

ROSEMARY

\$36.00/guest (\$39.24 w/GST)
12 Dishes (min. 30 guests)

SALAD

Smoked Duck Salad with Citrus Dressing
 Classic Waldorf Salad with Walnut
 Thai Seafood Salad with Glass Noodle 🍴
 Seafood Wakame Salad

SOUP

Cream of Mushroom
 Hearty Italian Minestrone Soup
 Tom Yum Talay
 Country Chicken Soup
 Corn Chowder with Chicken Dice

MAIN COURSE – NOODLE (50%)

Nonya Laksa with Condiments (+\$1.00/guest) 🍴
 Mee Siam with Condiments (+\$1.00/guest) 🍴
 Spaghetti with Bolognese Sauce
 Seafood Penne Aglio Olio 🍴
 Cheesy Rendezvous
 Braised Ee Fu Noodle

MAIN COURSE – RICE (50%)

Seafood Thai Pineapple Rice
 Seafood Paella
 Ikan Bilis Fried Rice
 Oriental Fried Rice with Silver Fish
 Pilaf Rice with Tomato

VEGETABLES

Sautéed Asparagus with Fresh Mushroom (+\$0.50/guest)
 Sautéed Broccoli with Abalone Mushroom
 French Bean with Trio Mushrooms
 Braised Tofu with Pacific Clams
 Wild Mushroom Ragout
 Baked Ratatouille with Cheese

FISH

Steamed Snapper with Oriental Sauce
 Baked Snapper with Mornay Sauce
 Baked Snapper with Pesto Cream
 Deep Fried Snapper with Mango Salsa
 Blackened Snapper with Capers Butter Sauce

CHICKEN

Crispy Chicken Cutlet with Thai Sauce 🍴
 Steamed Herbal Chicken with Wolfberries
 Braised Chicken with Pau (+\$1.50/guest)
 Signature Ayam Buah Keluak
 Louisiana Chicken with Spinach Cream

SEAFOOD / PRAWN

Har Lok Prawn (*with shell*)
 Crispy Butter Prawn (*with shell*)
 Sautéed Garlic Prawn with Fresh Cream (*with shell*)
 Cereal Sotong
 Baked Scallop on Shell with Garlic Chilli Crust 🍴

DELICACY (+\$2.00/guest)

Braised Duck with Sea Cucumber
 Teochew Braised Duck
 Yam Ring Treasure
 Country Beef Stew with Wild Mushroom

FINGER FOOD

Deep Fried Golden Crab Claw
 Thai Style Beancurd 🍴
 Spring Sushi Platter
 Crispy Chicken Nghoh Hiang

DIM SUM

Steamed Har Kau
 Steamed Chicken Siew Mai
 Steamed Mini Soon Kueh
 Pan Fried Gyoza

PASTRY

Mini Fruit Tart
 Mini Chocolate Éclair
 Blueberry Cheesecake
 Mini Chocolate Brownie

DESSERT

Cold Cheng Tng
 Tropical Fresh Fruit Platter
 Bo Bo Cha Cha (*Hot*)
 Mango Sago
 Iced Green Tea Jelly with Fruit Cocktail (+\$0.50/guest)

BEVERAGE

Iced Lemon Tea
 Lemongrass Pandan
 Roselle Tea
 Lychee
 Fruit Punch

Terms and Conditions

Complete table layout with skirting and warmers • Full set of disposable wares & serviettes provided • Transportation fee of \$90.00 per trip (\$98.10 w/GST) applies • 10% service charge applies on all buffet orders • An additional surcharge of \$10 will apply for delivery to offshore areas (Sentosa and Jurong Island) and central area denoted by the first 2 digits of the postal code : Robinson- 01, 04, 05, 06, 07, 08; Marina Square- 03, 17; Orchard- 22, 23, 24; Bras Basah- 18, 19 • Buffet set-up at any landed property will be done at the ground level • We are unable to accept any orders at delivery addresses without direct lift access • Increment of order must be in multiple of 5 guests • Rental: Stool- \$1.00/pc (min. 10pcs) and table w/skirting- \$15.00/pc (min. 2pcs) • Prices are subjected to GST charge • Food is best consumed within 3 hours • We reserve the right to change the dish to another of equivalent value without prior notice, due to seasonality