



**FULL
SPREAD**

**WHEREVER
YOU ARE**

SANTAN

NASI LEMAK MINI BUFFET

Serves	Price	+GST	No. of Items	Your Picks
10 persons	\$240.00 per set	\$261.60 with GST	10 items	Select 7 more items, with a max. of 1 per category, from 2 - 8
15 persons	\$300.00 per set	\$327.00 with GST	9 items	Select 6 more items, with a max. of 1 per category, from 2 - 8
20 persons	\$360.00 per set	\$392.40 with GST	9 items	Select 6 more items, with a max. of 1 per category, from 2 - 8

1. STAPLE INCLUDED IN ALL PRICE TIERS

- Steamed Coconut Rice (VEGAN)

2. POULTRY

- Rendang Ayam Drumsticks (Rendang Chicken Drumsticks)
- Paha Ayam Goreng Berempah (Fried Chicken Drumsticks)

3. VEGETABLE

- Sayur Lodeh (Vegetables in Coconut Milk)
- Acar Timun (Spicy Pickled Cucumber) (VEGAN)

4. BITES

- Otak-Otak (Steamed Spicy Fish Cake)
- Breaded Fish and Cheese Fingers

5. SIDE DISH

- Begedil (Fried Potato Patty) (VEGAN)
- Sunny Side Up Egg

6. DESSERT

- Chilled Passionfruit Jelly with Lime
- Summer Watermelon in "Bandung" Rose Syrup (VEGAN)

7. PASTRY

- Chocolate Eclair
- Nonya Kueh Lapis (Nine Layer) (VEGAN)

8. PRAWNS

- Wok-Tossed Prawn in Spicy Sambal and Onion
- Singapore Cereal Prawn

CRUNCH INCLUDED IN ALL PRICE TIERS

- Fried Peanuts and Ikan Bilis (Fried Anchovies)

SAUCE INCLUDED IN ALL PRICE TIERS

- Signature House-blend Sambal





EMBER ASIAN MINI BUFFET

Serves	Price	+GST	No. of Items	Your Picks
10 persons	\$250.00 per set	\$272.50 with GST	9 items	Select <u>2</u> items, with a max. of 1 per category, from <u>1-10</u>
15 persons	\$330.00 per set	\$359.70 with GST	8 items	Select <u>8</u> items, with a max. of 1 per category, from <u>1-9</u>
20 persons	\$400.00 per set	\$436.00 with GST	8 items	Select <u>8</u> items, with a max. of 1 per category, from <u>1-8</u>

1. STAPLE

- Dry Mee Siam Goreng
- Golden Mountain Fried Rice (Eggs, Golden Fish, Corn, Pumpkin Floss)
- Sin Chow Bee Hoon
- Wok-Fried Hong Kong Noodles
- Yang Chow Fried Rice

2. POULTRY

- Butter Chicken
- Grilled Chicken with Szechuan Mala Sauce
- Hometown Curry Chicken with Potatoes
- Miso Honey Garlic Grilled Chicken Thigh
- Signature Four Seasons' Chicken

3. FISH

- Battered Fish Fillet in Thai-style Sweet Chilli Lime
- Ikan Goreng Sambal (Sambal Fried Fish)
- Ocean Catch with Tartar Dip
- Sweet and Sour Fish Fillet

4. VEGETABLE

- Broccoli with Carrot (VEGAN)
- Sautéed Cabbage with Carrots (VEGAN)
- Siao Bai Chye with Mushroom (VEGAN)
- Stir-Fried Kai Lan with Chilli Lime and Silver Fish
- Stir-Fried Sambal Long Beans

5. DIM SUM & OTHERS

- Egg Beancurd with Chilli Crab Sauce
- Rose "Har Gao" Shrimp Dumpling
- Sambal Egg
- Steamed Chicken Siew Mai

6. BITES

- Breaded Fish and Cheese Fingers
- Breaded Otah
- Breaded Seafood Tofu
- Chicken Ngoh Hiang
- Vegetable Spring Roll (VEGAN)

7. SEAFOOD AND PRAWN

- Black Pepper Prawn
- Singapore Cereal Prawn
- Wok-Tossed Mussels in Aglio Olio Garlic Sauce
- Wok-Tossed Prawn in Creamy Salted Egg Yolk Sauce and Curry Leaves
- Wok-Tossed Prawn in Spicy Sambal and Onion

8. PASTRY

- Chocolate Eclair
- Chocolate Tea Cake
- Choux Puff
- Nonya Kueh Putri Salat (VEGAN)
- Strawberry Swiss Roll

