

Buffet

Our very popular buffet dishes, complete with set-up.

PREMIUM

\$34.02/guest
(\$31.50 w/o GST)

9 courses

Salad · Main · Meat · Fish · Veg · Sweet side · Savoury side · Drink · Premium
with complimentary upgrade to Kueh Pie Tee DIY Station

Min 30 guests

- **Delivery and setup fee:** \$86.40 (\$80 w/o GST).
- **Order increment:** Have to be in increments of 5 guests.
- **Lead time:** Finalise at least 4 working days before the event.
- **Teardown time:** 2 hours and 15 minutes from serving time.
- **Allergens:** Meals are made in a kitchen with allergens including peanuts, tree nuts, eggs, dairy, soy, wheat and others.
- Includes biodegradable plates, cutleries and cups. Upgrade to porcelain and glass ware at an additional charge.
- For 20 - 29 guests (below min), **+\$4.32** (\$4 w/o GST) surcharge per guest.



Buffet

SALAD



The Classic Caesar Salad 👑

romaine lettuce, croutons, shaved parmesan flakes, cherry tomatoes, housemade caesar dressing

Vegetarian

Contains allium, wheat, dairy, egg and soy



Earthy Broccoli Quinoa Salad

charred broccoli, cherry tomatoes, tri quinoa salad, lemon dressing, red onion

Vegan

Contains allium



Grilled Forest Mushroom Salad 👑

fresh herbs, shiitake mushroom, king oyster, balsamic dressing

Vegan



Pumpkin and Feta Salad

shallot dressing, slow roasted pumpkin, feta cheese, raw capsicum, bombay onion, olive, japanese cucumber

Vegetarian

Contains allium and dairy



Soy Seasoned Chicken Breast Salad

low temp cooked chicken breast, kikkoman, japanese cucumber, tri-colour quinoa, purple cabbage

Contains wheat and soy



Yōshoku Grape and Watermelon Salad

watermelon, feta cheese, japanese cucumber, soy balsamic vinaigrette, red grapes

Vegetarian

Contains wheat, dairy, egg and soy

+ \$1.00

👑 Chef recommended

Buffet

MAINS



Butterfly Blue Pea Rice

shallots, coriander, super-garlicfied oil, blue pea flower

Vegan

Contains allium, wheat and soy



Caramelised Raisin Rice Pilaf

plump dried raisins, slow baked cherry tomatoes, chopped parsley

Vegan

Contains allium



Fragrant Basil Tea Rice

thai basil, european basil, shallot scented sesame oil, barley multigrain rice

Vegan

Contains allium and barley



Wok Tossed Chow Mein

button mushrooms, tri-colour capsicum, crispy egg noodles, kikkoman, super-garlicfied oil

Vegetarian

Contains allium, wheat, egg and soy



Garlic Confit Aglio Olio

super-garlicfied oil, slow baked cherry tomatoes, garden fresh thyme

Vegan

Contains allium and wheat



Rustic Provençal Tomato Rice

home-style slow braised tomato sauce, slow baked cherry tomatoes, chopped parsley

Vegan

Contains allium



Cumin Stir Fry Spaghetti

natural cumin powder, superior soy, fragrant oil

Vegetarian

Contains allium, wheat, egg and soy



Truffle El Fungi Spaghetti

truffle infused bechamel, dry roasted shiitake, nutmeg powder

Vegetarian

Contains allium, wheat and dairy

+ \$1.00

 Chef recommended

Buffet

MEAT



Ayam Masak Merah

24 hour marinated boneless chicken, lemongrass and lime leaf scented sambal ketchup sauce

Spicy

Contains allium, soy and shellfish



Chiba's Outback Teriyaki Chicken

teriyaki chicken, shiitake mushrooms, spring onion, spinach

Contains allium, wheat and soy



Grilled Farm Fresh Chicken

indian inspired cajun chicken thigh, charred broccoli, slow baked cherry tomatoes

Contains allium



Traditional Hainanese Poached Chicken

sesame shallot fragrant oil, sweetened superior soy, double steamed chicken thigh

Contains allium, wheat and soy



Superior Braised Herbal Chicken

shiitake mushroom, dried chinese herbs (gan chao), goji berry, slow confit chicken thigh

