



ASIAN BUFFET

CLASSIC MENU A

\$20.00 per pax (\$21.40 w/gst)

Min. 30 pax



A P P E T I S E R

Kyuri & Wood Ear Fungus

garlic vinaigrette

E N T R É E

Mee Tai Mak with Fermented Bean & Sze Chuan Bolognese

chye sim, red chilli, fried shallot

M A I N S

Vietnamese Lemongrass Grilled Chicken

tomato, green pea

Buttermilk White Bait

curry leaf, chilli padi, egg floss

Crispy Squid Dough Fritters

tamarind aioli

Turmeric Battered Butterfly Prawn

kaffir lime aioli, coriander, dried chilli

Wok-fried Egg Plant with Peppers

Bean Curd Parcel with Wilted Spinach & Egg White Gravy

goji berry, fried shallot

Kabocha Pulao Rice

diced pumpkin, green pea, mustard seed

D E S S E R T S

Mango Pudding with Coconut Lime Mousse

Assorted Mini Pastries

carrot cake, chocolate truffle cake

B E V E R A G E

Tropical Fruit Punch



MEGU CATERING CONCEPTS PTE LTD

3 Senoko Crescent, Senoko Food Connection, Singapore 758260 • T: 6744 6878 • E: sales@megu.com.sg • W: megu.com.sg



ASIAN BUFFET

CLASSIC MENU B

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Min. 30 pax



A P P E T I S E R

Asian Cauliflower & Cherry Tataki

cucumber, red onion, black sesame seed

E N T R É E

Classic Mee Siam

vermicelli, shrimp, hard-boiled egg,
local chives, calamansi, dried bean curd,
beansprout

M A I N S

Battered Chicken with Tangerine Glaze

Pan-seared White Bait

scallion, garlic, cherry tomato

Wok-fried Roasted Sesame Prawn

red & green chilli, white onion, curry leaf

Plum Coated Chicken Nghoh Hiang

pineapple, trio bell peppers

Homemade Chinese Pancake

carrot, crab meat, scallion

Wok-fried Black Bean Broccoli

carrot, maize

Fragrant Butter Taro Rice

fried shallot

D E S S E R T S

Jasmine Tea Jelly, Aloe Vera, Sea Coconut

Assorted Mini Pastries

red velvet, mango mousse

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ASIAN BUFFET

PREMIUM MENU A

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A P P E T I S E R

Kabocha, Pearl Barley, Roasted Sesame

plum vinaigrette

E N T R É E

Sous Vide Pulled Chicken Lotus Bun

cucumber, tomato, crushed peanut, coriander

M A I N S

Blackened Cumin & Coriander Chicken Roulade

tomato, green pea

Braised Peking Duck in Lotus Leaf

Broad Bean Seared Market Catch

young mango, coriander, red chilli

Sweetened Tamarind Glazed King Prawn

scallion

Cheesy Baked Scallop with Sambal

Wok-fried Treasures of Fungi

king trumpet, shiitake, hon-shimeji, oyster

Hong Kong Noodles

carrot, round cabbage, beansprout

D E S S E R T S

Honeydew Coconut Pudding

candied lemon peel, mint leaf

Assorted Mini Pastries

cappuccino walnut cake,
new york cheese cake

B E V E R A G E

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ASIAN BUFFET

PREMIUM MENU B

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APPETISER

Silken Tofu, Hon Shimeji, Century Egg

scallion, chilli vinaigrette

Poached Scallop with Natural Jus

Twice Cooked Baby Kai Lan

house spice

Wok-fried Egg Yolk Rice

fried garlic, tobiko, scallion

ENTRÉE

Laksa Lemak

prawn, hard-boiled egg, fish cake,
laksa leaf, sambal

DESSERTS

Osmanthus Wolfberry Jelly

honey glaze

MAINS

Kyoto Glazed Cereal Chicken

Nonya Braised Pandan Duck

cherry tomato, coriander

Assorted Mini Pastries

green tea chestnut mousse cake,
passion fruit raspberry mousse cake

Caramelised Soy Market Catch

red kraut, scallion

BEVERAGE

Smoked Tandoori King Prawn

capsicum, yoghurt dip

Tropical Fruit Punch



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ASIAN BUFFET

CLASSIC & PREMIUM MENUS



PACKAGE INCLUDES

- Complete layout with tables, linen and food warmers.
- Full set of disposable-ware.

TERMS & CONDITIONS

- Advance order of at least 5 working days is recommended.
- Duration of catering is for 3 hours only as per NEA regulations.
- Upgrade to porcelain-ware at additional \$6.00 per pax.
- Transportation charge at \$50.00 for main-land delivery; \$120.00 for Jurong Island & Sentosa.
- Service staff in attendance (for 3 hours only) at \$100 per staff.
- Surcharge for early delivery (for receptions before 9 am) at \$100.00.
- Surcharge for clearing of buffet setup after 10 pm (no later than 11.30 pm) at \$100.00.
- Set-up of buffet is for one location only.
- Additional surcharges may incur for setups without lift access.
- Menu items are subject to availability and may be changed without prior notice.
- Prevailing GST is applicable on total amount payable.



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