

# 8-COURSE CHINESE SET MENU

## 1<sup>st</sup> Course

Deluxe Cold Dish Combination (Please select any five (5) items)

- Pickled Jellyfish in Spicy Sauce
- Barbecued Chicken Coins
- Prawn Salad
- Deep Fried Beancurd Skill Roll with Shrimp
- Seaweed Seafood Roll
- Deep Fried Prawn Dumpling
- Vegetarian Spring Roll
- Soya Chicken

## 2<sup>nd</sup> Course (Please select one (1) item)

- Hot and Sour Seafood Soup
- Braised Four-Treasure Seafood Soup
- Shredded Chicken Soup with Fish Maw

## 3<sup>rd</sup> Course (Please select one (1) item)

- Crispy Roasted Chicken with Crackers
- Cantonese Roasted Duck with Aromatic Hoi Sin Sauce
- Herbal Emperor Chicken

## 4<sup>th</sup> Course (Please select one (1) item)

- Fried Sea Bass with Fruit Sauce
- Steamed Sea Bass 'Hong Kong' Style
- Steamed Sea Bass 'Teochew' Style

## 5<sup>th</sup> Course (Please select one (1) item)

- Deep-Fried Prawns with Salted Egg Crumbs
- Sautéed Prawns with Celery in Yam Ring
- Wok-Fried Prawns with Cereal and Butter

## 6<sup>th</sup> Course (Please select one (1) item)

- Braised Trio Mushrooms with Spinach
- Jade Broccoli with Shimeji Mushrooms in Brown Sauce
- Braised Vegetables with Mushrooms and Vegetarian Abalone

## 7<sup>th</sup> Course (Please select one (1) item)

- Braised Ee-Fu Noodle with Yellow Chives
- Fried Rice Wrapped in Lotus Leaf
- Fried 'Hong Kong' Noodles with Mushrooms

## 8<sup>th</sup> Course (Please select one (1) item)

- Chilled Mango Puree with Pomelo & Pearl Sago
- Sweetened Red Bean Broth with Lotus Seed
- Chilled Snow Fungus with Almonds
- Combination of Sesame Balls coated with Peanut Crush & Pan Fried Red Bean Pancake (served in 2 individual platter for 10 persons each)

# INTERNATIONAL BUFFET MENU

## Cold Selection

### (Choice of 3 Items)

- Gado Gado
- Mushroom with Potatoes Salad
- Tomato and Cheese Salad with Pesto
- Pasta Salad
- Assorted Sushi

## Salad Station

Red Frisee, Romaine Lettuce, Butterhead Lettuce,  
Iceberg Lettuce, Mesclun Lettuce

## Salad Condiments

Onion Ring, Tomato, Bell Peppers, Cucumber, Olives,  
Corn Kernel, Garbanzo Beans, Sun-dried Tomato

## Dressings

Thousand Island, Balsamic Vinaigrette, Caesar  
Dressing, Vinaigrette

## Soup (Served with Assorted Bread Rolls & Butter)

### (Choice of 1 Item)

- Cream of Mushroom
- Sweet Corn with Crabmeat
- Double Boiled Chicken Soup with Lotus Roots and Peanuts

## Hot Selection

### (Choice of 4 Items)

- Roasted Vegetable with Olive Oil
- Stir Fried Vegetables with Chinese Mushroom & Carrot
- Assorted Satay with Condiment
- Roasted Duck with Plum Sauce
- Mini Chicken Sausages
- Fried Seafood Mee Sua
- Lamb Redang
- Sweet and Sour Fish
- Oatmeal Prawn
- Braised Ee Fu Noodles with Mushroom
- Yang Chow Fried Rice

## DIY Action Station

Singapore Laksa

Rice Vermicelli in a Rich Coconut Gravy

Condiments: Prawn, Fish Cake, Laksa Leaves,  
Bean Sprout and Chilli Paste

## Assorted Nyonya Kueh & Pastries

### (Choice of 2 Item)

- |  |   |
|--|---|
| <input type="checkbox"/> Koswee          | <input type="checkbox"/> Mini Swiss Roll      |
| <input type="checkbox"/> Dadar           | <input type="checkbox"/> Pulut Tai Tai        |
| <input type="checkbox"/> Ang Koo         | <input type="checkbox"/> Ondeh Ondeh          |
| <input type="checkbox"/> Getok Lapis     | <input type="checkbox"/> Rempah Undang        |
| <input type="checkbox"/> Mini FruitTarts | <input type="checkbox"/> American Cheese Cake |

## Dessert (Choice of 1 Item)

- Cold Cheng Tng
- Almond Beancurd with Longan
- Tau Suan with Dough Fritters

Coffee/ Tea

# ***NORTH INDIAN BUFFET MENU***

## **BUTLER PASS SNACKS**

### **Samosa**

(Fried Pyramid-shaped pastry shell with a savoury Potato and Green Pea stuffing, served with Tamarind Chutney)

### **Malmali Seekh Kebab**

(Seekh of finely minced Mutton smoked with singeng flavours of Ghee, Cinnamon, Bay Leaf and Black Cardamom, creating an extraordinary play of tastes)

## **APPETIZERS**

### **Salad Bar**

(Cucumber and Tomato slice, Onion Ring and Lemon Wedge)  
Pickle, Mango Chutney and Mint Sauce

