



CLASSIC SPREAD BUFFET





CaterCo

A classic *buffet spread* of cosmopolitan flavours, made to delight every moment.

Not just a buffet, fun that's seriously delicious.

The **Classic Spread** buffet celebrates international favourites with a modern fusion twist and comforting local touches. With six thoughtfully curated menus, every spread offers a balanced mix of vibrant salads, hearty staples, succulent meats, fresh seafood, and decadent desserts. Ideal for corporate luncheons, milestone events, weddings, or festive gatherings, it's the perfect way to delight your guests with taste and style.

IDEAL FOR

- Corporate Events
- Networking Events
- Social Gatherings
- Birthday Parties
- Wedding Receptions

WHY YOU'LL LOVE IT

- Curated menus featuring diverse international fusion flavors
- Customizable options to fit your needs
- Halal-certified, inclusive of all dietary requirements
- Full buffet service with professional setup
- Suitable for events of any type and size

Atlantis

\$20/GUEST | **\$21.8 W/GST** **MIN 40 GUESTS**

Choose **one** item from each category



Salad 沙拉

- **Garden Green Salad**
with Italian Dressing
田园蔬菜沙拉 (意大利沙拉酱)
- **Waldorf Salad**
with Apples, Walnuts & Raisins
核桃苹果沙拉
- **Marble Potato**
with Chestnuts & Cashew Nuts
马铃薯沙拉
- **Roasted Cinnamon Apple**
with Grapes on Salad Bed 🍷 (+\$1)
肉桂苹果葡萄沙拉
- **Asian Inspired Summer Slaw**
with Shredded Turnip,
Cabbage & Carrot 🍷
夏日风味凉拌沙拉

Fish 鱼类

- **Baked Dory** with Mango Salsa
芒果酱烤鱼片
- **Baked Pangasius**
with Lemon Butter Sauce
柠檬奶油烤鱼柳
- **Breaded Fish Fillet** with Yuzu Mayo
柚子美乃滋炸鱼片
- **Crispy Battered Fish**
with Caramelized Cereal
麦片鱼柳
- **Golden Salted Egg Fish**
with Curry Leaves 🍷 (+\$1)
咸蛋鱼片

Dessert 甜品

- **Tropical Fresh Fruit Platter**
with a Mix of Seasonal Fruits
水果拼盘
- **Chocolate Éclair**
with Vanilla Cream 🍷 (+\$0.5)
迷你巧克力卜
- **Choux Pastry Puff**
with Custard Cream
迷你泡芙
- **Chilled Grass Jelly** with Longan
仙草龙眼
- **Ice Jelly** with Cocktail
杂果文头雪

Staple 饭/面类

- **Sin Chow Mee Hoon**
with Vegetables 🍷
星洲米粉
- **Wok-Fried Mee Goreng**
with Tomato & Eggs 🍷
马来炒面
- **Butter Pilaf Rice**
with Nuts & Raisins 🍷
西式奶油饭
- **Penne Pasta Al Funghi**
with Pesto Sauce (+\$1)
通心粉炒蘑菇酱
- **Hot Sambal Fried Rice** with
Anchovies 🍷
叁巴炒饭

Poultry 鸡类

- **Honey Glazed Chicken**
with Cashew Nuts
蜜汁鸡块
- **Herbs Roasted Chicken**
with Rosemary Jus
迷迭香烤鸡扒
- **Signature Curry Chicken**
with Potatoes 🍷 🍷 (+\$3)
天王咖喱鸡
- **Fragrant Garlic Chicken**
with Garlic Crisps
蒜蓉鸡块
- **Baked Mustard Chicken**
with Herbs
嫩芥末鸡扒

Beverage 饮料

- **Blackcurrant**
黑加伦子
- **Fruit Punch**
杂果
- **Lychee**
荔枝
- **Orange**
橙汁
- **Pink Guava**
番石榴汁

