Healthier Dining Menu
(Health Promotion Board approved)

Menu	Price per Pax	Page
Bento Set A	$5.50+	2
Bento Set B	$6.50+	3
Bento Set C	$7.50+	4
Gourmet Bento Sets	$10.50+	5
Buffet Menu A	$14.00+	6
Buffet Menu B	$16.00+	7-8
Buffet Menu C	$18.00+	9-10
Buffet Menu D	$20.00+	11-13
Terms & Conditions		14

All prices are subjected to prevailing government Goods and Service Tax.

ONE FABER GROUP
109 Mount Faber Road, S099203 |catering@onefabergroup.com

Bento Set A

Choose 1 Item from Each Category
Includes a Complimentary Bottled Water & a Whole Fruit

RICE/NOODLES	VEGETABLES	MEAT
Healthy Brown Rice (WG, V)	Sambal Tauhu Goreng	Baked Kung Pao Chicken
Briyani Rice (WG, V) *(100% Brown Rice Basmati)*	Aloo Goobi (V)	Soya Braised Chicken
Steamed Red Cargo Rice (WG, V)	Sauteed Potatoes & Cauliflower (V)	Curry Chicken with Potato
Mixed Grain Rice (WG, V) *(30% Brown Rice, 70% White Rice)*	Sayur Lodeh	Chicken Rendang
Vegetarian Bee Hoon (WG, V) *(Brown Rice Vermicelli)*	Vegetables Jal Frezy (V)	Chicken Tikka Masala
Steamed Basmati Rice (WG, V)	Luo Hon Chye (V)	Vegetarian Char Siew with Garlic Sprout (V)
	Broccoli & Carrots with Oyster Sauce	

All items are prepared with Healthier Cooking Oil

$5.50+ SGD PER PAX (MIN 30 PAX)

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Bento Set B

Choose 1 Item from Each Category
Select a Maximum of 01 item with DF (deep fried) in the whole order
Includes a Complimentary Bottled Water & a Whole Fruit

RICE/NOODLES

Healthy Brown Rice (WG, V)
Briyani Rice (WG, V)
(100% Brown Rice Basmati)
Steamed Red Cargo Rice (WG, V)

Mixed Grain Rice (WG, V)
(30% Brown Rice, 70% White Rice)
Vegetarian Bee Hoon (WG, V)
(Brown Rice Vermicelli)
Steamed Basmati Rice (WG, V)

Mixed Grain Yang Chow Fried Rice (20% Brown Rice, 80% White Rice)

Sin Chow Bee Hoon (WG)

Pasta with Tomato Herb Sauce (WG, V)

Mee Siam Goreng (WG, V)
Pasta Aglio Olio (WG)

VEGETABLES

Sambal Tauhu Goreng
Aloo Goobi (V)

Sauteed Potatoes & Cauliflower (V)
Sayur Lodeh

Vegetables Jal Frezy (V)

Luo Hon Chye (V)

Broccoli & Carrots with Oyster Sauce

Eggplant with Yu Shiang Sauce (DF)
Sambal Lady Finger with Dried Shrimp
Braised Nonya Chap Chye (V)

MEAT/SEAFOOD

Baked Kung Pao Chicken
Soya Braised Chicken

Curry Chicken with Potato

Chicken Rendang

Chicken Tikka Masala

Vegetarian Char Siew with Garlic Sprout (V)

Sweet & Sour Mock Chicken (DF, V)

Baked Teriyaki Chicken with Sesame Seeds & Scallions
Stir Fried Mock Chicken with Mango Salsa (V)

Steamed Fish Fillet with Ginger & Spring Onion
Steamed Fish Fillet Teochew Style
Steamed Fish Fillet with Black Bean Sauce
Sweet & Sour Fish Fillet (DF)
Fish Belado (DF)
Deep Fried Mock Fish & Trio Bell Peppers (DF, V)

SIDES

Fried Chicken Nuggets (DF)
Onion Omelette

Fried Beancurd with Thai Chilli Sauce (V, DF)
Fried Beancurd with Peanut Sauce (DF, V)
Egg Tofu with Egg White Sauce (DF, V)
Mapo Tofu

