

INDIAN BUFFET MENU

EST. 1908
HOLLANDSE
CLUB

BISTRO
1908

SIGNATURE BUFFET MENU

— \$30++/pax

Choose 1 Dish per category



Rice

- Tom Yum Fried Rice
- Nasi Goreng Kampung
- Yang Chow Fried Rice
- Nasi Minyak
- Butterfly Blue Pea Rice
- Steamed Jasmine White Rice

Noodles

- Mamak Mee Goreng
- Seafood Hong Kong Mee
- Tom Yum Bee Hoon
- Old School Fried Hokkien Mee
- Singapore Mee Siam with Gravy

Vegetables

- Nyonya Chap Chye with Black Fungus
- Broccoli & Shiitake Mushroom with Vegetable Oyster Sauce
- Eggplant Belado
- Sayur Lodeh
- Thai Green Curry Vegetables
- Sauteed Garlic Asparagus

Finger Food

- Steamed Siew Mai with Sweet Sauce
- Popiya Samosa
- Seafood Gyoza
- Thai Fish Cake
- Spring Rolls
- Fried Wonton

Fish

- Peranakan Fish Curry
- Tom Yum Fried Fish
- Sweet & Sour Fish
- Assam Fish Pedas
- Stir Fried Sichuan Fish
- Oriental Steamed Fish

Chicken

- Salted Egg Yolk Chicken
- Chicken Masak Merah
- Thai Green Curry Chicken
- Chicken Teriyaki
- Chicken Rendang
- Thai Basil Minced Chicken

Seafood

- Thai Red Curry Prawn
- Cereal Prawn
- General Emperor Tso Prawn
- Kung Pao Sotong
- Succulent Prawn with Chilli Crab Sauce
- Black Pepper Prawn

Dessert

- Pulut Hitam
- Cheng Tng
- Red Ruby
- Chin Chow Jelly with Longan
- Chilled Honey Dew Sago
- Mango Sticky Rice

Cordial Drinks

- Lime
- Orange
- Pink Guava
- Barley
- Fruit Punch
- Lemon Infused Water

PRESTIGE BUFFET MENU

— \$35++/pax

Choose 1 Dish per category

Rice

- Tom Yum Fried Rice
- Nasi Goreng Kampung
- Yang Chow Fried Rice
- Nasi Minyak
- Butterfly Blue Pea Rice
- Steamed Jasmine White Rice

Noodles

- Mamak Mee Goreng
- Seafood Hong Kong Mee
- Tom Yum Bee Hoon
- Old School Fried Hokkien Mee
- Singapore Mee Siam with Gravy

Vegetables

- Nyonya Chap Chye with Black Fungus
- Broccoli & Shiitake Mushroom with Vegetable Oyster Sauce
- Eggplant Belado
- Sayur Lodeh
- Thai Green Curry Vegetables
- Sauteed Garlic Asparagus

Finger Food

- Steamed Siew Mai with Sweet Sauce
- Popiya Samosa
- Seafood Gyoza
- Thai Fish Cake
- Spring Rolls
- Fried Wanton

Fish

- Peranakan Fish Curry
- Tom Yum Fried Fish
- Sweet & Sour Fish
- Assam Fish Pedas
- Stir Fried Sichuan Fish
- Oriental Steamed Fish

Bean Curd/Egg

- Braised Egg Beancurd with mixed Vegetables
- Shrimp Omelette
- Thai Style Beancurd
- Honey Sesame Tofu
- Sambal Goreng
- Fried Tofu with Thai Sweet & Chilli Sauce

Chicken

- Salted Egg Yolk Chicken
- Chicken Masak Merah
- Thai Green Curry Chicken
- Chicken Teriyaki
- Chicken Rendang
- Thai Basil Minced Chicken

