



BUFFET MENU

2025





Nostalgic Taste

Please choose 1 dish from each category





6 + 1 Courses | Min 50 Pax

\$13.90/pax (\$15.15 with GST)

Rice (50%)

Nasi Goreng Kampung with Ikan Bilis 
Fried Rice with Salted Fish & Diced Chicken
Thai Pineapple Fried Rice 


Meat

Sticky Lemon Chicken
Kunyit-Ginger Fried Chicken Drumlet
Braised Black Pepper Chicken 
Golden Cereal Fish with Curry Leaves
Steamed Fish in Fresh Chilli Garlic Sauce 
Three-Colour Tangy Sweet & Sour Fish
Signature Muar Mackerel Otah (+\$0.70) 
Traditional Chicken Curry (+\$0.70) 




Pastries And Dessert

Chin Chow Jelly with Longan
Almond Longan
Kopi Ci Cream Puff
Cheng Teng Konnyaku Jelly
Pulut Hitam Tart
Tau Suan with You Tiao
Pandan Buttercream Choux (Cream Puff) 




Noodle (50%)

Mamak-Indonesian Mie Goreng 
"Nam Pla" Seafood White Bee Hoon
Vegetarian Black Bee Hoon with Crispy Beancurd Skin

Vegetables

Nonya Chap Chye (Peranakan Mixed Vegetables) 
Chop Suey Mixed Vegetables 
Xiao Bai Chye with Mushrooms 

Savoury Finger Food

Thai Fish Cake (Deep Fried) 
Potato Samosa 
Honey Shrimp Wanton
Seafood Money Bag
Vegetable Spring Roll 

Beverage

Fruit Punch
Barley Cordial



Traditional Choices

Please choose 1 dish from each category

8 + 1 Courses | Min 40 Pax
\$16.90/pax (\$18.42 with GST)

Rice (50%)

- Tom Yum Chicken Fried Rice
- Nasi Goreng Kampung with Ikan Bilis
- Fried Rice with Salted Fish & Diced Chicken
- Golden Cereal Shrimp Fried Rice
- Thai Pineapple Fried Rice

Chicken

- Har Cheong Kai (Prawn Paste Chicken Mid-wing)
- Honey-Soy Baked Chicken Drumlet
- Traditional Chicken Curry
- Sticky Lemon Chicken
- Braised Black Pepper Chicken

Vegetables/Beancurd

- Battered Eggplant with "Curried" Chicken Floss
- Broccoli and Mushroom
- Nonya Chap Chye (Peranakan Mixed Vegetables)
- Chop Suey Mixed Vegetables
- Traditional Sambal Goreng
- Xiao Bai Chye with Mushrooms
- Scrambled Eggs with Tomato
- Sambal Telur
- Braised Egg Beancurd with Mixed Vegetables
- Egg Fu Yong

Heritage Dessert

- Tropical Fresh Fruit Platter
- Chin Chow Jelly with Longan
- Almond Longan
- Tau Suan with You Tiao

Noodle (50%)

- Nonya Fried Mee Siam
- Wok-Fried Chye Poh Kway Teow
- Mamak-Indonesian Mie Goreng
- "Nam Pla" Seafood White Bee Hoon
- Vegetarian Black Bee Hoon with Crispy Beancurd Skin

Fish

- Steamed Assam Fish with Nanas
- Golden Cereal Fish with Curry Leaves
- Steamed Fish in Fresh Chilli Garlic Sauce
- Three-Colour Tangy Sweet & Sour Fish
- Signature Muar Mackerel Otah (+\$0.70)

Savoury Finger Food

- Japanese Seafood Croquette
- Thai Fish Cake (Deep Fried)
- Potato Samosa
- Honey Shrimp Wanton
- Seafood Money Bag
- Vegetable Spring Roll
- Seafood Gyoza

Pastries

- Pandan Buttercream Choux (Cream Puff)
- Kopi Ci Cream Puff
- Cheng Tng Konnyaku Jelly
- Pulut Hitam Tart

