

**Plated Buffet Menu A (*Halal*)**

**\$36++ PER PERSON**

(Minimum order for 10 persons)

**SALAD**

Mesclun Salad with Dressing  
Tomato Wedges with Shallot Vinaigrette

**MAIN ENTRÉE**

Stir-Fried Prawns with Dried Chili  
Lavender Honey Glazed Chicken Breast  
Cod-Fish with Tomatoes and Black Olives  
Stir-Fried Ee Fu Noodles with Mushrooms  
Seasonal Vegetable Selection

**DESSERT**

Tropical Fresh Fruits Platter

**No. of Pax:** \_\_\_\_\_

**TOTAL:** \$ \_\_\_\_\_ ++

## **Plated Buffet Menu B (*Halal*)**

**\$42++ PER PERSON**

(Minimum order for 10 persons)

### **APPETIZER**

Prawns and Mango Kerabu  
Tomato with Herbs Oil

### **MAIN ENTRÉE**

Pan-Fried Cod Fillet with Tomato and Black Olive Sauce  
Hungarian Beef Goulash  
Grilled Chicken with Satay Spices  
Stir-Fried Chinese Mixed Vegetables  
Fragrant Fried Rice with Seafood

### **DESSERT**

Tropical Fresh Fruits Platter  
Assorted French Pastries

**No. of Pax:** \_\_\_\_\_

**TOTAL:** \$ \_\_\_\_\_ ++

**BBQ Menu (Halal)**  
**(Pre-cooked or D.I.Y)**  
**\$64++ PER PERSON**  
(Minimum order for 10 persons)

**Starters**

Capsicums Mashed Potatoes

Corn Kernel Salad with Capsicums

Grilled Assorted Vegetables in Herb Oil

Mesclun Salad with Shallot Vinegar Dressing

Roll-Your-Own Grilled Shrimp Tacos with Ancho Chile Sauce

(Accompanied with Avocados, Red Onions, Shredded Cabbage,  
Tomatoes and Cilantro)

**BBQ**

Szechuan Marinated Minute Sirloin Steak

Grilled Boneless Chicken Leg with Chunky Ginger Plum Sauce

Grilled Cumin Seeds Marinated Salmon Fillet with Orange Lemon Butter

Prawns Skewer with BBQ Sauce

Tropical Fresh Fruits Platter

**Please select:** Pre-cooked or D.I.Y

**No. of Pax:** \_\_\_\_\_

**TOTAL:** \$ \_\_\_\_\_ ++

<b><u>COLD CANAPES SELECTION (12 PCS/TRAY)</u></b>	<b><u>Price</u></b>	<b><u>Quantity</u></b>	<b><u>Total Amount</u></b>
Foie Gras Mousse on Toast with Caramelized Onion	\$67		
Rock Melon Balls Rolled with Parma Ham, Aged Balsamic Dressing and Mint Leaves	\$45		
Duck Rillettes on Toasted Baguette (H)	\$32		
Smoked Duck Breast with Mango Salsa (H)	\$39		
Alaskan King Crab Tower in Japanese Mayo Topped with Lumpfish Roe (H)	\$78		
Salmon Gravlax with Honey Mustard (H)	\$55		
Stuffed Cherry Tomato with Tuna Nicoise (H)	\$21		

<b><u>WARM CANAPES SELECTION (12 PCS/TRAY)</u></b>	<b><u>Price</u></b>	<b><u>Quantity</u></b>	<b><u>Total Amount</u></b>
Wild Mushroom Risotto Balls in Red Wine Morel Jus Topped with Spicy Salsa	\$41		
Wild Mushroom Vol-au-vent in Truffle Cream	\$41		
Indian Vegetable Pakora with Mint Yoghurt (H)	\$25		
Crispy Scallop Fritters with Mango Salsa (H)	\$25		
Deep-Fried Thai Crab Cake, Spicy Plum Sauce (H)	\$41		
Crispy Shrimp Balls with Wasabi Mayonnaise (H)	\$25		
Boneless Chicken Wings (H)	\$41		

<b><u>SWEET CANAPES SELECTION (12 PCS/TRAY)</u></b>	<b><u>Price</u></b>	<b><u>Quantity</u></b>	<b><u>Total Amount</u></b>
Assorted Macarons	\$44		
Fresh Fruits Skewers (H)	\$28		
Selection of Gourmet French Pastries	\$37		
Chocolate-coated Fresh Strawberries (H)	\$37		
Mini Mocha Eclairs	\$44		
Chocolate Brownies (H)	\$44		
Passion Fruit Tiramisu in Cups	\$35		
Mango Pudding (H)	\$35		

