
INTERNATIONAL BUFFET PACKAGES

MENU A \$40++

MINISTRONE SOUP

CLASSIC CAESAR SALAD

VEGETABLE TEMPURA

CAJUN CRABCAKE

CHICKEN CHIMICHANGAS
Deep fried flour tortilla rolls filled with chicken, beans, spinach and cheese.

THAI STYLE DORY
Panfried dory with Thai chilli sauce.

MOROCCAN CHICKEN KEBAB
With mint yoghurt dip.

LAMB SURABAYA
Indonesian style stewed lamb cubes.

TERIYAKI SQUID

MUSSELS AGLIO OLIO
Mussels sauteed in garlic oil.

HAINANESE CHICKEN RICE
With chilli, garlic and black sauce.

PASTA AL FUNGHI
Linguine with mushroom cream sauce.

CARAMEL CUSTARD

FRESH CUT FRUIT

FRUIT PUNCH CORDIAL

COFFEE/TEA

MENU B \$50++

FRENCH ONION SOUP

MISSISSIPPI WALNUT SALAD
With walnut vinaigrette dressing.

INDIAN POTATO CUTLET

TURKEY QUESADILLAS
Smoked turkey slices, BBQ sauce and cheese sandwiched between tortillas.

CAJUN CALAMARI
With marinara sauce.

TILAPIA ALA CREOLE
Panfried tilapia with Creole sauce.

PESTO CHICKEN CHOP
Grilled chicken leg with pesto sauce.

ROASTED PORK BELLY
With plum sauce and onion sambal.

CLASSIC RIBEYE ROAST

MUTTON MASALA

MUSSELS BEURRE BLANC
Mussels sauteed in butter and cream.

NASI GORENG ISTEMEWA
With achar and keropok.

PASTA MARINARA
Linguine with marinara sauce.

MANGO PUDDING

FRESH CUT FRUIT

FRUIT PUNCH CORDIAL

COFFEE/TEA

MENU C \$60++

CREAM OF MUSHROOM SOUP

GREEK FETA SALAD
With Mediterranean mayo dressing.

PRAWNS & MUSSELS ON ICE

SALMON SASHIMI

BEER-BATTERED FISH
With Parmesan-ranch dip.

CAJUN CALAMARI
With marinara sauce.

SALMON WITH WHITE WINE CREAM

TANDOORI CHICKEN

LAMB & APRICOT STEW
With sliced baguette.

ARGENTINEAN BEEF SKEWERS
With chimichurri sauce.

ROASTED PORK BELLY
With plum sauce and onion sambal.

PASTA TWO WAYS
Linguine with marinara sauce and herb cream sauce.

JAMBALAYA RICE

ROSEMARY POTATOES

ASSORTED MINI CAKES

FRESH CUT FRUITS

FRUIT PUNCH CORDIAL

COFFEE/TEA



AMERICAN TEX-MEX BUFFET PACKAGES

MENU A \$40++

POTATO & CARROT SOUP

HOUSE SALAD

With honey mustard dressing.

CHICKEN CHIMICHANGAS

Deep fried flour tortilla rolls filled with chicken, beans, spinach and cheese.

TURKEY QUESADILLAS

Smoked turkey slices, BBQ sauce and cheese sandwiched between tortillas.

CAJUN CRABCAKE

BLACKENED DORY VERACRUZ

Fillet of dory coated topside with black pepper and panfried.

TEX-MEX GRILLED CHICKEN

Grilled chicken breast with BBQ sauce, bacon and melted cheese.

SAN ANTONIO PORK CHOP

With pineapple salsa.

MUSSELS ALA CREOLE

TEX-MEX GRILLED

VEGETABLES

PASTA MARINARA

Linguine with marinara sauce.

TEX-MEX SPICY RICE

OLD FASHIONED BREAD

PUDDING

FRESH CUT FRUITS

FRUIT PUNCH CORDIAL

COFFEE/TEA

MENU B \$50++

CHICKEN GUMBO SOUP

HOUSE SALAD

With honey mustard dressing.

CHICKEN CHIMICHANGAS

Deep fried flour tortilla rolls filled with chicken, beans, spinach and cheese.

TURKEY QUESADILLAS

Smoked turkey slices, BBQ sauce and cheese sandwiched between tortillas.

BUFFALO WINGS

Crispy mid-joint chicken wings in original Buffalo style.

