

**INDIGO**

BUFFET LUNCH/DINNER MENU  
@ \$25/PAX (\$26.75 inclusive of GST)  
MINIMUM 30 PAX



**PURPLE SAGE SIGNATURE**

Purple Sage Laksa  
With Prawns, Eggs, Bean Sprouts and Beancurd  
Served with Lemak Gravy, Sambal and Laksa Leaf

**HOT FAVOURITES**

Pan-seared Chicken, Caramelized Onion, Black Pepper Gravy

Steamed Asian Vegetable with Shiitake Broth

Nonya Assam Curry Fish Fillet

Korean Beef Bulgogi

Deep Fried Tempura Prawn with Citrus Mayonnaise

Steamed Mediterranean Style Tomato Rice with Herb

**DESSERT**

Swiss Roll Trio

Cream Caramel in Shooter

**COMPLIMENTARY BEVERAGE**

Fruit Punch

## IRIS

BUFFET LUNCH/DINNER MENU  
@ \$30/PAX (\$32.10 inclusive of GST)  
MINIMUM 30 PAX



### HEALTHY START

Simply Green Salad  
Served with Garlic Crouton, Red Radish, Black Raisin and Sunflower Seeds  
Tossed with Wafu Dressing

Pasta Salad  
With Onion, Capsicum and Black Olive  
Tossed with Egg Sabayon

### PURPLE SAGE SIGNATURE

Purple Sage Laksa  
With Prawns, Eggs, Bean Sprouts and Beancurd  
Served with Lemak Gravy, Sambal and Laksa Leaf

### HOT FAVOURITES

Baked Tandoori Chicken  
  
Steamed Broccoli with Braised Bai Ling Mushroom  
  
Fish Fillet with Tomato Coulis and Black-eyed Pea  
  
Nonya Braised Beef Rendang  
  
Stir Fried Prawn with "San Pei" Sauce  
  
Steamed Cabbage and Yam Rice with Dried Shrimp

### DESSERT

Oven Baked Peach Bread & Butter Pudding  
Served with Crème Anglaise  
  
Assorted of Petite Four  
Chocolate Crème Puff, Mini Red Velvet and New York Cheese Cake

### COMPLIMENTARY BEVERAGE

Sour Plum

## LILAC

BUFFET LUNCH/DINNER MENU  
@ \$40/PAX (\$42.80 inclusive of GST)  
MINIMUM 30 PAX



### HEALTHY START

Japanese Potato Salad with Sesame Dressing

Meat Platter

Beef Pastrami, Smoked Duck, Smoked Chicken, Chicken Roll with Pickled Vegetable  
Served with Horseradish Cream

### SOUP

Roasted Mushroom

### ALL TIME CLASSIC

Mee Siam

Served with Beancurd Skin, Chinese Chives, Egg Slices, Bean Sprouts and Lime in Assam Gravy

### HOT FAVOURITES

Cajun Marinated Chicken with Grain Mustard Gravy

Braised Nonya Vegetable with Fungus and Bean Stick

Pan-seared Atlantic Salmon with Lemon Butter Sauce

Stir Fried Scallop with Lotus, Gingko Nut and Black Fungus

Wok Fried Sliced Beef with Ginger and Onion

Sauteed Prawn with Trio Pepper and Herb

Steamed Chicken and Mushroom Rice with Chicken Sausage

### DESSERT

Tropical Fruit Platter

Assorted of Flan in Shooter  
Cookies & Cream and Gula Melaka & Azuki

### COMPLIMENTARY BEVERAGE

Calamansi

## **LAVENDER**

BUFFET LUNCH/DINNER MENU  
@ \$50/PAX (\$53.50 inclusive of GST)  
MINIMUM 30 PAX



### **HEALTHY START**

Silver Fish Caesar Salad  
Served with Silver Fish, Egg, Garlic Croutons, Parmesan Cheese, Romaine  
Tossed with Caesar Dressing

Meat Platter  
Beef Pastrami, Smoked Duck, Smoked Chicken, Chicken Roll with Pickled Vegetable  
Served with Horseradish Cream

### **SOUP**

Cream of Broccolini Soup

### **INFRA LIGHT**

Japanese Chicken Katsu with Citrus Mayo

### **PURPLE SAGE SIGNATURE**

24 Hours Sous Vide Beef with Mustard Gravy and Root Vegetable

### **HOT FAVOURITES**

Baked Chicken with BBQ Sauce and Pineapple

Braised Curry Vegetable with Beancurd

Baked Salmon with Chardonnay Cream

Deep Fried Spiced Calamari with Citrus Aioli

Wok Fried Prawn with Celery, Straw Mushroom and Cashew Nut

Wok Fried Hong Kong Noodle

Steamed Butter Rice with Spicy Sausage and Capsicum

### **DESSERT**

Deluxe Fruit Platter

Assorted of Petite Four  
Mini Red Velvet, Mini Apple Crumble and Mini Opera Cake

### **COMPLIMENTARY BEVERAGE**

Iced Lemon Tea