
privé
Clarke Quay

*EVENT
MENUS*

Dinner Buffet Menu

Please select the following:

2 ITEMS: STARTERS

1 ITEM: SOUP

3 ITEMS: MAINS

2 ITEMS: SIDES

3 ITEMS: DESSERTS

Min. 30 pax @ \$62++ Per Person

Min. 50 pax @ \$60++ Per Person

Min. 80 pax @ \$58++ Per Person

Min. 100 pax @ \$55++ Per Person

Dinner Buffet Menu

STARTERS (Choose 2)

SALAD & APPETISERS

- **Cob Salad (P)** - Chicken, tomatoes, sliced egg, bacon, olives, blue cheese dressing
- **Crab Cakes** - Tamarind, tomato relish
- **Calamari & White Bean Salad** - Roasted red peppers, Spanish onions, flat parsley, cucumber, Salsa Verde
- **Home-cured Beef Pastrami & Potato Salad** - Spanish red onion, tomatoes, potatoes, Swiss cheese, honey mustard dressing
- **Spinach & Portobello Salad (V)** - Sun-dried tomatoes, crispy shallot, pine nuts, raspberry vinaigrette
- **Salad Caprese (V)** - Tomatoes, liquid mozzarella, hand-pounded pesto
- **Tuscany Panzanella Salad** - Seasonal tomatoes, roasted peppers, cucumber, polices, artisan bread, anchovies, red wine vinaigrette
- **Superfood Salad (VG)** - Quinoa, kale, broccoli, goji berries, cherry tomatoes, corn kernel, roasted sweet peppers, roasted pumpkin, almonds, citrus balsamic dressing
- **Mediterranean Salad (VG)** - Chickpeas, roasted zucchini, Kalamata olives, cherry tomatoes, blueberries, hummus, smoked eggplant, cashew, dukkah, garlic chips, crispy shallots, preserved lemon-cumin dressing
- **Kueh Pie Tee** - Nonya pastry, jicama, shrimp, chilli, coriander
- **Hainanese Style White Cut Chicken** - Chilli & ginger dip, ice berg lettuce
- **Salmon Tataki** - Chilled soba, seared salmon, shiitake mushroom, roast sesame dressing
- **Chickpea Masala (Hot)** - Indian flat bread, mint, cucumber raita
- **Asian BBQ Platter (P)** - Roast chicken, pork belly, char siew, cucumber, chilli sauce *(Additional \$5 per pax)*

SOUP (Choose 1)

- **Creamy Corn & Chicken Soup** - Cheddar toast
- **Roasted Pumpkin Soup (V)** - Crème fraîche
- **Prawn Bisque** - Cognac *(Additional \$2 per person)*
- **Hokkaido Corn Chowder (VG)** - Sweet paprika, spring onions, croutons
- **Forest Mushroom Soup (VG)** - Almond milk, croutons
- **Sweet and Sour Soup** - Tofu, bamboo shoot, shiitake mushroom
- **Chicken and Corn Egg Drop Soup**

(V) Vegetarian

(VG) Vegan

(P) Contains pork

Dinner Buffet Menu

MAINS (Choose 3)

MEAT

- **Baked Lamb Kofta** - Mint yogurt
- **Beef Stroganoff** - Capsicum, onion, paprika, sour cream
- **Crock Pot Chicken** - Balsamic onions, field mushrooms
- **Chicken Fricassee (P)** - Pearl onion, celery, bacon, tarragon
- **Red Wine Braised Pork Belly (P)** - Apple, brown lentils
- **Swedish Meat Balls (P)** - Mushroom, brown gravy, mash
- **Slow Braised Duck Leg** - Garlic, Brussels sprouts, Lyonnais potatoes, orange sauce

SEAFOOD

- **Blanquette of Surf Clams** - Leeks, potatoes, dill sauce
- **Baked Pacific Dory** - Lemon, capers, herb butter
- **Baked Green Mussels** - Red peppers, lemon béchamel
- **Catalan Seafood Stew** - Queen scallops, shrimp, green mussels, navy beans, baby potatoes, carrots, flat parsley
- **Salmon Fish Cake** - Lime aioli
- **Steam Prawns** - Spicy tomato sauce, torched peppers, preserved lemon, COUSCOUS
- **Norwegian Salmon** - Lemon, parsley, lemongrass, sake (Additional \$3.50 per person)

