



## **BUFFET RECEPTION**

### **COLD STARTERS (Choose 3)**

Cured Gravlox with Mixed Mesclun, Pine Nuts & Orange Lemon Vinaigrette  
Classic Caesar with Crisp Romaine Lettuce, Boiled Egg, Crunchy Croutons, & Shaved Parmesan  
Cobb Salad with Mixed Mesclun, Avocado, Crispy Bacon, Boiled Egg & Cherry Tomato  
Seasonal Mixed Mesclun Salad (V)  
Indonesian Gado-Gado  
Caramelized Sweet Potato with Japanese Pickles & Sesame (V)

### **HOT STARTERS (Choose 1)**

French Onion Soup  
Creamy Duxelles Mushroom Soup  
Double Boiled Sakura Chicken with Morel & Wolfberries

### **(MAINS) (Choose 4)** **CHICKEN/ BEEF, LAMB, DUCK/ SEAFOOD**

#### **CHICKEN**

Roasted Chimichurri Chicken Leg  
Slow Braised Chicken with Wild Mushrooms & Pearl Onions in Brown Jus  
Oven Baked Chicken with Garlic & Rosemary  
Wok Fried Kung Bao Chicken with Bell Peppers & Cashew Nuts

#### **BEEF, LAMB, DUCK**

Beef Bourguignon  
Oven Roasted Beef Striploin in Sauce Au Poivre  
Wok-Fried Tender Beef with Ginger & Spring Onion  
Chef's Signature Roast Duck

(V) denotes vegetarian-friendly dishes | (GF) denotes gluten-free dishes | (A) denotes the presence of Alcohol  
Menu and prices are subject to change without notice | Prices quoted are subject to service charge and prevailing taxes.



### **MAINS – SEAFOOD**

Pan Fried Seabass with Ginger Miso Cream  
Steamed Barramundi in Shoyu, Ginger & Spring Onion  
Wok Fried Tiger Prawn with Dry Chili & Cashew Nut  
Crispy Oatmeal Prawns with Fragrant Curry Leaves  
Creamy Butter Garlic Tuscan Shrimp

### **SIDES (Choose 2)**

Gratin of Eggplant & Cauliflower (V)  
Oven Baked Mac & Cheese  
Vegetable Lasagna (V)  
Mixed Sauteed Seasonal Vegetables (V)  
Buttered Broccolini with King Mushroom & Black Fungus (V)  
Sauteed French Beans with Minced Chicken & Braised Mushrooms  
Grilled Wild Forest Mushrooms (V)  
Roasted Baby Potato with Garlic & Rosemary (V)  
Garlic Shrimp Penne Aglio Olio  
Braised Hong Siew Tofu  
Wok Hei Silverfish Fried Rice  
Pineapple Seafood Fried Rice with Chicken Floss  
Braised Ee Fu Noodles with Yellow Chives (V)

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**DESSERT (Choose 3)**

Dark Chocolate Mousse Shooter

Durian Penyat Shooter

Tiramisu Shooter

Lemon Tart

Fruit Tartlet

Mango Passion Shooter

Lemongrass & Aloe Vera Shooter

Hazelnut Praline Shooter

Chocolate Profiterole

Red Velvet Cake

Traditional Nonya Kueh

Deluxe Fruit Platter

**Soft drinks, Coffee & Tea**

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