Beverage

- Fruit Punch
- Barley Cordial
- Pink Guava Cordial

*Vegetarian & non-spicy options are available upon request



Heirloom Recipes

Please choose 1 dish from each category

9 + 1 Courses | Min 35 Pax
\$19.90/pax (\$21.69 with GST)

Rice (50%)

Tom Yum Chicken Fried Rice 🍛
Fried Rice with Salted Fish & Diced Chicken
Golden Cereal Shrimp Fried Rice
Nasi Goreng Kampung with Ikan Bilis 🍛

Chicken

Braised Chicken Wing with Dried Lilyflowers and Black Fungus
Spicy Kung Po Chicken 🍛
Har Cheong Kai (Prawn Paste Chicken Mid-wing)
Traditional Chicken Curry 🍛
Honey-Soy Baked Chicken Drumlet

Prawn*

Salt and Pepper Prawns
Kung Po Prawns 🍛
Breaded Ebi Tempura
Golden Cereal Prawns

Savoury Finger Food

Sambal Fishball 🍛
Thai Fish Cake (Deep Fried) 🍛
Seafood Gyoza
Potato Samosa 🌿🍛
Honey Shrimp Wanton
Seafood Money Bag
Deep Fried Chicken Siew Mai
Vegetable Spring Roll 🌿
Japanese Seafood Croquette

Pastries

Red Bean Eclair
Pandan Buttercream Choux (Cream Puff) 🍩
Kopi Ci Cream Puff
Pulut Hitam Tart

Beverage

Fruit Punch
Pineapple Cordial
Pink Guava Cordial
Barley Cordial

Noodle (50%)

Old-school Hokkien Prawn Noodles
Wok-Fried Chye Poh Kway Teow
Nonya Fried Mee Siam 🌿🍛
Mamak-Indonesian Mie Goreng 🌿🍛
"Nam Pla" Seafood White Bee Hoon
Vegetarian Black Bee Hoon with Crispy Beancurd Skin

Fish

Golden Cereal Fish with Curry Leaves
Steamed Assam Fish with Nanas 🍛
Steamed Fish in Fresh Chilli Garlic Sauce 🍛
Three-Colour Tangy Sweet & Sour Fish
Signature Muar Mackerel Otah (+\$0.70) 🍛

Vegetables/Egg/Beancurd

Cuttlefish & Kang Kong Tempura with Spicy Dipping Sauce 🍛
Battered Eggplant with "Curried" Chicken Floss
Nonya Chap Chye (Peranakan Mixed Vegetables) 🌿
Braised Eggplant with Minced Chicken and Salted Fish
Stir-Fried Hong Kong Kailan with Dried Shrimp
Broccoli and Mushroom 🌿
Chop Suey Mixed Vegetables 🌿
Traditional Sambal Goreng 🍛
Xiao Bai Chye with Mushrooms 🌿
Sze Chuan Mapo Tofu 🍛
Scrambled Eggs with Tomato
Sambal Telur 🍛
Braised Egg Beancurd with Mixed Vegetables 🌿
Egg Fu Yong

Heritage Dessert

Cheng Teng (Cold/Hot)
Aiyu Ice Jelly
Tropical Fresh Fruit Platter
Chin Chow Jelly with Logan
Almond Longan
Tau Suan with You Tiao

🌿 *Vegetarian & non-spicy options are available upon request. *An additional \$1/pax applies for deshelled prawns, except for Prawn Fritters and Wasabi Prawns.





