



ASIAN BUFFET A
\$60.00 NETT PER PERSON
(MINIMUM 20 PEOPLE)

Cold Selection

Indonesian Gado Gado (V)
Watermelon & Feta Cheese Salad (V)
Fresh Garden Green Salad with
Shredded Carrot, Corn, Kidney Bean and Cherry Tomato (V)
Grilled Chicken Avocado Salad

With Choice of Dressings and Condiments

Main Course

SCC Signature Chicken Curry with Egg and Potatoes
Deep-fried Fish Fillet with Capsicum and Black Bean Sauce
Stir Fried Beef with Ginger and Spring Onion
Stir-Fried Broccoli with Braised Mushroom (V)
Vegetarian Fried Rice (V)

Desserts

Bread & Butter Pudding with Vanilla Sauce
Seasonal and Exotic Fresh Fruits (V)
Gula Jamun with Vanilla Ice Cream

Coffee or Tea



ASIAN BUFFET B
\$65.00 NETT PER PERSON
(MINIMUM 20 PEOPLE)

Cold Selection

Smoked Salmon Salad
Kale & Quinoa Salad with Sesame Dressing (V)
Sun Ripe Tomato and Bocconcini Scented with Balsamic (V)
Mesclun Salad with
Shredded Carrot, Celery, Mix Peppers and Cherry Tomato (V)

With Choice of Dressings and Condiments

Main Course

Pan-fried Sea Bass Fish with Fine Herbs Cream Sauce
Butter Chicken Masala
Rogan Josh
Braised Spinach and Chinese Mushroom in Oyster Sauce
Eggs Yolk Fried Rice with Tobiko Caviar
SCC Signature Laksa with Condiments

Desserts

Seasonal and Exotic Fresh Fruits (V)
Royal Dark Chocolate Truffle Cake
Mango Pudding
Gula Melaka

Coffee or Tea



ASIAN BUFFET C
\$70.00 NETT PER PERSON
(MINIMUM 20 PEOPLE)

Soup

Cream of Asparagus Scented with Chives
with Selections of Home Baked Bread Rolls

Cold Selection

Cajun Smoked Chicken Salad
Roasted Peking Duck with Hoi Sin Sauce
Caesar Salad with Condiments
Mesclun Salad with Shredded Carrot, Celery, Mix Peppers and Cherry Tomato (V)

With Choice of Dressings and Condiments

Main Course

Wok Fried Fish Fillet with Capsicums in Black Beans Sauce
Grilled Beef with Rosemary Jus and Mexican Beans
Szechuan Chicken with Cashew Nuts
Sesame Mayonnaise Prawn
Mee Siam
(Rice Vermicelli served in a Light Piquant Gravy made from Tamarind Juice and Dried Shrimp, topped with Calamansi, Fried Bean curd, Chives and Sliced Boiled Eggs)
Buttered Broccoli, Cauliflower and Carrot Garnished with Almond Flakes (V)
Vegetarian Fried Rice (V)

Desserts

Avocado Panna Cotta with Lychee Jelly, Flower Sugar Snaps
Opera Cake
Crème Brulee
Seasonal and Exotic Fresh Fruits (V)
Coffee or Tea



ASIAN BUFFET D
\$75.00 NETT PER PERSON
(MINIMUM 20 PEOPLE)

Soup

Mushroom Soup
with Selections of Home Baked Bread Rolls

Cold Selection

Caprese Salad with Tomato and Mozzarella (V)
Braised Duck with Oriental Marinated Cabbage
Curried Tuna Salad
Grilled Chicken Avocado Salad
Chef's Chop Salad
(Organic Chickpea, Romaine Lettuce, Cucumber,
Shaved Parmesan Cheese & Toasted Walnut)

With choice Of Dressings and Condiments

Main Course

Spicy Fried Fish with Tamarind accompanied with Eggplant and Tomatoes
Five-Spiced Roasted Chicken served with Lemon Peppery Salt
Baby Kai Lan with XO Sauce and Fried Shallot
Wok fried Tiger Prawns with Minced Garlic and Curry Leaf
Slow Braised Sticky Pork Belly with Mini Bun
Hong Kong Style Seafood Fried Noodle
Yang Chow Fried Rice

Desserts

Ras Malai
Seasonal and Exotic Fresh Fruits (V)
Maple Pecan Pastries
Assorted Mini French Pastries
Classic Traditional Tiramisu

Coffee or Tea