Seafood

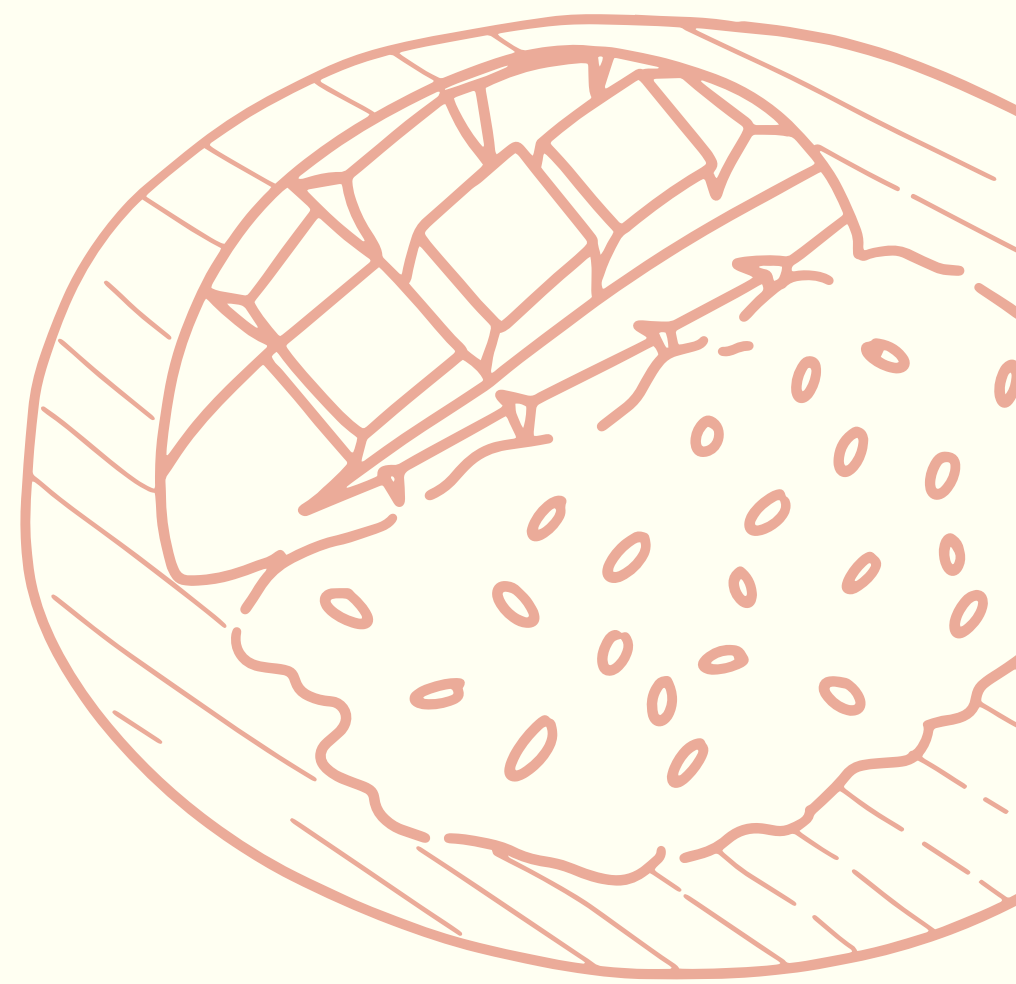
- Thai Red Curry Prawn
- Cereal Prawn
- General Emperor Tso Prawn
- Kung Pao Sotong
- Succulent Prawn with Chilli Crab Sauce
- Black Pepper Prawn

Dessert

- Pulut Hitam
- Cheng Tng
- Red Ruby
- Chin Chow Jelly with Longan
- Chilled Honey Dew Sago
- Mango Sticky Rice

Cordial Drinks

- Lime
- Orange
- Pink Guava
- Barley
- Fruit Punch
- Lemon Infused Water



GALA BUFFET MENU

— \$38++/pax

Choose 1 Dish per category

Rice

- Tom Yum Fried Rice
- Nasi Goreng Kampung
- Yang Chow Fried Rice
- Nasi Minyak
- Butterfly Blue Pea Rice
- Steamed Jasmine White Rice

Noodles

- Mamak Mee Goreng
- Seafood Hong Kong Mee
- Tom Yum Bee Hoon
- Old School Fried Hokkien Mee
- Singapore Mee Siam with Gravy
- Stir Fried Mee Sua with Seafood

Vegetables

- Nyonya Chap Chye with Black Fungus
- Broccoli & Shiitake Mushroom with Vegetable Oyster Sauce
- Eggplant Belado
- Sayur Lodeh
- Thai Green Curry Vegetables
- Sauteed Garlic Asparagus

