



buffet selections

HALAL LUNCH & DINNER BUFFET

*A polished halal buffet for corporate lunches, dinners and
memorable gatherings.*

30 - 300 GUESTS ♦ 2.5 HOURS ♦ HALAL SELECTION

P E N
&
I N C.

THE NJ GROUP COLLECTION

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APPETIZER & STAPLES

Appetizer · choose 1 | Rice, noodles & pasta · choose 2

★ APPETIZER

CHOOSE ONE

Garden Caesar Salad — Crisp greens, creamy Caesar dressing, egg and parmesan.

Apple Waldorf Salad — Sweet apple and crunch with a bright honey-mustard finish.

Insalata Caprese — Tomato, mozzarella and basil in classic Italian style.

Gado Gado — Indonesian-style vegetables with rich peanut sauce.

Fruity White Rojak — Refreshing fruit and vegetable mix with a tangy dressing.

Salad Niçoise — French-inspired salad with tuna and garden vegetables.

Smoked Salmon Fusilli — Fusilli tossed with smoked salmon and a creamy dressing.

★ RICE · NOODLES · PASTA

CHOOSE TWO

Pineapple Fried Rice — Fragrant rice with a sweet tropical lift.

Yeung Chow Fried Rice — Classic wok-fried rice with savoury Chinese flavours.

Korean Kimchi Fried Rice — Rice tossed with kimchi for a spicy, tangy bite.

Butter Pilaf Rice — Buttery pilaf with sweet raisins and cashew crunch.

Nasi Goreng Istimewa — Indonesian fried rice with bold savoury seasoning.

Hainanese Fragrant Rice — Aromatic rice with a gentle chicken-rice fragrance.

Fried Mee Siam & Sambal — Tangy spiced noodles with sambal chilli.

Sin Chow Bee Hoon — Light vermicelli with classic wok fragrance.

Seafood Aglio Olio — Garlic and olive oil pasta with seafood notes.

HK Noodles & Trio Mushroom — Springy noodles tossed with three mushrooms.

Pasta Pomodoro — Tomato-based pasta — simple, bright and comforting.

Pasta Bolognese — Rich beef tomato sauce tossed through pasta.

Selections subject to availability. Prices subject to 10% service charge and prevailing GST.

VEGETABLES

Choose two

✦ GARDEN & HOT VEGETABLES

Broccoli & Cauliflower Au Gratin — Tender vegetables baked with a golden gratin finish.

Broccoli, Mushroom & Wolfberry — Wholesome vegetables with mushroom and wolfberry accents.

Sayur Lodeh — Mixed vegetables simmered in a creamy curry gravy.

Hainanese Chap Choy — Braised mixed vegetables with black fungus.

Sautéed Kai Lan & Garlic — Green kai lan lifted with fragrant garlic.

✦ ASIAN VEGETABLE SELECTIONS

Baked Asparagus, Cheese & Ham — Asparagus baked with cheese and chicken ham.

Sautéed Trio Mushrooms — Shimeji, button and abalone mushroom, lightly sautéed.

Jade Nai Bai & Silver Fish — Tender nai bai finished with crispy silver fish.

Eggplant & Minced Chicken — Soft eggplant with a savoury minced chicken topping.

Tempura Seasonal Vegetables — Seasonal vegetables in a light golden tempura crust.

MEAT & FISH

Choose two

✦ CHICKEN SELECTIONS

Braised Dark Soya Chicken — Chicken braised in dark soy with ginger and wolfberries.

Chicken Cutlet, Thai Chilli — Crispy cutlet with sweet-spicy Thai chilli.

Poached Hainanese Chicken — Silky poached chicken with signature chilli and dark soy.

Chicken Cordon Bleu — Crisp chicken with savoury notes and a cheese dip.

Chicken Rendang — Chicken in rich rendang gravy with potato wedges.

Kong Bao Chicken & Cashew — Wok-tossed chicken with Szechuan spice and cashews.

Baked Cajun Chicken — Oven-baked Cajun chicken with colourful capsicum.

✦ FISH SELECTIONS

Baked Fish, Pesto Cream — Fish fillet baked with a creamy pesto finish.

Fried Fish, Honey Lemon — Crispy fish with a bright honey-lemon glaze.

Fried Fish, Tartar Sauce — Crisp fish served with classic tartar sauce.

HK Steamed Fish — Steamed fish with garlic, coriander and light soy.

Peranakan Assam Fish — Tangy assam fish with kaffir lime and lemongrass.

Stir-Fried Ginger Fish — Wok-fried fish with ginger and spring onion.

Grilled Fish, Mango Salsa — Grilled fish topped with fresh mango salsa.

SAVOURY, DESSERT & BEVERAGE

Savoury · choose 1 | Dessert · choose 1 | Beverage · choose 1

★ SAVOURY

CHOOSE ONE

Golden Seaweed Chicken — Crispy bite-sized chicken with seaweed seasoning.

Fried Chicken Ngoh Hiang — Five-spice chicken roll, fried until golden.

Squid Cheese Balls — Soft squid balls with a cheesy centre.

Thai Fishcake — Thai-style fishcake with aromatic herbs.

Golden Fried Samosa — Crisp pastry filled with savoury spices.

Onion Rings — Golden onion rings with crisp edges.

★ DESSERT

CHOOSE ONE

Tropical Fresh Fruits — A refreshing selection of seasonal fruits.

Grass Jelly & Sea Coconut — Cooling jelly dessert with honey sea coconut.

Ice Jelly & Fruit Cocktail — Light jelly dessert with colourful fruit cocktail.

Mango Pudding — Smooth mango pudding with tropical sweetness.

Mini Swiss Rolls — Soft rolled sponge cakes in mini portions.

Mini Fruit Tarts — Buttery tart shells topped with fruit.

★ BEVERAGE

CHOOSE ONE

Iced Lemon Tea — Classic chilled tea with lemon.

Iced Green Tea — Refreshing iced green tea.

Fruit Punch — Bright and fruity chilled punch.

Orange Squash — Citrusy orange cooler.

Menu based on the Halal Lunch / Dinner Buffet. All selections subject to availability.