



FOOD MENU

BAYSWATER
KITCHEN

DINNER BUFFET MENU

BAYSWATER
KITCHEN

BUFFET MENU

2 Hours

Please select the following:

2 Salads

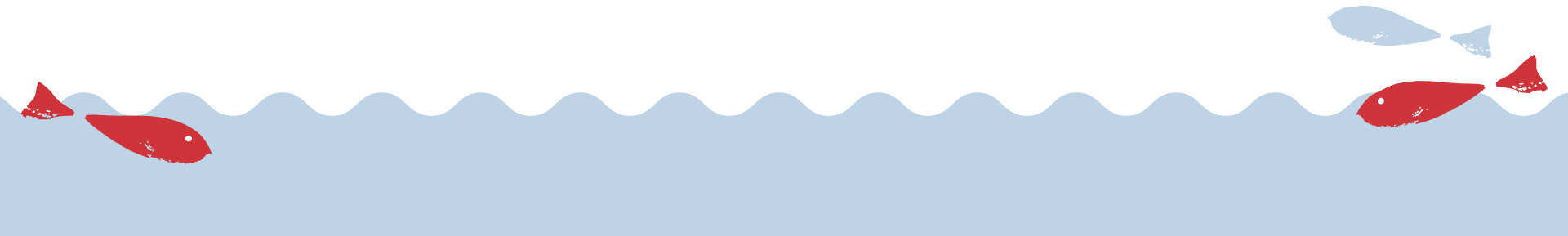
1 Soup

3 Mains

2 Sides

3 Desserts

Min. 40pax \$60++ Per Person



BUFFET MENU



SALADS & APPETISERS

Please Select 2 Items

- **Chicken Caesar Salad**, Anchovy Dressing, Romaine Lettuce, Parmesan
- **Squid Salad**, Mesclun, Piquillo, Olive, Caper, Cucumber, Sweetcorn, Edamame
- **Seasonal Tomato Salad**, Parmesan (P)
- **Cobb Salad**, Chicken, Tomatoes, Sliced Egg, Bacon, Olives, Blue Cheese (P)
- **Spinach & Portobello Salad**, Sundried Tomato, Crispy Shallot, Pine Nuts, Raspberry Vinaigrette (V/N)
- **Crab Cakes**, Tamarind & Tomato Relish | **Additional \$2 per pax**
- **Mediterranean Salad**, chickpeas, roasted zucchini, kalamanta olives, cherry tomatoes (VG)
blue berries, hummus, smoked eggplant, cashew, sukka, garlic chips, crispy shallots,
preserved lemon cumin dressing

SOUPS

Please Select 1 Item

- **Roast Butternut Pumpkin Soup**, Smoked Chicken, Basil Pesto (N)
- **Shellfish Bisque**, Mussel Remoulade, Sriracha Aioli
- **Curried Cauliflower Soup**, Almond Pesto (VG)
- **Hokkaido Corn Chowder (VG)**, sweet paprika, spring onions, croutons (VG)
- **Forest mushroom soup (VG)**, almond milk, croutons (VG)



BUFFET MENU



MAINS


Please Select 3 Items

SEAFOOD MAINS

- **Baked Pacific Dory**, Lemon, Capers, Herb Butter
- **Catalan Seafood Stew**, Queen Scallops, Shrimp, Green Mussels, Navy Beans, Baby Potatoes, Carrots, Flat Parsley
- **Sambal Braised Squid**, Coriander, Baby Potatoes, Spring Onion
- **Seafood Linguine**, Squid, Prawns, Assorted Fish
- **Steamed White Clams**, Shallot, Garlic, Crusty Bread | **Additional \$2 per pax**
- **Poached Salmon**, New Potatoes, Tomatoes, Garlic | **Additional \$2 per pax**

MEATS MAINS

- **Pork Schnitzel**, Fava Beans, Lemon, Brown Jus (P)
- **Slow-Roasted Lamb Leg**, Baked Eggplant, Tomato Fondue | **Additional \$4 per pax**
- **Baked Lamb Kofta**, Mint Yoghurt
- **Braised Minced Beef Cottage Pie**, Mustard Mash, Parmesan
- **Roasted Chicken**, Braised Onions, Field Mushrooms, Balsamic
- **Crock Pot Chicken**, Balsamic Onions, Field Mushrooms



