

## **GRADUATION DINNER BUFFET MENU**

### ***Cold Selection***

*Assorted Sushi & Rice Roll*  
*Salmon Sashimi*  
*Fish Platter (Smoked Salmon, Smoked Tangini & Cajun Salmon)*  
*Poultry Platter (Roasted Chicken, Spicy Duck Breast & Chicken Terrine)*  
*Cold Meat Platter (Smoked Ham, Salami, Cold Cut Sausage & Roasted Beef)*  
*Green Mussels, Cook Prawns & Sea Whelk on Ice*



### ***Salad***

*Garden Green Salad with Dressing & Condiments*  
*Cherry Tomato, Alfalfa Sprouts, Sweet Corn & Cucumber Julienne*  
*Waldorf Salad with Roasted Chicken*  
*Crab Stick, Cucumber & Crab Roe Salad*  
*Salad Nicoise*



### ***Soup***

*Cream of Mushroom Soup with Baby Shrimps*  
*Braised Conpoy & Yellow Chives Soup*



### ***From The Wagon***

*Roasted Sirloin of Beef*



### ***Hot Selection***

*Roasted Chicken Breast with Honey Gravy*  
*Poached Fillet of Sole with Spinach Cream Sauce*  
*Deep-fried Pork Cheek with Rich Lemon Sauce & Sesame*  
*Fried Prawns in Spicy Salt*  
*Roasted Lamb Chop with Rosemary Gravy*  
*Sauteed Celery with Cuttle Fish*  
*Braised Seasonal Greens with Enoki Mushroom Sauce*  
*Fried Rice with BBQ Eel*  
*Fried Udon Noodles (Singaporean Style)*



### ***Dessert***

*Fresh Fruit Salad*  
*Chestnut & Chocolate Mousse*  
*Mango, Sago & Pomelo Pudding*  
*Fresh Fruit Vol-au-vent*  
*Mini Horn with Passion Fruit Cream*  
*Fruit Cocktail Jelly*  
*Baked Pineapple Pie*  
*Marble Cheese Cake*  
*Fresh Cream Cake*  
*Chilled Sago Cream with Coconut Milk*  
*Coffee & Tea*