

## 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