Vegetable 蔬菜类

- **Stir-Fried Cabbage**
with Goji Berries 🍷
枸杞翠玉包菜
- **Sauteed Vegetables Medley**
with Mushroom
罗汉斋
- **Mala Potato & Vegetables**
with Szechuan Peppercorn 🍷
麻辣蔬菜马铃薯
- **Poached Hong Kong Kai Lan**
with Oyster Broth 🍷
蚝油香港芥兰
- **Nyonya Chap Chye**
with Mushroom 🍷 (+\$0.8)
娘惹杂菜

Delight 酥炸类

- **Breaded Scallop** with Yuzu Mayo
柚子美乃滋炸干贝
- **Steamed Chicken Siew Mai**
with Chilli Dip
烧卖
- **Tom Yum Fish Cake**
with Sweet Chilli Dip (+\$0.5)
泰式鱼饼
- **Sotong Dough Fritter**
with Salad Cream
黄金酥炸春卷
- **Curry Samosa** with Potatoes
三角咖喱卜

🍷 RECOMMENDED 🍷 VEGETARIAN 🍷 SPICY

Basella

\$23/GUEST | **\$25.07 w/GST** **MIN 30 GUESTS**

Choose **one** item from each category



Salad 沙拉

- **Roasted Chicken & Mango Salad** with Homemade Dressing (+\$1)
鸡肉芒果沙拉
- **Romaine Salad**
with Roasted Sesame Dressing
蔬菜沙拉
- **Couscous Corn Salad**
with Herbs & Semi-Dried Tomato
玉米沙拉
- **Thai Glass Noodle Salad**
with Tangy Thai Dressing
泰式冬粉沙拉
- **Mushroom Broccoli Salad**
with Japanese Vinaigrette
日式什锦菇芥兰花沙拉

Fish 鱼类

- **Thai Steamed Fish**
with Lime
柠檬泰式蒸鱼
- **Baked Dory**
with Pesto Cream
青菜酱烤鱼
- **Baked Fish**
with Charred Tomato Relish
碳香蕃茄鱼
- **Steamed Assam Sambal Fish**
with Brinjal & Lady Fingers (+\$1.5)
清蒸亚参三巴鱼
- **Crispy Panko Fish**
with Parmesan Garlic Dust &
Truffle Aioli
松露酱酥炸鱼片

Delight 酥炸类

- **Thai Style Bean Curd**
with Sweet Chilli Dip
泰式豆腐
- **Crispy Spring Roll**
with Thai Chilli Dip
黄金酥炸春卷
- **Summer Sushi Platter**
with Shoyu & Wasabi (+\$1)
寿司拼盘
- **Chicken Chipolata Sausage**
with Onion Gravy
浓缩鸡汁奇波拉塔香肠
- **Homemade Chicken Ngoh Hiang** with Sweet Sauce
五香

Staple 饭/面类

- **Oriental Fried Rice**
with Silver Fish
银鱼炒饭
- **Wok-Fried Hong Kong Egg Noodle** with Vegetables
香港炒面
- **Mee Hoon Goreng** with Eggs
马来炒米粉
- **Spaghetti Aglio Olio**
with Mushroom (+\$0.8)
蒜油蘑菇意面
- **Hawaiian Fried Rice**
with Pineapple & Chicken Ham
夏威夷炒饭

Poultry 鸡类

- **Ayam Merah**
with Spicy Tomato Sauce
马来辣椒鸡
- **Grilled Chicken**
with Mushroom Sauce
蘑菇酱烤鸡扒
- **Cajun Roasted Chicken**
with Vegetable Jus
卡真蔬菜汁烤鸡扒
- **Breaded Chicken Katsu**
with Lemon Sriracha Dip
柠檬辣椒酱脆皮鸡扒
- **Honey Chicken**
with Sweet & Spicy Sauce
韩式甜辣酱鸡块

