



KITCHEN
LANGUAGE
CATERING

**BUFFET
STATION**

INTERNATIONAL BUFFET

STANDARD MENU

APPETIZERS

CHICK PEA SALAD
Cucumber, Chick Pea, Olives

CLASSIC CAESAR SALAD
Streaky Turkey Bacon, Herb Croutons, Anchovy Dressing, Parmesan Cheese

MAINS

DEAN & DELUCA'S SHOYU MAPLE SALMON
Maple Glazed Salmon with Shoyu

BEEF RENDANG LASAGNA
Layer of Pasta Sheets, Beef Rendang, Mozzarella Cheese

WOK FRIED SEASONAL VEGETABLES
Broccoli, Carrot, Fungus, Sweet Corn, Cauliflower

CHICKEN MASALA
Potatoes

ALOO GOBI
Stir Fry Potatoes, Cauliflower, Indian Spices

BIRYANI RICE & PAPADUM
Saffron Flavored Spiced Basmati Rice

SWEETS

GULAB JAMUN
Spongy Milky Balls Soaked in Rose Scented Syrup

LEMON POSSET WITH BLUEBERRY
Served in Shooter glass

Standard Menu \$30 per pax

Minimum 20 pax

**Prices are subject to 7% GST*

INTERNATIONAL BUFFET

CLASSIC MENU

APPETIZERS

SMOKED CHICKEN AND VEGETABLE SALAD
Mixed Greens with Smoked Chicken

PRAWNS WITH SPICED POMELO

CHAT POTATO
Garlic Aioli, Scallion, Turkey Bacon Bits

MESCLUN GARDEN SALAD
Balsamic Dressing, Vinaigrette

SOUP

WILD MUSHROOM SOUP
Truffle Oil

MAINS

OVEN ROASTED "FIVE SPICE" KAMPONG CHICKEN
Prawn Cracker, Pepper, Salt

THE MARMALADE PANTRY'S PAN SEARED SALMON
On a bed of Warm Sweet Potato Noodles, Sesame and Cucumber Yuzu Dressing

STIR FRIED BEEF CHEEK
Sautéed Celery, Carrots

POACHED BOK CHOY
Shiitake Mushrooms, Carrots, Superior Glaze

POMME PUREE
Chives Oil

TOMATO AND MUSHROOM BAKED RICE
Mozzarella Cheese, Fresh Herbs

WOK FRIED BEE HOON
Stir Fried Rice Noodles, Chicken, Spring Onions

SWEETS

FRENCH CREPES
Caramelised Banana, Wild Berries Compote

MOIST CARROT CAKE CREAM CHEESE

TROPICAL FRUIT PLATTER

Classic Menu \$40 per pax

Minimum 20 pax

**Prices are subject to 7% GST*

INTERNATIONAL BUFFET

PREMIUM MENU

APPETIZERS

GARDEN MESCLUN SALAD
Cucumber, Tomato, Balsamic Dressing, Vinaigrette

SPICED BEEF SALAD
Thai Vermicelli

SOUP

ROASTED TOMATO SOUP
Basil Oil and Sour Cream

MAINS

BUTTER CEREAL PRAWN
Curry Leaves, Butter Cereal

RED CURRY VEGETABLES
Okra, Eggplant, Aubergine, Potato

SAUTÉED BUTTERED VEGETABLES
Carrots, Asparagus, Cauliflower, Broccoli, French Beans, Fresh Thyme

FRAGRANT BUTTERED RICE
Steamed Jasmine Rice, Butter, Cloves, California Raisins

ROASTED CHICKEN MASALA WITH MADEIRA WINE
Button Mushrooms, Onions, Fresh Herbs

THE PELICAN'S FAMOUS SNAPPER FISH PIE
Asparagus, Mushrooms, Cream Sauce

DEAN & DELUCA'S WAGYU BEEF LASAGNE
Minced Beef, Tomato, Layer of Pasta Sheets, Mozzarella Cheese

SWEETS

ASSORTED FRENCH PASTRIES

BLACK GLUTINOUS RICE WITH COCONUT CREAM

TROPICAL FRUIT PLATTER

Premium Menu \$48 per pax

Minimum 20 pax

**Prices are subject to 7% GST*

NOTES