Contains allium, wheat and soy



Grandma's Chicken Casserole

traditional chicken gravy, mirepoix, garden fresh thyme

Contains allium, egg and wheat



Roasted Chermoula Chicken

traditional morrocan rub, tri-colour capsicum chunks, fresh lime

Contains allium




Japanese Chicken Cream Stew

french inspired japanese cream sauce, slow braised chicken thigh

Contains allium and dairy

+ \$2.00

 Chef recommended

Buffet

FISH



Thai-Canton Steamed Fish

lightly steamed fish, thai style lemongrass aromatics, superior HK style soy sauce

Contains allium, wheat and soy



Tuscan Garlic Cream White Fish

traditional garlic cream sauce, baked white fish, roasted tomatoes

Pescatarian

Contains allium and dairy



Thai Green Curry Fish

lemongrass, cherry tomatoes, lime leaf, coconut cream-less

Pescatarian

Spicy

Contains allium, dairy and shellfish



Nyonya Assam Fish Curry

malay style tamarind savoury broth, slow cooked fish, parcooked vegetables

Pescatarian

Spicy

Contains allium, soy and shellfish



Maple Butter Dory

maple butter, romesco sauce, raisin, parsley, cherry tomato pickle

Pescatarian

Contains allium and dairy



Honey Soy Glazed Dory

honey soy glazed dory, carrot, zucchini and onion

Pescatarian

Contains allium, wheat and soy



Salted Egg Tempura Pollock

housemade salted egg yolk cream, tempura battered fish, oil poached curry leaves

Contains dairy, wheat and egg

+ \$1.00




Popeye's Creamy Spinach Seabass

marinated sundried tomatoes, poached spinach, premium seabass

Pescatarian

Contains allium and dairy

+ \$2.00

 Chef recommended

Buffet

VEGETABLE



Wok-braised Nai Bai and Black Fungus
superior mushroom oyster soy sauce,
crunchy black fungus, poached nai bai

Vegan

Contains allium, wheat and soy



Charred Cumin Vegetables
natural cumin powder from china, baby
potatoes, broccoli, zucchini, cherry tomatoes

Vegan

Contains allium



Golden Egg Floss Braised Cabbage
housemade egg floss, poached napa
cabbage, superior vegetable stock

Vegetarian

Contains allium, wheat, egg and soy



Baked Cheesy Cauliflower Casserole
nutmeg bechamel sauce, shredded red
cheddar, shredded mozzarella cheese

Vegetarian

Contains dairy and wheat

+ \$1.00



Roasted Rainbow Vegetable 🍳
cajun oil, roasted assorted
vegetables at 250 degrees

Vegan

Contains allium



Oven Baked Shakshouka 🍳
sauteed garlic spinach, romesco
sauce, eggs, parmesan cheese shreds

Vegetarian

Contains allium, dairy and egg



Soy-braised Tofu and Tri-mushroom
twin japanese mushroom, premium
pressed tofu, slow fried shallots

Vegan

Contains allium, wheat and soy



Sicilian Eggplant Caponata
mirepoix, vinegar pickled capers,
slow roasted eggplant