Dessert 甜品

- **Mini Chocolate Puff**
迷你巧克力卜
- **Red Velvet Cake**
with Cream Cheese (+\$0.5)
迷你红丝绒蛋糕
- **Tropical Fresh Fruit Platter**
with a Mix of Seasonal Fruits
水果拼盘
- **Aloe Vera Passion Aiyu**
with Nata De Coco (+\$0.5)
芦荟百香果文头雪
- **Chilled Honeydew Sago**
with Coconut Evaporated Milk
蜜瓜西米露

Vegetable 蔬菜类

- **Nonya Curry Vegetables**
with Coconut Milk (+\$2)
娘惹咖喱什菜
- **Sautéed Vegetables Medley**
with Mushroom
罗汉斋
- **Seasonal Vegetables**
with Tomato Chunks
时令蔬菜
- **Teriyaki Glazed Tofu**
with Broccoli & Carrot (+\$0.8)
日式酱豆腐西兰花
- **Silken Tofu & Bok Choy**
with Shiitake Mushroom in
Superior Egg Sauce
豆腐烩小白菜

Seafood 海鲜类

- **Caramelised Cereal Prawns**
with Curry Leaves (+\$0.8)
麦片虾
- **Thai Style Prawns** with
Pineapple, Onion & Cucumber
泰式炒虾
- **Spicy Sambal Prawns**
with Homemade Sambal Paste
参巴炒虾
- **Sautéed Scallops**
with Chilli Crab Sauce
蟹酱扇贝
- **Baked Mussels**
with Garlic Cheese
蒜香芝士烤蚌

Beverage 饮料

- **Blackcurrant**
黑加伦子
- **Fruit Punch**
杂果
- **Lychee**
荔枝
- **Orange**
橙汁
- **Pink Guava**
番石榴汁

👍 RECOMMENDED 🌿 VEGETARIAN 🌶️ SPICY

Chroma

\$26/GUEST | \$28.34 w/GST MIN 30 GUESTS

Choose **one** item from each category



Salad 沙拉

- **Roasted Chicken & Mango Salad** with Homemade Dressing (+\$1)
鸡肉芒果沙拉
- **Japanese Style Mushroom Broccoli Salad** with Roasted Sesame Dressing
日式什锦菇西兰花沙拉
- **Wood Fungus & Cucumber Salad** with Garlic Vinaigrette
木耳黄瓜沙拉
- **Asian Inspired Summer Slaw** with Shredded Turnip, Cabbage & Carrot
夏日风味凉拌沙拉
- **Cranberry Couscous Garden Green** with Duo Sesame Dressing
藜麦蔓越莓沙拉

Fish 鱼类

- **Breaded Dory** with Honey Sriracha Dip
香甜辣椒酱酥炸鱼片
- **Peranakan Assam Fish** with Tomato, Brinjal & Ladyfinger (+\$1.5)
清蒸亚参三巴鱼
- **Golden Salted Egg Fish** with Curry Leaves
咸蛋鱼片
- **Crispy Panko Fish** with Parmesan Garlic Dust & Truffle Aioli (+\$1)
松露酱酥炸鱼片
- **Baked Dory** with Miso Butter Sauce
味噌酱煎鱼

Delight 酥炸类

- **Crispy Spring Roll** with Thai Chilli Dip
黄金酥炸春卷
- **Breaded Scallop Cake** with Yuzu Mayo
柚子美乃滋炸干贝
- **Tauhu Telur** with Sweet Sauce (+\$1)
娘惹豆腐
- **Deep Fried Chicken Gyoza** with Vinegar
酥炸鸡肉饺子
- **Chicken Chipolata Sausage** with Onion Gravy
浓缩鸡汁奇波拉塔香肠

Beverage 饮料

- **Orange** 橙汁
- **Lychee** 荔枝
- **Mango** 芒果
- **Pink Guava** 番石榴汁
- **Fruit Punch** 杂果

Staple 饭/面类

- **Creamy Corn Penne Pasta** with Spinach (+\$0.8)
玉米苋菜通心粉
- **Mee Hoon Goreng** with Eggs
马来炒米粉
- **Hawaiian Fried Rice** with Pineapple & Chicken Ham
夏威夷炒饭
- **Thai Style Fried Rice** with Olives
泰式橄榄炒饭
- **Roasted Pumpkin Rice** with Herbs
西式南瓜奶油饭