Authentic Classics

Please choose 1 dish from each category

10 + 1 Courses | Min 30 Pax
\$22.90/pax (\$24.96 with GST)

Rice (50%)

Steamed Golden Pumpkin Mixed Grain Rice 
Golden Cereal Shrimp Fried Rice
Tom Yum Chicken Fried Rice 

Chicken

Baked Chicken Rendang with Grated Coconut 
Oven Baked Char-Siew Sliced Chicken
Spicy Kung Po Chicken 
Grilled Teriyaki Chicken

Vegetables

Bindi Masala 
Cuttlefish & Kang Kong Tempura with Spicy Dipping Sauce 
Battered Eggplant with "Curried" Chicken Floss
Braised Eggplant with Minced Chicken and Salted Fish
Broccoli and Mushroom 
Chop Suey Mixed Vegetables 
Nonya Chap Chye (Peranakan Mixed Vegetables) 
Stir-Fried Hong Kong Kailan with Dried Shrimp
Traditional Sambal Goreng 

Egg/Beancurd

Whitebait Omelette
Sze Chuan Mapo Tofu 
Thai-Style Fried Beancurd 
Curry Yong Tao Fu 




Heritage Dessert

Bubur Terigu
Bubur Hitam
Aiyu Ice Jelly
Burbur Cha Cha (Hot)
Cheng Teng (Cold/Hot)
Tau Suan with You Tiao
Tropical Fresh Fruit Platter



Beverage

Pineapple Cordial
Pink Guava Cordial
Barley Cordial
Nestle Lemonade
Fruit Punch





Noodle (50%)

Old-school Hokkien Prawn Noodles
Nonya Fried Mee Siam 
Mamak-Indonesian Mie Goreng 
Wok-Fried Chye Poh Kway Teow 


Fish

Signature Muar Mackerel Otah 
Golden Cereal Fish with Curry Leaves
Steamed Assam Fish with Nanas 
Steamed Fish with Chye Poh & Crispy Garlic
Three-Colour Tangy Sweet & Sour Fish

Seafood*

Golden Cereal Prawns
Kung Po Prawns 
Salt and Pepper Prawns
Udang Assam Nanas Lemak 
Crispy Cereal Sotong
Kung Po Sotong 
Traditional Sambal Sotong 

Traditional Asian Side Dish

Japanese Seafood Croquette
Seafood Gyoza
Honey Shrimp Wanton
Deep Fried Chicken Siew Mai
Seafood Money Bag
Sambal Fishball
Thai Fish Cake 

Pastries

Milo Cream Puff
Lemongrass Meringue Tart
Red Bean Eclair
Chendol Panna Cotta



Heritage Treasures

Please choose 1 dish from each category, unless otherwise stated

11 + 1 Courses | Min 25 Pax
\$23.90/pax (\$26.05 with GST)

Rice (50%)

Japanese Garlic Fried Rice with Tobiko
Steamed Golden Pumpkin Mixed Grain Rice 🌿
Chicken Rendang Dum Briyani Goreng 🍴

Chicken

Sate Ayam Goreng 🍴
Steamed "Fu Gui" Herbal Chicken with Wolfberries
Baked Chicken Rendang with Grated Coconut 🍴
Oven Baked Char-Siew Sliced Chicken
Indonesian Ayam Panggang

Vegetables

Stir-Fried Snap Peas with Crispy Dried Shrimp
Stir-Fried Hong Kong Kailan with Dried Shrimp
Cuttlefish & Kang Kong Tempura with Spicy Dipping Sauce 🍴
Braised Eggplant with Minced Chicken and Salted Fish
Bindi Masala 🌿

Egg/Beancurd

Ampang Yong Tau Fu
Curry Yong Tao Fu 🍴
Sze Chuan Mapo Tofu 🍴
Thai-Style Fried Beancurd 🍴
Whitebait Omelette

Heritage Dessert

Aiyu Ice Jelly
Bubur Hitam (Coconut Milk Added)
Bubur Terigu
Burbur Cha Cha (Hot)
Tau Suan with You Tiao
Thai Tapioca with Coconut Milk
Tropical Fresh Fruit Platter

Beverage

Traditional "Kopi C"
Traditional "Teh C"
NESTEA Iced Lemon Tea
Nestle Lemonade

Noodle (50%)

Peranakan Dry Laksa 🍴
Sin Chow Bee Hoon with Chicken Deng Deng
Stir-Fried Black Pepper Udon 🍴
Old-school Hokkien Prawn Noodles
Wok-Fried Chye Poh Kway Teow 🌿
Wok-Fried Seafood Pad Thai