Vegetarian

Contains allium

+ \$1.00

🍳 Chef recommended

Buffet

SAVOURY SIDES



Golden Chili Crab Mantou

mini golden mantou, chilli crab sauce, poached crab meat

Contains allium, dairy, wheat and shellfish

Spicy



Cheese Baked Marble Potatoes

shaved parmesan cheese, australian baby potatoes, salsa brava

Vegetarian

Contains allium, dairy, egg and soy



Sweet Buffalo Drumlets

slow baked chicken drumlet, sweet and spicy sauce

Contains allium

Spicy



Steamed Plant-based Gyoza

poached garlic, spring onion, black sesame seeds, light mala soy dipping

Vegan

Contains allium, wheat and soy



Singapore-Styled Chicken Satay

peanut sauce, raw onions, cucumber

Contains allium and nuts

Spicy



Cod Fish Tofu Bites

fish meat tofu cubes, tri-colour capsicum, thai chilli sauce

Pescatarian

Contains dairy, wheat and soy



Curried Cauliflower Bites

pink peppercorn, curry butter, curry leaves, spring onion, black sesame seeds

Vegan

Spicy

Contains allium



Grandma's Specialty Chicken Meatballs

cauliflower, mushroom pink sauce

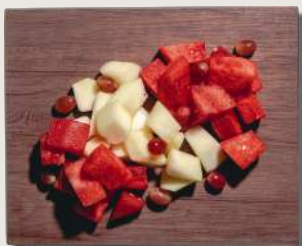
Contains allium, wheat, egg and soy

+ \$1.00

 Chef recommended

Buffet

SWEET SIDES



Mixed Fruit Platter

a medley of honeydew, watermelon and grapes

Vegan



Chocolate Swirl Cake

rich cacao mousse, dark chocolate sponge

Vegetarian

Contains dairy, egg and wheat



9 Layer Rainbow Kueh

traditionally made at our top secret nyonya kitchen

Vegan



Grain's Portuguese Egg Tart

original Grain egg custard – secret recipe

Vegetarian

Contains dairy, egg and wheat



Ondeh Ondeh Pandan Cake

fragrant gula melaka compote, pandan sponge, dried coconut flakes

Vegetarian

Contains dairy, egg and wheat



Lavender Earl Grey Cake

baked butter cake, lavender scented buttercream

Vegetarian

Contains dairy, egg, wheat and nuts



Cinnamon Spiced Churros Waffle

spiced rosemary scented waffle, cumin and hot paprika dust

Vegetarian

Contains dairy, egg, wheat and soy

+ \$1.00




Matcha Pistachio Cake

premium matcha powder, pistachio puree, vanilla bean sponge

Vegetarian

Contains dairy, egg, nuts and wheat

+ \$1.00

 Chef recommended

Buffet

PREMIUM



Cereal Rolled Oats Tiger Prawn

rolled oats, cereal mix, tiger prawns, butter milk reduction

Contains allium, dairy, wheat and shellfish

Pescatarian



Black Pepper Wok Hei Seafood

prawns, clams and mussels, housemade black pepper sauce, roasted tri-colour capsicum

Contains allium, wheat, soy and shellfish

Pescatarian

Spicy



Plant-based Braised Romesco Chunks

slow braised romesco sauce, mirepoix, chopped parsley

Vegan

Contains allium and soy



Plant-based Black Pepper Calamari

housemade traditional black pepper sauce, oil poached curry leaves, trio-colour capsicum chunks

Vegan

Contains allium, wheat and soy

Spicy



Kueh Pie Tee DIY Station

(min 30 - 80 guests)

crispy tart shell, shredded turnip, peanut, eggs and prawn (optional)

Vegetarian option available

Contains allium, nuts, shellfish and egg



Kueh Pie Tee Live Station

(min 80 guests)

freshly prepared by chef

Vegetarian option available

Contains allium, nuts, shellfish and egg

+ \$3.00

finalise at least 5 working days before event

 Chef recommended

Buffet

DRINKS

Spa Water

scented with vegetables, aromatised with citrus

Lemongrass Ginger Tea

young ginger, lemongrass, aromatic tea base

Blue Pea Flower Lavender Tea 🍷

blue pea flower, lavender flower, aromatic tea base

Ice Lime Lemon Tea

lime leaf, lime juice, lemon juice, aromatic tea base

Taiwan Four Seasons Oolong Tea 🍷

tightly rolled tea leaves with a lovely honeysuckle fragrance

Apple Caramel Lemonade +\$1.00

mixture of red and green apple, caramel hints, cold pressed lemon juice

Brewed Arabica Coffee

freshly brewed with an arabica coffee blend

Hot English Breakfast Tea

freshly brewed english tea

🍷 Chef recommended

Add-on: **EMBER SMOKERY**

Quality smoked meats made in honest and time-honoured fashion.



**SIGNATURE SANCHOKU BEEF
BRISKET (approx. 1kg) with
No. 2 Smoky BBQ sauce**
dry rubbed and smoked for
20 hours to perfection
serves 10 guests

\$129
(\$119.44 w/o GST)



**20-HOUR SANCHOKU SHORT RIB
(3 ribs, approx. 1.6–1.8kg) with
No. 2 Smoky BBQ sauce**
dry rubbed and smoked for 20 hours
to achieve a buttery tenderness,
handle with care
serves 10 guests

\$209
(\$193.52 w/o GST)



**SMOKED MESQUITE CHICKEN
(whole) with No. 9 Piri-piri sauce**
brined in our in-house blend of herbs
and spices, and seasoned with
mesquite for a distinctive sweetness
and aroma
serves 10 guests

\$40
(\$37.04 w/o GST)