(V) - Vegetarian
(VG) - Vegan
(P) - Contains Pork
(N) - Contains Nut

BUFFET MENU



MAINS

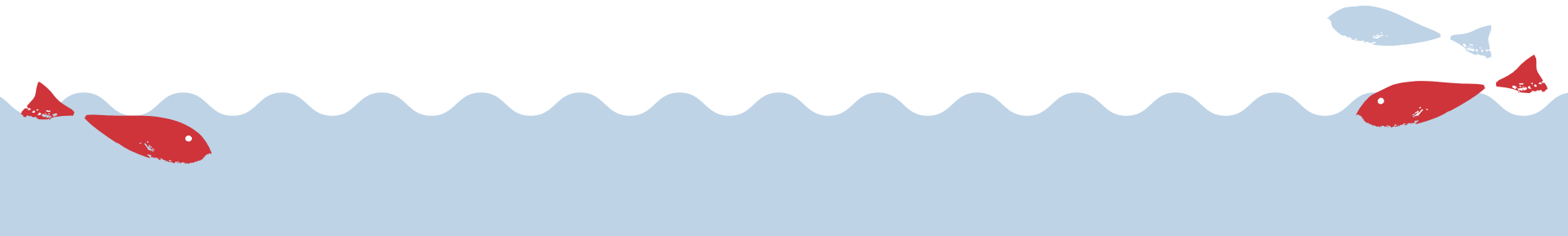
Please Select 3 Items

VEGETARIAN MAINS

- **Mushroom Stroganoff**, Sautéed Peppers, Pearl Onions , Paprika, Sour Cream
- **Roasted Miso Eggplant**, Sesame Seeds
- **Stir Fried Cracked Wheat**, Cherry Tomatoes, Sweet Corn, Garden Peas
- **Penne with Pesto**, *Red Peppers, Zucchini, Parmesan*
- **Cauliflower Parmigiana**, Chilli Creme Fraiche , Pinenuts

VEGAN MAINS

- **Sautéed Mushroom & Eggplant Pappardelle**, Pomodoro, sundried tomatoes pesto
 - **Roasted Pumpkin and Artichoke**, white beans hummus, thyme
 - **Impossible Meat Rendang Spaghetti**, lemongrass, kaffir lime leaf
 - **Impossible Meat Kofta**, Cumin Spice, Coriander, Cinnamon, Minted Cashew Yoghurt Sauce (VG)
- | Additional \$3.50 Per Person



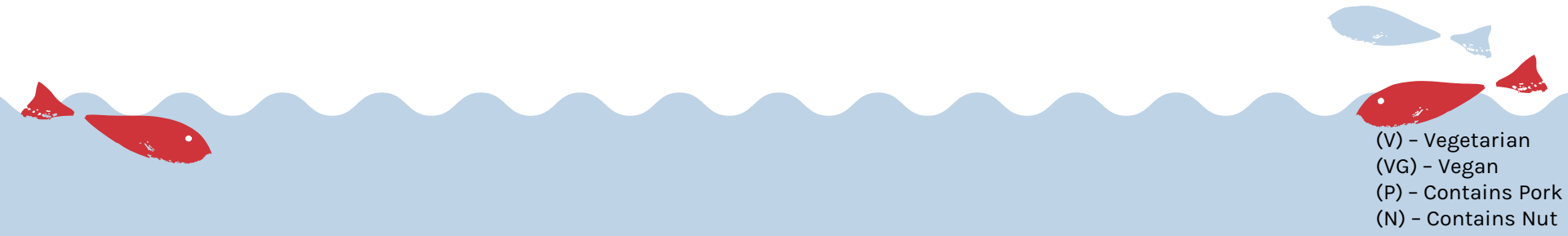
BUFFET MENU



SIDES

Please Select 2 Items

- **Baked Cauliflower Cheese** (V)
- **Potato Wedges, Sriracha Aioli** (V)
- **Imam Biyaldi (Turkish Eggplant)** (V/N)
- **Roast Broccoli & Almonds** (V)
- **Chargrilled Pumpkin, Harissa Yoghurt, Pumpkin Seeds** (V)
- **Ratatouille, Pepper, Zucchini, Eggplant** (V)
- **Sautéed Potatoes, Parsley, Garlic, Lemon** (V)
- **Pomme Boulangère, Braised Onion, Thyme** (V)
- **Vegetable Fried Rice** (V)
- **Nasi Goreng Fried Brown Rice, Scallion, Crispy Shallot** (V)
- **Macaroni Cheese** (V)
- **Broccoli Penne, pesto, Pinenuts** (VG)
- **Roasted Cauliflower Rice Pilaf, sunflower seeds** (VG)
- **Mushroom Risotto Balls, lentil bolognaise** (VG)