Poultry 鸡类

- **Breaded Chicken Katsu** with Lemon Sriracha Dip
柠檬辣椒酱脆皮鸡扒
- **Passion Mango Chicken** with Honey Soy Glaze
烤百香芒果鸡
- **Grilled Chicken** with Mushroom Sauce
蘑菇酱烤鸡扒
- **Ayam Panggang** with Indonesian Sweet Soy Sauce
印尼甜酱油烧鸡
- **Baked Mustard Chicken** with Herbs (+\$1)
烤芥末鸡扒

Pastry 糕点

- **Homemade Nonya Kueh Platter** Kueh Lapis Sagu, Kueh Salat & Tapioca Kueh
娘惹糕点
- **Chocolate Éclair** with Vanilla Cream
迷你巧克力卜
- **Fruit Tartlet** with Vanilla Custard (+\$1)
迷你水果塔
- **Choux Pastry** with Chocolate Cream
迷你巧克力泡芙
- **English Carrot Cake** with Cream Cheese (+\$1)
迷你法式萝卜蛋糕

Vegetable 蔬菜类

- **Teriyaki Glazed Tofu** with Broccoli & Carrot
日式酱豆腐西兰花
- **Umami Yasai** with Seaweed Dust
日式什锦菜
- **Seasonal Vegetables** with Spinach & Tomato
时令蔬菜
- **Silken Tofu & Bok Choy** with Shiitake Mushroom in Superior Egg Sauce
豆腐烩小白菜
- **Baked Cauliflower** with Cheese (+\$0.8)
烤奶油白菜花

Seafood 海鲜类

- **Baked Cheesy Scallops on Shell** with Laksa Paste (+\$1)
叻沙酱芝士焗扇贝
- **Baked Mussels** with Garlic Cheese
大蒜起司西式烤蚌
- **Ebi Prawns** with Wasabi Mayo
芥末酱日式炸虾
- **Sautéed Mussels** in Chilli Crab Sauce
蟹酱烤蚌
- **Fragrant Har Lok Prawns** with Premium Dark Soya Sauce
香炒虾碌

Dessert 甜品

- **Tropical Fruit Platter** with a Mix of Seasonal Fruits
水果拼盘
- **Ice Green Tea Jelly** with Fruit Cocktail
绿茶文头雪
- **Chilled Honeydew Sago** with Coconut Evaporated Milk
蜜瓜西米露
- **Red Dragon Fruit** with Aiyu Jelly & Fruit Cocktail (+\$1)
红龙珠果杂果文头雪
- **Aloe Vera Passion Aiyu** with Nata de Coco
芦荟百香果文头雪

RECOMMENDED VEGETARIAN SPICY

Domino

\$29/GUEST | \$31.61 w/GST MIN 30 GUESTS

Choose **one** item from each category



Salad 沙拉

- **Thai Green Mango Salad**
with Crushed Peanuts 🍴
泰式芒果沙拉
- **Cranberry Couscous Garden Greens** with Duo Sesame Dressing
藜麦蔓越莓沙拉
- **Smoked Duck Salad**
with Orange Dressing
橙汁鸭肉沙拉
- **Mango, Blueberry & Broccoli Salad** with Sweet Mango Dressing
芒果西兰花蓝莓沙拉 🍴
- **Wood Fungus & Cucumber Salad** with Garlic Vinaigrette 🍴
木耳黄瓜沙拉

Fish 鱼类

- **Baked Fish** with Charred Tomato Relish
碳香蕃茄鱼
- **Peranakan Assam Fish**
with Tomato, Brinjal & Ladyfinger
🍴 (+\$1.5)
清蒸亚参三巴鱼
- **Baked Dory** with Pesto Cream
青菜酱烤鱼片
- **Herb-Crusted Fillet**
with Peach Salsa & Sour Plum (+\$1)
酸梅蜜桃酱烤鱼片
- **Baked Dory** with Creamy Beetroot Concasse & Fresh Dill
甜菜根酱烤鱼