Fish

Steamed Fish with Thai Green Chilli Lime Sauce 🍴
Assam Curry Batang Fish (with Bones) 🍴
Signature Muar Mackerel Otah 🍴
Steamed Fish with Chye Poh & Crispy Garlic

Seafood*

Prawn Fritters with Mango Mayonnaise
Prawn with Chilli Crab Sauce 🍴
Udang Assam Nanas Lemak 🍴
Salt and Pepper Prawns
Golden Cereal Prawns
Steamed Assam Sotong with Nanas 🍴
Crispy Cereal Sotong
Kung Po Sotong 🍴
Traditional Sambal Sotong 🍴

Traditional Asian Side Dish

Thai Papaya Salad 🍴
Signature Muar Mackerel Otah 🍴
BBQ Satay (Chicken)

Pastries (Choose 2)

Kaya Eclair
Chendol Panna Cotta
Bubur Cha Cha Panna Cotta
Coconut Meringue Tart
Lemongrass Meringue Tart
Milo Cream Puff



Timeless Delights

Please choose 1 dish from each category

11 + 1 Courses | Min 25 Pax
\$27.90/pax (\$30.41 with GST)

Rice (50%)

Thai Green Curry Fried Rice 🍴
Chicken Rendang Dum Briyani Goreng 🍴
Japanese Garlic Fried Rice with Tobiko
Steamed Golden Pumpkin Mixed Grain Rice 🌿
Hae Bee Hiam Fried Rice with Chicken Dendeng 🍴

Premium Selection

Braised Beef Rendang 🍴
Stir-Fried Thai Green Curry Beef
Lemongrass Lamb Shank
Mussels in Chilli Crab Sauce 🍴

Fish

Assam Curry Batang Fish (with Bones) 🍴
Signature Muar Mackerel Otah 🍴
Steamed Fish with Chye Poh & Crispy Garlic
Steamed Fish with Nonya Sauce 🍴
Steamed Fish with Thai Green Chilli Lime Sauce 🍴

Vegetables

Poached Spinach with Trio of Eggs
Gobi Manchurian 🌿
Cuttlefish & Kang Kong Tempura with Spicy Dipping Sauce 🍴
Bindi Masala 🌿
Stir-Fried Snap Peas with Crispy Dried Shrimp
Szechuan Style Eggplant with Spicy "Yu Xiang" Sauce 🍴

Traditional Asian Side Dish

Crispy Hae Cho
Indonesian Gado Gado 🌿
Thai Papaya Salad 🍴
Signature Muar Mackerel Otah 🍴
BBQ Satay (Chicken)

Beverage

Traditional "Kopi C"
Traditional "Teh C"
NESTEA Peach Iced Tea
Nestle Lemonade

Noodle (50%)

Peranakan Dry Laksa 🍴
Sin Chow Bee Hoon with Chicken Dendeng
Stir-Fried Seafood Mee Sua
Stir-Fried Black Pepper Udon 🍴
Wok-Fried Seafood Pad Thai

Chicken

Szechuan La Zi Chicken with Green Beans 🍴
Indonesian Ayam Panggang
Golden Pumpkin Salted Egg Chicken
Sate Ayam Goreng 🍴
Steamed "Fu Gui" Herbal Chicken with Wolfberries

Seafood*

Nonya Dry Assam Prawns 🍴
"Har Lok" Prawns 🍴
Prawn Fritters with Mango Mayonnaise
Prawn with Chilli Crab Sauce 🍴
Udang Assam Nanas Lemak 🍴
Indonesian Sotong Panggang
Simmered La La in Ginger & Garlic Sauce
Steamed Assam Sotong with Nanas 🍴
Steamed Sotong with Thai Green Chilli Lime Sauce 🍴
Crispy Cereal Sotong

Egg/ Beancurd

Shrimp Omelette
Ampang Yong Tau Fu
Braised Beancurd with Eggplant 🌿
Braised Egg Beancurd with Minced Chicken and Leeks

Pastries And Confections

Bubur Cha Cha Panna Cotta
Kaya Eclair
Osmanthus Konnyaku Jelly
Coconut Meringue Tart

Nostalgic Dessert

Bubur Hitam (Coconut Milk Added)
Bubur Terigu
Burbur Cha Cha (Hot)
Tau Suan with You Tiao
Thai Tapioca with Coconut Milk
Tropical Fresh Fruit Platter

🌿 *Vegetarian & non-spicy options are available upon request. *An additional \$1/pax applies for deshelled prawns, except for Prawn Fritters and Wasabi Prawns.



