

LAVISH BUFFET LUNCH/DINNER MENU C

PRICE: \$28.00 PER GUEST (with GST \$29.96) MINIMUM OF 30 GUESTS

PRICE: \$33.00 PER GUEST (with GST \$35.31) MINIMUM OF 20 GUESTS

LUNCH / DINNER MENU C

SALAD & APPETIZERS

Roasted Squash & Apple with Dried Cranberries Topped in Pepitas (Veg)
"Pai Thai" Salad Telegraph, Cherry Tomato, Beancurd, Peanut,
Dried Shrimp in Spicy Tamarind Dressing

LAVISH SIGNATURE

Nonya Laksa Served with Prawn, Fish Cake, Quail Egg, Bean Sprouts

ASIAN

Slow Cook Herbal Chicken with Angelica & Wolfberries
Wok Tossed Prawn Coated with Creamy Salted Egg
Stir Fried Eryngii, Shimeji, Beancurd & Vegetarian Goose
Tossed with Chinese Spicy Sweet Glaze (Veg)
Steam Kumara Rice with Chestnut & Mushroom (Veg)

WESTERN

Oven Baked Fish with Lemon, Parsley & Veracruz Sauce
Oven Roasted Root Vegetable with Extra Virgin Olive Oil & Herb (Veg)
Beef Shin Bourguignon with Potato & Herb

DESSERTS

Deluxe Fresh Fruits Platter
Red Velvet Cheese Cake
Lemon Meringue Tarts

BEVERAGES

Choice of Fruit Punch, Apple Drink, Jasmine Green Tea**
***Upgrade to Roselle Drink @ additional \$0.80+/guest

** Healthier Choice Beverage

We would like to complement your occasion with the following:

- Style Buffet presentation with table cloth & skirting
- Full sets of bio-degradable wares
- Food Warmers for hot food range

Additional Charges:

- Transportation

**Prices quoted above is inclusive of prevailing GST

Other Information

Duration of Function 3 hours, last collection at 1030pm.

Unit Price

\$64.20 each trip (waived for above
100 guest)