



## Mini Buffets (Serves 10-12 guests)

Additional guests, charges will be prorated accordingly

All Dishes prepared using Healthier Oils - HPB Approved Caterer

### SINGAPORE SET

**\$228/set (\$246.24 w/GST)**

Nonya Chicken Curry with Potatoes  
Lychee Sweet-Sour Fish  
Wok Fried Deshelled Prawns with Cereal & Butter  
Ngho Hiong with Sweet Sauce  
Beijing Cabbage with Dried Chilli  
Oriental Egg Fried Rice  
Moist Butter Cheese Cake

### INDIAN SET

**\$228/set (\$246.24 w/GST)**

Pyramid Samosa  
Baked Tandoori Chicken with Yogurt Relish  
Chettinard Prawn with Gravy  
Fish Amritsari  
Kadai Vegetables  
Fragrant Biryani Rice with Achar  
Sweet Longan with Mango Beancurd

### JAPANESE SET

**\$228/set (\$246.24 w/GST)**

Oven-Baked Teriyaki Chicken  
Breaded Prawn Tempura  
Grilled Saba Fish  
Takoyaki Ball with Sauce & Katsuobushi (Bonito Flakes)  
Classic Corn & Potato Salad  
Garlic Fried Rice  
Moist Butter Cheese Cake

### MALAY SET

**\$228/set (\$246.24 w/GST)**

BBQ Jumbo Chicken Satay with Peanut Sauce  
Sambal Balado Prawn  
Ikan Goreng with Tiga Rasa Sauce  
Fried Potato Patties (Bergedil)  
Sayor Lodeh  
Nasi Goreng with Silver Fish with Achar  
Pandan Gula Melaka Ondeh Cake

### WESTERN SET

**\$228/set (\$246.24 w/GST)**

Classic Corn & Potato Salad  
Black Pepper Chicken  
Breaded Fish with Tartar Sauce  
Golden Breaded Scallops  
BBQ Prawns with Lemon Wedges  
Penne Pasta Aglio Olio  
Strawberry Choux Puffs

### THAI SET

**\$228/set (\$246.24 w/GST)**

Lemongrass Thai Fish Cakes  
Thai Grilled Chicken  
Stir Fried Thai Basil Prawns  
Three-Flavoured Fish  
Thai Baby Kailan with Mushroom  
Seafood Pineapple Fried Rice with Chicken Floss  
Pandan Gula Melaka Ondeh Cake

**CHINESE SET**

**\$228/set (\$246.24 w/GST)**

Lychee Sweet Sour Chicken  
Kung Po Prawns with Dried Chilli & Cashew Nuts  
Fried Fish Belly with Spring Onion & Ginger  
Sautee Broccoli with Shitake Mushrooms  
Chinese Scramble Egg with Tomatoes  
Yang Chow Fried Rice  
Lychee Rose Cake

**BBQ SET (COOKED)**

**\$248/set (\$267.84 w/GST)**

Classic Corn & Potato Salad  
Roasted Chicken Wings  
BBQ Prawns with Butter with Lemon Wedges  
BBQ Chicken Satay with Peanut Sauce (50 Sticks)  
BBQ Fish Otah on Banana Leaf  
Penne Pasta Aglio Olio  
Deluxed Fresh Fruits Platter

**PREMIUM SET A**

**\$298 (\$321.84 w/GST)**

**SOUP**

Braised Fish Maw Soup  
with Crab Meat & Shredded Chicken  
Vinegar & White Pepper will be provided

**MAIN COURSE**

Roasted Garlic Chicken  
Wok Fried Deshelled Prawns with Cereal & Butter  
Lychee Sweet & Sour Fish  
Steamed Prawns Dumpling  
Broccoli with Whole Mushrooms  
Wok-Fried Fried Rice with Prawns & Egg

**DESSERT**

Chilled Jelly with Sea Coconut & Aloe Vera

**INDONESIAN SET**

**\$228/set (\$246.24 w/GST)**

Signature Ayam Bakar  
Jimbaran-Style BBQ Prawns  
Ikan Goreng with Sambal Bawang  
Indonesian Salad  
Bergedil (Potato Cutlet)  
Steamed Chicken Rice  
Pandan Gula Melaka Ondeh Cake

**PERANAKAN SET**

**\$268/Set (\$289.44 w/GST)**

Ayam Masak Buah Keluak  
Prawns with Sambal Petai  
Red Snapper Fish Curry  
Nonya Chap Chye with Whole Mushrooms  
Nonya Ngoh Hiong served with Sambal Belacan  
Nonya Fried Rice with Hay Bee Hiam OR Nonya Dry Laksa  
with Condiments  
Pandan Gula Melaka Ondeh Cake

