



OPTION I: BUFFET MENU



SILVER BUFFET MENU

\$74.00 PER HEAD | MINIMUM 10 GUESTS

APPETIZERS ON ARRIVAL

- Cheeseburger Spring Roll
- Spinach Ricotta Turnover (V)
- 4 Cheese Arancini (V)

PLATTER (CHOOSE ONE FROM BELOW)

- Antipasto with sliced meats, ham, salami, prosciutto, and marinated olives,
- Vegetarian antipasto with grilled vege, olives, nuts, dips, and crackers (V)

MAIN COURSE

- Wagyu Meatball Penne
- Spinach Ricotta Cannelloni
- Sweet Potato Salad (GF, V, VG)
- Raspberry with Chocolate Ganache Bite
- Strawberry Match Tart (V, H)
- Variety Seasonal Fruits Platter (VG, V, GF)

GOLD BUFFET MENU

\$82.00 PER HEAD | MINIMUM 10 GUESTS

APPETIZERS ON ARRIVAL

- Guacamole Bruschetta
- Pumpkin & Goat Cheese Arancini (V)
- Cheeseburger Spring Roll

PLEASE NOTE:

For Buffet events with more than 25 guests, we highly recommend to add-on our professional Chef Service to ensure superior food quality and a flawless service experience throughout your event.

V = VEGETARIAN VG = VEGAN GF = GLUTEN FREE DF = DAIRY FREE NF = NUT FREE H = HALAL



OPTION 1: BUFFET MENU



PLATTER (CHOOSE ONE FROM BELOW)

- Antipasto with sliced meats, ham, salami, prosciutto, and marinated olives,
- Vegetarian antipasto with grilled vege, olives, nuts, dips, and crackers (V)

MAIN COURSE

- Teriyaki Salmon Fillet (GF)
- Cheesy Angus Beef Lasagne
- Japanese Sesame Chicken Salad (GF)
- Raspberry with Chocolate Ganache Bite
- Strawberry Matcha Tart (V, H)
- Passionfruit Cheesecake
- Variety Seasonal Fruits Platter (VG, V, GF)

PLATINUM BUFFET MENU

\$99.00 PER HEAD | MINIMUM 10 GUESTS

APPETIZERS ON ARRIVAL

- Kimchi & Prawn Cocktail Tart
- Guacamole Bruschetta
- Korean Gochujang Chicken Taco

PLATTER (CHOOSE ONE FROM BELOW)

- Antipasto with sliced meats, ham, salami, prosciutto, and marinated olives,
- Vegetarian antipasto with grilled vege, olives, nuts, dips, and crackers (V)

MAIN COURSE

- Teriyaki Salmon Fillet (GF)
- Italian Wagyu Meatball
- Grilled King Prawns
- Pesto Chicken Quinoa Salad
- Lamb Cutlet Lollipop
- Raspberry with Chocolate Ganache Bite
- Strawberry Matcha Tart (V, H)
- Passionfruit Cheesecake
- Variety Seasonal Fruits Platter (VG, V, GF)

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