<b><u>FINGER SANDWICHES (20 PCS/TRAY)</u></b>	<b><u>Price</u></b>	<b><u>Quantity</u></b>	<b><u>Total Amount</u></b>
Smoked Salmon with Cream Cheese and Dill (H)	\$37		
Tuna Mayo with Tomato and Lettuce (H)	\$37		
Japanese Egg Mayo with Tomato and Lettuce (H)	\$37		

<b><u>MINI CROISSANT SANDWICHES (12 PCS/TRAY)</u></b>	<b><u>Price</u></b>	<b><u>Quantity</u></b>	<b><u>Total Amount</u></b>
Smoked Salmon with Cream Cheese and Dill (H)	\$39		
Tuna Mayo with Tomato and Lettuce (H)	\$39		
Japanese Egg Mayo with Tomato and Lettuce (H)	\$39		

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<b>DEEP-FRIED OR BAKED PLATTER (30 PCS/TRAY)</b>	<b>Price</b>	<b>Quantity</b>	<b>Total Amount</b>
Potato Samosa with Mint Yoghurt (H)	\$39		
Chicken Tenders with BBQ Sauce (H)	\$46		
Vegetable Spring Roll (H)	\$39		
Crispy Chicken Drumlets (H)	\$46		
Yam Spring Roll (H)	\$37		
Oven Baked Chicken Char Siew Sou	\$46		
Honey Prawn Dumpling (H)	\$41		
Japanese Crispy Croquette Potato	\$48		
Mini Danish Custard (H)	\$44		
Mini Butter Croissant-Straight (H)	\$40		

<b>SALADS AND APPERTIZER SELECTION (1 TRAY SERVES UP TO 10PAX)</b>	<b>Price</b>	<b>Quantity</b>	<b>Total Amount</b>
Fresh Garden Salad with Tropical Fruits, Onion Vinegar Dressing (H)	\$23		
Mesclun Salad with Tear Drop Tomatoes, Thousand Island Dressing (H)	\$23		
Tian of Tomato and Mozzarella Cheese with Fresh Basil and Balsamic Reduction	\$30		
Cucumber Salad with Dill and Yoghurt (H)	\$21		
Poached Chicken with Apple and Celery in Mayo (H)	\$28		
Ham and Mixed Bean Salad	\$21		
Tomato Salad in Herb Oil (H)	\$21		

<b>SEAFOOD MAIN-COURSE SELECTION (1 TRAY SERVES UP TO 10PAX)</b>	<b>Price</b>	<b>Quantity</b>	<b>Total Amount</b>
Oven Baked Miso Black Cod	\$104		
Seafood Ragout in Lobster Sauce (H)	\$41		
Tiger Prawn Skewer in Home-Made BBQ Sauce (H)	\$52		
"Blackened" Norwegian Salmon on Braised Savoy Cabbage (H)	\$53		
Grilled Slipper Lobster in Brandy Garlic Butter (1/2 pcs per pax)	\$59		
Grilled Slipper Lobster in Black Pepper Sauce (1/2 pcs per pax) (H)	\$59		
Stir-Fried Prawns with Dried Chili and Cashew Nuts (H)	\$64		

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<b>CHICKEN MAIN-COURSE SELECTION (1 TRAY SERVES UP TO 10PAX)</b>	<b>Price</b>	<b>Quantity</b>	<b>Total Amount</b>
Yakitori Chicken Skewers with Shredded Carrots	\$47		
Pan-Fried Sage Chicken Breast in Natural Jus (H)	\$29		
Grilled Chicken Thigh with Pearl Onion, Black Olives and Dried Tomato (H)	\$29		
Sweet and Sour Chicken with Capsicums and Pineapple (H)	\$29		
"Singapore Style" Chicken Curry with Potatoes (H)	\$29		
Grilled Chicken Thigh with BBQ Sauce (H)	\$29		
Grilled Chicken Thigh with Satay Spices (H)	\$29		
Tandoori Chicken served with Yoghurt (H)	\$29		

<b>BEEF MAIN-COURSE SELECTION (1 TRAY SERVES UP TO 10PAX)</b>	<b>Price</b>	<b>Quantity</b>	<b>Total Amount</b>
Hungarian Beef Goulash (H)	\$41		
Braised Beef Brisket in Beer and Onion Sauce	\$41		
Beef Rendang (H)	\$41		
Stir-Fried Sliced Beef with Onion, Ginger, Chives and Oyster Sauce	\$37		
Grilled Beef Short Ribs in BBQ Sauce (H)	\$101		