Finger Food

- Steamed Siew Mai with Sweet Sauce
- Popiya Samosa
- Seafood Gyoza
- Thai Fish Cake
- Spring Rolls
- Fried Wanton

Fish

- Peranakan Fish Curry
- Tom Yum Fried Fish
- Sweet & Sour Fish
- Assam Fish Pedas
- Stir Fried Sichuan Fish
- Oriental Steamed Fish

Bean Curd/Egg

- Braised Egg Beancurd with mixed Vegetables
- Shrimp Omelette
- Thai Style Beancurd
- Honey Sesame Tofu
- Sambal Goreng
- Fried Tofu with Thai Sweet & Chilli Sauce

Chicken

- Salted Egg Yolk Chicken
- Chicken Masak Merah
- Thai Green Curry Chicken
- Chicken Teriyaki
- Chicken Rendang
- Thai Basil Minced Chicken

Seafood

- Thai Red Curry Prawn
- Cereal Prawn
- General Emperor Tso Prawn
- Kung Pao Sotong
- Succulent Prawn with Chilli Crab Sauce
- Black Pepper Prawn

Pastries

- Ondeh Ondeh Cake
- Lemon Meringue Tart
- Chocolate Salted Caramel
- Mini Chocolate Eclair
- Mini Red Velvet Cupcake
- Kueh Lapis Cake

Dessert

- Pulut Hitam
- Cheng Tng
- Red Ruby
- Chin Chow Jelly with Longan
- Chilled Honey Dew Sago
- Mango Sticky Rice

Cordial Drinks

- Lime
- Orange
- Pink Guava
- Barley
- Fruit Punch
- Lemon Infused Water

INDIAN

SIGNATURE BUFFET MENU

— \$30++/pax

Choose 1 Dish per category

Rice

- Briyani Rice
- Jeera Rice
- Peas Pulao
- Steamed Basmati White Rice
- Kashmiri Pulao

Bread/Naan

- Assorted Naan (Garlic/Butter/Plain)
- Poori
- Bhatura
- Tandoori Roti
- Laccha Paratha (+\$1.5/pax)

Dhal/Lentils

- Yellow Dhal Tadka
- Dhal Makhani
- Green Moong Dhal
- Vegetable Dalcha
- Rajma Maharani
- Channa Masala

Vegetables

- Vegetable Jalfrezi
- Achari Aloo Gobi
- Bhindi Do Piyaza
- Gobi 65
- Vegetable Korma
- Brinjal Pachidy

Finger Food

- Punjabi Samosa
- Hara Bara Kebab
- Aloo Tikki
- Vegetable Cutlet
- Vegetable Pakora
- Mushroom Fritters

Chicken

- Butter Chicken
- Chicken Curry
- Chicken Chettinad
- Chicken Chukka
- Chicken Saag
- Chicken Masala

Fish

- Fish Methi
- South Indian Style Fish Curry
- Fish Masala
- Haryali Fish
- Fish Varuval
- Fish Sambal

Dessert

- Gulab Jamun
- Rasmalai
- Gajar Ka Halwa
- Semiya Payassam
- Coconut Payassam
- Rawa Kesari

Cordial Drinks

- Lime
- Orange
- Pink Guava
- Barley
- Fruit Punch
- Lemon Infused Water



PRESTIGE BUFFET MENU

— \$35++/pax

Choose 1 Dish per category

Rice

- Briyani Rice
- Jeera Rice
- Peas Pulao
- Steamed Basmati White Rice
- Kashmiri Pulao

Bread/Naan

- Assorted Naan (Garlic/Butter/Plain)
- Poori
- Bhatura
- Tandoori Roti
- Laccha Paratha (+\$1.5/pax)

Dhal/Lentils

- Yellow Dhal Tadka
- Dhal Makhani
- Green Moong Dhal
- Vegetable Dalcha
- Rajma Maharani
- Channa Masala

Vegetables

- Vegetable Jalfrezi
- Achari Aloo Gobi
- Bhindi Do Piyaza
- Gobi 65
- Vegetable Korma
- Brinjal Pachidy

Finger Food

- Punjabi Samosa
- Hara Bara Kebab
- Aloo Tikki
- Vegetable Cutlet
- Vegetable Pakora
- Mushroom Fritters

