

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

Fruit Punch

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

Fruit Punch

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 Broccoli 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

Fruit Punch