TILAPIA ALA CREOLE

TEX-MEX GRILLED CHICKEN

Grilled chicken breast with BBQ sauce, bacon and melted cheese.

BBQ BABY BACK RIBS

BEEF ARRIBA!

Sliced beef with onions and bell peppers.

FISH TACOS

Crispy fillet of tilapia and veggies wrapped in a flour tortilla.

MISSISSIPPI BOUQUETIERRE

Assorted seasonal vegetables sauteed with potatoes and pineapples.

HERB CREAM PASTA

Linguine with herb cream sauce.

TEX-MEX SPICY RICE

VANILLA PUDDING

FRESH CUT FRUITS

FRUIT PUNCH CORDIAL

COFFEE/TEA

MENU C \$60++

CREAM OF MUSHROOM SOUP

ALL-AMERICAN SALAD BAR

Salad with a selection of condiments and dressings.

CHICKEN CHIMICHANGAS

Deep fried flour tortilla rolls filled with chicken, beans, spinach and cheese.

TURKEY QUESADILLAS

Smoked turkey slices, BBQ sauce and cheese sandwiched between tortillas.

BUFFALO WINGS

Crispy mid-joint chicken wings in original Buffalo style.

CAJUN CALAMARI

With marinara sauce.

SOUTHERN BBQ PRAWNS

With tequila and lime.

BLACKENED SALMON

VERACRUZ

Fillet of salmon coated topside with black pepper and panfried.

TEX-MEX GRILLED CHICKEN

Grilled chicken breast with BBQ sauce, bacon and melted cheese.

ROAST RIBEYE MEXICANA

With sour cream, guacamole and salsa.

BBQ BABY BACK RIBS

TACOS YOUR WAY

Wrap-it-yourself taco station with a selection of fillings.

TURKEY BOLOGNESE PASTA

Linguine with turkey bolognese.

TEX-MEX SPICY RICE

ASSORTED MINI CAKES

FRESH CUT FRUITS

FRUIT PUNCH CORDIAL

COFFEE/TEA

LOCAL (SINGAPORE) BUFFET PACKAGES

MENU A \$40++

SALTED VEGETABLE
MEATBALL SOUP

FIVE-SPICED PORK ROLLS

STUFFED BEANCURD SKINS
With sweet dipping sauce.

INDIAN POTATO CUTLET

PRAWN PASTE
CHICKEN WINGS
*Mid-joint chicken wings marinated with
prawn paste and deep fried.*

SAMBAL DORY
Panfried fillet of dory with onion sambal.

CASHEW NUT CHICKEN
*Stir fried boneless chicken with
bell peppers and cashew nuts.*

CHINESE BLACK PORK
Tender slices of pork stir-fried in dark sauce.

SOTONG BAKAR
Indonesian style BBQ squid.

NYONYA SAYUR LODEH
*Cabbage, carrots, green beans, turnip and
beancurd in a spicy coconut milk gravy.*

NASI GORENG ISTEMEWA
Malay-style fried rice with prawn crackers.

PENANG CHAR KWAY TEOW
*Flat rice noodles stir fried with prawns,
fish cake, chives and bean sprouts.*

HONEYDEW SAGO

FRESH CUT FRUITS

FRUIT PUNCH CORDIAL

COFFEE/TEA

MENU B \$50++

HERBAL CHICKEN SOUP

CHICKEN SATAY
With traditional peanut sauce.

DEEP FRIED SPRING ROLLS

LEMON CHICKEN
Crispy fried chicken with lemon sauce.

INDIAN FISH CURRY
*Chunks of mackerel in a spicy
South-Indian style curry gravy.*

STEWED 'KONG BAK' PORK
*Pork belly in a black sauce,
served with steamed buns.*

HERBAL DRUNKEN PRAWNS
With wolfberries.

SAMBAL SOTONG
Grilled squid with onion sambal.

CHICKEN 65
*Indian-style fried chicken pieces
marinated with a variety of spices.*

GINGER-ONION SLICED BEEF
*Slices of beef stir-fried with shredded
ginger and onion.*

KAILAN WITH OYSTER SAUCE

HAINANESE CHICKEN RICE
With chili, garlic and soy sauce.

SEAFOOD MEE GORENG
*Yellow noodles stir-fried in a chilli-tomato
paste with prawns and squid.*

GREEN BEAN SOUP
With sago pearls.

