



buffet selections

ASIAN INTERNATIONAL HALAL BUFFET

SELECTION A

*Elegantly curated for seminars, corporate gatherings and
memorable celebrations.*

30- 300 GUESTS ♦ 2.5 HOURS ♦

CHOOSE ONE FROM EACH CATEGORY ♦ HALAL SELECTION ♦

BUFFET SETUP INCLUDES FREE FLOW OF SOFT DRINKS / JUICES
(2 TYPES).

PEN
&
INC.

THE NJ GROUP COLLECTION

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MENU SELECTIONS

Choose any one item from each category

♦ SALAD

Roasted Chicken & Mango Salad — Tender roast chicken and ripe mango with fresh greens and house dressing.

Romaine & Roasted Sesame — Crisp romaine tossed with a nutty roasted sesame dressing.

Couscous Corn Salad — Fluffy couscous, sweet corn, herbs and tangy semi-dried tomato.

Thai Glass Noodle Salad — Light glass noodles brightened with a zesty Thai dressing.

Mushroom & Broccoli Salad — Mushroom and broccoli in a clean Japanese vinaigrette.

♦ VEGETABLE

Nyonya Curry Vegetables — Vegetables simmered in a creamy Nyonya coconut curry.

Sautéed Vegetable Medley — Market vegetables tossed with earthy mushrooms.

Seasonal Vegetables & Tomato — Lightly cooked vegetables finished with juicy tomato.

Teriyaki Glazed Tofu — Tofu glazed in teriyaki with broccoli and carrot.

Silken Tofu & Bok Choy — Soft tofu and bok choy with shiitake in a rich superior egg sauce.

♦ POULTRY

Ayam Merah — Classic Malay-style chicken in a bold spiced tomato sauce.

Grilled Chicken, Mushroom Sauce — Char-grilled chicken with a savoury mushroom sauce.

Cajun Roasted Chicken — Gently spiced roasted chicken with pan jus.

Chicken Katsu, Lemon Sriracha — Crispy chicken cutlet with a citrus-chilli dip.

Passion Mango Chicken — Sweet-savoury chicken glazed with mango, honey and soy.

♦ STAPLE

Oriental Fried Rice & Silver Fish — Fragrant wok-fried rice with crispy silver fish.

HK Egg Noodle & Vegetables — Springy egg noodles stir-fried with mixed vegetables.

Mee Hoon Goreng with Egg — Savoury stir-fried vermicelli with egg.

Spaghetti Aglio Olio — Garlic-infused spaghetti with sautéed mushrooms.

Hawaiian Fried Rice — Sweet-savoury fried rice with pineapple and chicken ham.

★ FISH

Thai Steamed Fish & Lime — Delicate fish brightened with lime and herbs.

Baked Dory, Pesto Cream — Oven-baked dory with a creamy pesto sauce.

Indian Fish Curry — Aromatic curry fish with assorted vegetables.

Assam Sambal Fish — Tangy sambal fish with brinjal and lady fingers.

Crispy Panko Fish — Crumbed fish with parmesan, garlic and truffle aioli.

★ SEAFOOD

Caramelised Cereal Prawns — Prawns coated in buttery cereal and curry leaves.

Thai-Style Prawns — Bright sweet-sour prawns with pineapple, onion and cucumber.

Spicy Sambal Prawns — Prawns tossed in a bold house sambal.

Scallops, Chilli Crab Sauce — Tender scallops in Singapore-style chilli crab sauce.

Baked Mussels, Garlic Cheese — Mussels baked with garlic, herbs and melted cheese.

DELIGHT, DESSERT & BEVERAGE

Choose one item from each category

★ DELIGHT

Thai Bean Curd, Sweet Chilli — Crisp bean curd with a sweet chilli dip.

Crispy Spring Roll — Golden spring rolls with Thai chilli.

Summer Sushi Platter — Assorted sushi served with shoyu and wasabi.

Chipolata, Onion Gravy — Mini sausages with savoury onion gravy.

Chicken Ngoh Hiang — Five- spice chicken roll with sweet sauce.

★ DESSERT

Aloe Vera Passion Ai-Yu — A refreshing jelly dessert with nata de coco.

Red Velvet Cake — Moist red velvet with cream cheese frosting.

Mini Chocolate Puff — Bite- sized chocolate pastries.

Honeydew Sago & Coconut — Honeydew and sago in creamy coconut milk.

Tropical Fruits Platter — A colourful seasonal fruit selection.

★ BEVERAGE

Orange — Bright citrus cooler.

Lychee — Light, floral and chilled.

Blackcurrant — Deep berry refreshment.

CHOOSE ONE

Pink Guava — Sweet-tart guava drink.

Fruit Punch — Classic mixed- fruit punch.

Menu based on the Halal Asian International Buffet — Basella. All selections subject to availability.