Deep Fried Potato with Baked Beans (DF, V)

Fried Samosa (DF, V)

All items are prepared with Healthier Cooking Oil

$6.50+ SGD PER PAX (Min 30 PAX)

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Bento Set C

Choose 1 Item from Each Category
Select a Maximum of 01 item with DF (deep fried) in the whole order
Includes a Complimentary Bottled Water & a Whole Fruit

RICE/NOODLES	VEGETABLES	MEAT/SEAFOOD		SIDES
Briyani Rice (WG, V) *(100% Brown Rice Basmati)*	Sambal Tauhu Goreng	Baked Kung Pao Chicken	Steamed Fish Fillet with Ginger & Spring Onion Sauce	Fried Chicken Nuggets (DF)
Steamed Germinated Red Cargo Rice (WG, V)	Aloo Goobi (V)	Soya Braised Chicken	Steamed Fish Fillet Teochew Style	Onion Omelette
Healthy Brown Rice (V)	Sauteed Potatoes & Cauliflower (V)	Curry Chicken with Potato	Steamed Fish Fillet with Black Bean Pepper Sauce	Fried Beancurd with Thai Chilli Sauce (V, DF)
Mixed Grain Claypot Rice (WG) *(20% Brown Rice, 80% White Rice)*	Sayur Lodeh	Chicken Rendang	Sweet & Sour Fish Fillet (DF)	Fried Beancurd with Peanut Sauce (DF, V)
Vegetarian Bee Hoon (WG, V) *(Brown Rice Vermicelli)*	Vegetables Jal Frezy (V)	Chicken Tikka Masala	Fish Belado (DF)	Egg Tofu with Egg White Sauce (DF, V)
Steamed Basmati Rice (WG, V)	Luo Hon Chye (V)	Sweet & Sour Mock Chicken (DF, V)	Deep Fried Mock Fish with Trio Bell Peppers (DF, V)	Mapo Tofu
Mixed Grain Pilaf Rice with Chicken Ham & Vegetables (20% Red Cargo Rice, 80% White Rice)	Broccoli & Carrots with Oyster Sauce	Baked Teriyaki Chicken with Sesame Seeds & Scallions	Kung Bao Mock Fish (V)	Deep Fried Potato with Baked Beans (DF, V)
Sin Chow Bee Hoon (WG)	Eggplant with Yu Shiang Sauce (DF)	Stir Fried Mock Chicken with Mango Salsa (V)	Baked Cereal Fish Fillet with Curry Leaves	Fried Samosa (DF, V)
Herb Roasted Marble Potatoes (V)	Sambal Lady Finger with Dried Shrimp	Chicken Briyani	Oven Roasted Fish Fillet with Citrus Sauce	Beancurd Prawn Roll (DF)
Mixed Grain Fried Rice with Corn & Mushroom (WG, V)	Braised Nonya Chap Chye (V)	Ayam Penyet with Spicy Belachan (DF)	Steamed Nonya Curry Fish	Nonya Achar (V)
Chicken Bolognaise Pasta (WG)	Creamy Vegetables Stew (V)	Hungarian Chicken Ghoulash	Baked Fish Fillet with Thai Mango Salsa	Thai Fish Cake (DF)
	Poached Nai Bai with Mushroom & Wolfberries (V)	Hearty Creamy Chicken Stew	Lemon Butter Fish Fillet with Cherry Tomato	Steamed Cabbage Roll
	Summer Vegetables Au Gratin(V)			
	Baby Kailan with Crispy Garlic			

All items are prepared with Healthier Cooking Oil

$7.50+ SGD PER PAX (MIN 30 PAX)

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GOURMET BENTO MENU

Includes a Complimentary Bottled Water & a Whole Fruit
All items are prepared with Healthier Cooking Oil

Menu A- $10.50+
Min 20 Pax
Grilled Fresh Lemongrass Chicken
(Wholegrain Sauteed Pasta, Peashoot Sprout, Olive, Cherry Tomato & Sauteed Greens

Menu B- $10.50+
Min 20 Pax
Five Treasure Sesame Rice with Mushroom & 65 Degree Poached Egg (Vegetarian)
(Medley of Mixed Grain Rice, Japanese Cucumber, Shimeji Mushroom, Pickled Carrot, Fine Beans & Tofu)

