



KITCHEN
LANGUAGE
CATERING

**BUFFET
STATION**

ASIAN BUFFET

STANDARD MENU | OPTION 1

APPETIZERS

DEEP FRIED POTATO AND CORN CROQUETTES
Sweet Chilli Mayo

MAINS

THAI STYLE LEMON GRASS CHICKEN
Lemon Grass, Mushroom, Chilli Padi

ASSAM BABY PRAWNS
Pineapple, Long Beans, Eggplant

POACHED BOK CHOY
Shiitake Mushroom, Carrots, Superior Glaze

"FU RONG" OMELETTE
Shrimp, Char Siew, Onions, Scallion

BRAISED LONGEVITY EE FU NOODLES
Straw Mushroom, Yellow Chives

PINEAPPLE FRIED RICE
Pineapple, Eggs, Turmeric, Chicken Floss, Green Peas

SWEETS

MIXED FRUIT COCKTAIL
Grass Jelly

Standard Menu \$22 per pax

Minimum 20 pax

**Prices are subject to 7% GST*

ASIAN BUFFET

STANDARD MENU | OPTION 2

APPETIZERS

GADO GADO
Assorted Vegetables, Peanut Sauce

MAINS

AYAM MASAK MERAH
Baked Chicken braised in Spicy Tomato Sauce

ASSAM FISH
Pineapple, Okra, Eggplant cooked in Spicy Sour Curry Sauce

NYONYA CHAP CHYE
Cabbage, Carrot, Black Fungus, Rice Vermicelli, Bean Curd Skin, Mushroom

"FU RONG" OMELETTE
Shrimp, Onions, Scallion

FRIED MEE SIAM GORENG
Wok Fried Rice Noodles with Turmeric, Eggs, Fried Bean Curd, Chives

BUTTERED YELLOW RICE
Turmeric Butter Rice, Onion, Spring Onions

SWEETS

HONEYDEW WITH SAGO
Tapioca Pearls, Coconut Milk, Honeydew Cubes

Standard Menu \$22 per pax

Minimum 20 pax

**Prices are subject to 7% GST*

CLASSIC MENU | OPTION 1

APPETIZERS

CHICKEN NGOH HIANG

Five-spice Chicken Rolls wrapped with Beancurd Skin

STRAITS CAFE'S FRUIT ROJAK

Fresh Fruits served with Shrimp Paste, Tamarind Juice and Chopped nuts

SOUP

SZE CHUAN SOUR AND SPICY SOUP

Shredded Carrots, Mushroom, Egg

MAINS

STIR FRIED "KUNG PO" CHICKEN

Dried Chilli, Ginger, Capsicum, Cashew Nuts

WOK FRIED FISH

Scallion, Ginger, Oyster Sauce

NYONA CHAP CHYE

Cabbage, Carrot, Black Fungus, Rice Vermicelli, Bean Curd Skin, Mushroom

BRAISED TOFU

Pickled Radish, Minced Chicken

HONG KONG FRIED NOODLES

Wok Fried Egg Noodles, Vegetables, Chinese Mushrooms

ORIENTAL FRIED RICE

Wok Fried Jasmine Rice topped with Fragrant Chives

SWEETS

COLD CHENG THNG

Classic Menu \$28 per pax

Minimum 20 pax

**Prices are subject to 7% GST*

CLASSIC MENU | OPTION 2

APPETIZERS

ALOO CHANNA CHATT (COLD)

Tangy Spicy Potato, Chickpeas Salad, Chopped Onion, Tomatoes Green Chillies

MIXED RAITA & PAPADUM

Spicy Yoghurt mixed with Chopped Cucumber and Onion

SOUP

ROASTED TOMATO SOUP

Cumin & Coriander

MAINS

MURG TIKKA MASALA (CHICKEN)

Boneless Pieces of Smokey Chicken cooked with Diced Onion, Capsicum and Tomato in Onion Masala

MAHI TIKKA (FISH)

Saffron and Carom Seeds Marinated Fish Cubes, Broiled in Tandoor, served with Pudina Chutney

PALAK PANEER

Spinach Puree and Cubes of Cottage Cheese cooked with Indian Spices

DAL TADKA

Toor Dal cooked with Onion and Tomatoes, Tempered with Cumin Seeds

ALOO GOBHI

Potato and Cauliflower Florets tossed with Ginger, Garlic and Indian Spices

BRIYANI RICE

Saffron Flavored Spiced Basmati Rice

SWEETS

GULAB JAMUN

Spongy Milky Balls soaked in Rose Scented Syrup

TROPICAL FRUIT PLATTER

Classic Menu \$28 per pax

Minimum 20 pax

**Prices are subject to 7% GST*

PREMIUM MENU | OPTION 1

APPETIZERS

PRAWN ROLLS
Dark Sweet Sauce, Sweet Chilli Dip

"HUA TIAO" DRUNKEN CHICKEN
Wolfberries, Scallions

SOUP

DOUBLE BOILED CHICKEN SOUP
Red Dates, Chinese Herbs, Ginseng

MAINS

HAINANESE CHICKEN RICE
Steamed Chicken, Sio Pek Chye with Oyster Sauce, Garlic Chilli Sauce

AROMATIC LAMB RENDANG
Turmeric, Kaffir Lime Leaves, Lemongrass

STRAITS CEREAL PRAWNS
Tossed with Butter, Chilli, Curry Leaves and Cereal

BRAISED WHITE CABBAGE WITH SUPERIOR SAUCE
Wolfberries, Fried Shallots

CRABMEAT OMELETTE
Char Siew, Shrimps, Eggs, Cabbage, Bean Sprouts

SEAFOOD MEE GORENG
Shrimps, Squid, Mussels, Cabbage, Onions, Sliver Sprout

ORIENTAL BAKED RICE WITH PUMPKIN AND DRIED SHRIMP
Scallions, Fried Shallots

SWEETS

CHENDOL
Cooked Red Beans, Green Rice Jelly, Coconut Milk, Brown Sugar Syrup

Premium Menu \$38 per pax

Minimum 20 pax

**Prices are subject to 7% GST*

ASIAN BUFFET

PREMIUM MENU | OPTION 2

APPETIZERS

SEAFOOD VERMICELLI WITH THAI DRESSING
Marinated Fish, Prawns, Squids, Vermicelli, Thai Chilli Dressing

WAFU SALAD
Cucumber, Cherry Tomato, Cabbage, Goma Shoyu Dressing

SOUP

DOUBLE BOILED CHICKEN SOUP
Lotus Roots, Daikon, Mushrooms

MAINS

TERIYAKI OVEN BAKED CHICKEN
Charred Leek, Onions, Sesame Seeds

WOK FRIED FISH
Sweet and Sour Sauce

THAI STIR FRY BEEF
Lemon Grass, Chilli, Onion

STIR FRIED SEASONAL VEGETABLES
Garlic, Oyster Sauce

CRISPY BEAN CURD
Fried Bean Curd, Roasted Garlic, Chai Poh

HONG KONG FRIED NOODLES
Wok Fried Egg Noodles, Vegetables, Chinese Mushrooms

SALTED FISH FRIED RICE WITH SILVER SPROUT
Silver Sprout, Eggs, Scallion

SWEETS

BUBUR CHA CHA (WARM/CHILLED)
Yam, Sweet Potatoes, Jelly, Coconut Milk, Pandan Leaf

Premium Menu \$38 per pax

Minimum 20 pax

**Prices are subject to 7% GST*

NOTES