Royal Ginger Flower

Please choose 1 dish from each category

11 + 1 Courses | Min 25 Pax

\$29.90/pax (\$32.59 with GST)

Rice (50%)

Kim Chi & Beef Bulgolgi Rice 🍴
Ginger Chicken Fried Rice Infused with Gomadare
Thai Green Curry Fried Rice 🍴
Chicken Rendang Dum Briyani Goreng 🍴
Japanese Garlic Fried Rice with Tobiko
Hae Bee Hiam Fried Rice with Chicken Dendeng 🍴

Premium Selection

Braised Beef Brisket with Chinese Herbs
Spicy "Ban Jiang" Duck with Lychee 🍴
Braised Beef Rendang 🍴
Hainanese Lamb Stew
Stir-Fried Thai Green Curry Beef
Beef Bulgolgi

Fish

Steamed Fish in Creamy Laksa Sauce 🍴
Steamed Fish with Nonya Sauce 🍴
Steamed Fish with Thai Green Chilli Lime Sauce 🍴
Steamed Teochew-Style Sea Perch

Vegetables

Sayur Lodeh with Nangka 🍴
Poached Spinach with Trio of Eggs
Bindi Masala 🍴
Gobi Manchurian 🍴
Stir-Fried Snap Peas with Crispy Dried Shrimp

Traditional Asian Side Dish

Crispy Hae Cho
Indonesian Gado Gado 🍴
Thai Papaya Salad 🍴
Signature Muar Mackerel Otah 🍴
BBQ Satay (Chicken)

Pastries

"Teh Tarik" Eclair
Thai Iced "Tea"-ramisu
Coconut Rice Pudding with Lemongrass Curd
Horlicks Cream Puff

Noodle (50%)

Ponzu Ee Fu Noodles 🍴
Peranakan Dry Laksa 🍴
Stir-Fried Seafood Mee Sua
Sin Chow Bee Hoon with Chicken Dendeng
Stir-Fried Black Pepper Udon 🍴

Chicken

Rojak Chicken Katsu
Ayam Masak Merah 🍴
Golden Pumpkin Salted Egg Chicken
Vietnamese Lemongrass Chicken

Prawn*

Prawn with Chilli Crab Sauce 🍴
"Har Lok" Prawns 🍴
Nonya Dry Assam Prawns 🍴
Prawn Fritters with Mango Mayonnaise
Golden Pumpkin Salted Egg Prawn
Steamed Scallops on Shell with Garlic Tang Hoon
La La in Laksa Cream 🍴
Indonesian Sotong Panggang
Simmered La La in Ginger & Garlic Sauce
Steamed Sotong with Thai Green Chilli Lime Sauce 🍴
Golden Pumpkin Salted Egg Sotong

Egg/ Beancurd

Telur Kesum
Shrimp Omelette
Braised Beancurd with Eggplant 🍴
Kung Po Yong Tau Fu 🍴

Nostalgic Dessert

"Orh Nee" (Yam Paste with Coconut Milk)
Bubur Hitam (Coconut Milk Added)
Tau Suan with You Tiao
Thai Tapioca with Coconut Milk
Tropical Fresh Fruit Platter

Beverage

Hong Kong Style Hot Yuan Yuan
NESTEA Iced Green Tea
NESTEA Peach Iced Tea
Nestle Lemonade
Traditional "Kopi C"
Traditional "Teh C"

*Vegetarian & non-spicy options are available upon request. *An additional \$1/pax applies for deshelled prawns, except for Prawn Fritters and Wasabi Prawns.