Menu C- $12.50+
Min 20 Pax
Red Miso Eggplant Au Gratin (Vegetarian)
(Red Miso, Eggplant, Cheese, Milk-Poached Cauliflowers & Carrots, Root Vegetables, Wholegrain Pasta & Arrabiata Sauce)

Menu D- $15.00+
Min 20 Pax
Deconstructed Beef Don
(Medley of Red Cargo Rice & White Rice, Sauteed Beef, Caramelised Onion, Shimeji Mushroom, Shredded Eggs, Spring Onions & Wasabi Yuzu Dressing)

Menu E- $15.00+
Min 20 Pax
Roasted Norwegian Salmon Fillet
(Wild Rice & White Rice Medley, Salmon Fillet, Steamed Tofu, Enoki & Shimeji Mushroom & Soya Nage)

Menu F- $15.00+
Min 20 Pax
Oat & Crumb Crusted Seabass Fillet
(Oat & Crumb Crusted Seabass, Pearl Barley & Brown Rice, Scrambled Eggs, Carrots & Sweet Peas)

SALAD GOURMET BENTO

Menu A- $12.50+
Min 20 Pax
Astrigently Tomat! (Vegetarian)
(Garden Greens, Vine Tomato, Sun Dried Tomato, Roma Tomato, Pumpkin Seeds, Crispy Quinoa, Roasted Pumpkin, Pickled Onions, Mozarella Cheese & Beetroot Vinaigrette)

Menu B- $12.50+
Min 20 Pax
FruitZilla!
(Garden Greens, Vine Tomato, Rock Melon, Green Apple, Blueberry, Strawberry, Sunflower Seeds, Wild Rice Crumble, Olives & Passionfruit Vinaigrette)

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BUFFET MENU A
CHOOSE 01 ITEM FROM EACH CATEGORY
SELECT A MAXIMUM OF 01 ITEM WITH DF (DEEP FRIED) FOR THE BUFFET

RICE/NOODLES

Mixed Grain Steamed Rice (WG, V)
(20% Brown Rice, 80% White Rice)

Steamed Basmati Rice (WG, V)

Steamed Briyani Rice (WG, V)

Steamed Red Cargo Rice (WG, V)

FINGER FOOD/SIDES

Potato Samosa (DF, V)
Sambal Fish Ball
Chicken Nuggets (DF)

Pan Fried Chipolata
Vegetable Spring Rolls (DF)

VEGETABLES

Poached Buttered Vegetables (V)
(Broccoli, Cauliflowers & Carrots)

Sambal Long Beans with Shrimp Paste

Sauteed Potatoes with Cauliflowers (V)

Sayur Lodeh
(Cabbage, Long Beans, Taupok & Carrots)
Vegetable Jal Frezy (V)
(Cauliflower, Carrots & Capsicum)

Chye Sim with Straw Mushroom (V)
Poached Spinach with Shiitake Mushroom (V)

DESSERT

#Fresh Fruit Platter
Red Bean Soup

Honey Sea Coconut with Fruit Cocktail
Green Bean Soup
Almond Jelly with Peach

Grass Jelly with Longan
Ice Jelly with Fruit Cocktail

MEAT/SEAFOOD

Baked Chinese Five Spice Chicken with Sesame Seed

Ayam Masak Merah (DF)

Curry Chicken with Potato

Honey Glazed Chicken

Hungarian Chicken Ghoulash

Baked Teriyaki Chicken with Sesame Seed
Chicken Tikka Masala
Sweet & Sour Mock Chicken (DF, V)
Baked Dory Fish Fillet with Sweet & Sour Sauce
Steamed Fish Fillet with Nonya Curry

EGG/BEANCURD

Baked Egg Cake

Mapo Tofu (V)

Egg Fuyong

Egg Omelette with Onion

Sambal Tauhu Goreng (DF)

Fried Beancurd with Thai Chilli Sauce (DF)

BEVERAGE

#Bottled Water

Chilled Infused Fruit Water
Freshly Brewed Ice Tea (sugar syrup on the side)
Blackcurrant (less sugar)
Chilled Japanese Green Tea (Sugar Free)
Orange Juice (tetra pack) (no added sugar)

