

# EVENTS BUFFET MENU

\$60 (min 40 persons) for 2-hours

Choose 2 Salads & Appetizer + 1 Soup + 3 Mains (Seafood/Meat) + 2 Sides + 3 Desserts

## SALAD & APPETIZER

- Chicken Caesar Salad**, Anchovy Dressing, Romaine Lettuce, Parmesan
- v **Roasted Eggplant, Zucchini & Red Pepper Salad**, Cous Cous, Basil
- v **New Potato Salad**, Housemade Salad Cream, Scallion, Crisp Sourdough
- v **Seasonal Tomato Salad**, Parmesan
- P **Cobb Salad**, Chicken, Tomatoes, Sliced Egg, Bacon, Olives, Blue Cheese
- v/N **Spinach & Portobello Salad**, Sundried Tomato, Crispy Shallot, Pine Nuts, Raspberry Vinaigrette
- Crab Cakes**, Tamarind & Tomato Relish *add 2 p/p*

## SOUP

- v **Leek & Potato Soup**, Chive Crème Fraiche, Cheddar Croutons
- N **Roast Butternut Pumpkin Soup**, Smoked Chicken, Basil Pesto
- Shellfish Bisque**, Mussel Remoulade, Sriracha Aioli
- v **Seasonal Mushroom Soup**, Herb Croutons

## SEAFOOD

- Steamed White Clams**, Shallot, Garlic, Crusty Bread *add 2 p/p*
- Fisherman's Pie**, Smoked Fish, Shellfish, Squid, Horseradish Mash
- Poached Salmon**, New Potatoes, Tomatoes, Garlic *add 2 p/p*
- Red Snapper Stew**, Sea Herbs, Red Pepper, Lovage
- Baked Pacific Dory**, Lemon, Capers, Herb Butter
- Catalan Seafood Stew**, Queen Scallops, Shrimp, Green Mussels, Navy Beans, Baby Potatoes, Carrots, Flat Parsley

### ADD-ONS

- Boston Lobster** *36 per half lobster (600g), 65 per half lobster (1kg)*
- French Blue Lobster** *130 per half lobster (500g), 225 per half lobster (800g)*
- Red Snapper** *36 (500g, serves 2), 50 (700g, serves 3-4), 60 (1kg, serves 4-6)*
- Seabass**, *40 (500g, serves 1-2), 55 (700g, serves 2-3), 70 (1kg, serves 4-6)*
- Rainbow Trout**, *46 (500g, serves 1-2), 88 (1kg, serves 4-6)*
- Coral Trout**, *75 (700g, serves 2-3), 100 (1kg, serves 4-6), 140 (1.5kg, serves 6-8)*
- Turbot**, *136 (1kg, serves 4-6)*
- Baby Threadfin**, *40 (600g, serves 2-3)*

### Cooking Method:

- Steam
- Grill
- Steam & Grill

### ADD-ONS

#### Cooking Style:

- v **Thermidor** *3 p/p*
- v **Thai Chilli** *3 p/p*
- v **Tomato & Garlic** *2 p/p*
- v **Seaweed Butter** *3 p/p*
- v **Sriracha Aioli** *2 p/p*
- v **Curried** *2 p/p*
- v **Salsa Verde** *3 p/p*
- v **Gremolata** *3 p/p*
- v **Bloody Mary Dressing** *4 p/p*



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## MEAT

- P **Grilled Pork Belly**, Braised Lentils, Sauerkraut
- Slow-Roasted Lamb Leg**, Baked Eggplant, Tomato Fondue *add 4 p/p*
- Braised Mince Beef Cottage Pie**, Mustard Mash, Parmesan
- Roasted Chicken**, Braised Onions, Field Mushrooms, Balsamic
- P **Chicken Fricassée**, Pearl Onions, Celery, Bacon, Tarragon

### ADD-ONS

- 200-Day Grain-Fed Ribeye**, Stockyard *20* (per 100g)
- Ribeye**, The Midfield Group *13* (per 100g)
- 150-Day Grain-Fed Striploin** *15* (per 100g)
- Beef Tenderloin**, The Midfield Group *16* (per 100g)
- 200-Day Grain-Fed Striploin**, Stockyard *19* (per 100g)

## SIDES

- V **Baked Cauliflower Cheese**
- V **Imam Biyaldi** (Turkish Eggplant)
- V/N **Roast Broccoli & Almonds**
- V **Chargrilled Pumpkin**, Harissa Yoghurt, Pumpkin Seeds
- V **Market Greens Medley**
- P **Savoy Cabbage**, Bacon, Crispy Sourdough
- V **Ratatouille**, Pepper, Zucchini, Eggplant
- V **Grilled Zucchini**, Cracked Wheat, Olive, Tomato, Goats Curd
- V **Sauteed Potatoes**, Parsley, Garlic, Lemon
- V **Pomme Boulangere**, Braised Onion, Thyme

## DESSERT

- V **Black Forest** (Alcohol Free)
- V **Dark Chocolate Mousse Cup**, Salted Caramel Sauce, Chocolate Shavings
- V **Mini Lemon Meringue Tartlets**
- V **Maple Brownie Cheesecake**, Milk Chocolate Souffletine
- V/N **Mini Sticky Date Pudding**, Butterscotch Sauce
- V **Red Velvet Cake**, Cream Cheese Frosting, Gold Dust
- V **Olive Oil Polenta Cake**, Candied Orange Peels, Rosemary
- V **Vanilla Panna Cotta Cup**, Honey-Orange Coulis
- V **Mini Tiramisu Shooter** *add 0.5 p/p*

### ADD-ONS

- V **Crêpes**, Orange Custard Cream, Petite Fruits, Caramelised Banana, Whipped Cream, Vanilla Sauce *5 p/p*
- V/N **Nutella Crêpes**, Banana Slices, Fresh Berries *5 p/p*
- V **Flambéed Crêpes**, Banana Slices, Fresh Berries, Grand Marnier Sauce *6 p/p*
- V **Belgian Waffles**, Fresh Berries, Chocolate Sauce, Maple Syrup *4 p/p*
- V **Churros**, Chocolate Dip, Cinnamon Icing *4 p/p*