9. DESSERTS

- Almond and Fruit Jelly with Pineapple and Chia Seeds
- Chilled Lychee Rose Cocktail with Popping Balls (VEGAN)
- Chilled Passionfruit Jelly with Lime (VEGAN)
- Silky Almond Jelly with Rambutan and Chia Seeds
- Summer Watermelon in "Bandung" Rose Syrup (VEGAN)

10. CHEF'S SPECIALS

- Fried Mantou with Chilli Crab Sauce
- Rendang Daging Kambing (Mutton Rendang)
- Signature Rendang Daging (Beef Rendang)
- Torched Scallops on Shell with Mentaiko Mayo



OLIVE INTERNATIONAL MINI BUFFET

Serves	Price	+GST	No. of Items	Your Picks
10 persons	\$280.00 per set	\$305.20 with GST	9 items	Select <u>9</u> items, with a max. of 1 per category, from <u>1-10</u>
15 persons	\$375.00 per set	\$408.75 with GST	8 items	Select <u>8</u> items, with a max. of 1 per category, from <u>1-9</u>
20 persons	\$460.00 per set	\$501.40 with GST	8 items	Select <u>8</u> items, with a max. of 1 per category, from <u>1-8</u>

1. STAPLE

- Chinese Olive Fried Rice (VEGAN)
- Golden Mountain Fried Rice (Eggs, Golden Fish, Corn, Pumpkin Floss)
- Penne Pomodoro
- Sin Chow Bee Hoon
- Spaghetti Aglio e Olio
- Stir-Fried Ee Fu Noodles

2. POULTRY

- Ayam Rendang (Rendang Chicken)
- Oven Baked Chicken with Mushroom Gravy
- Oven Baked Miso Glazed Chicken
- Prawn Paste Chicken Chop
- Roasted Chicken Provençal with Olives and Onion
- Signature Four Seasons' Chicken

3. FISH

- Baked Garlic Miso Fish
- Battered Fish Fillet in Thai-style Sweet Chilli Lime
- Battered Fish Fillet with Capsicum in Black Pepper Sauce
- Battered Fish Fillet with Chile Con Queso Dip
- Grilled Fish Fillet with Creamy Dill Sauce

4. VEGETABLE

- Broccoli with Braised Chinese Mushroom (VEGAN)
- Curry Vegetable (VEGAN)
- Plant-based Meatball with Pomodoro Sauce (VEGAN)
- Roasted Vegetables with Aromatic Herbs (Zucchini, Eggplant and Cherry Tomatoes) (VEGAN)
- Tauhu Goreng with Peanut Sauce (VEGAN)
- Truffled Pommes Purée (Mashed Potato) (VEGETARIAN)

5. BITES

- Breaded Fish and Cheese Fingers
- Breaded Otah
- Chicken and Chives Dumpling
- Pan Fried Yam Cake (VEGAN)
- Steamed Chicken Siew Mai

6. PASTRY

- Chocolate Brownie
- Chocolate Eclair
- Coffee Swiss Roll
- Marble Tea Cake
- New York Cheesecake (VEGETARIAN)

7. BITES & SALAD

- Chicken Ngoh Hiang
- Plant-based Fish Finger (VEGAN)
- Roasted Potato Salad (VEGAN)
- Roasted Pumpkin Salad with Mozzarella Balls (VEGETARIAN)
- Seafood Croquette

8. DESSERTS

- Chilled Mango Pomelo Sago (VEGETARIAN)
- Chilled Passionfruit Jelly with Lime (VEGAN)
- Silky Almond Jelly with Rambutan and Chia Seeds
- Summer Watermelon in "Bandung" Rose Syrup (VEGAN)
- Tropical Fresh Fruit Platter (VEGAN)

9. SEAFOOD AND PRAWN

- Black Pepper Prawn
- Clams and Mussels with Herbs Garlic
- Signature Spanish Garlic Prawns
- Wok-Tossed Mussels in Aglio Olio Garlic Sauce
- Wok-Tossed Prawn in Creamy Salted Egg Yolk Sauce and Curry Leaves

10. CHEF'S SPECIALS

- Fried Mantou with Chilli Crab Sauce
- Rendang Daging Kambing (Mutton Rendang) +\$2.50 PER PERSON
- Signature Rendang Daging (Beef Rendang)
- Chicken Satay with Peanut Sauce (2 Sticks)