All items are prepared with Healthier Cooking Oil

#Complimentary Item

$14.00+ SGD PER PAX (MIN 30 PAX)

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BUFFET MENU B

CHOOSE 01 ITEM FROM EACH CATEGORY
SELECT A MAXIMUM OF 01 ITEM WITH DF (DEEP FRIED) FOR THE BUFFET

RICE/NOODLES	VEGETABLES	MEAT	SEAFOOD
Mixed Grain Steamed Rice (WG, V) (20% Brown, 80 White Rice)	Poached Buttered Vegetables (V) (Broccoli, Cauliflowers & Carrots)	Baked Chinese Five Spice Chicken with Sesame Seed	Sweet & Sour Dory Fish Fillet
Steamed Basmati Rice (WG, V)	Sambal Long Beans with Shrimp Paste	Ayam Masak Merah (DF)	Steamed Fish Fillet with Nonya Curry
Steamed Briyani Rice (WG, V)	Sauteed Potatoes with Cauliflowers (V)	Curry Chicken with Potato	Fried Fish Fillet with Kecap Manis (DF)
Steamed Red Cargo Rice (WG, V)	Sayur Lodeh (Cabbage, Long Beans, Taupok & Carrots)	Honey Glazed Chicken	Baked Fish with Vine Tomato Sauce
Mixed Grain Pineapple Fried Rice (WG) (20% Brown Rice, 80% White Rice)	Vegetable Jal Frezy (V) (Cauliflower, Carrots & Capsicum)	Hungarian Chicken Ghoulash	Steamed Fish Fillet with Curry Lemak Sauce
Sin Chow Bee Hoon (WG) (Brown Rice Vermicelli)	Chye Sim with Straw Mushroom (V)	Baked Teriyaki Chicken with Sesame Seed	Mock Fish with Ginger Scallion Shoyu (DF, V)
Italian Pasta with Tomato Herb Sauce (WG, V)	Poached Spinach with Shiitake Mushroom (V)	Chicken Tikka Masala	
Stir Fried Mee Tai Bak with Chicken (WG)	Eggplant Belado (DF)	Sweet & Sour Mock Chicken (DF, V)	
	Indian Style Vegetables Curry (V) (Eggplant, Lady Finger, Tomato)	Chicken Cutlet with Lemon Sauce (DF)	
		Chicken Masala	

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BUFFET MENU B (continued)
CHOOSE 01 ITEM FROM EACH CATEGORY
SELECT A MAXIMUM OF 01 ITEM WITH DF (DEEP FRIED) FOR THE BUFFET

FINGER FOOD/SIDES

Potato Samosa (DF, V)

Sambal Fish Ball

Chicken Nuggets (DF)

Pan Fried Chipolata

Vegetable Spring Rolls (DF)

Nonya Otah

Steamed Cabbage Roll

EGG/ BEANCURD

Baked Egg Cake

Mapo Tofu (V)

Egg Fuyong

Egg Omelette with Onion

Sambal Tauhu Goreng (DF)

Fried Beancurd with Thai Chilli Sauce (DF)

Egg Tofu with Egg White Sauce (DF, V)

Fried Beancurd with Peanut Sauce (DF, V)

Steamed Shrimp Tofu

DESSERT

#Fresh Fruit Platter

Red Bean Soup

Honey Sea Coconut with Fruit Cocktail

Green Bean Soup

Almond Jelly with Peach

Grass Jelly with Longan

Ice Jelly with Fruit Cocktail

Honey Dew Sago

Cheng Tng (Hot/Cold)

Mini Cream Puff

BEVERAGE

#Bottled Water

Chilled Infused Fruit Water

Freshly Brewed Ice Tea (sugar syrup on the side)
Blackcurrant (less sugar)

Chilled Japanese Green Tea (Sugar Free)

Orange Juice (tetra pack) (no added sugar)

All items are prepared with Healthier Cooking Oil

#Complimentary Item

$16.00+ SGD PER PAX (MIN 30 PAX)

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BUFFET MENU C
CHOOSE 01 ITEM FROM EACH CATEGORY
SELECT A MAXIMUM OF 01 ITEM WITH DF (DEEP FRIED) FOR THE BUFFET