Seafood 海鲜类

- **Baked Cheesy Scallops on Shell** with Laksa Paste 🍴
叻沙酱芝士焗扇贝
- **Baked Scallops**
with Spiced Sesame Crumble 🍴
烤芝麻扇贝
- **Baked Pesto Mussels**
with Cheese & Herbs
香蒜起司烤蚌
- **Wok-fried Sambal Sotong**
with Onion 🍴 (+\$1)
参巴苏东
- **Mussel** with Chilli Crab Sauce 🍴
烤蚌 (蟹酱)

Beverage 饮料

- **Orange** 橙汁
- **Lychee** 荔枝
- **Mango** 芒果
- **Pink Guava** 番石榴汁
- **Fruit Punch** 杂果

Staple 饭/面类

- **French Conchiglie**
with Ground Chicken
焗烤鸡肉贝壳通粉
- **Roasted Pumpkin Rice**
with Herbs
西式南瓜奶油饭
- **Oriental Fried Rice**
with Seafood
海鲜炒饭
- **Chicken Bolognese Paella**
with a Hint of Turmeric 🍴 (+\$1)
肉酱黄姜饭
- **Creamy Corn Penne Pasta**
with Spinach 🍴
玉米苋菜通心粉

Poultry 鸡类

- **Butter Chicken** with Spiced Tomato & Cream Sauce 🍴
印度牛油鸡
- **Poached Chicken**
with Ginger Purée & Crispy Garlic
蒜蓉鸡肉
- **Rotisserie Chicken**
with Wild Vegetables Ragout
奶油烤鸡
- **Aromatic Rendang Chicken**
with Potatoes 🍴 (+\$3)
干咖喱鸡
- **Sous Vide Chicken**
with Balsamic Jus 🍴
水煮鸡

Delight 酥炸类

- **Spring Sushi Platter**
with Shoyu & Wasabi
寿司拼盘 (春)
- **Mala Fishball**
with Szechuan Pepper 🍴
麻辣鱼丸
- **Homemade Prawn Ball**
with Sweet Sauce 🍴
虾枣
- **Breaded Crab Pincer**
with Chilli Dip (+\$0.5)
酥炸蟹钳

Vegetable 蔬菜类

- **Sautéed Broccoli**
with Abalone Mushroom 🍴
西兰花鲍鱼菇
- **Ratatouille Niçoise** with Provençale Sauce & Stewed Vegetables
芝士奶油菜
- **Asparagus & Trio Mushrooms**
with Garlic Crisps (+\$0.8)
三股炒芦笋
- **Umami Yasai**
with Seaweed Dust 🍴
日式什锦菜
- **Curry Cauliflower Ham Au Gratin** with Crispy Quinoa
烤火腿白花菜

Prawn 虾类

- **Wasabi Prawns**
with Fruits Salad
芥末虾球
- **Stir-Fried Prawn**
with Chilli Crab Sauce 🍴 🍴
蟹酱炒虾
- **Thai Red Curry Prawns**
with Pineapple 🍴 (+\$1.5)
泰式咖喱虾
- **Golden Salted Egg Prawns**
with Curry Leaves 🍴
咸蛋虾球
- **Nyonya Assam Prawns**
with Pineapple 🍴
娘惹黄梨亚参虾

Dessert 甜品

- **Aloe Vera Passion Aiyu**
with Nata de Coco
芦荟百香果爱玉文头雪
- **Bo Bo Cha Cha (Hot)**
with Tapioca Jelly & Coconut Milk
🍴 (+\$0.8)
摩摩查查 (热)
- **Mango Pudding**
with Chia Seed & Ice Jelly
芒果奇亚籽文头雪
- **Osmanthus Jelly**
with Goji Berries 🍴
桂花枸杞文头雪
- **Red Dragon Fruit**
with Aiyu Jelly & Fruit Cocktail
红火龙果杂果文头雪

