



Buffet Menu Selections – Daffo

11 courses - \$42.00++

(Minimum of 30 persons, choice of 1 only per category)

Food is externally catered and certified halal

Final orders must be provided 5 days before the event

Salad

Quinoa & Couscous Salad

with Green Beans & Cranberries

Wild Mushroom Salad

with Sundried Tomato & Balsamic Dressing

Thai Style Green Mango Salad

with Fish Sauce & Crispy Dried Shrimps

Main Course

(Whole Grain Options Available)

Honey Chicken Ham Fried Rice

with Green Peas & Crispy Garlic

Roasted Pumpkin Herb Rice

with Chopped Parsley

Oriental Steamed Yam Rice

with Mushroom

Penne Pesto Pasta

with Chicken & Mushroom

Seafood Sin Chow Mee Hoon

with Julienne of Vegetables & Egg

Vegetables

Roasted Root Vegetables

with Orange Jus Cuts of Pumpkin, Asparagus, White Button Mushroom, Marble Potato

Carrot, Duo Bell Peppers & Red Onions

Cauliflower & Broccoli Florets Gratin

with Cheesy Bechamel

Mala Vegetables Medley

with Szechuan Peppercorn

Poached Summer Vegetables

with Tomato & Butter Gravy

Fish

Grilled Pangasius Fillet

with Sweet Corn Veloute & Fresh Corn Salsa

Baked Dory Fillet

with Sour & Spicy Pronto Tomato Sauce

Pistachio & Cheese Crumbled Fish Fillet

with Avocado & Lemon Dip

Chicken/Meat

Louisiana Style Grilled Chicken
with Sweet Mustard Cream
Italian Chicken Meatball
with Porcini Mushroom & Vegetable Jus
Peranakan Ayam Buah Keluak
in a Thick, Spicy Tamarind Gravy

Prawn (with Shell)

Salted Egg Prawn
with Fragrant Curry Leaves
Udang Masak Nenas
in Pineapple Tamarind Broth
Crispy Butter Prawn
with Fragrant Curry Leaves
Fried Wasabi Prawn
served on Apple Salad (No Shell)

Delight

Baked Sweet Potato & Baby Potato
with Avocado Dip
Truffle Roasted Potato & Pumpkin
with Parmesan Cheese
Assorted Sausages
with Smoked BBQ Sauce

Finger Food

Crispy Ngoh Hiang
with Minced Chicken, Prawn Dices & Chestnut
Home-Made Sotong Dough Fritter
with Ocean Harvested Squid Paste & Sesame Seeds
Vegetarian Samosas
with Curry Potato
Cheesy Chicken Ball
with Dipping Sauce

Pastry

Petite English Carrot Cake
with Cream Cheese Frost
Chocolate Fudge Vrownie
Moist and Decadent

Dessert

Tropical Fresh Fruit Platter
With Watermelon, Papaya, Honeydew and Rock Melon
Chilled Creamy Mango Sago
with Evaporated Milk
Hot Bo Bo Cha Cha
with Coconut

Beverage

Lychee
Blackcurrant
Roselle Tea
Lemongrass Pandan