



Lunch Buffet Menu

\$17.90 (\$19.15 w/gst) /pax, Min. 35 pax
11 courses, Full Buffet Setup will be provided with full set of disposable wares.
*Choose one from each category

Rice (50%)

Fragrant Olive Fried Rice
Pineapple Fried Rice with Chicken Floss
Sambal Belachan Fried Rice
Yang Zhou Fried Rice
Steamed Yam Rice with Chinese Chicken Sausage & Marinated Chicken
Vegetarian Fried Rice with Mock Char Siew
Kimchi Fried Rice
Squid Ink Fried Rice with Roe

Noodles (50%)

Nonya Mee Siam Goreng
Signature Laksa Lemak Goreng
Braised Seafood White Beehoon
Local Fried Kway Teow with Chinese Chicken Sausage & Clams
Wok Fried Hokkien Noodles
Smoked Salmon Fusili in Pesto Cream
Smoked Chicken Penne in Tomato Cream Sauce
Wild Mushroom Aglio Olio



Vegetables/ Egg

Stir Fry Leeks with Tau Kwa

Nonya Chap Chye

Stir Fried Baby Kailan With Garlic

Seafood Jia Xiang Dou Fu

Roasted Summer Vegetables

Ma Po Seafood Tofu

Seafood Beancurd Roll in Chili Crab Sauce
(Served with Golded Man Tous)

Curry

Ayam Lemak Chilli Padi

Ayam Masak Merah

Signature Lamb Rendang

Chicken Rendang

Baked Tandoori Chicken

Authentic Delhi Butter Chicken

Nanyang Style Curry Chicken

Poultry

Grilled Teriyaki Chicken Chop

Honey Glazed Sesame Chicken

Prawn Paste Chicken

Buttery Salted Egg Yolk Chicken

Szechuan Gong Bao Chicken

Grilled Char Siew Chicken Chop

Malaysia Style Creamy Butter Chicken

Roasted Garlic Chicken with Walnut Pesto

Rosemary Chicken with Baby Potatoes



Fish

Sweet & Sour Fish With Nata De Coco

Hong Kong Style Steamed Fish

Buttery Salted Egg Yolk Fish

Baked Fish with Pesto Cream

Ginger Scallion Fish

Crispy Tamarind Fish with Pineapples

Lemon Butter Fish with Almond Flakes

Seafood

Wok Fried Black Pepper Prawn

Buttery Cereal Prawn

Seafood Thermidor

Cajun Garlic Prawns

Sambal Prawns with Petai

Side Dish

Seafood Wanton

Barbeque Baked Drumlets

Kimchi Gyoza

Sambal Fishballs

Vegetarian Spring Roll with Thai Chilli



Pastry

Mini Chocolate Eclairs & Vanilla Profiteroles

Sliced Honey Cake & Double Fudge Brownie

Dessert

Chilled Cheng Teng

Chilled Honeydew Sago

Chilled Ai Yu Jelly with Fruit Cocktail

Chilled Almond Jelly & Longan

Fruit Platter

Beverage

Fruit Punch

Lemonade

Mango Cordial

Coffee & Tea

Iced Peach Tea

Cranberry Punch

Mango Punch