🍴 RECOMMENDED 🍴 VEGETARIAN 🍴 SPICY

Ebony

\$33/GUEST | **\$35.97 W/GST** **MIN 30 GUESTS**

Choose **one** item from each category



Salad 沙拉

- **Classic Thai Salad**
with Roasted Beef
泰式牛肉沙拉
- **Cranberry Couscous Garden Greens** with Duo Sesame Dressing
藜麦蔓越莓沙拉
- **Smoked Duck Salad**
with Orange Dressing
橙汁鸭肉沙拉
- **Mango, Blueberry & Broccoli Salad** with Sweet Mango Dressing
芒果西兰花蓝莓沙拉
- **Japanese Kabocha Squash Salad** with Honey Citrus Dressing
日式南瓜沙拉

Fish 鱼类

- **Pan-Fried Snapper**
with Cheesy Hollandaise Sauce
起司酱烤鱼片
- **Baked Snapper**
with Mango Cucumber Salsa
芒果酱烤鱼片
- **Golden Salted Egg Fish**
with Curry Leaves
咸蛋鱼片
- **Poached Snapper**
with Ginger & Wolfberries
生姜枸杞水煮鱼
- **Herb-Crusted Snapper**
with Tomato Basil Cream Sauce
奶油番茄酱烤鱼片

Delicacy 佳肴

- **Yam Puff Treasures** with Prawn, Vegetables & Cashew Nuts
磷本飘香
- **Wok Fried Garlic Beef Cube**
with Capsicum
蒜蓉炒牛肉丁
- **Ratatouille** with Impossible Meat
奶油素肉蔬菜
- **Glaze Smoked Duck Breast**
with Oriental Duck Sauce
烟熏鸭胸
- **Aromatic Mutton Rendang**
with Potatoes **+\$2.5**
干咖喱羊肉

Dessert 甜品

- **Tropical Fresh Fruit Platter**
with a Mix of Seasonal Fruits
水果拼盘
- **Osmanthus Jelly**
with Goji Berries
桂花枸杞文头雪
- **Chilled Mango Sago**
with Coconut Evaporated Milk
芒果西米露
- **Red Dragon Fruit**
with Aiyu Jelly & Fruit Cocktail
红火龙果杂果文头雪
- **Pulpy Pomegranate**
with Jelly & Aloe Vera
石榴芦荟文头雪

Staple 饭/面类

- **French Conchiglie**
with Ground Chicken
焗烤鸡肉贝壳通粉
- **Cheesy Baked Rice**
with Mushroom
芝士蘑菇焗饭
- **Thai Pineapple Rice**
with Seafood
海鲜泰式黄梨炒饭
- **Signature Kampong Dry Laksa** with Fishcakes & Laksa Leaves **+\$0.8**
娘惹炒干叻沙
- **Seafood Fusilli Alla Norma**
with Parmesan
炒螺丝番茄酱意面

Poultry 鸡类

- **Baked Chicken**
with Sweet Coffee Marinade
咖啡鸡
- **Signature Curry Chicken**
with Potatoes **+\$3**
天王咖喱鸡
- **Fragrant Garlic Chicken**
with Garlic Crisps
蒜蓉鸡块
- **Passion Mango Chicken**
with Honey Soy Glaze
百香芒果鸡扒
- **Cajun Roasted Chicken**
with Vegetable Jus
卡真蔬菜汁烤鸡扒

Delight 酥炸类

- **Braised Beancurd**
with Chilli Crab Sauce
蟹酱豆腐
- **Potato Au Gratin**
with Melted Cheese
白酱烤马铃薯
- **Cheesy Chicken Meatball**
with Cheese Lava
芝士鸡肉丸
- **Chicken Popcorn Bites**
with Homemade Taco Dust
香辣粉爆鸡米花

