



buffet selections

ASIAN INTERNATIONAL HALAL BUFFET

SELECTION B



*A polished halal buffet of Asian, international and seafood
favourites.*

30 - 300 GUESTS ♦ 2.5 HOURS ♦

CHOOSE ONE FROM EACH CATEGORY ♦ HALAL SELECTION

PEN
&
INC.

THE NJ GROUP COLLECTION

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MENU SELECTIONS

Choose any one item from each category

♦ SALAD

Thai Green Mango Salad — Crisp mango, herbs and crushed peanuts with a tangy finish.

Cranberry Couscous Greens — Couscous and greens with cranberry and duo-sesame notes.

Smoked Duck, Orange Dressing — Smoked duck lifted with a bright citrus dressing.

Mango, Blueberry & Broccoli — Fruit-forward broccoli salad with sweet mango dressing.

Wood Fungus & Cucumber — Refreshing cucumber and wood fungus in garlic vinaigrette.

♦ VEGETABLE

Broccoli & Abalone Mushroom — Broccoli tossed with abalone mushroom for earthy depth.

Ratatouille Niçoise — Mediterranean vegetables in a Provençale-style sauce.

Asparagus & Trio Mushroom — Asparagus and mushrooms finished with crisp garlic.

Umami Yasai — Japanese-style vegetables with an umami seaweed accent.

Curry Cauliflower Au Gratin — Curried cauliflower gratin topped with crispy quinoa.

♦ POULTRY

Indian Butter Chicken — Classic butter chicken in rich spiced tomato cream.

Poached Chicken, Ginger — Poached chicken brightened with ginger and crispy garlic.

Rotisserie Chicken Ragout — Roast-style chicken with a rustic vegetable ragout.

Aromatic Rendang Chicken — Slow-cooked rendang-style chicken with potatoes.

Sous-Vide Chicken, Balsamic — Tender chicken finished with a refined balsamic jus.

♦ STAPLE

French Conchiglie & Chicken — Shell pasta tossed with savoury ground chicken.

Roasted Pumpkin Rice — Fragrant rice with roasted pumpkin and herbs.

Thai Glass Noodle & Seafood — Light glass noodles wok-tossed with seafood.

Chicken Bolognese Paella — A hearty rice dish with tomato and turmeric notes.

Creamy Corn Penne — Penne with corn, spinach and a creamy sauce.

★ FISH

Baked Fish, Tomato Relish — Baked fish paired with a smoky charred tomato relish.

Peranakan Assam Fish — Tangy assam fish with brinjal, okra and tomato.

Baked Dory, Pesto Cream — Tender dory with a creamy pesto finish.

Herb-Crusted Fillet — Herb-crusted fish balanced with peach and sour plum.

Baked Dory, Beetroot Cream — Baked dory with beetroot concasse and fresh dill.

★ PRAWN & SEAFOOD

Wasabi Prawns — Creamy wasabi prawns balanced by a fresh fruit salad.

Stir-Fried Chilli Crab Prawns — Prawns in Singapore-style chilli crab sauce.

Thai Red Curry Prawns — Prawns in red curry with sweet pineapple accents.

Salted Egg Prawns — Rich salted egg prawns with fragrant curry leaves.

Sambal Sotong — Sotong wok-fried with sambal and onion.

DELIGHT, DESSERT & BEVERAGE

Choose one item from each category

★ DELIGHT

Spring Sushi Platter — Assorted sushi served with soy and wasabi.

Mala Fish Balls — Fish balls with a bold mala pepper kick.

Salt & Pepper Bites — Meat- free nuggets with salt and pepper seasoning.

Chicken Siew Mai — Steamed dumplings paired with a chilli dip.

Breaded Crab Pincer — Crisp crab pincers with a chilli dip.

★ DESSERT

Almond Jelly with Longan — Cooling almond jelly with sweet longan.

Chocolate Éclairs — Mini choux pastries filled with vanilla cream.

Bo Bo Cha Cha — Warm coconut dessert with tapioca jelly.

Mango Pudding & Chia — Smooth mango pudding with chia and ice jelly.

Osmanthus Jelly — Floral jelly set with goji berries.

★ BEVERAGE

Orange — Bright citrus cooler.

Lychee — Light, floral and chilled.

Mango — Tropical mango refreshment.

CHOOSE ONE

Pink Guava — Sweet-tart guava drink.

Fruit Punch — Classic mixed- fruit punch.

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