

# ROSEMARY

**\$36.00/guest (\$38.88 w/GST)**

**12 Dishes (min. 30 guests)**

**Weekend surcharge of +\$1/guest applies for all orders on Friday and Saturday**

## 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 Caper 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 Ngoh 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 (\$97.20 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) • Member's Price and promotion are applicable only for buffet orders confirmed at least 72 hours in advance • 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