Beverage 饮料

- **Fruit Punch**
杂果
- **Iced Lemon Tea**
柠檬茶
- **Iced Peach Tea**
蜜桃茶
- **Lychee**
荔枝
- **Mango**
芒果

Vegetable 蔬菜类

- **Honey Lemon Glazed Farm Vegetables** with Assorted Root Vegetables
柠檬蜜汁什锦菜
- **Ratatouille Niçoise** with Provençale Sauce & Stewed Vegetables
芝士奶油菜
- **Asparagus & Trio Mushrooms**
with Garlic Crisps **+\$0.8**
三菇炒芦笋
- **Umami Yasai**
with Seaweed Dust
日式什锦西兰花
- **Thai Style Kailan**
泰式芥兰

Seafood 海鲜类

- **Sauteed Garlic Prawns**
with Cream
奶油蒜蓉虾
- **Stir-Fried Prawn**
with Chilli Crab Sauce
蟹酱炒虾
- **Baked Cheesy Scallops on Shell** with Laksa Paste
叻沙酱芝士焗扇贝
- **Fragrant Har Lok Prawn**
with Premium Dark Soya Sauce
香炒虾碌
- **Sautéed Mussels**
with Beetroot Relish
炒蚌配甜菜根酱

Pastry 糕点

- **Chocolate Éclair**
with Vanilla Cream
迷你巧克力卜
- **Cranberry Tea Cake**
Lusciously Buttery Cake
迷你蔓越莓蛋糕
- **Red Velvet Cake**
with Cream Cheese
迷你红丝绒蛋糕
- **Oreo Cheese Cake**
Rich & Decadent
迷你 Oreo 芝士蛋糕
- **English Carrot Cake**
with Cream Cheese
迷你法式萝卜蛋糕

RECOMMENDED VEGETARIAN SPICY

Flapjack

\$37/GUEST | \$40.33 w/GST MIN 30 GUESTS

Choose **one** item from each category



Salad 沙拉

- **Thai Classic Salad**
with Roasted Beef
泰式牛肉沙拉
- **Caesar Salad**
with Smoked Salmon
三文鱼帝皇沙拉
- **Grapes & Tomato Salad**
with Shrimp and Passion Fruit Dressing
番茄葡萄沙拉 (虾)
- **Roasted Cinnamon Apple**
with Grape on Salad Bed
肉桂苹果葡萄沙拉
- **Japanese Kabocha Squash Salad** with Honey Citrus Dressing
日式南瓜沙拉

Vegetable 蔬菜类

- **Asparagus & Trio Mushrooms**
with Garlic Crisps
三菇炒芦笋
- **Wild Mushroom Ragout**
with Garlic Cream
奶油香菇
- **Honey Lemon Glazed Farm Vegetables** with Assorted Root Vegetables
柠檬蜜汁什锦菜
- **Butter Cream Asparagus Cauliflower** with Quinoa
奶油芦笋花菜
- **Braised Bean Curd**
with Pacific Clam
红烧豆腐

Seafood 海鲜类

- **Sambal Petai Prawns**
with Onion
娘惹三巴臭豆虾
- **Creamy Garlic Prawns**
with Garlic Crisps
奶油蒜蓉虾
- **Arrabiata Green Mussels**
in Tangy Tomato Sauce
香浓辣椒番茄酱烩蚌
- **Baked Scallops**
with Spiced Sesame Crumble
烤芝麻扇贝
- **Golden Salted Egg Prawns**
with Curry Leaves
咸蛋虾球 (去壳)

Pastry 糕点

- **Lemon Meringue Tart**
with Lemon Curd (+\$1)
迷你法式柠檬塔
- **Pandan Kaya Cake**
Pandan-infused Sponge Cake
迷你香兰蛋糕
- **Fruit Tartlet** with Vanilla Custard
迷你水果塔
- **Toffee Cake**
Coffee-flavoured Cream Cake
迷你太妃糖蛋糕
- **New York Cheesecake**
Rich & Creamy
迷你纽约芝士蛋糕

