

Classic Buffet Menu

(Minimum 50 persons)

APPETIZER

Smoked Duck with Trio of Capsicums tossed in Plum and Chilli Dressing

DIY CORNER

Kueh Pie Tee Accompanied with Prawn, Shredded Hard Boiled Eggs, Chinese Parsley and Garlic Chilli, served in Pie Tee Shell

HOT FAVORITES

Sautéed Chicken Cubes Infused with Hawthorne Jus topped with Fresh Pomelos (SCCC's Special Dish)

Hong Kong Style Oven Baked Barramundi Fillet Salted Egg Yolk Tiger Prawns Broccoli with Egg Tofu in Superior Sauce Honey Prawn Dumplings served with Mayonnaise Dip Yang Chou Fried Rice with Fried Shallots

DESSERT

Tropical Fresh Fruit Platter Aloe Vera Aiyu Jelly with Fruit Cocktail

BEVERAGEChoice of

Ice Jasmine Green Tea Ice Lemon Tea Hot Coffee and Tea

\$35.00++ per person



Terms & Conditions:

- Orders to be placed at least 2 weeks in advance.
- Complete buffet setup with tables, tablecloth, food warmers, decorations, biodegradable disposable wares, serviettes & chilli sauce.
- Catering charge of \$10.00++ per person
- Service Charge & Prevailing GST of the total amount is applicable.
- We reserve the rights to replace any of the menu items with another of equivalent value, without prior notice, if it is unavailable due to seasonality.