FRESH CUT FRUITS

FRUIT PUNCH CORDIAL

COFFEE/TEA

MENU C \$60++

PORK RIB SOUP

POPIAH-YOUR-WAY
Do-it-yourself Nyonya popiah station.

CHICKEN SATAY
With traditional peanut sauce.

OTAH OTAH
Spicy grilled fish cutlet in banana leaf.

PRAWN PASTE
CHICKEN WINGS
*Mid-joint chicken wings marinated with
prawn paste and deep fried.*

INDIAN CHICKEN CURRY
Served with steamed white rice.

SWEET & SOUR PORK
*Crispy boneless pork pieces tossed
in a sweet & sour sauce.*

BBQ PRAWNS
Brushed with garlic butter.

BEEF RENDANG
*Tender beef cubes marinated in a
variety of local spices and stir-fried.*

SAMBAL STINGRAY
BBQ stingray with onion sambal.

THREE-EGG SPINACH
With eggs, salted eggs and century eggs.

PRAWN MEE SOUP
*Prawns and yellow noodles in an
intense, flavourful broth.*

HAINANESE CHICKEN RICE
With chili, garlic and soy sauce.

PENANG CHAR KWAY TEOW
*Flat rice noodles stir fried with prawns,
fish cake, chives and bean sprouts.*

ASSORTED NYONYA KUEH

FRESH CUT FRUITS

FRUIT PUNCH CORDIAL

COFFEE/TEA



INDIAN BUFFET PACKAGES

MENU A \$40++

INDIAN POTATO CUTLET
 CHICKEN 65
 CHICKEN CURRY
 SAMBAL MACKEREL
 MUTTON VARUVAL
 MUTTON DALCHA
 SAMBAL BEANCURD
 EGG MASALA
 MIXED VEGETABLES
 STEAMED RICE
 ACHAR
 PAPPADUM
 PAIYASAM
 FRESH CUT FRUITS
 FRUIT PUNCH CORDIAL
 COFFEE/TEA

MENU B \$50++

INDIAN FISH CUTLET
 CHICKEN MASALA
 FISH MASALA
 MUTTON DALCHA
 MUTTON MYSORE
 PRAWN MASALA
 SAMBAL EGG
 DHALL VEGETABLE CURRY
 GOBI MANCHURIAN
 STIR-FRIED CABBAGE
 & LONG BEANS
 BRIYANI RICE
 CUCUMBER RAITA
 PAPPADUM
 KESARI
 FRESH CUT FRUITS
 FRUIT PUNCH CORDIAL
 COFFEE/TEA

MENU C \$60++

MUTTON SOUP
 CHICKEN TANDOORI
 CHETTINAD CHICKEN
 FISH TIKKA
 SAMBAL FISH
 MUTTON MYSORE
 PRAWN MASALA
 DHALL WITH GHEE
 GOBI MANCHURIAN
 EGG MASALA
 BRINJAL MASALA
 BRIYANI RICE
 CUCUMBER RAITA
 PAPPADUM
 GULAB JAMUN
 FRESH CUT FRUITS
 FRUIT PUNCH CORDIAL
 COFFEE/TEA



SET MEAL & SEMI-BUFFET PACKAGES

MENU A

\$30++

SOUP

POTATO & CARROT SOUP

APPETIZER

CHICKEN CHIMICHANGAS
& TURKEY QUESADILLAS

MAIN COURSE

TEX-MEX GRILLED CHICKEN
Grilled chicken breast with BBQ sauce topped with bacon and melted cheese. Served with mashed potatoes and grilled vegetables.

OR

TILAPIA ALA CREOLE
Panfried fillet of tilapia topped with creole sauce. Served with mashed potatoes and grilled vegetables.

DESSERT

WALNUT BROWNIE SUNDAE
With vanilla ice cream.

DRINK

FREE FLOW COKE/SPRITE
COFFEE/TEA

SEMI-BUFFET OPTION (+ \$10)

TOSTADA CHIPS & SALSA
POTATO & CARROT SOUP
SANTA FE HOUSE SALAD
CHICKEN CHIMICHANGAS
TURKEY QUESADILLAS
CAJUN CALAMARI
FRESH CUT FRUITS
MANGO PUDDING
CHOCOLATE BROWNIE
COKE/SPRITE
COFFEE/TEA

Main course choices same as above.