Soup 汤类

- **Cream of Mushroom**
with Truffle Oil
松露蘑菇汤
- **Boston Clam Chowder**
with Potatoes
鲜蛤汤 (香蒜烤面包)
- **Creamy Potato Chowder**
with Carrot & Corn
萝卜玉米马铃薯浓汤
- **Classic Italian Minestrone**
with Assorted Vegetables
蔬菜汤 (香蒜烤面包)
- **Tom Yum Talay Soup**
with Seafood
泰式酸辣汤

Fish 鱼类

- **Steamed Snapper**
with Oriental Supreme Soy Sauce
港式蒸红潮鱼
- **Thai Steamed Snapper**
with Lime
泰式柠檬蒸鱼
- **Herb-Crusted Snapper**
with Peach Salsa & Sour Plum
酸梅蜜桃酱烤鱼片
- **Pan-Fried Snapper**
with Cheesy Hollandaise Sauce
起司酱烤鱼片
- **Baked Snapper**
with Miso Butter Sauce
味噌酱煎鱼

Delicacy 佳肴

- **Yam Puff Treasures** with Prawn, Vegetables & Cashew Nuts
佛钵飘香
- **Braised Sea Cucumber Duck**
with Dried Mushroom
海参鸭
- **Sautéed Black Pepper Beef**
with Capsicum
灯笼椒牛肉
- **Country Beef Stew**
with Wild Mushroom
焗牛肉
- **Aromatic Mutton Rendang**
with Potatoes (+\$2.5)
干咖喱牛肉

Dessert 甜品

- **Cheng Tng** (Hot or Cold)
with Longan & Snow Fungus
清汤 (热/冷)
- **Homemade Yam Paste** (Hot)
with Ginkgo Nuts (+\$0.5)
芋泥白果 (热)
- **Pulpy Pomegranate**
with Jelly & Aloe Vera
石榴芦荟文头雪
- **Pulut Hitam** (Hot)
with Coconut Milk
椰浆黑糯米
- **Chilled Mango Sago**
with Fresh Mango Cubes & Evaporated Milk
芒果西米露

Staple 饭/面类

- **Braised Seafood Ee Fu Noodles** with Shiitake Mushroom
伊府面
- **Curry Fried Rice**
with Crab Meat & Basil
泰式蟹肉咖喱炒饭
- **Seafood Paella Rice**
with Marinara Pesto
西班牙海鲜饭
- **Fusilli Pasta Asparagus**
with Mushroom
炒螺丝番茄酱意面
- **Signature Kampong Dry Laksa**
with Fishcakes & Laksa Leaves
娘惹炒干叻沙

Poultry 鸡类

- **Louisiana Chicken**
with Creamy Mushroom
奶油香菇烤鸡
- **Poached Chicken**
with Ginger Purée & Crispy Garlic
蒜蓉鸡肉
- **Sous Vide Chicken**
with Balsamic Jus
水煮鸡
- **Rotisserie Chicken**
with Wild Vegetables Ragout
奶油烤鸡
- **Sweet Spicy Chicken**
韩式甜辣酱鸡块

Delight 酥炸类

- **Chicken Popcorn Bites**
with Homemade Taco Dust
香辣粉爆米花鸡
- **Baked Curry Potato**
with Cheese
烤芝士马铃薯
- **Deep Fried Sweet Potato Roll**
with Thai Chilli Dip
炸番薯卷
- **Cheesy Chicken Meatball**
with Cheese Lava
起司鸡肉丸

Beverage 饮料

- **Iced Peach Tea**
蜜桃茶
- **Iced Lemon Tea**
柠檬茶
- **Apple Juice** (No-added Sugar)
苹果汁 (无糖)
- **Orange Juice** (No-added Sugar)
橙汁 (无糖)
- **Fruit Punch**
杂果

RECOMMENDED VEGETARIAN SPICY



CLASSIC SPREAD

A tapestry of international flavors paired
with effortless dining, crafted for moments
that linger on both palate and heart.



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