APPETISER	RICE/NOODLES	VEGETABLES	MEAT
German Potato Salad (V) (Red Potato, Mustard, Onion, Bacon Bits & Chives)	Mixed Grain Steamed Rice (WG, V) (20% Brown, 80 White Rice)	Poached Buttered Vegetables (V) (Broccoli, Cauliflowers & Carrots)	Baked Chinese Five Spice Chicken with Sesame Seed
Trio Bean Salad (V) (Kidney Beans, Chickpea & Edamame)	Steamed Basmati Rice (WG, V)	Sambal Long Beans with Shrimp Paste	Ayam Masak Merah (DF)
Nonya Achar (V)	Steamed Briyani Rice (WG, V)	Sauteed Potatoes with Cauliflowers (V)	Curry Chicken with Potato
Greek Salad (V) (Zucchini, Carrot, Celery, Olive)	Steamed Red Cargo Rice (WG, V)	Sayur Lodeh (Cabbage, Long Beans, Taupok & Carrots)	Honey Glazed Chicken
Garden Greens with Cherry Tomato (V)	Mixed Grain Pineapple Fried Rice (WG) (20% Brown Rice, 80% White Rice)	Vegetable Jal Frezy (V) (Cauliflower, Carrots & Capsicum)	Hungarian Chicken Ghoulash
Thai Style Bean Vermicelli Salad (Cucumber, Lemongrass, Coriander, Tomato)	Sin Chow Bee Hoon (WG) (Brown Rice Vermicelli)	Chye Sim with Straw Mushroom (V)	Baked Teriyaki Chicken with Sesame Seed
	Italian Pasta with Tomato Herb Sauce (WG, V)	Poached Spinach with Shiitake Mushroom (V)	Chicken Tikka Masala
	Stir Fried Mee Tai Bak with Chicken (WG)	Eggplant Belado (DF)	Sweet & Sour Mock Chicken (DF, V)
	Mixed Grain Mexican Rice with Olive & Beans (WG,V) (20% Red Cargo Rice, 80% White Rice)	Indian Style Vegetables Curry (V) (Eggplant, Lady Finger, Tomato)	Chicken Cutlet with Lemon Sauce (DF)
	Mixed Grain Yang Chow Fried Rice (WG) (20% Brown Rice, 80% White Rice)	Sio Peh Chye with Carrots & Oyster Sauce	Chicken Masala
		Creamy Vegetables Stew (V) (Potato, Carrot, Celery)	Traditional Chicken Rendang Baked Chicken with Herb Cream

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BUFFET MENU C (continued)
CHOOSE 01 ITEM FROM EACH CATEGORY
SELECT A MAXIMUM OF 01 ITEM WITH DF (DEEP FRIED) FOR THE BUFFET

SEAFOOD

Sweet & Sour Dory Fish Fillet

Steamed Fish Fillet with Nonya Curry

Fried Fish Fillet with Kecap Manis (DF)

Baked Fish with Vine Tomato Sauce

Steamed Fish Fillet with Curry Lemak Sauce

Mock Fish with Ginger Scallion Shoyu (DF, V)

Lemon Butter Fish Fillet with Cherry Tomato

Steamed Fish Fillet Teochew Style

Baked Cereal Fish Fillet with Curry Leaves

EGG/ BEANCURD

Baked Egg Cake

Mapo Tofu (V)

Egg Fuyong

Egg Omelette with Onion

Sambal Tauhu Goreng (DF)

Fried Beancurd with Thai Chilli Sauce (DF)

Egg Tofu with Egg White Sauce (DF, V)

Fried Beancurd with Peanut Sauce (DF, V)

Steamed Shrimp Tofu

BEVERAGE

#Bottled Water

Chilled Infused Fruit Water

Freshly Brewed Ice Tea (sugar syrup on the side)

Blackcurrant (less sugar)

Chilled Japanese Green Tea (Sugar Free)

Orange Juice (tetra pack) (no added sugar)

FINGER FOOD/SIDES

Potato Samosa (DF, V)

Sambal Fish Ball

Chicken Nuggets (DF)

