

DAY 3
SINGAPOREAN BUFFET LUNCH (HALAL)

Cold Selections

Braised Spiced Duck and Square Tofu Cake
Tahu Goreng - Fried Bean Curd with Thick Peanut Sauce (vegetarian)
Indian Rojak
Kang Kong with Cutter Fish serve with Shrimp Paste Sauce
Iceberg Lettuce with Pickled Vegetables, Corn, Peppers, Cabbage, Sprouts
(vegetarian)

Selection of Home Baked Bread

Soup

Wintermelon Soup with Mushroom

Main Courses

Ikan Pepes (Grilled Fish Fillet with Blue Ginger & Lemongrass Sauce)
BBQ Roasted 5 Spice Chicken with Spicy Sauce
Beef Rendang (Beef Cubes Stewed in Asian Spices)
Char Chye (Stewed Mixed Vegetables)
Braised Ee-Fu Noodle with Straw Mushroom and Chive
Nasi Goreng with Seafood and Vegetable

Desserts

Medley of Fresh Fruits
Kueh Lapi
Assorted Agar Agar Jelly with Fresh Fruit
Pandan Cake with Crushed Peanut
Tau Suan (Hot Sweetened Mung Beans)

Freshly Brewed Coffee and Tea

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DAY 3
Singapore Theme Vegetarian Buffet Menu - Halal
(No Garlic, Onion, Spring Onions)

Cold Selection

Tahu Goreng
(Fried Beancurd with Beansprouts and Spicy Peanuts), Marinated Lotus Roots,
Vegetarian Jade Beijing Duck and Braised Chinese Mushroom
Sambal French Bean
Garden Greens with Choice of Dressing
Shredded Carrots, Cabbage, Cucumber, Celery, Capsicums, Mushrooms
Beetroot, Cherry Tomato, Corn Kernel
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Assorted Home Made Breads in Basket

Soup

Herbed Vegetables and Potato Soup

Hot Main Courses

Vegetable Jhalfrezi - Mix of Seasonal Vegetables
Eggplant Masala - Egg plant cooked with Sweet Sour South Indian Spice
Lo Hon Vegetable
Braised Homemade Tofu with Chinese Mushrooms
Wok-fried Jade Noodles Served with Juliennes of Vegetables
Nasi Briyani (Veg)

Desserts

Seasonal Fresh Fruit
Almond Pudding with Fruit
Banana Cake
Water Chestnut with Jelly Cake
Honey Dew Sago