### **Mixed Vegetable Raita**

## **MAIN COURSE**

### **Bhatti Murgh – Tandoori Chicken**

Traditional Indian Speciality of Chicken marinated overnight and grilled on the Bhatti

### **Mutton Roganjosh**

Cubes of Lamb Gravy – Yoghurt, Onion, Cloves, Cinnamon and Cardamom

### **Fish Goan Curry**

Chunks of Boneless Sole Gravy – Tomato, Onion and Coconut

### **Gobi Gajar and Snow Pea**

Florets of Cauliflower, Carrots and Pod of Snow Pea sautéed with Garlic, Chilli, Onion, Tomato and garnished with Fresh Coriander

### **Aloo Zeera**

Potato Stir-fried with crushed Zeera Cumin

### **Yellow Dal Tadka**

Popularly known as 'Dal Fry' husked split Yellow Moong Lentil, tempered in Ghee with Onion, Tomato, Garlic, Whole Red Chillies and Cumin

### **Kesari Pulao**

Saffron flavoured Basmati Rice

### **Assorted Indian Breads**

Plain, Garlic, Butter, Tandoori Roti

## **DESSERT**

### **Gulab Jamun**

Khoya (Reduced Milk) Balls deep-fried to a Golden colour and immersed in Rose flavoured Sugar Syrup

### **Rasmalai**

Fresh Cream Cheesecake soaked in reduced sweetened Milk topped with Pistachio Nut

### **Fresh Fruit Platter**

# ***NORTH INDIAN VEGETARIAN BUFFET MENU***

## **BUTLER-PASS SNACKS**

### **Samosa**

Fried Pyramid-shaped pastry shell with a savoury Potato and Green Pea stuffing, served with Tamarind Chutney

### **Paneer Ka Soola**

Cubes of Cottage Cheese marinated in Hung Curd, tempered with Cumin, Coriander, Fenugreek, Pickle Paste, Black Onion Seed and finished in the tandoor

## **APPETIZERS**

### **Salad Bar**

(Cucumber and Tomato slices, Onion Ring and Lemon Wedge)  
Pickles, Mango Chutney and Mint Sauce

### **Mixed Vegetable Raita**

## **MAIN COURSE**

### **Paneer Makhani**

cooked in Fresh Tomato Puree, accented with Fenugreek

### **Mushroom Corn Spinach**

A unique combination of Mushroom, Corn and Spinach

### **Aloo Jeera**

Potatoes Stir-fried with crushed Jeera Cumin

### **Gobi, Gajar and Snow Pea**

Florets of Cauliflower, Carrots and Pods of Snow Pea sautéed with Garlic, Chilli, Onion, Tomato and garnished with Fresh Coriander

### **Yellow Dal Tadka**

Popularly known as 'Dal Fry' husked split Yellow Moong Lentil, tempered in Ghee with Onion, Tomato, Garlic, Whole Red Chillies and Cumin

### **Kesari Pulao**

Saffron flavoured Basmati Rice

### **Assorted Indian Breads**

Plain, Garlic, Butter, Tandoori Roti

## **DESSERT**

### **Gulab Jamun**

Khoya (Reduced Milk) Balls deep-fried to a golden colour and immersed in Rose flavoured Sugar Syrup

### **Rasmalai**

Dumplings made from Cottage Cheese soaked in sweetened, thickened Milk delicately flavoured with Cardamom and served chilled with slices of Kiwi

### **Fresh Fruit Platter**

# Hi-Tea Buffet

## **APPERTIZER**

### **Assorted Mini Sandwich**

*(Tuna, Sausage, Chicken & Cheese Sandwiches)  
Zaru Soba*

## **SUSHI SELECTION**

### **Assorted Sushi**

*(Sushi & Sashimi Serve with Wasabi Pickled Ginger & Kikkoman)*

## **SALAD LEAVES**

*Red Frizee, Romaine Lettuce, Butter head Lettuce,  
Iceberg Lettuce, Mesclun Lettuce*

## **SALAD CONDIMENTS**

*Onion Ring, Tomato, Bell Peppers, Cucumber, Olives, Corn Kennel,  
Garbanzo Beans, Sun Dried Tomato*

## **DRESSINGS**

*(Thousand Island, Balsamic Vinaigrette, Caesar Dressing, Vinaigrette)*

## **ROJAK STATION**

### **Rojak**

*Sweet Turnip, Green Apple, Pineapple, Tau Pok, Chinese Croissant, Cucumber,  
Crushed Peanut, Bean Sprout & Prawn Paste*

## **SOUPS**

### **Carrot & Papaya Soup**

*(Assorted Bread Rolls with Butter & Margarine)*

## **4-Course Western Set Menu**

### **APPERTIZER**

*Assorted Seafood served with Macadamia Pesto*

*Or*

*Stackable Mix Vegetable with Tomato Coulis Sauce*

### **SOUP**

*Chicken Consomme of Brunoise*

*Or*

*Mushroom Soup with White Truffle Oil*

*(Assorted Bread Rolls with Butter & Margarine)*

### **MAIN COURSE**

*Pan Seared Chicken Thigh with Tapenade Sauce  
served with Seasonal Vegetable and Gratin Potato*

*Or*

*Oven Roasted Barramundi on White Wine Sauce  
served with Seasonal Vegetable and Gratin Potato*

### **DESSERT**

*Chocolate Fudge Cake*

*Or*

*Elderberries Panna Cotta*

*Chocolate Praline*

*Coffee & Tea*