VEGETARIAN / VEGAN

- **Mushroom Stroganoff** - Sautéed peppers, pearl onions, paprika, sour cream
- **Roasted Miso Eggplant** - Sesame seeds
- **Stir-fried Cracked Wheat** - Cherry tomatoes, sweet corn, garden peas
- **Penne with Green Curry Pesto** - Lime leaf, cashew, button mushroom
- **Cauliflower Parmigiana** - Chilli crème fraîche, pine nuts
- **Sautéed Mushroom & Eggplant Pappardelle (VG)** - Pomodoro, sun-dried tomatoes pesto
- **Roasted Pumpkin & Artichoke (VG)** - White bean hummus, thyme
- **Roasted Zucchini (VG)** - Chickpeas shakshuka, scrambled tofu, peppers, coriander
- **Broccoli Mac & Cheese**

(V) Vegetarian

(VG) Vegan

(P) Contains pork

Dinner Buffet Menu

SIDES (Choose 2)

- **Ratatouille (V)** - Zucchini, eggplants, tomatoes, olives, tomato sauce
- **Potatoes Au Gratin (V)** - Thyme, cream, parmesan cheese
- **Roasted Carrots (V)** - Cumin, caramelised onions
- **Mashed Potatoes (V)** - Nutmeg
- **Broccoli (V)** - Almonds
- **Broccoli Penne (VG)** - Pesto, pine nuts
- **Roasted Cauliflower Rice Pilaf (VG)** - Sunflower seeds
- **Mushroom Risotto Balls (VG)** - Lentil bolognaise
- **Chicken Baked Rice** - Summer vegetables, mozzarella, homemade tomato sauce *(Additional \$2 per person)*
- **Provençal Vegetable Lasagne (V)** *(Additional \$1 per person)*
- **Spicy Crab Linguine** - Chilli padi, blue swimmer crab, tomato sauce *(Additional \$3 per person)*

DESSERTS (Choose 3)

- **Black Forest** - Rich chocolate mousse, Chantilly cream, chocolate sponge, Morello cherry, chocolate shavings *(Alcohol-free)*
- **Dark Chocolate Mousse** - Salted caramel sauce, chocolate shavings *(in cup)*
- **Maple Brownie Cheesecake** - Milk chocolate souffletine
- **Mini Sticky Date Pudding** - Butterscotch sauce
- **Red Velvet Cake** - Cream cheese frosting, gold dust
- **Olive Polenta Cake** - Candied orange peels, rosemary
- **Vanilla Panna Cotta** - Honey & orange coulis *(in cup)*
- **Tiramisu (VG)** - Cashew milk, cocoa powder
- **Creamy Lemon Bars (VG)** - Coconut flakes
- **Brownie with Salted Banana Gula Melaka Caramel (VG)**
- **Mini Lemon Meringue Tartlets**

Canapé Menu

Please select the following:

5 ITEMS: SAVOURIES

3 ITEMS: SWEETS

Min. 30 pax @ \$35++ Per Person

Min. 60 pax @ \$32++ Per Person

Min. 100 pax @ \$28++ Per Person

Canape Menu

SAVOURIES (Choose 5)

B E E F

- **Roasted Grass-fed Beef** - Horseradish crème fraîche, brioche
- **Air-dried Beef** - Pickled vegetable sticks
- **Mini Beef & Mushroom Pie** (Warm)
- **Roast Beef Pastrami** - Red cabbage sauerkraut
- **Pulled Beef Brisket in Tartlets** - Jack Daniel BBQ Sauce
(Additional \$0.80 per person)
- **Individual Bolognese Pizza**
(Additional \$1 per person)
- **Beef Tataki** - Wilted baby spinach, caramelised onions
(Additional \$1.20 per person)
- **Torched Beef Hanger** - Avocado, roasted jalapeño chimichurri
(Additional \$1.80 per person)
- **Short Rib Slider** (Warm)
(Additional \$3.60 per person)

C H I C K E N

- **Gratinated Smoked Chicken & Cheese on Toast** (Warm)
- **Poached Chicken** - Apricots, quinoa, coriander
- **Chicken Liver Pâté** - Watercress
- **Chicken Leek Quiche**
- **Smoked Chicken & Avocado** - Sour cream
- **BBQ Tender Chicken Cheese Slider** (Warm)
(Additional \$1 per person)