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BUFFET MENU

DESSERTS

Please Select 3 Items



- **Dark Chocolate Mousse Cup**, Salted Caramel Sauce, Chocolate Shavings (V)
- **Mini Lemon Meringue Tartlets** (V)
- **Maple Brownie Cheesecake**, Milk Chocolate Souffletine (V)
- **Mini Sticky Date Pudding**, Butterscotch Sauce (V/N)
- **Red Velvet Cake**, Cream Cheese Frosting, Gold Dust (V)
- **Apple Strudel**, With Vanilla Crème Auglaize (V)
- **Brownie with Salted Banana Gula Melaka Caramel** (VG)
- **Mini Tiramisu Shooter** | Additional \$0.50 per pax (V)



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BUFFET MENU



ADD ONS

MEAT

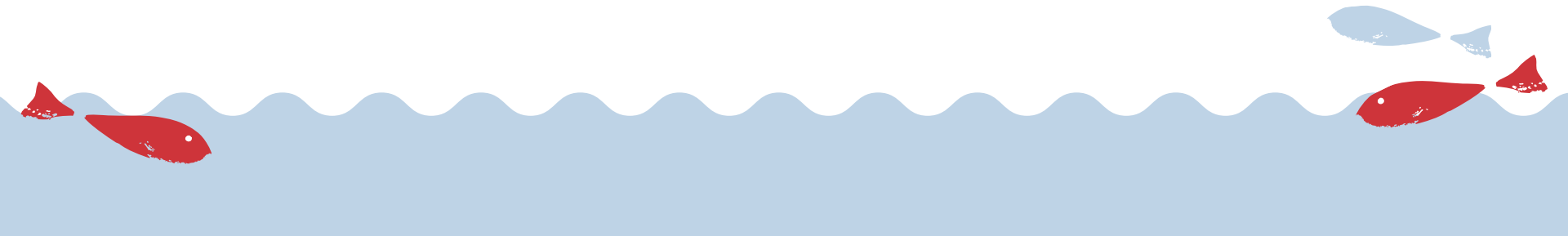
- **200-Day Grain-Fed Ribeye, Stockyard** | \$20 (per 100g)
- **Ribeye, The Midfield Group** | \$13 (per 100g)
- **150-Day Grain-Fed Striploin** | \$15 (per 100g)
- **Beef Tenderloin, The Midfield Group** | \$16 (per 100g)
- **200-Day Grain-Fed Striploin, Stockyard** | \$19 (per 100g)

ADD-ON Cooking Style:

- **Thermidor** 3 p/p
- **Seaweed Butter** 3 p/p
- **Sriracha Aioli** 2 p/p
- **Curried** 2 p/p
- **Salsa Verde** 3 p/p

SEAFOOD

- **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)*
- **Turbot** | **\$136** *(1kg, serves 4-6)*
- **Baby Threadfin** | **\$40** *(600g, serves 2-3)*



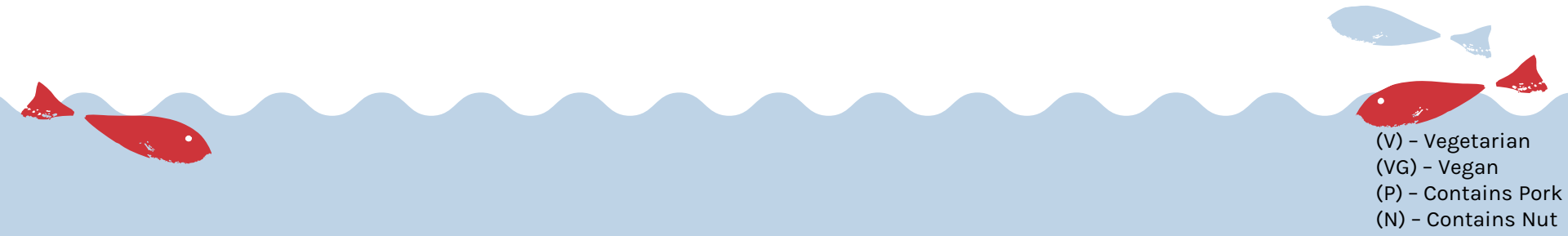
BUFFET MENU



ADD ONS

DESSERTS

- **Crêpes | Additional \$5 per pax** (V)
- **Nutella Crêpes, Banana Slices, Fresh Berries | Additional \$5 per pax** (V/N)
- **Flambéed Crêpes, Banana Slices, Fresh Berries, Grand Marnier Sauce | Additional \$6 per pax** (V)
- **Belgian Waffles, Fresh Berries, Chocolate Sauce, Maple Syrup | Additional \$4 per pax** (V)
- **Churros, Chocolate Dip, Cinnamon Icing | Additional \$4 per pax** (V)