Pan Fried Chipolata

Vegetable Spring Rolls (DF)

Nonya Otah

Steamed Cabbage Roll

Teriyaki Drumlet

Thai Fish Cake

DESSERT

#Fresh Fruit Platter

Red Bean Soup

Honey Sea Coconut with Fruit Cocktail

Green Bean Soup

Almond Jelly with Peach

Grass Jelly with Longan

Ice Jelly with Fruit Cocktail

Honey Dew Sago

Cheng Tng (Hot/Cold)

Mini Cream Puff

Watermelon Sago

Mango Pudding

Mini Vanilla Panna Cotta

All items are prepared with Healthier Cooking Oil

#Complimentary Item

$18.00+ SGD PER PAX (MIN 30 PAX)

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BUFFET MENU D
CHOOSE 01 ITEM FROM EACH CATEGORY (UNLESS OTHERWISE STATED)
SELECT A MAXIMUM OF 01 ITEM WITH DF (DEEP FRIED) FOR THE BUFFET

APPETISER	RICE/NOODLES (CHOOSE 02)	VEGETABLES	MEAT
German Potato Salad (V) (Red Potato, Mustard, Onion, Bacon Bits & Chives)	Mixed Grain Steamed Rice (WG, V) (20% Brown, 80 White Rice)	Poached Buttered Vegetables (V) (Broccoli, Cauliflowers & Carrots)	Baked Chinese Five Spice Chicken with Sesame Seed
Trio Bean Salad (V) (Kidney Beans, Chickpea & Edamame)	Steamed Basmati Rice (WG, V)	Sambal Long Beans with Shrimp Paste	Ayam Masak Merah (DF)
Nonya Achar (V)	Steamed Briyani Rice (WG, V)	Sauteed Potatoes with Cauliflowers (V)	Curry Chicken with Potato
Greek Salad (V) (Zucchini, Carrot, Celery, Olive)	Steamed Red Cargo Rice (WG, V)	Sayur Lodeh (Cabbage, Long Beans, Taupok & Carrots)	Honey Glazed Chicken
Garden Greens with Cherry Tomato (V)	Mixed Grain Pineapple Fried Rice (WG) (20% Brown Rice, 80% White Rice)	Vegetable Jal Frezy (V) (Cauliflower, Carrots & Capsicum)	Hungarian Chicken Ghoulash
Thai Style Bean Vermicelli Salad (Cucumber, Lemongrass, Coriander, Tomato)	Sin Chow Bee Hoon (WG) (Brown Rice Vermicelli)	Chye Sim with Straw Mushroom (V)	Baked Teriyaki Chicken with Sesame Seed
Wakame Salad (V) (Cherry Tomato, Japanese Cucumber, Onions)	Italian Pasta with Tomato Herb Sauce (WG, V)	Poached Spinach with Shiitake Mushroom (V) Sio Peh Chye with Carrots & Oyster Sauce	Indian Chicken Briyani

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Thai Seafood Salad with Mango Salsa
(Cucumber, Lemongrass, Coriander, Tomato)

Prawn Salad with Mango Salsa
(Mango Salsa, Cherry Tomato, Chives, Lime Juice)

French Beans & Mushroom Salad (V)
(Cherry Tomato, Onions, Olive)

Stir Fried Mee Tai Bak with Chicken (WG)

Mixed Grain Mexican Rice with Olive & Beans (WG,V)

(20% Red Cargo Rice, 80% White Rice)
Mixed Grain Yang Chow Fried Rice (WG)
(20% Brown Rice, 80% White Rice)

Chicken Bolognaise Pasta (WG)

Mixed Grain Claypot Rice Style with Waxed Meat "Lap Mei Fan"
(20% Brown Rice, 80% White Rice)

Eggplant Belado (DF)

Creamy Vegetables Stew (V)
(Potato, Carrot, Celery)

Indian Style Vegetables Curry (V)
(Eggplant, Lady Finger, Tomato)

Poached Nai Bai with Mushroom & Wolfberries (V)

Summer Vegetables Au Gratin

Sweet & Sour Mock Chicken (DF, V)
Chicken Masala
Crispy Prawn Paste Chicken (DF)

