

Thai Seminar Buffet

Price: S\$22.00 / pax (S\$23.54 w/ GST) - Min. 25 Pax

Price: S\$25.00 / pax (S\$26.75 w/ GST) - Min. 20 Pax

Price: S\$28.00 / pax (S\$29.96 w/ GST) - Min. 15 Pax

MORNING AND AFTERNOON TEA BREAK

Choose any three from all categories. Tick on for Morning Tea Break and for Afternoon Tea Break.

MUFFINS

- Chocolate Chip Muffin
- Raisin Muffin
- Vanilla Muffin
- Apple Muffin

CROISSANTS & SANDWICHES

- Ham Croissant
- Tuna Croissant
- Egg Mayo Croissant
- Ham Sandwich
- Tuna Sandwich
- Egg Mayo Sandwich

STEAMED PETITE DELIGHTS

- Handmade Siew Mai
- Glutinous Pearl Ball
- Shrimp Dumpling
- Lotus Paste Bun
- Red Bean Paste Bun
- Rice Roll
- Chwee Kueh with Chye Po
- Yam Kueh
- Pumpkin Kueh

ASIAN SNACKS

- Sesame Ball with Sweet Filling
- Sesame Ball with Char Siew Filling

HANDMADE PASTRIES

- Tuna Pie
- Curry Puff
- Chicken Pie
- Apple Pie
- Char Siew Puff
- Sausage Puff

GOLDEN BITES

- Fried Chicken Wing
- Honey Chicken Wing
- Mini Chicken Drumlet
- Spring Roll
- Samosa
- Hash Brown

BEVERAGES

Freshly Brewed Coffee and Tea

LUNCH BREAK

Choose one item from each category.

CENTRAL MAIN

- Olive Fried Rice (V)
- Fried Kway Teow
- Tom Yum Fried Rice
- Nasi Goreng

BY LAND

- Roasted Chicken with Thai Sauce
- Baby Ginger Chicken
- Chicken with BBQ Sauce
- Thai Basil Minced Chicken

BY SEA

- Black Pepper Fish Fillet
- Shrimp with Vermicelli
- Thai Seafood Curry
- Prawn Fritters with Mayonnaise

COMFORT SIDES

- Shrimp Roll
- Spring Roll (V)
- Thai Fish Cake
- Ngoh Hiang with Sweet Sauce

IN THE GARDEN

- Sambal Long Beans
- Mapo Tofu
- Nonya Chap Chye (V)
- Seasonal Vegetables (V)

SWEET BLISS

- Fresh Fruits Platter
- Chilled Honey Dew Sago
- Chilled Sea Coconut Longan
- Hot Red Bean Soup

THIRST-QUENCHER

- Fruit Punch
- Blackcurrant Cordial
- Ice Lemon Tea
- Apple Juice