

International Buffet

Menu A

PRICE @ \$68++ PER PERSON

(minimum 50 pax)

APPETIZER

Selection of Smoked & Marinated Salmon

(Cured and smoked Salmon fillets with marinated salmon)

Tandoori Chicken Breast with Mango Salsa and Mint Yogurt

(Clay Oven roasted chicken breast with Indian spices & sauces)

Vegetable Achar (Veg)

(Traditional Vegetable pickle, Malay style)

SALADS

Garden Salad *(Chef Choice of fresh garden greens)*

Selection of Tomato, Cucumber, Broccoli & Fresh Asparagus

Seasonal Imported Greens with Croutons & Parmesan Cheese

Dressing *(French / Thousand Island)*

Assorted Breads & Butter

SOUP

Lobster Bisque *(All-time favorite seafood soup)*

CARVERY

Roast Lamb or Beef Striploin

Mint Black Pepper Sauce, Horseradish Cream, Dijon & Pommery Mustard

(Succulent lamb or beef meat marinated and roasted to perfection)

HOT SELECTIONS

Cereal Prawns

(Deep fried prawns with cereal and spices. A signature dish of South East Asian cuisine)

Pacific Dory Sweet & Sour

(Fried dory fillets finished with sweet & sour sauce for a tangy finish)

Penne with Spicy Tomato Sauce & Mushroom

(Pasta cooked with flavirsome tomato sauce and mushrooms)

Saffron Rice Sautéed in Butter & Aromatic Spices

(Basmati rice flavoured with mild spices)

Chicken Rendang

(Traditional Indonesian chicken dish cooked to perfection)

Stir-Fry Mix Vegetables

(Chef Choice of vegetables stir fried)

DESSERT

Fresh Fruit Platter

(Pineapple, Honeydew, Watermelon)

Mango Pudding

(Creamy & Silky Pudding with a touch of Berries Freshness)

Assorted Mini French Pastries

(Chef Choice)

International Buffet

Menu B

PRICE @ \$58++ PER PERSON

(minimum 50 pax)

APPETIZER

Honey Roast Chicken with Green Asparagus

(Marinated honey glazed chicken)

Pink Prawns with Fresh Mango

(Cooked prawns served w sliced mango)

GadoGado with Homemade Peanut Sauce

(Indonesian vegetarian salad served incredibly delicious peanut dressing)

Vegetable Achar (Veg)

(Traditional Vegetable pickle, Malay style)

SALADS

Garden Salad *(Chef choice of fresh garden greens)*

Selection of Tomato, Cucumber, Broccoli & Fresh Asparagus Seasonal Imported Greens with Croutons & Parmesan Cheese

Dressing *(French / Thousand Island)*

Assorted Breads & Butter

SOUP

Cream of Mushroom Soup

(Pureed mushroom cream soup with aroma)

HOT SELECTION

Stir-fried Mixed Vegetables with Seafood

(Crispy assorted vegetables and seafood stir fry)

Pacific Dory Pan-Fried with Almond Butter Sauce

(Seasoned dory pan fried and topped with almond butter sauce)

Chicken Tikka Served with Coriander Chutney

(Clay Oven roasted boneless chicken cubes served with coriander sauce)

Braised Ee-Fu Noodles with Chives

(Cantonese style braised noodles with chives)

Fried Rice with Crabmeat & Prawns

(Flavorsome basmati cooked with crabmeat and prawns)

DESSERT

Fresh Fruit Platter

(Pineapple, Honeydew, Watermelon)

Chilled Mango Sago and Pomelo

(Chopped Mango is simple syrup and Evaporated milk mixture)

Caramel Custard

(A layer of caramelized sugar that blankets the incredibly smooth & silky custard in delicious caramel sauce)

International Buffet

Menu C

PRICE @ \$48++ PER PERSON

(minimum 50 pax)

APPETIZER

Gado Gado (Veg)

(Indonesian vegetarian salad served incredibly delicious peanut dressing)

Spirally Pasta with Smoked Chicken & Sundried Tomatoes

(Italian style pasta salad with smoked chicken chunks and tomatoes)

Thai Seafood Salad

(Seafood salad in Thai dressing)

Vegetable Achar (Veg)

(Traditional Vegetable pickle, Malay style)

SALADS

Selection Of Tomato, Cucumber, Broccoli & Fresh Asparagus Seasonal Imported Greens with Croutons & Parmesan Cheese

Dressing *(French / Thousand Island)*

SOUP

Soup of the Day

(Check out for the soup prepared with hand-picked seasonal fresh vegetables or seafood or meat)

HOT SELECTION

Grilled Honey Mustard Chicken

(Honey mustard flavored chicken grilled to perfection)

Pacific Fillet of Dory with Salted Black Bean Garlic Sauce

(Dory fillet cooked in black bean garlic sauce and spices)

Stir Fried Mixed Vegetables & Mushrooms (Veg)

(Chef choice vegetables & mushrooms stir fried with seasoning)

Fried Rice with Seafood

(Flavorsome basmati cooked with seafood)

Penne Pasta with Spicy Tomato Sauce (Veg)

(Italian Pasta delight with tomato sauce)

DESSERT

Fresh Fruit Platter

(Pineapple, Honeydew, Watermelon)

Honey Dew Sago Melon

(Sweet & refreshing dessert with a chewy twist)

Mango Pudding

(Mango with coconut milk & sugar, with rich & creamy texture)