

SEMINAR BUFFET MENU

**Minimum of 30 persons*

Salad Corner

Mesclun Salad

Quail Egg, Japanese Cucumber, Corn Kernels, Marinated Chicken
Sesame Dressing, Thousand Island Dressing, Extra Virgin Olive Oil, Balsamic Vinegar

Appetizer (Choice of two)

Smoked Salmon & Roasted Baby Potato

Norwegian Smoked Salmon, Tobiko, Fresh Mixed Herbs, Lemon Zest, Capers

Chilled Tandoori Shrimp & Citrus Salad (S)

Pink Shrimps, Black Mussels, Palm Heart, Red Onion, Green Apple, Citrus, Baby Cos,
Mint

Marinated Seafood with Rice Noodles (N, S)

Sweet Prawn, Baby Squid, Black Mussel, Dried Shrimp, Fish Sauce, Peanut, Rice
Noodle, Tomato, Cilantro, Thai Chilli Sauce

Chicken Char Siew & Vegetables

Marinated Chicken, Cucumber, Roasted Capsicum, Shiitake Mushrooms, Purple
Cabbage, Hoisin Sauce, Sesame Seeds, Cilantro

Scandinavian Chicken Ham & Potato Salad

Cooked Chicken Ham, Fresh Herbs, Cucumber, Capsicum, Grain Mustard, Mayonnaise

Roasted Duck & Bocconcini Pasta Salad (G, N)

Duck Breast, Roasted Duck, Baby Mozzarella, Olives, Capsicum, Italian Pesto, Cherry
Tomatoes, Grilled Zucchini, Pine Nuts, Fusilli Pasta

Smoked Duck with Butternut & Acacia Honey (D, N)

Roasted Pumpkin, Pine Nuts, Organic Quinoa, Kale, Feta Cheese, Aged Balsamic,
Thyme

Mediterranean Garden Vegetables (D, V)

Feta Cheese, Kalamata Olives, Trio Capsicum, Cucumber, Cherry Tom, Red Onion,
Fresh Mint, Herb Dressing

Chilled Roasted Summer Veggie Mix (N, Vegan)

Walnuts, Asparagus, Butternut, Turnip, Carrot, Potato, Grain Mustard, Herbs, Pesto,
Aged Balsamic, Extra Virgin Olive Oil

Go All Green (VE)

Kenya Beans, Capsicum, Zucchini, Cucumber, Celery, Edamame, Kale, Roasted
Pumpkin Seeds, Salsa Verde

Main Course (Poultry/Meat)

Choice of one

Oven-baked Cajun Spice Marinated Chicken (D, G)

Boneless Chicken Thigh, King Oyster Mushrooms, Shallot Chicken Jus

Chicken & Cannellini Bean Stew (D)

Chicken Thigh, White Beans, Cherry Tomatoes, Fresh Herbs, Carrots, Kale

Slow-Cooked Chicken “À la Grand-Mère” (D)

Chicken Thigh, Black Trumpet, Button Mushroom, Spinach, Creamy Chicken Jus

Baked Lemon Thyme Chicken

Boneless Chicken Thigh, Vine Cherry Tomato Confit, Fried Parsley, Broccoli

Stir Fried “Vietnamese Style” Lemongrass Chicken

Chicken Thigh, Lemongrass, Turmeric Powder, Sweet Red Chili

Wok-Fried Kung Pao Chicken (G, N, S)

Chicken Thigh, Trio Bell Peppers, Ginger, Cashew Nuts, Oyster Sauce, Scallions, Chilli

*Enhance your lunch experience with an expanded selection of delectable delights,
at \$8.00++ per person.*

Oven-Roasted Australian Lamb Leg (D, G)

Boneless Lamb Leg, Baked Vine Tomatoes, Rosemary, Chimichurri Sauce, Lamb Jus

Oven-Roasted Angus Beef Striploin (D, G)

Dry Aged Beef Striploin, Baked Vine Tomato, Thyme, Chimichurri Sauce, Beef Jus

6 Hour Braised Angus Beef Cheek (D, G)

Angus Beef Cheeks, Carrot, Celery, Button Mushrooms, Shallots, Beef Jus

Main Course (Fish/ Seafood)

Choice of one

Oven-Baked Barramundi

Barramundi Fillet, Leek-Fennel Ragout, Shimeji Mushroom, Caper-Anchovy Sauce
Vierge

Red Snapper with Seafood Bisque (D, G, S)

Sustainable Red Snapper, Black Mussels, Fennel, Celeriac, Creamy Seafood Bisque

Sweet & Sour Barramundi (G)