Paneer/Tahu

- Paneer Butter Masala
- Palak Paneer
- Shahi Paneer (+\$2)
- Malai Kofta
- Kadhai Paneer
- Tahu Sambal

Chicken

- Butter Chicken
- Chicken Curry
- Chicken Chettinad
- Chicken Chukka
- Chicken Saag
- Chicken Masala

Fish

- Fish Methi
- South Indian Style Fish Curry
- Fish Masala
- Haryali Fish
- Fish Varuval
- Fish Sambal

Mutton

- Mutton Rogan Josh
- Mutton Vindaloo
- Mutton Masala
- Pepper Mutton Varattu
- Mutton Mysore (+\$2)
- Spicy Andra Mutton Curry

Dessert

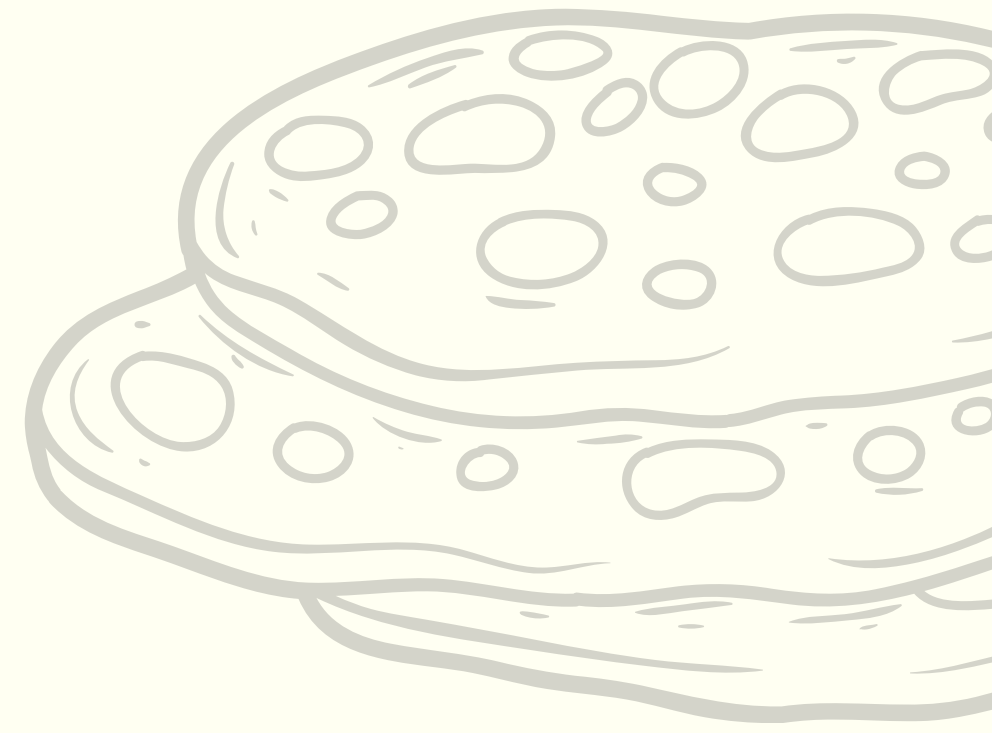
- Gulab Jamun
- Rasmalai
- Gajar Ka Halwa
- Semiya Payassam
- Coconut Payassam
- Rawa Kesari

Cordial Drinks

- Lime
- Orange
- Pink Guava
- Barley
- Fruit Punch
- Lemon Infused Water

GALA BUFFET MENU

— \$38++/pax



Choose 1 Dish per category

Rice

- Briyani Rice
- Jeera Rice
- Peas Pulao
- Steamed Basmati White Rice
- Kashmiri Pulao

Bread/Naan

- Assorted Naan (Garlic/Butter/Plain)
- Poori
- Bhatura
- Tandoori Roti
- Laccha Paratha (+\$1.5/pax)

Dhal/Lentils

- Yellow Dhal Tadka
- Dhal Makhani
- Green Moong Dhal
- Vegetable Dalcha
- Rajma Maharani
- Channa Masala

Vegetables

- Vegetable Jalfrezi
- Achari Aloo Gobi
- Bhindi Do Piyaza
- Gobi 65
- Vegetable Korma
- Brinjal Pachidy

