ASIAN CONTINENTAL SEMINAR PACKAGE BUFFET MENU A (CORPORATE)

Healthier Cooking Oil will be used

Appetizer (Choose 1)

Norwegian Smoked Salmon with Chives & Dill Cream Cheese on Egg White Blinis

Fresh Rucola Salad with Tomato, Avocado, Pomegranate, Truffle Vinaigrette and Danish Feta Chees

Grilled Mediterranean Vegetables & Halloumi. Lightly seasoned with Sun Dried Tomato Tapenade. Topped with Pine Nuts & Sunflower Seeds

Wholegrain Staple (Choose 1)

Thai Pineapple Brown Rice Topped with Toasted Cashew nuts and Raisins

Brown Fried Rice with Sea Prawn, Chinese Sausage and Shitake Mushrooms

Whole Meal Spaghetti Aglio Olio with Sauté Wild Mushroom, Garlic and Birds Eye Chilli

Stir Fried Belacan Bee Hoon with Baby Bak Choy

Beef/Lamb (Choose 1)

Grilled Australian Beef Sirloin with Creamy Mushroom Sauce

Oven Roasted New Zealand Aged Ribeye with Bone Marrow & Sage Jus

Italian Rib Eye Meatballs in a Tomato Stew with Sundried Tomatoes & Fresh Basil.

Poultry (Choose 1)

Farruj Meshwi (Lebanese Roast Chicken Marinated with Sumac & Fresh Herbs served with Roasted Vegetables)

Roasted Boneless Chicken Leg Stuffed with Italian Basil & Swiss Cheese

Oven Roasted Honey Chicken Leg with Rosemary Jus

Braised Chicken Medallions with Thai Honey Pineapple & Japanese Cucumbers

ASIAN CONTINENTAL SEMINAR PACKAGE BUFFET MENU A (CORPORATE)

Fish (Choose 1)

Steamed Fillet of Seabass with Dried Orange, Rock Sugar & Premium Soy

Toasted Almond, Spanish Anchovies, Moroccan Caper Berry & Fresh Herbs Crusted Norwegian Salmon Fillets

Poached Seabass Fillet in Lime, Garlic & Chilli Broth

Vegetable (Choose 1)

Summer Garden Vegetables with Roasted Garlic and Brown Butter Topped with Pine Nuts & Sunflower Seeds

Jade Broccoli, Shitake Mushroom & Gingko Nuts with Oyster Sauce

Deep Fried Homemade Seaweed Tofu with Straw Mushroom & Asparagus

French String Beans Sautéed with Porcini Mushrooms and Fresh Herbs

Desserts (Choose 1)

Seasonal Fresh Fruits

Dark Chocolate Mousse with Fresh Raspberries & Toasted Almonds

Matcha Green Tea Panna Cotta with Azuki Beans

Warm Ginger Pudding with Earl Grey Vanilla Crème and Hazelnut Brittle

Cold Cheng Teng with Gingko Nuts & Dried Longan

Beverages

Ice Lemon Tea

Iced Water

Coffee and Tea
(Sugar is served on the side)