D U C K

- **Pressed Duck Pâté** - Pickled white onions
- **Smoked Duck** - Corn blinis, watercress
- **Orange Smoked Duck** - Celery
- **Duck Confit** - Portobello mushroom (Warm)
(Additional \$0.80 per person)
- **Parfait Duck Liver** - Mushroom on toast
(Additional \$1 per person)
- **Pulled Duck Slider** - Sweet plum sriracha
(Warm) (Additional \$1.50 per person)

Canape Menu

SAVOURIES (Choose 5)

SEAFOOD

- **Pesto Marinated Baby Squid** - Squid ink aioli, rice cracker
- **Blue Swimmer Crab** - Mayonnaise, pretzel
- **Australian Blue Mussel** - Burnt peppers, basil pesto
- **Smoked Salmon & Cream Cheese** - Roulade, artichoke
- **Norwegian Salmon** - Miso hollandaise, broccoli couscous
- **Tuna Tataki** - Mango & tomato salsa
- **Tuna Wrapped in Cucumber & Crepes** - Salmon roe
- **Clam, Leek & Potato Chowder Pie** (Warm)
- **Crispy White Bait** - Smoked paprika mayonnaise (Warm)
- **Greenland Shrimp** - Cucumber cup
- **Escabeche of Mackerel** - Red onions, coriander

(Additional \$1.20 per person)

- **Tea-smoked Scallop** - Cream corn, basil
- **Scallop with Watermelon & Tomato Vinaigrette** (Warm)

(Additional \$2.50 per person)

- **Slipper Lobster Slider** - Purple cabbage (Warm)

(Additional \$3.80 per person)

PORK

- **Gratinated Gammon Ham & Cheese Toasties** (Warm)
- **Pork Pâté** - Onion jam, chives stick
- **English Pork Pie** - Gherkins, grain mustard
- **Gammon Ham** - Walnut, sun-dried tomato relish
- **Ham & Pea Croquette** - Mustard mayonnaise (Warm)
- **Confit of Pork Belly** - Tomato, tamarind chutney (Warm)
- **Pulled Pork Slider** - Red cabbage slaw (Warm)

(Additional \$1 per person)

VEGETABLES

- **Tomato & Feta Cheese Stack**
- **Soy Bean Falafel (V)** - Picked beetroot (Warm)
- **Roasted Nasu Eggplant (V)** - Ratatouille
- **Roasted Pencil Asparagus (V)** - Miso hollandaise
- **Pickled Beetroot (V)** - Goat cheese, rice crackers
- **Cucumber & Avocado (V)** - Feta cheese
- **Mushroom & Spinach Quiche (V)** (Warm)
- **Asparagus & Leek Quiche (V)** (Warm)

Canape Menu

SWEETS (Choose 3)

- **Assorted Mini Macarons**
- **Orange & Persimmon Cake** - Miso caramel sauce
- **Red Velvet Cake** - Cream cheese frosting, gold dust
- **Chocolate Moist Cake** - Ganache, Maltesers
- **Vanilla Shortbread** - Orange curd, raspberry
- **Chocolate Mousse** - Salted caramel sauce, chocolate shavings *(in cup)*
- **Lemon Lime Tart** - Fire-roasted meringue
- **White Chocolate Mousse** - Raspberry coulis *(in cup)*
- **Ruby Peach Pudding** - Apricot confit
- **Ricotta Panna Cotta** - Strawberry confit, pistachio biscotti
- **Mini Mango Mousse** - Lime caviar, chocolate cup *(Additional \$0.80 per person)*
- **Pineapple Mousse** - Coconut financier, raspberry sauce *(Additional \$1.20 per person)*

Set Menu

Please select the following:

3 COURSE \$40++ Per Person

4 COURSE \$68++ Per Person

5 COURSE \$88++ Per Person

Pre-order required
(10 working days in advance)

Set Menu

3 COURSE

STARTER

Forest Mushroom Soup (V)

Seasonal mushroom, truffle oil, garlic bread

MAIN

Pan-roasted Parmesan Chicken

Mash, baby carrots, mushroom cream

OR

Olive & Parsley Crusted Norwegian Salmon

Boiled potatoes, steamed broccoli, Romesco

OR

Linguine Aglio Olio (V)

