A R T WEDDING TEA BUFFET

NO. OF PAX	50 - 99	100 - 199	200 - 299	≥ 300
PRICE PER PAX	\$18.80	\$17.80	\$16.80	\$15.80
PRICE PER PAX (WITH GST)	\$20.49	\$19.40	\$18.31	\$17.22
NO. OF ITEMS	15	15	15	15

COLD APPETISER

ROASTED POTATO SALAD

Tender baby potatoes, aromatic thyme, crisp green beans, tangy red onion, and a zesty paprika-infused olive oil dressing. Vegan

UNDER HEATED LAMP

AZUKI BEAN CUSTARD MILK ROLL

Crispy milk roll filled with red azuki bean custard, topped with sesame seeds.

DIM SUM

STEAMED CHICKEN SIEW MAI

Minced chicken and shiitake mushrooms, steamed in a springy dumpling skin.

STEAMED SHRIMP DUMPLING

Tender translucent dumplings filled with a juicy shrimp filling.

BAKERY

BAKED SHRIMP BURRITO

Shrimp filled burritos with a golden baked crust.

SPINACH AND MUSHROOM QUICHE

A savoury quiche filled with spinach, mushrooms, and cheese in a buttery crust.

SMOKED DUCK CROISSANT

A rich, buttery croissant generously filled with succulent smoked duck.

STAPLES

WOK-FRIED CARROT CAKE WITH SWEET SAUCE

Wok-fried carrot cake in a sweet and savoury sauce.

MEE SIAM GORENG

Stir-fried rice vermicelli with spices and shredded egg.

DESSERT

BANANA TEA CAKE

Light yet moist cake, infused with banana flavour.

STRAWBERRY SWISS ROLL

Delicate sponge roll cake filled with luscious strawberry cream.

NONYA KUEH LAPIS (NINE LAYER)

Traditional nine-layer cake infused with coconut and pandan. Vegan

BEVERAGE

PEACH OOLONG

Refreshing and aromatic peach infused oolong tea.

COFFEE AND TEA

ICED WATER