MENU B

\$40++

SOUP

CLAM CHOWDER SOUP

APPETIZER

CHICKEN CHIMICHANGAS.
TURKEY QUESADILLAS
& HOUSE SALAD

MAIN COURSE

RIBS & CHICKEN COMBO
Tender baby-back pork ribs with BBQ sauce, paired with grilled chicken breast with BBQ sauce topped with bacon and melted cheese. Served with mashed potatoes and grilled vegetables.

OR

BLACKENED SALMON
VERACRUZ
Pan-seared fillet of salmon coated topside with crushed black pepper. Served with spicy rice and mixed vegetables.

DESSERT

APPLE CRUMBLE
With vanilla ice cream.

DRINK

FREE FLOW COKE/SPRITE
COFFEE/TEA

SEMI-BUFFET OPTION (+ \$10)

TOSTADA CHIPS & SALSA
CLAM CHOWDER SOUP
AMERICAN SALAD BAR
CHICKEN CHIMICHANGAS
TURKEY QUESADILLAS
AVOCADO PRAWN COCKTAIL
FRESH CUT FRUITS
APPLE CRUMBLE
CHOCOLATE BROWNIE
COKE/SPRITE
COFFEE/TEA

Main course choices same as above.

MENU C

\$50++

WELCOME RECEPTION

SPARKLING FRUIT PUNCH
TOSTADA CHIPS & SALSA

SOUP

CREAM OF MUSHROOM SOUP

APPETIZER

CHICKEN CHIMICHANGAS.
TURKEY QUESADILLAS
& HOUSE SALAD

MAIN COURSE

CATCH OF THE DAY PASTA
Prawns, squid, mussels and scallop on a bed of linguine tossed with marinara sauce.

OR

MUSHROOM RIBEYE STEAK
Premium air-flown ribeye steak grilled over an open flame. Served with mashed potatoes and grilled vegetables.

DESSERT

CLASSIC ITALIAN TIRAMISU

DRINK

FREE FLOW COKE/SPRITE
COFFEE/TEA

SEMI-BUFFET OPTION (+ \$10)

SPARKLING FRUIT PUNCH
NACHOS YOUR WAY
CLAM CHOWDER SOUP
AMERICAN SALAD BAR
ASSORTED COLD CUTS
CHICKEN CHIMICHANGAS
TURKEY QUESADILLAS
CAJUN CALAMARI
FRESH CUT FRUITS
CLASSIC ITALIAN TIRAMISU
APPLE CRUMBLE
COKE/SPRITE
COFFEE/TEA

Main course choices same as above.

BAR SNACKS/TAPAS PACKAGES

MENU A \$20++

CHIPS & SALSA

Tostada chips with tomato salsa.

CHICKEN CHIMICHANGAS

Deep fried flour tortilla rolls filled with diced chicken, beans, spinach and cheese. Served with avocado ranch dip.

TEXAS POTATO SKINS

Dugout potato halves filled with mixed vegetables and blanketed with melted cheese.

CAJUN CALAMARI

Crispy squid rings tossed with Cajun spices and served with marinara dip.

CHICKEN POPPERS

Bite sized chunks of crispy deep fried chicken pieces, with parmesan ranch dip.

MINI SANDWICHES

Chicken mayo and pepper dory.

POTATO WEDGES

FRUIT PUNCH CORDIAL

MENU B \$30++

CHIPS & SALSA

Tostada chips with tomato salsa.

CHICKEN CHIMICHANGAS

Deep fried flour tortilla rolls filled with diced chicken, beans, spinach and cheese. Served with avocado ranch dip.

TURKEY QUESADILLAS

Flour tortillas packed with cheese and smoked turkey slices brushed with BBQ sauce.

CAJUN CALAMARI

Crispy squid rings tossed with Cajun spices and served with marinara dip.

BEER-BATTERED FISH

Slices of dory in a light, fluffy batter. Served with tartar sauce.

CHICKEN POPPERS

Bite sized chunks of crispy deep fried chicken pieces, with parmesan ranch dip.

ASSORTED SAUSAGES

Chicken, beef and pork.

VEGETABLE TEMPURA

Assorted vegetables deep-fried Japanese style.

FRUIT PUNCH CORDIAL

MENU C \$40++

NACHOS YOUR WAY

Tostada chips with a variety of dips.

ASSORTED CANAPES

Mushroom, smoked salmon and vegetable.