Thai asparagus, broccoli, sun-dried tomatoes, shaved parmesan

DESSERT

Sticky Date Toffee Pudding

Butterscotch, vanilla bean ice cream

Set Menu

4 COURSE

STARTERS

Salmon Poke Bowl

Edamame, cherry tomatoes, pickled carrots, shaved purple cabbage, brown rice, chilli ginger soy sesame dressing

&

Truffle Mushroom Soup

Parmesan croutons

MAIN

Pan-roasted Argentinian Striploin

Truffle garden pea purée, caramalised carrots, mustard sauce

OR

Snapper in Parchment

Charred Mediterranean vegetables, potato confit, olive emulsion, chimichurri

DESSERT

Burnt Lemon Meringue Tart

Vanilla bean ice cream

Set Menu

5 COURSE

STARTERS

Salmon Fish Cake

Shaved asparagus, poached egg, sun-dried tomatoes, miso béarnaise

&

Truffle Mushroom Soup

Parmesan croutons

MID-COURSE

Grilled Half Lobster Spaghetti

Tomato coulis, basil

MAIN

Pan-roasted Ribeye

Truffled mash, sautéed mushroom, peppercorn sauce

OR

Pan-roasted Sea Bass

Breaded zucchini, imam bayildi, tapenade, dill cream

DESSERT

Caramelised Apple Tart

Almond pastry, salted caramel, vanilla bean ice cream

Bar Bites Buffet Menu

Please select the following:

MINIMUM 30 GUESTS

3 Items @ \$28++ Per Person

4 Items @ \$30++ Per Person

5 Items @ \$32++ Per Person

Bar Bites Buffet Menu

SLIDERS

- **Mini Wagyu Beef Sliders** - Cheddar, garlic, mayonnaise
- **Cajun Chicken Sliders** - Red cabbage slaw, garlic mayonnaise
- **Pulled Pork Slider (P)** - Red cabbage slaw, garlic mayonnaise
- **Falafel Slider (V)** - Hummus, minted yogurt

QUESADILLAS

- **Chicken & Mushroom Quesadillas** - Green goddess dip, tomato salsa
- **Beef & Mushroom Quesadillas** - Roasted peppers, tomato salsa, guacamole
- **Tomato & Mozzarella Quesadillas (V)** - Roasted peppers, tomato salsa, guacamole

PIZZAS (INDIVIDUAL)

- **Ham & Pineapple Pizza**
- **Truffle Mushroom Pizza (V)**
- **Bolognese Pizza**
- **Cajun Chicken & Green Onion Pizza**

OTHERS

- **Meatballs Parmigiana**
- **Chicken Tikka Skewers** - Mango chutney, mint yogurt
- **Mini Crab Cakes** - Sweet chilli jam
- **Fish & Chips** - Lemon, tartar sauce (*in cones*)
- **Beer-battered Onion Rings (V)** - Brown onion dip
- **Straight Cut Fries (V)** - Aioli
- **Spicy Garlic Parmesan Wings** - Cayenne, paprika

Bar Bites Buffet Menu

HOT DISH ADD-ONS

MINIMUM ORDER 20 PAX PER ITEM

S O U P (Choose 1)

\$4++ PER PAX

- **Creamy Corn & Chicken Soup** - Cheddar toast
- **Roasted Pumpkin Soup (V)** - Crème fraîche
- **Hokkaido Corn Chowder (VG)** - Sweet paprika, spring onions, croutons
- **Forest Mushroom Soup** - Almond milk, croutons
(Vegan option available)

P A S T A / R I C E

- **Broccoli Mac & Cheese (V)**
- **Chicken Baked Rice** - Summer vegetables, mozzarella, homemade tomato sauce (\$8++ per person)
- **Spicy Crab Linguine** - Chilli padi, blue swimmer crab, tomato sauce (\$8++ per person)
- **Linguine with Broccoli & Spinach** - Parmesan, lemon-parsley breadcrumbs (Vegan option available) (\$4++ per person)
- **Penne with Pesto Chicken** - Cherry tomatoes, butternut pumpkin, wild rocket (\$5++ per person)
- **Meatball Spaghetti** - Beef meatball, parmesan, parsley (\$6++ per person)