Luxurious Flavours

Please choose 1 dish from each category

11 + 1 Courses | Min 25 Pax
\$35.90/pax (\$39.13 with GST)




Rice (50%)

Buah Keluak Fried Rice
Daging Baka Kecap (Beef) Fried Rice with Crispy Shallots
Truffle-Infused Shiitake & Straw Mushroom Fried Brown Rice 
Black Pepper Crab Fried Rice 
Ginger Chicken Fried Rice Infused with Gomadare
Kim Chi & Beef Bulgolgi Rice 

Premium Selection

Soft Shell Crab with Thai Yellow Curry
Braised Beef Brisket with Chinese Herbs
Braised Beef Rendang 
Braised Sea Cucumber Duck
Spicy "Ban Jiang" Duck with Lychee 
Hainanese Lamb Stew
Lemongrass Lamb Shank
Twice-Cooked Five Spice Lamb with Red Chilli 

Fish

Miso-Crusted Baked Snapper Fillet
Steamed Fish Fillet in Thai Green Curry 
Steamed Fish in Creamy Laksa Sauce 
Steamed Fish with Nonya Sauce 
Steamed Teochew-Style Sea Perch




Seafood*

North Indian Butter Prawn Masala 
Golden Pumpkin Salted Egg Prawn
Prawn with Chilli Crab Sauce 
Tangy Wasabi Mayo Prawns 
Thai Yellow Curry Prawns 
La La in Chilli Crab Sauce 
La La in Laksa Cream 
Mussels in Chilli Crab Sauce 
Golden Pumpkin Salted Egg Sotong
Steamed Scallops on Shell with Garlic Tang Hoon
Indonesian Sotong Panggang

Pastries And Confections

Kaya Toast Bread Pudding
Matcha "Tea"-ramisu
Thai Iced "Tea"-ramisu

Noodle (50%)

D-I-Y Signature Peranakan Laksa 
D-I-Y Nonya Mee Siam with Gravy 
"Kra Pow" Thai Basil Bee Tai Mak with Minced Chicken
Ponzu Ee Fu Noodles 
Braised Flat Noodles in Chilli Crab Sauce 




Chicken

"Kopi-Gao" Coffee Chicken
North Indian Butter Chicken
Rojak Chicken Katsu
Vietnamese Lemongrass Chicken

Vegetables

Golden Pumpkin Salted Egg Lotus Root Chips
Sayur Lodeh with Nangka 
Poached Spinach with Trio of Eggs
Gobi Manchurian 

Egg/ Beancurd

Fried Silken Beancurd with Preserved Radish 
Braised Beancurd with Eggplant 
Braised Beancurd with Trio of Mushrooms 
Telur Kesum

Traditional Asian Side Dish


Signature Muar Mackerel Otah 
Crispy Hae Chio
Indonesian Gado Gado
Thai Papaya Salad 
BBQ Satay (Chicken)

Nostalgic Desserts

Ah Balling (Glutinous Rice Balls with Peanut Soup)
"Orh Nee" (Yam Paste with Coconut Milk)
Bubur Hitam
Tau Suan with You Tiao
Thai Tapioca with Coconut Milk
Tropical Fresh Fruit Platter

Beverage

Hong Kong Style Hot Yuan Yang
Nestle Cucumber Lemonade
NESTEA Iced Green Tea
NESTEA Iced Lemon Tea
NESTEA Peach Iced Tea
Traditional "Kopi C"
Traditional "Teh C"

 *Vegetarian & non-spicy options are available upon request. *An additional \$1/pax applies for deshelled prawns, except for Prawn Fritters and Wasabi Prawns.