AVOCADO PRAWN COCKTAIL

Diced prawns, avocados and rock melon in a mayonnaise dressing.

CHICKEN CHIMICHANGAS

Deep fried flour tortilla rolls filled with diced chicken, beans, spinach and cheese. Served with avocado ranch dip.

CAJUN CALAMARI

Crispy squid rings tossed with Cajun spices and served with marinara dip.

BEER BATTERED FISH

Slices of dory in a light, fluffy batter. Served with tartar sauce.

ROASTED PORK BELLY

Tender pork belly with a crisp brown skin. Served with plum sauce.

MUSSELS ALEXANDER

Mussels baked with cheese and diced vegetables.

VEGETABLE TEMPURA

Assorted vegetables deep-fried Japanese style.

FRUIT PUNCH CORDIAL

CHINESE BANQUET (Per Table of 10)

MENU A \$688++

COLD DISH

*Smoked duck breast, marinated jellyfish,
wu xiang pork rolls, prawn cocktail,
baby octopus, cold lotus root.*

SHARKSFIN & CRABMEAT
IN SUPERIOR STOCK

BRAISED DUCK ON SPINACH

HONGKONG STYLE
STEAMED GROUPER

HERBAL DRUNKEN PRAWNS
with wolfberries

CRISPY LEMON CHICKEN
with prawn crackers

SEAFOOD EE MEE

LONGAN & ALMOND JELLY

COKE/SPRITE/CHINESE TEA

MENU B \$888++

COLD DISH

*Smoked duck breast, marinated jellyfish,
wu xiang pork rolls, prawn cocktail,
baby octopus, cold lotus root.*

SHARKSFIN, CRABMEAT
& SCALLOPS IN SUPERIOR
STOCK

ABALONE & SEA CUCUMBER

HONGKONG STYLE
STEAMED RED GROUPER

BRAISED MUSHROOMS WITH
SEASONAL VEGETABLES

STEAMED GARLIC PRAWNS

ROASTED WHOLE CHICKEN
with plum powder dip

FRAGRANT SEAFOOD RICE
wrapped in lotus leaf

YAM PASTE WITH GINKO NUT

COKE/SPRITE/CHINESE TEA

MENU C \$1088++

COLD DISH

*Smoked duck breast, marinated jellyfish,
wu xiang pork rolls, prawn cocktail,
baby octopus, cold lotus root.*

SHARKSFIN, CRABMEAT
& SCALLOPS IN SUPERIOR
STOCK

CRISPY ROASTED
SUCKLING PIG

HONGKONG STYLE
STEAMED RED GROUPER

BRAISED MUSHROOMS
& SEA CUCUMBER

HERBAL DRUNKEN PRAWNS
with wolfberries

ABALONE ON SPINACH

ROASTED WHOLE CHICKEN
with plum powder dip

SEAFOOD & CRABMEAT
FRIED RICE

MANGO SAGO WITH POMELO

COKE/SPRITE/CHINESE TEA



HALAL CATERING PACKAGES (Minimum 30 Guests)

By **Stamford Catering**. External catering surcharge of \$15++/guest applies.
Delivery charge of \$60+ applies for orders of less than 80 guests.