**PREMIUM SET B**

**\$398 (\$429.84 w/GST)**

**Appetizer**

**Chinese Hot & Cold Platter**

(Ngoh Hiong with Chestnut, Breaded Scallops, Vegetable Rolls,  
Marinated Sesame Jelly Fish with Cucumber, Sliced Smoked Duck  
with Mandarin Oranges)

**STARTERS**

BBQ Chicken Satay with Peanut Sauce (50 Sticks)

**SOUP**

Braised Fish Maw Soup with Crab Meat & Shredded Chicken

**HOT ENTRÉES**

Lychee Sweet Sour Chicken  
Wok Fried Deshelled Prawns with Cereal & Butter  
Fried Fish Belly with Spring Onion & Ginger  
Broccoli with Whole Mushrooms  
Signature Wok Fried "White Bait" Fried Rice

**DESSERT**

Chilled Jelly with Sea Coconut & Aloe Vera

**PAR- TEA SET A**

**\$198 (\$213.84 w/GST)**

Classic Corn & Potato Salad  
Egg Chunk Mayonnaise Finger Sandwiches  
Baked Quiche Lorraine  
BBQ Chicken Drumettes  
Vietnamese Spring Rolls  
Strawberry Choux Puffs  
Chocolate Brownies

**PLANT-BASED INDIAN VEGETARIAN**

**\$218 (\$235.44 w/GST)**

Vegetable Pakoda  
Plant-Based Chicken Masala  
Kadai Vegetables  
Pyramid Samosa  
Cauliflower with Tumeric  
Tomato Rice/ Lemon Rice  
Deluxe Fresh Fruits Platter

**PAR- TEA SET B**

**\$198 (\$213.84 w/GST)**

Pasta Salad with Crab Meat, Bell Peppers, Tomatoes  
Tuna Mayonnaise Finger Sandwiches  
Grilled Chicken Sausages  
Baked Chicken & Mushrooms Pie  
Assorted Swiss Rolls  
Chocolate Eclairs  
Pandan Gula Melaka Ondeh Cake

**PLANT- BASED CHINESE VEGETARIAN**

**\$218 (\$235.44 w/GST)**

Plant-Based Chicken with Dried Chilli  
Plant-Based Chicken Satay  
Vegetarian Mapo Tofu  
Deluxe Lo Han Chye with Black Fungus  
Vegetarian Spring Rolls with Sauce  
Sin Chow Fried Bee Hoon  
Deluxe Fresh Fruits Platter

**TERMS & CONDITIONS:**

- Additional no of pax, the charges will be prorated
- Min Order is 2 Days in Advance – For urgent order pls send us an email and call our consultant.
- The delivery charge is \$30 (\$32.40 w/GST) per one-way single location delivery. The charges for the Eve of Public Holidays & Public Holidays are \$35 (37.80 w/GST)
- For Sentosa and the Jurong Islands, surcharge \$10 (\$10.80 w/GST) applies / trip.
- For CBD Area Including Orchard Road, Marina Square, surcharge \$5 (\$5.40 w/ GST) applies / trip.
- Food best consumed within one (1) hour of delivery and within SFA's timestamps.
- For non-Residential Addresses (e.g., Hotel Address, Chalet, Holiday Bungalows, Park Addresses, etc), Full payment must be received at least 48 hours prior to the event via PayNow/Credit Card payment.

**SUPREME MINI BUFFET**

**\$498 (\$532.86 w/GST)**

**Appetizer**

(Marinated Sesame Jelly Fish with Cucumber, Sliced Smoked Duck with Mandarin Oranges, Crumbed Hokkaido Scallops, Auspicious (Seafood) Money Bags, Spring Rolls)

**SOUP**

Braised Fish Maw Soup  
with Bamboo Pith, Crab Meat, Conpoy

**TREASURE POT**

Braised Whole 10-head Abalone & Sea Cucumber  
With Japanese Shitake Mushrooms & Broccoli

**MAIN COURSE**

Truffles Roasted Chicken  
Lychee Sweet Sour Fish  
Wok-Fried Shelled Tiger Prawns with Salted Egg Sauce  
Steamed Prawns Dumpling  
Golden Salted Egg Sesame Balls  
Signature Eight Treasures Glutinous Purple Rice wrapped in Lotus Leaf

**DESSERT**

Sweet Mango Sago with Thai Pameló  
Moist Butter Cheese Cake