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**BAYSWATER
KITCHEN**

LUNCH BUFFET MENU

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LUNCH BUFFET MENU

2 Hours

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2 Salads

1 Soup

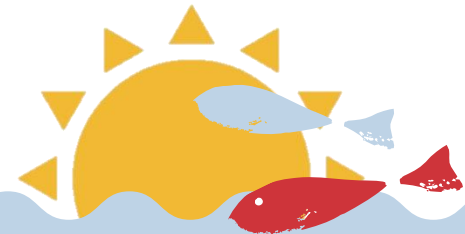
3 Mains

2 Sides

3 Desserts

Min. 40pax \$50++ Per Person

Min. 30pax \$52++ Per Person



BUFFET MENU



SALADS & APPETISERS

Please Select 2 Items

- **Chicken Caesar Salad**, Anchovy Dressing, Romaine Lettuce, Parmesan
- **Cobb Salad**, Chicken, Tomatoes, Sliced Egg, Bacon, Olives, Blue Cheese (P)
- **Spinach & Portobello Salad**, Sundried Tomato, Crispy Shallot, Pine Nuts, Raspberry Vinaigrette (V/N)
- **Crab Cakes**, Tamarind & Tomato Relish | **Additional \$2 per pax**
- **Mediterranean Salad**, chickpeas, roasted zucchini, kalamata olives, cherry tomatoes (VG)
blue berries, hummus, smoked eggplant, cashew, sukka, garlic chips, crispy shallots,
preserved lemon cumin dressing

SOUPS

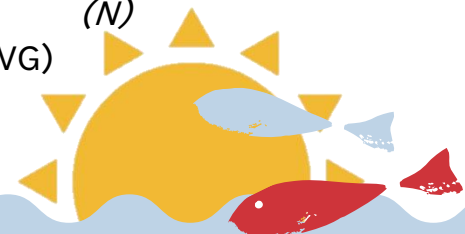
Please Select 1 Item

- **Corn & Potato Soup**, Parsley, croutons
- **Roast Butternut Pumpkin Soup**, Smoked Chicken, Basil Pesto
- **Forest Mushroom Soup (VG)**, almond milk, croutons

(V)

(N)

(VG)



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MAINS

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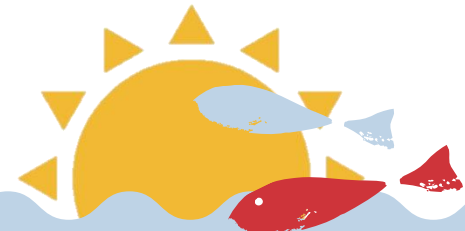


SEAFOOD MAINS

- **Honey Citrus Snapper**, Sweet & Sour Tomatoes, Pesto Potatoes
- **Squid Cooked in Tomatoes**, Olives, Peppers
- **Baked Pacific Dory**, Lemon, Capers, Herb Butter
- **Poached Salmon**, New Potatoes, Tomatoes, Garlic | **Additional \$2 per pax**

MEATS MAINS

- **Grilled Pork Belly**, Braised Lentils, Sauerkraut (P)
- **Braised Minced Beef Cottage Pie**, Mustard Mash, Parmesan
- **Roasted Chicken**, Braised Onions, Field Mushrooms, Balsamic
- **Chicken Fricassee**, Pearl Onions, Celery, Bacon, Tarragon



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BUFFET MENU

MAINS

Please Select 3 Items

VEGETARIAN MAINS

- **Broccoli Mac & Cheese**
- **Roasted Miso Eggplant**, Sesame Seeds
- **Penne Pesto**, Red Pepper, Zucchini, Parmesan

VEGAN MAINS

- **Sautéed Mushroom & Eggplant Pappardelle**, Pomodoro, sundried tomatoes pesto
- **Roasted Pumpkin and Artichoke**, white beans hummus, thyme



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BUFFET MENU



SIDES

Please Select 2 Items

- **Garlic Fried Rice** (V)
- **Baked Cauliflower Cheese** (V)
- **Imam Biyaldi** (Turkish Eggplant) (V)
- **Chargrilled Pumpkin, Harissa Yoghurt, Pumpkin Seeds** (V)
- **Savoy Cabbage, Bacon, Crispy Sourdough** (P)
- **Sautéed Potatoes, Parsley, Garlic, Lemon** (V)
- **Broccoli Penne (VG) , pesto, pinenuts** (VG)

DESSERTS

Please Select 3 Items

- **Fresh Fruit Platter** (V)
- **Apple Strudel, with Vanilla Crème Anglaise** (V)
- **Cherry Crumble Tart** (V)
- **Maple Brownie Cheesecake, Milk Chocolate Souffle tine** (V)
- **Mini Sticky Date Pudding, Butterscotch Sauce** (V/N)
- **Brownie with Salted Banana Gula Melaka Caramel** (VG)