ADD-ONS



Vegetarian Bento of the Day

BENTO

Vegetarian Bento of the Day

1 Main + 4 Items \$9.00 (\$9.81 with GST)
 1 Main + 5 Items \$13.00 (\$14.17 with GST)

Gluten-free Meal Box

Sous Vide Chicken Meal Box (GF) \$13.80 (\$15.04 with GST)
 Baked Salmon Meal Box (GF) \$23.80 (\$25.94 with GST)



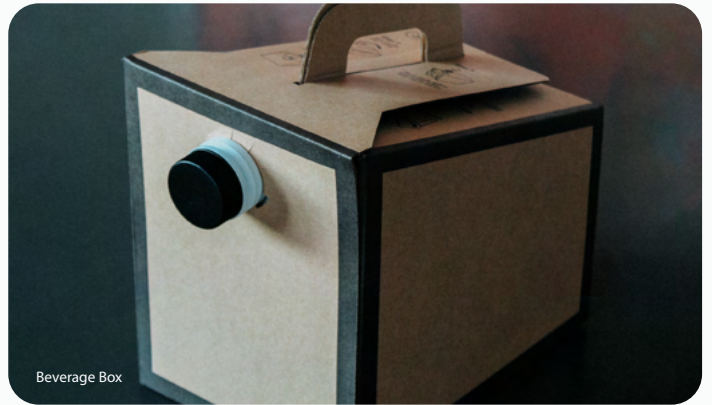
Mango Pudding in Cup



Fresh Fruit Cup

SWEETS

Mango Pudding in Cup \$2.00 (\$2.18 with GST)
 Fresh Fruit Cup (VEGAN) \$2.50 (\$2.73 with GST)



Beverage Box

BEVERAGE

Mineral Water

Plastic Bottle (600ml) \$1.20 (\$1.31 with GST)

Drinking Water

Tetra Pack (330ml) \$2.00 (\$2.18 with GST)

Coffee in Beverage Box

Serves approx. 10-12 cups. Sugar & creamer provided. \$28.00 (\$30.52 with GST)

Tea in Beverage Box

Serves approx. 10-12 cups. Sugar & creamer provided. \$28.00 (\$30.52 with GST)

Chilled Beverage in Beverage Box

Serves approx. 10-12 cups. \$28.00 (\$30.52 with GST)



MENU FAQ

MINI BUFFET

FOOD & MENUS

Are you Halal-certified?

Yes, we are MUIS Halal-certified.

Do you provide vegetarian or vegan options?

Yes. Dishes that are vegetarian or vegan by default are marked. Some dishes can also be modified to be vegetarian or vegan—please enquire with us.

Vegan: No meat, dairy, eggs, honey, or alliums.

Vegetarian: No meat, poultry, fish, eggs, or alliums. Dairy and honey may be included.

Are your menus designed with healthier cooking in mind?

Yes. We are certified by the Singapore Health Promotion Board and use healthier oil and lower sodium in our cooking across all menus.

Do you cater to gluten-free or other allergens?

We take precautions, but we cannot guarantee that items are completely allergen-free due to the use of shared kitchen equipment.

DELIVERY & SET-UP

What does a mini buffet include?

The Mini Buffet is packed in disposable trays and comes with plates, cutlery, and a self-heating kit (heating packs and trays) to keep food warm.

What are the delivery charges?

Standard: \$50.00 (\$54.50 with GST)

Free delivery for orders above \$800.00 (\$872.00 with GST)

Offshore/restricted areas (e.g., Sentosa): \$12.00 (\$12.84 with GST)

CBD/Orchard surcharge: \$10.00 (\$10.90 with GST)

What if my location does not have a lift?

No lift access: \$50.00 for Level 2, \$100.00 for Level 3.

An additional \$50.00 (\$54.50 with GST) will be charged if this information is not provided in advance.

TIMING & SURCHARGES

When will my order be delivered?

Deliveries include a 30-minute buffer.

E.g. For a 12:00 pm meal, arrival will be between 11:30 am and 12:00 pm.

Are there surcharges for early or late delivery?

Before 8:00 am: \$100.00–\$250.00 (\$109.00–\$272.50 with GST)

After 7:30 pm: \$50.00–\$100.00 (\$54.50–\$109.00 with GST)

ORDERS & CANCELLATIONS

When should I place my order?

Orders must be placed at least 4 working days in advance.

What if I need to cancel or change my order?

Changes must be made at least 4 working days before the event date.

Cancellations Charges:

Written request received at least 5 working days before: No charge.

Written request received less than 5 working days before: 50% charge.

Written request received less than 48 hours before: 100% charge.

After payment has been made: \$50.00 (\$54.50 with GST) administration fee applies.

