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SAMPLE BUFFET MENU

Canapes Station

(P) Parma Ham with Butter Toast  
Prawn Cocktail with Avocado  
Foie Gras Mousse with Port Wine Jelly  
(V) Mushroom Stew with Black Truffle and potato mash

Cold Cut Station

Signature Cured Salmon with Capers and Citrus Dressing  
Potato Salad with Bacon, Chives and Sour Cream

Soup Station

Signature Lobster Bisque  
Crouton, Gruyere , Aioli

Main Feast

Roasted Whole Suckling Pig with Glutinous Rice and Sausage with Braising Sauce  
(Chef on Site for Carving)  
Fricassee of Chicken with Tomato and Capers  
Sweet and Sour Fish with Red Bell Pepper and Pineapples

Garnish Station

(V) Classic Provençal Ratatouille (South of France Vegetable Stew)  
Fried Rice with Duck Confit and Foie Gras  
Spaghetti with aglio olio

Dessert Station

Coffee Tiramisu in Cup  
Mango Passion Fruit Cake  
Fruit Platter  
Opera Cake

- Menu value starts \$88 per person
- Minimum 12 persons
- All quoted price subject to 7% government tax
- Staffing fees apply if require service crew on site
- Catering and transport fee applies