CaterCo

CLASSIC SPREAD BUFFET



CATERCO.COM.SG



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

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 +$1
  叁巴炒饭

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 +$0.8
  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

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 +$1
  麦片鱼柳
- **Golden Salted Egg Fish**
  with Curry Leaves +$1
  咸蛋鱼片

Poultry 鸡类

- **Honey Glazed Chicken**
  with Cashew Nuts
  蜜汁鸡块
- **Herbs Roasted Chicken**
  with Rosemary Jus +$1
  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

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

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

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 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

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 (+$0.8)
  夏威夷炒饭

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

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 (+$1)
  松露酱酥炸鱼片

Poultry 鸡类

- **Ayam Merah**
  with Spicy Tomato Sauce (+$1)
  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 (+$1)
  柠檬辣椒酱脆皮鸡扒
- **Honey Chicken**
  with Sweet & Spicy Sauce
  韩式甜辣酱鸡块

Seafood 海鲜类

- **Caramelised Cereal Prawns**
  with Curry Leaves
  麦片虾
- **Thai Style Prawns** with Pineapple, Onion & Cucumber
  泰式炒虾
- **Spicy Sambal Prawns** with Homemade Sambal Paste (+$1)
  参巴炒虾
- **Sautéed Scallops**
  with Chilli Crab Sauce (+$1)
  蟹酱扇贝
- **Baked Mussels**
  with Garlic Cheese
  蒜香芝士烤蚌

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

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

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

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 (+$0.8)
  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

Vegetable 蔬菜类

- **Teriyaki Glazed Tofu** with Broccoli & Carrot (+$0.8)
  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

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

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 (+$1)
  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

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 (+$1)
  蟹酱烤蚌
- **Fragrant Har Lok Prawns** with Premium Dark Soya Sauce
  香炒虾碌

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

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

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 (+$0.8)
  芦荟百香果文头雪

Beverage 饮料

- **Orange** 橙汁 (C 8% sugar)
- **Lychee** 荔枝 (C 8% sugar)
- **Mango** 芒果 (C 8% sugar)
- **Pink Guava** 番石榴汁 (C 8% sugar)
- **Fruit Punch** 杂果 (C 8% sugar)

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 (+$1)
  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

Staple 饭/面类

- **French Conchiglie** with Ground Chicken (+$1)
  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

Vegetable 蔬菜类

- **Sautéed Broccoli** with Abalone Mushroom
  西兰花鲍鱼菇
- **Ratatouille Niçoise** with Provençale Sauce & Stewed Vegetables (+$1)
  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

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

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 (+$1)
  奶油烤鸡
- **Aromatic Rendang Chicken** with Potatoes (+$3)
  干咖喱鸡
- **Sous Vide Chicken** with Balsamic Jus
  水煮鸡

Prawn 虾类

- **Wasabi Prawns** with Fruits Salad
  芥末虾球
- **Stir-Fried Prawn** with Chilli Crab Sauce (+$1)
  蟹酱炒虾
- **Thai Style Prawns** with Pineapple
  泰式咖喱虾
- **Golden Salted Egg Prawns** with Curry Leaves
  咸蛋虾球
- **Nyonya Assam Prawns** with Pineapple (+$1)
  娘惹黄梨亚参虾

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 (+$1)
  烤蚌（蟹酱）

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 Stick** (+$0.5)
  酥炸蟹柳

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 (+$0.8)
  桂花枸杞文头雪
- **Red Dragon Fruit** with Aiyu Jelly & Fruit Cocktail
  红火龙果杂果文头雪

Beverage 饮料

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

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

Staple 饭/面类

- **French Conchiglie**
  with Ground Chicken (+$0.8)
  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

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 (+$0.8)
  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

Fish 鱼类

- **Pan-Fried Snapper**
  with Cheesy Hollandaise Sauce (+$1)
  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 (+$1)
  奶油番茄酱烤鱼片

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 (+$1)
  百香芒果鸡扒
- **Cajun Roasted Chicken**
  with Vegetable Jus
  卡真蔬菜汁烤鸡扒

Seafood 海鲜类

- **Sauteed Garlic Prawns**
  with Cream
  奶油蒜蓉虾
- **Stir-Fried Prawn**
  with Chilli Crab Sauce (+$1)
  蟹酱炒虾
- **Baked Cheesy Scallops on Shell** with Laksa Paste (+$1)
  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

Delicacy 佳肴

- **Yam Puff Treasures** with Prawn, Vegetables & Cashew Nuts
  砵本飘香
- **Wok Fried Garlic Beef Cube**
  with Capsicum (+$1)
  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

Delight 酥炸类

- **Braised Beancurd**
  with Chilli Crab Sauce (+$1)
  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

Pastry 糕点

- **Chocolate Éclair**
  with Vanilla Cream
  迷你巧克力卜
- **Cranberry Tea Cake**
  Lusciously Buttery Cake (+$0.5)
  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

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 (+$0.8)
  石榴芦荟文头雪

Beverage 饮料

- **Fruit Punch**
  杂果 (C) 8% sugar
- **Iced Lemon Tea**
  柠檬茶 (D) 13% sugar
- **Iced Peach Tea**
  蜜桃茶 (C) 8% sugar
- **Lychee**
  荔枝 (C) 8% sugar
- **Mango**
  芒果 (C) 8% sugar

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

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

Staple 饭/面类

- **Braised Seafood Ee Fu Noodles** with Shiitake Mushroom
  伊府面
- **Curry Fried Rice**
  with Crab Meat & Basil (+$1)
  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

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

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
  味增酱煎鱼

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

Seafood 海鲜类

- **Sambal Petai Prawns**
  with Onion (+$1)
  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）

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
  焖牛肉
- **Aromatic Mutton Rendang**
  with Potatoes (+$2.5)
  干咖喱牛肉

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

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

Dessert 甜品

- **Cheng Tng** (Hot or Cold)
  with Longan & Snow Fungus
  清汤（热/冷）
- **Homemade Yam Paste** (Hot)
  with Gingko 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

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

RECOMMENDED
VEGETARIAN OPTION AVAILABLE
SPICY

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