

BISTRO
1908

BUFFET MENU

Prices are subject to GST and 10% service charge.

LUNCH / DINNER BUFFET MENU

7 Course + 1 Beverage

Min. 25 pax | \$72++ / Min. 25 pax | \$62++

SOUP *Soup add-on option (+\$3 per pax, min. 25 pax)*


**Please select 1*

- Cream of Mushroom
- Roasted Roma Tomato
- Minestrone
- Crab Meat Corn
- Double-boiled Chicken with Lotus Root
- Miso with Tofu & Seaweed

All soup come with assorted bread basket





APPETISERS

**Please select 2*

- Classic Potato Salad
- Classic Caesar Salad 
- Smoked Duck Breast with Local Farm mixed green salad
- Greek Salad with Feta Cheese, Olives & Vegetables
- Roasted Forest Mushroom Pasta Salad 
- Mixed Green Salad with Condiments & House Dressing  


FROM THE SEA

**Please select 1*

- Barramundi with Herb Pomodoro Sauce & Capers 
- Oven Baked Barramundi with Cream Dill Sauce 
- Barramundi in Kaffir Lime Butter Sauce 
- Snapper with Nonya Assam Sauce
- Hong Kong Style Steamed Barramundi 
- Slow cooked Atlantic Salmon with Laksa Crème

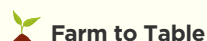
MEATS SELECTION

**Please select 1*

- Traditional Beef Stew
- Oven-roasted Boneless Chicken with Rosemary Herbs Jus
- Aromatic Nonya Chicken Rendang
- Steamed Emperor Boneless Chicken with Mushroom
- Roasted Pork Belly with Hoisin Sauce 
- Butter Chicken



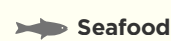
Vegetarian



Farm to Table



Contains Pork



Seafood

ACCOMPANIMENTS SELECTION

**Please select 1*

- Butterfly Prawn Wanton
- Deep Fry Thai Fish Cake
- Plant-based Crispy Fried Chicken with Curry Mayonnaise
- Vegetarian Braised Bean Curd with Mushroom 🌿
- Vegetable Spring Rolls 🌿
- Yam Spring Rolls 🌿

VEGETABLES SELECTION

**Please select 1*

- Sauteed French Beans with Crispy Garlic
- Poached Spinach with Mushroom in Oyster Sauce
- Roasted Broccoli, Cauliflower and Mushroom with Balsamic Glaze 🌿
- Provencal Vegetable Medley in a Hearty Ratatouille Stew 🌿
- Seasonal Dainty Vegetable in Buttered Broth 🌿
- Aloo Gobi Masala 🌿

STAPLE SELECTION

**Please select 1*

- Black Pepper Udon with Trio Peppers
- Spaghetti Aglio Olio with Mushroom 🌿
- Penne Pomodoro Pasta with Parmesan Cheese 🌿
- Braised Ee Fu Noodle with Mushroom 🌿
- Butter Herb Pilaf Rice 🌿
- Steamed Jasmine Rice 🌿

DESSERTS

**Please select 2*

- Ondeh-ondoh Cake
- Chocolate Fudge Cake
- Lychee Rose Cake
- Assorted Mini Pastries
- Assorted Mochi
- Fresh Fruit Platter 🌿

BEVERAGE

**Please select 1*

- Iced Lemon Tea
- Tropical Fruit Punch
- Pink Lemonade