



# 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 🍷 8% alc/vol
- **Fruit Punch**  
杂果 🍷 8% alc/vol
- **Lychee**  
荔枝 🍷 8% alc/vol
- **Orange**  
橙汁 🍷 8% alc/vol
- **Pink Guava**  
番石榴汁 🍷 8% alc/vol

## 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 OPTION AVAILABLE 🍷 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 **C 8% sugar**
- **Fruit Punch** 杂果 **C 8% sugar**
- **Lychee** 荔枝 **C 8% sugar**
- **Orange** 橙汁 **C 8% sugar**
- **Pink Guava** 番石榴汁 **C 8% sugar**

RECOMMENDED VEGETARIAN OPTION AVAILABLE 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  
味增酱煎鱼

## 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  
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 OPTION AVAILABLE  
🔥 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 🍷 8% alc
- **Lychee** 荔枝 🍷 8% alc
- **Mango** 芒果 🍷 8% alc
- **Pink Guava** 番石榴汁 🍷 8% alc
- **Fruit Punch** 杂果 🍷 8% alc

## 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 OPTION AVAILABLE  
🍴 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  
焗本飘香
- **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 OPTION AVAILABLE  
 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  
三文鱼帝王沙拉
- **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 C 8% sugar
- **Iced Lemon Tea**  
柠檬茶 D 13% sugar
- **Apple Juice** (No-added Sugar)  
苹果汁 (无糖) C 10% sugar
- **Orange Juice** (No-added Sugar)  
橙汁 (无糖) C 9% sugar
- **Fruit Punch**  
杂果 C 8% sugar





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