

LAVISH BUFFET LUNCH/DINNER MENU C

PRICE: \$29.96 PER GUEST (MINIMUM OF 30 GUESTS)

SALADS & APPETIZERS

Fresh Flinders Mixed Salad with Dressing

(Fresh Imported Salad with House Dressing)

Marinated Shrimps with Wasabi Yuzu Dressing, Dashi Braised Vegetable

(Carrot & Daikon Braised in Dashi Stock, Garnish with Marinated Shrimp)

Smoked Duck, Pickled Apple, Cous Cous Salad

(Tossed Cous Cous Salad with Shredded Smoked Duck & Pickle Apple)

ASIAN

Braised Nonya Beef Rendang

(Braised Tender Beef Cube with Spices & Coconut Milk)

Braised Fish Fillet with Yam & Brown Garlic in Superior Sauce

(Braised Fish Fillet with Fragrant Thai Yam, Brown Garlic in Thick Seafood Broth)

Deep Fried Prawn Roll in Beancurd Sheet

(Deep Fried Home Made Prawn Dumpling in Beancurd Skin)

WESTERN

Baked Spiced Rub Chicken with Potato & Gravy

(Baked Cajun Marinated Chicken with Baby Potato & Brown Sauce)

Roast Assorted Vegetable & Squash with Tomato Sauce

(Roast Capsicum, Zucchini & Onion with Tangy Tomato Sauce)

Steamed Butter Rice with Mushroom

(Steamed Jasmine Rice with Butter, Thyme & Mushroom)

LAVISH SIGNATURE

Traditional Laksa

(Rice Noodle with Shrimp, Quail Egg & Fish Cake in Spicy Coconut Broth)

DESSERT

Fresh Fruits

Bread & Butter Pudding with Vanilla Sauce

Cookies & Cream Flan in Shooter Glass

BEVERAGE

Refreshing Lemonade

Menu Price Includes:

- Complete set-up of buffet presentation with tables, table cloths & skirting
- Full sets of Bio-Degradable Ware provided
- Food warmers for hot food range

Additional Charges:

Transportation

Price

\$53.50

Additional Services (Optional):

- Service Staff (for 3 hours)
- Rental of Stools

Unit Price

\$96.30 per staff
\$1.605 each

Other Information:

- Duration of function: 3hrs only
- Surcharge for services exceeding 3 hrs or ends after 10.30pm
 - \$32.10 per staff per hr (with service staff in attendance)
 - \$53.50 for 1st hr, additional of \$21.40 per hr for subsequent hr (without service staff)