Healthier Recipes

Please choose 1 dish from each category

9 + 1 Courses | Min 35 Pax
\$23.90/pax (\$26.05 with GST)

Rice (50%)

Steamed Mixed Grain Rice
Fried Rice with Salted Fish & Diced Chicken (+\$0.50) (Mixed Grain)

Fish

Steamed Assam Fish with Nanas (Pineapples) 🍷
Steamed Fish in Fresh Chili Garlic Sauce

Vegetables

Nonya Chap Chye (peranakan Mixed Vegetables) 🌿
Braised Eggplant with Minced Chicken and Salted Fish
Stir-fried Hongkong Kailan with Dried Shrimp
Broccoli and Mushrooms with vegetarian Abalone 🌿
Chop Suey Mixed Vegetables 🌿
Traditional Sambal Goreng (Long Beans and Tau Hu in Spicy Sambal) 🍷
Xiao Bai Chye with Mushrooms 🌿
Sze Chuan Mapo Tofu 🍷
Scrambled Eggs
Sambal Telur (Lightly Pan-Fried hard boiled eggs with sauce) 🍷
Braised Egg Beancurd with Mixed Vegetables
Egg Fu Yong (Fluffy Omelette Filled with Vegetables)

Pastries And Confections

Red Bean Éclair
Pandan Buttercream Choux
Kopi C Cream Puff
Pulut Hitam Tart

Beverage

Citrus Infused Water
Fruit Punch (Less Sweet)
Lemonade (Less Sweet)

Noodle (50%)

Nam Pla Seafood White Bee Hoon
Vegetarian Black Bee Hoon with Crispy Beancurd Skin 🌿

Chicken

Braised Chicken Wing with Dried Lilyflowers and Black Fungus
Spicy Kung Po Chicken 🍷
Traditional Chicken Curry 🍷
Honey-Soy Baked Chicken Drumlet

Savoury Finger Food

Sambal Fish Ball 🍷
Deep Fried Thai Fish Cake
Seafood Gyoza
Potato Samosa (Fried Pastry with Potatoes and Herbs)
Honey Shrimp Wonton (Juicy Golden-Brown Wantons)
Seafood Money Bag (Juicy minced Chicken and Shrimp)
Deep Fried Siew Mai
Vegetable Spring Roll (Filled with Radish, Carrot, and Cabbage) 🌿
Japanese Seafood Croquette

Prawn*

Salt and Pepper Prawns (Crispy and slightly spicy)
Kung Pao Prawns with Peanut, Vegetables and Chilli Pepper 🍷

Dessert

Cheng Teng (Gingko, Dried Longans and White Fungus)
Aiyu Ice Jelly
Chin Chow Jelly with Logan
Tau Suan with You Tiao (Fried Dough sticks)
Nata de Coco with a medley of fruits
Tropical Fresh Fruit Platter

Complimentary Drink

Ice Water

🌿 *Vegetarian & non-spicy options are available upon request. *An additional \$1/pax applies for deshelled prawns, except for Prawn Fritters and Wasabi Prawns.

Terms & Conditions

- Images are for illustration purpose only.
- Transport charge of \$90 (before GST) applies if the total food bill is below \$1500 (before GST). Additional surcharge applies for deliveries made to CBD, Sentosa Island denoted by the first 2 digits of the postal code: 01, 03, 04, 05, 06, 07, 08, 17, 18, 19, 22 & 23. Additional \$100 surcharge applies to Jurong Island with minimum order of \$1000.
- Early surcharge \$200 (before GST) applies for orders ready between 6am-7am and \$150 (before GST) between 7am-7:30am. Minimum food order value is \$600 (before GST).
- For venues without a direct lift, a surcharge of \$80 per level applies. Deliveries without a direct lift are limited to a maximum of 3 levels.
- All items/menus are subject to changes or withdrawal without prior notice at the sole discretion of the company.
- Food is best consumed within 2 hours upon arrival, in line with SFA's stipulated timeline.
- A complete Buffet setup with tables, skirting, and warmers. A full set of disposable wares, serviettes, trash bins, and bags will be provided.
- Vegetarian & non-spicy options are available upon request.
- All menus and promotions are not applicable to official partner venues or contracted venues.

*We provide a complete Buffet setup with tables, skirting, and warmers. A full set of disposable wares, serviettes, trash bins, and bags will be provided.