Sustainable Barramundi, Bell Pepper, Onions, Pineapple, Sweet & Sour Sauce

Malabar Fish Curry

Sustainable Seabass, Tamarind, Chef's Masala Spices, Okra, Red Onion

Singapore Chilli Tiger Prawn (S)

Tiger Prawn, Egg, Coriander, Sweet-Spicy Chili Sauce

Wok-Fried Soft Shell Prawn (S)

Prawns, Premium Soy Sauce, Scallions, Snow Peas, Baby Corn, Oyster Sauce, Ginger

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Steamed Half-Shell Sea Scallop (D, G)

Sea Scallop, Smoked Caviar, Glass noodles, Garlic, Oyster Sauce, Sweet Red Chili,
Scallion

“Hong Kong-Style” Steamed Garoupa (G)

Sustainable Garoupa, Black Truffle-Garlic Bok Choy, Ginger-Garlic, Premium Soy Sauce

Baked Miso Salmon (D, G)

Norwegian Salmon Fillet, Black Truffle-Garlic Bok Choy, Sesame Seeds

Vegetables (Choice of two)

Oven Baked Zucchini au Gratin (D, G, V)

Grilled Zucchini, Tomato Sauce, Mint, Bread Crumb, Mozzarella Cheese

Gratinated Eggplant Casserole (D, G, V)

Grilled Eggplant, Basil, Tomato Sauce, Breadcrumbs, Mozzarella Cheese

Cauliflower au Gratin (D, G, V)

Truffle Oil, Béchamel sauce, Mozzarella Cheese

Gratinated Creamy Potato (D, V)

Mashed Potato, Parmesan-Mozzarella Cheese

Roasted Broccoli & Cauliflower (VE)

Carrot, Garlic, Parsley, Extra Virgin Olive Oil

Roasted Potato (D, V)

Salted Butter, Thyme, Shallots, Parsley

Slow-Cook Vegetable Caponata (VE)

Seasonal Vegetables, Kalamata Olives, Tomato Sauce

Baby Kailan with Mushroom Sauce (VE)

Sliced Shiitake Mushrooms, Carrot

Stir-Fried String Beans with Tofu (G, VE)

French Bean, Kenya Bean, Fried Tofu, Shallot, Dark Soy Sauce

Mapo Tofu (VE)

“Impossible Meat”, Sichuan Peppercorn, Scallions, Sichuan Spices

Staple (Choice of one)

Vegetable Fried Rice (V)

Mixed Vegetables, Organic Egg, Fragrant Jasmine Rice

Steamed Rice (VE)

Thai Fragrant White Rice

Pilaf Rice (VE)

Parsley, Onion, Fragrant Jasmine Rice, Extra Virgin Olive Oil

Wok-Fried Yellow Egg Noodles (G, V)

Yellow Egg Noodles, Shanghai Green, Bean Sprout, Egg, Dark Soy Sauce

Stir-Fried Vermicelli (G, V)

Vermicelli, Egg, Carrot, White Cabbage, Spring Onion

Stir-Fried Glass Noodle (G, VE)

Glass Noodle, White Cabbage, Carrot, Spring Onion, Shiitake Mushroom

Fusilli Pasta with Tomato Sauce (G, VE)

Fusilli, Homemade Tomato Sauce, Basil, Arugula

Penne Pasta with Parmesan Cheese (D, G, V)

Penne, Parsley, Butter, Aged Parmesan

Fresh Fruits

Chef's Selection Fresh Fruit Platter

Dessert (Choice of 2 items)

Assorted Singapore Traditional Nonya Kueh (D, G, V)

Mango Pomelo Sago (D, V)

Fresh Mango, Pomelo, Coconut Milk, Fresh Milk, Sago

Mixed Fruit Sponge Cake (D, G)

Genoise Sponge, Fruit Mousse, Red Fruit Coulis

Strawberry Mirror Mousse Cake (D, G)

Genoise Sponge, Strawberry Mousse

Signature Red Velvet Cake (D, G, V)

Velvet Sponge, Cream Cheese Frosting

New York Cheesecake (D, G, N, V)

Baked Cheesecake, Vanilla Crumble

Decadent Chocolate Cake (D, G, V)

Chocolate crèmeux, chocolate mousse, chocolate pearls

Chocolate Brownie (D, G, N, V)

Caramelised Walnuts, Chocolate Ganache, Chocolate Shavings

Peach Frangipane Tart (D, G, N, V)

Poached Peach, Pastry Cream, Vanilla Sablee

Lemon Meringue Tart (D, G, N, V)

Lemon Curd, Italian Meringue, Vanilla sablée