MENU A \$17.00+

GREEN MESCLUM SALAD
With French Dressing

JAPANESE SUSHI PLATTER

JAPANESE SAIKYO MISO
GRILLED CHICKEN

SAUTEED SLICED BEEF WITH
AUSTRALIAN CELERY

DORY FILLET IN THAI SAUCE
ON BANANA LEAF

BATTERED PRAWN WITH
FRAGRANT OAT CEREAL

VEGETARIAN OYSTER SAUCE
BROCCOLI WITH ASSORTED
MUSHROOMS

BAKED BUTTER RICE WITH
ASSORTED HAMS AND FRIED
SHALLOT

DRY MEE SIAM GORENG
WITH PRAWN

MINI CREAM PUFFS

CHILLED LYCHEE
WITH MANGO & CRYSTAL
GLASS JELLY

CITRUS LIME SQUASH

*Items may be subject to changes by
external contract caterer.*

MENU B \$20.00+

TUNA DAIKON SALAD

TAKOYAKI BALLS WITH
BONITO FLAKES

TURKEY HAM PLATTER
With Mango Chutney Dip

OVEN BAKED CHICKEN
PARMIGIANO

SLICED BEEF IN CREAMY
MUSHROOM SAUCE

DORY FILLET WITH GREEN
MANGO & LEMON GRASS

SAUTEED PRAWN
With Fruity Lychee & Aloe Vera

'LO HAN ZHAI' ON BED OF
SEASONAL VEGETABLES

EIGHT TREASURE FRIED RICE

JAPANESE HOKKAIDO
KAISEN SPAGHETTI

MINI FRUIT TARTLETS

CHILLED PEACH & NATA DE
COCO WITH CORAL SEAWEED

COLD CHRYSANTHEMUM TEA

*Items may be subject to changes by
external contract caterer.*

MENU C \$22.00+

THAI GREEN PAPAYA SALAD
WITH FRESH PRAWN

HANDMADE SHRIMP
DUMPLING WITH TARTAR DIP

ROAST BEEF WITH
BROWN SAUCE

LAVENDER SCENTED HONEY
GLAZED CHICKEN CHOP

BEEF STRONGANOFF
WITH BELL PEPPERS

BAKED OCEAN CATCH WITH
NORWEGIAN CHEESE SAUCE

SAMBAL SUPREME PRAWN
ON BANANA LEAF

JAPANESE TEMPURA

BAKED BLACK PEPPER
SMOKED DUCK WITH GARLIC
BUTTER RICE

JAPANESE UDON WITH
BELL PEPPERS & SHIITAKE
MUSHROOMS

MINI CHEESE CAKE

CHILLED CREAMY CORN
& LYCHEE SAGO

FRUIT PUNCH

*Items may be subject to changes by
external contract caterer.*



HALAL CATERING PACKAGES (Minimum 5 Guests)

By **Nusantara Cuisine**. External catering surcharge of \$15++/guest applies.

MENU A \$20nett

SAMBAL PRAWNS
Stir-fried prawns with sambal.

BEEF RENDANG
Cubes of beef stewed in a rich, spicy and creamy gravy.

BLACK PEPPER CHICKEN
Chunks of chicken stir-fried with black pepper sauce.

TAHU TELOR
Traditional Indonesian-style beancurd and eggs with peanut sauce.

STIR FRIED VEGETABLES
Broccoli, carrots, mushrooms, cauliflower and baby corn.

SAYUR LODEH
Cabbage, carrots, and an assortment of other vegetables in a light coconut gravy.

FRAGRANT WHITE RICE
ASSORTED MALAY KUEHS

LIME CORDIAL

Items may be subject to changes by external contract caterer.

MENU B \$30nett

TIGER PRAWNS IN SATAY SAUCE
Pan-seared tiger prawns with traditional 'satay' peanut sauce.

BEEF RENDANG
Cubes of beef stewed in a rich, spicy and creamy gravy.

CHICKEN LEMAK
Flavourful, stir-fried chunks of chicken livened up with chilli padi.

FISH SAMBAL
Panfried fish fillet with sambal.

THAI-STYLE SCALLOPS
Pan-seared scallops drizzled over with Thai sweet & sour sauce.

STIR FRIED VEGETABLES
Broccoli, carrots, mushrooms, cauliflower and baby corn.

FRAGRANT WHITE RICE

KUEH JONGKONG

KUEH PUTRI SALAT

LIME CORDIAL

Items may be subject to changes by external contract caterer.

MENU C \$40nett

BEEF RENDANG
Cubes of beef stewed in a rich, spicy and creamy gravy.

TIGER PRAWNS IN SATAY SAUCE
Pan-seared tiger prawns with traditional 'satay' peanut sauce.

FISH MASALA
Fish stir-fried with an assortment of spices.

CHICKEN LEMAK
Flavourful, stir-fried chunks of chicken livened up with chilli padi.

THAI-STYLE SCALLOPS
Pan-seared scallops drizzled over with Thai sweet & sour sauce.

PEPES IKAN
Fish fillet with sweet basil and lime, wrapped in banana leaves.

TAHU TELOR
Traditional Indonesian-style beancurd and eggs with peanut sauce.

SAYUR LODEH
Cabbage, carrots, and an assortment of other vegetables in a light coconut gravy.

BEGEDIL DAGING
Potato cutlet with minced meat.

FRAGRANT WHITE RICE

KUEH JONGKONG

KUEH PUTRI SALAT

LIME CORDIAL

Items may be subject to changes by external contract caterer.