

International Buffet

Menu A

PRICE @ \$68++ PER PERSON

(minimum 50 pax for booking)

USAGE OF THE VENUE - Lunch: 12.00pm to 4.00pm / Dinner: 6.30pm to 10.30pm

APPETIZER

Selection of Smoked & Marinated Salmon

Tandoori Chicken Breast with
Mango Salsa and Mint Yogurt

Achar *(Veg)*

SALAD

Garden Salad

Selection of Tomato, Cucumber, Broccoli & Fresh Asparagus

Seasonal Imported Greens with Croutons
& Parmesan Cheese

Dressing *(French / Thousand Island)*

Assorted Breads & Butter

SOUP

Lobster Bisque **or** Vegetable soup

CARVERY

Roast Lamb **or** Beef Striploin

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

HOT DISHES

Cereal Prawn

Pacific Dory Sweet & Sour

Penne with Spicy Tomato Sauce & Mushroom

Saffron Rice Sautéed in Butter & Aromatic Spices

Chicken Rendang

Stir-Fry Mix Vegetables

DESSERT

Fresh Fruit Platter

Mango Pudding with Berries

Assorted Mini French Pastries

International Buffet

Menu B

PRICE @ \$58++ PER PERSON

(minimum 50 pax for booking)

USAGE OF THE VENUE - Lunch: 12.00pm to 4.00pm / Dinner: 6.30pm to 10.30pm

APPETIZER

Gado Gado

Honey Roast Chicken with Green Asparagus

Pink Prawns with Fresh Mango

Gado Gado with Homemade Peanut Sauce

Achar *(Veg)*

SALAD

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

HOT DISHES

Stir-fried Mixed Vegetables with Seafood

Pacific dory-Pan-fried with Almond Butter Sauce

Chicken Tikka served with Coriander Chutney

Braised Ee-Fu Noodles with Chives

Fried Rice with Crabmeat & Prawns

DESSERT

Fresh Fruit Platter

Chilled Mango Sago and Pomelo

Caramel Custard

International Buffet

Menu C

PRICE @ \$48++ PER PERSON

(minimum 50 pax for booking)

USAGE OF THE VENUE - Lunch: 12.00pm to 4.00pm / Dinner: 6.30pm to 10.30pm

APPETIZER

Gado Gado *(Veg)*

Spirally Pasta with Smoked Chicken
& Sundried Tomatoes

Thai Seafood Salad

Achar Achar *(Veg)*

SALAD

Selection Of Tomato, Cucumber, Broccoli
& Fresh Asparagus

Seasonal Imported Greens with Croutons
& Parmesan Cheese

Dressing

(French / Thousand Island / Bread with Butter / Soup of the Day)

SOUP

Cream of Mushroom

HOT DISHES

Grilled Honey Mustard Chicken

Pacific Fillet of Dory with Salted Black Bean Garlic Sauce

Stir Fried Mixed Vegetables & Mushrooms *(Veg)*

Fried Rice with Seafood

Penne Pasta with Spicy Tomato Sauce *(Veg)*

DESSERT

Tropical Sliced Fruits on Ice

HoneyDew Sago Melon

Masala Tea Crème Brulee