50 & prevailing 7% GST of the total amount is applicable.
- 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.

 - Chef Recommended

TUNGLOK



Western Buffet Menu B

(Minimum 40 persons)

- \$30/person (\$32.10 incl. 7% GST) for 12 items + 1 beverage

SALADS

- 1) Green Garden Salad with Italian Dressing
- 2) Chicken & Green Apple Salad 🍷
- 3) Tomato and Spanish Onion Salad with Vinaigrette Dressing
- 4) Potato and Egg-mayo Salad 🍷

SOUP OF THE DAY

- 1) Minestrone Soup
- 2) Cream of Mushroom
- 3) Cream of Chicken
- 4) Pumpkin with Crabmeat Soup 🍷
- 5) Clam Chowder

SNACKS

- 1) Mini Cocktail Samosa 🍷
- 2) Fish Finger with Cheese 🍷
- 3) Deep-fried Fish Ball
- 4) Golden Onion Rings
- 5) Golden Scallop Nugget

POULTRY

- 1) Honey-glazed Chicken Drumlet
- 2) Crispy Mexican Chicken Drumlet
- 3) Oven Baked Pesto Chicken 🍷
- 4) Oven Baked Parmesan Chicken with Garlic

🍷 - Chef Recommended

TUNGLOK



OCEAN'S CATCH

- 1) Deep-fried Coriander Fish Fillet 🍴
- 2) Baked Ocean Fish with Mango Herb Cream Sauce 🍴
- 3) Dory Fillet with Tar Tar Dip
- 4) Pan-fried Fish Fillet with Lemon Butter Sauce

SEAFOOD

- 1) Golden Shrimp wrapped with Potato Strips 🍴
- 2) Butter-glazed Crispy Prawn
- 3) Grilled Mexicana Prawn topped with Cheese & Ham
- 4) Breaded Calamari Rings with Mayonnaise Dip

VEGETABLES

- 1) Creamy Au Gratin Potatoes
- 2) Summer Ratatouille Vegetables 🍴
- 3) Sautéed Mixed Vegetables with Garlic Butter
- 4) Cauliflower Mornay

RICE/NOODLES

- 1) Garlic Butter Rice with California Raisins
- 2) Grilled Chicken & Pesto Farfalle 🍴
- 3) Saffron & Raisin Rice
- 4) Spaghetti Aglio Olio with Vongole
- 5) Linguine Aglio Olio with Mushrooms

PASTRIES


- 1) Mini Chocolate Éclair 🍴
- 2) Mini Snowy Cream Puff
- 3) Mini Swiss Roll
- 4) Mini Red Velvet Cake

🍴 - Chef Recommended

TUNGLOK



DESSERT

- 1) Tropical Fresh Fruits Platter
- 2) Homemade Mango Pudding in Cup
- 3) Honey Sea Coconut with Fruits Cocktail 
- 4) Ice Jelly with Fruits Cocktail
- 5) Honeydew Cream with Sago

BEVERAGE

- 1) Pokka Jasmine Green Tea
- 2) Pokka Ice Lemon Tea
- 3) Pokka Sparkling Apple
- 4) Coffee and Tea

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