Chicken Cutlet with Lemon Sauce (DF)

Traditional Chicken Rendang
Ayam Penyet with Spicy Belachan (DF)

Baked Chicken with Herb Cream

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BUFFET MENU D (CONTINUED)
CHOOSE 01 ITEM FROM EACH CATEGORY (UNLESS OTHERWISE STATED)
SELECT A MAXIMUM OF 01 ITEM WITH DF (DEEP FRIED) FOR THE BUFFET

SEAFOOD

Sweet & Sour Dory Fish Fillet

Steamed Fish Fillet with Nonya Curry

Fried Fish Fillet with Kecap Manis (DF)

Baked Fish with Vine Tomato Sauce

Steamed Fish Fillet with Curry Lemak Sauce

Mock Fish with Ginger Scallion Shoyu (DF, V)

Lemon Butter Fish Fillet with Cherry Tomato

Steamed Fish Fillet Teochew Style

Baked Cereal Fish Fillet with Curry Leaves

Breaded Fish Fillet with Lime Curry Mayo (DF)

Baked Cereal Prawns with Curry Leaves (DF)

Sauteed Seafood with Basil Tomato Sauce

EGG/ BEANCURD (CHOOSE 02)

Baked Egg Cake

Mapo Tofu (V)

Egg Fuyong

Egg Omelette with Onion

Sambal Tauhu Goreng (DF)

Fried Beancurd with Thai Chilli Sauce (DF)

Egg Tofu with Egg White Sauce (DF, V)

Fried Beancurd with Peanut Sauce (DF, V)

Steamed Shrimp Tofu

BEVERAGE

#Bottled Water

Chilled Infused Fruit Water

Freshly Brewed Ice Tea (sugar syrup on the side)

Blackcurrant (less sugar)

Chilled Japanese Green Tea (Sugar Free)

Orange Juice (tetra pack) (no added sugar)

FINGER FOOD/SIDES

Potato Samosa (DF, V)

Sambal Fish Ball

Chicken Nuggets (DF)

Pan Fried Chipolata

Vegetable Spring Rolls (DF)

Nonya Otah

Steamed Cabbage Roll

Teriyaki Drumlet

Thai Fish Cake

Seafood Money Bag (DF)

Cheese Croquette (DF)

DESSERT

#Fresh Fruit Platter

Red Bean Soup

Honey Sea Coconut with Fruit Cocktail

Green Bean Soup

Almond Jelly with Peach

Grass Jelly with Longan

Ice Jelly with Fruit Cocktail

Honey Dew Sago

Cheng Tng (Hot/Cold)

Mini Cream Puff

Watermelon Sago

Mango Pudding

Mini Vanilla Panna Cotta

Assorted Nonya Kueh

Mini Chocolate Swiss Classic

All items are prepared with Healthier Cooking Oil

#Complimentary Item

$20.00+ SGD PER PAX (MIN 30 PAX)

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Terms & Conditions

Inclusions

1. Biodegradable serve ware (unless otherwise stated)
2. Buffet setup with linen and skirting
3. Duration of function: 3 hours
4. Uniformed kitchen chef for live station (if applicable)

Exclusions

1. Tablecloth, napkins and linens
2. Dining tables and chairs
3. Florals and other decorations
4. Service staff (1 staff per 15 guests recommended)

Other Charges (Buffet)	**Unit Price**
1. Transport fee (waived if event is on Sentosa)	$60.00+
2. Upgrade to Melamine (per guest)*	$6.00+
**compulsory to hire 1 staff per 15 guests*	
3. Upgrade to Chinaware (per guest)*	$8.00+
**compulsory to hire 1 staff per 15 guests*	
4. Additional kitchen chef	
- First 3 hour block	$150.00+
- Subsequent hour or part thereof	$20.00+
5. Additional service staff	
- First 3 hour block	$90.00+
- Subsequent hour or part thereof	$12.00+
6. Early morning surcharge	
- 6.00am to 9.00am	$300.00+
- Before 6.00am	TBA
7. Late night surcharge (after 10.00pm)	
- First hour	$300.00+
- Subsequent hour or part thereof	$150.00+
8. Fall below fee (30% below minimum pax)	20% surcharge

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