Finger Food

- Punjabi Samosa
- Hara Bara Kebab
- Aloo Tikki
- Vegetable Cutlet
- Vegetable Pakora
- Mushroom Fritters

Chicken

- Butter Chicken
- Chicken Curry
- Chicken Chettinad
- Chicken Chukka
- Chicken Saag
- Chicken Masala

Fish

- Fish Methi
- South Indian Style Fish Curry
- Fish Masala
- Haryali Fish
- Fish Varuval
- Fish Sambal

Mutton

- Mutton Rogan Josh
- Mutton Vindaloo
- Mutton Masala
- Pepper Mutton Varattu
- Mutton Mysore (+\$2)
- Spicy Andra Mutton Curry

Tandoor

- Chicken Tikka / Tandoori Chicken
- Haryali Chicken Tikka
- Tandoori Prawn (+\$2)
- Mutton Sheekh Kebab
- Chicken Malai Kebab
- Reshmi Kebab

Dessert

- Gulab Jamun
- Rasmalai
- Gajar Ka Halwa
- Semiya Payassam
- Coconut Payassam
- Rawa Kesari

Cordial Drinks

- Lime
- Orange
- Pink Guava
- Barley
- Fruit Punch
- Lemon Infused Water

SIGNATURE BUFFET

— \$25++/pax

Choose 1 Dish per category

Rice

- Briyani Rice
- Jeera rice
- Peas Pulao
- Steamed Basmati White Rice
- Kashmiri Pulao

Bread/Naan

- Assorted Naan (Garlic, Butter, Plain)
- Poori
- Bhatura
- Tandoori Roti
- Laccha Paratha

Dhal/Lentils

- Yellow Dhal Tadka
- Dhal Makhani
- Green Moong Dhal
- Vegetable Dalcha
- Rajma Maharani
- Channa Masala

Vegetables

- Vegetable Jalfrezi
- Achari Aloo Gobi
- Baingan Bharta
- Gobi 65
- Vegetable Korma
- Malabar Avial

Finger Food

- Punjabi Samosa
- Hara Bara Kebab
- Aloo Tikki
- Vegetable Cutlet
- Vegetable Pakora
- Mushroom Fritters

Paneer/Tahu

- Paneer Butter Masala
- Palak Paneer
- Shahi Paneer
- Malai Kofta
- Kadhai Paneer
- Tahu Sambal

Dessert

- Gulab Jamun
- Rasmalai
- Gajar Ka Halwa
- Semiya Payassam
- Coconut Payassam
- Rawa Kesari

Cordial Drinks

- Lime
- Orange
- Pink Guava
- Barley
- Fruit Punch
- Lemon Infused Water



PRESTIGE BUFFET

— \$28++/pax

Choose 1 Dish per category

Rice

- Briyani Rice
- Jeera rice
- Peas Pulao
- Steamed Basmati White Rice
- Kashmiri Pulao

Bread/Naan

- Assorted Naan (Garlic, Butter, Plain)
- Poori
- Bhatura
- Tandoori Roti
- Laccha Paratha

Dhal/Lentils

- Yellow Dhal Tadka
- Dhal Makhani
- Green Moong Dhal
- Vegetable Dalcha
- Rajma Maharani
- Channa Masala

Vegetables

- Vegetable Jalfrezi
- Achari Aloo Gobi
- Baingan Bharta
- Gobi 65
- Vegetable Korma
- Malabar Avial

Finger Food

- Punjabi Samosa
- Hara Bara Kebab
- Aloo Tikki
- Vegetable Cutlet
- Vegetable Pakora
- Mushroom Fritters

Paneer/Tahu

- Paneer Butter Masala
- Palak Paneer
- Shahi Paneer
- Malai Kofta
- Kadhai Paneer
- Tahu Sambal

Tandoor

- Paneer Tikka
- Tandoori Mushroom
- Gobi Tikka
- Paneer Shashlik
- Aloo Tikka
- Tandoori Mock Meat

Dessert

- Gulab Jamun
- Rasmalai
- Gajar Ka Halwa
- Semiya Payassam
- Coconut Payassam
- Rawa Kesari

Cordial Drinks

- Lime
- Orange
- Pink Guava
- Barley
- Fruit Punch
- Lemon Infused Water