<b>LAMB MAIN-COURSE SELECTION (1 TRAY SERVES UP TO 10PAX)</b>	<b>Price</b>	<b>Quantity</b>	<b>Total Amount</b>
Grilled Lamb Chops in Char Siew Sauce	\$64		
Grilled Lamb Chops in BBQ Sauce (H)	\$64		
Mutton Rendang (H)	\$41		

<b>PORK MAIN-COURSE SELECTION (1 TRAY SERVES UP TO 10PAX)</b>	<b>Price</b>	<b>Quantity</b>	<b>Total Amount</b>
Sweet and Sour Pork	\$40		
BBQ Pork Spare Ribs with Thai Basil Sauce	\$40		

<b>SATAY SELECTION (12 STICKS PER PLATTER)</b>	<b>Price</b>	<b>Quantity</b>	<b>Total Amount</b>
Chicken Satay with Gravy and Condiments (H)	\$23		
Lamb Satay with Gravy and Condiments (H)	\$23		
Beef Satay with Gravy and Condiments (H)	\$23		
Pork Satay with Gravy and Condiments	\$23		
Assorted Satay with Gravy and Condiments	\$23		

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<b><u>VEGETABLES SELECTION</u></b> <b><u>(1 TRAY SERVES UP TO 10PAX)</u></b>	<b><u>Price</u></b>	<b><u>Quantity</u></b>	<b><u>Total Amount</u></b>
Ratatouille with Provençal Herbs (H)	\$35		
Sauteed Mixed Vegetables in Butter Sauce (H)	\$35		
BBQ Corn on the Cob (H)	\$32		

<b><u>RICE, NOODLE AND POTATO SELECTION</u></b> <b><u>(1 TRAY SERVES UP TO 10PAX)</u></b>	<b><u>Price</u></b>	<b><u>Quantity</u></b>	<b><u>Total Amount</u></b>
Sauteed Fusilli with Shrimps in Tomato Sauce (H)	\$40		
Sauteed Linguini Aglio Olio (H)	\$35		
Braised Ee Fu Noodles with Straw Mushrooms and Yellow Chives (H)	\$44		
Seafood Fried Rice (H)	\$40		
Yang Chow Fried Rice	\$44		
Creamy Mashed Potatoes in White Truffle Oil	\$41		
Egg and Garlic Fried Rice (H)	\$37		

<b><u>PRE-COOKED BBQ FOOD SELECTION</u></b> <b><u>(1 TRAY SERVES UP TO 10PAX)</u></b>	<b><u>Price</u></b>	<b><u>Quantity</u></b>	<b><u>Total Amount</u></b>
Pork Chops in Sze Chuan Marinade	\$40		
Boneless Leg of Lamb with Garlic, Mustard and Rosemary	\$67		
Lamb Chops with Garlic, Mustard and Rosemary (H)	\$64		
Sirloin of Beef with Garlic, Mirin and Shoyu	\$61		
Minute Steak with Cajun Spice (H)	\$61		
Cod Parcel with Superior Soya Sauce (H)	\$104		
Boneless Chicken Wing in Honey and Soy (H)	\$40		
Chicken Thigh in Satay Marinade (H)	\$32		
Slipper Lobster with Butter and Cajun Spice (1/2 pcs per pax) (H)	\$59		
Whole Prawns with BBQ Sauce (H)	\$52		
Baked Potatoes with Condiments (H)	\$29		
Vegetable Skewers with Garlic and Extra Virgin Olive Oil (H)	\$32		
BBQ Corn on the Cob (H)	\$32		

<b><u>DESSERT SELECTION</u></b> <b><u>(1 TRAY SERVES UP TO 10PAX)</u></b>	<b><u>Price</u></b>	<b><u>Quantity</u></b>	<b><u>Total Amount</u></b>
Tropical Fresh Fruits Platter (H)	\$44		
Cheese Cake (H)	\$56		
Tiramisu (H)	\$56		
Mixed Berry Crumble (H)	\$51		

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**TOTAL:** \$ \_\_\_\_\_ ++

**Terms & Conditions:**

- All Prices are subjected to 10% Service Charge & 7% GST.
- All orders must be placed 3 working days prior to the actual day of chartering.
- Orders are only confirmed upon full payment.
- Cancellations of confirmed orders are subjected to 100% cancellation fee.
- All confirmed orders are strictly non-refundable.
- All orders are subjected to availability.