

LUNA CONCEPT

EVENTS & CATERING



CORPORATE BUFFET MENU **A**

\$12.00 PER PERSON (\$13.08 WITH GST) / MINIMUM ORDER: 50 PAX / 7 ITEMS

POULTRY

CHOOSE 1

- RENDANG CHICKEN
- STEAMED SOYA CHICKEN WITH SCALLION

FISH

CHOOSE 1

- GRILLED FISH WITH GARLIC BUTTER
- BATTERED FISH FILLET IN THAI STYLE SWEET CHILLI LIME

VEGETABLE

CHOOSE 1

- SIAO BAI CHYE WITH CARROT & FRIED SHALLOTS
- ROASTED ZUCCHINI & EGGPLANT WITH AROMATIC HERBS

SOY

CHOOSE 1

- TAHU GORENG WITH PEANUT SAUCE
- CLAYPOT STYLE BRAISED TOFU WITH MIXED VEGETABLES & MUSHROOM

MAIN COURSE

CHOOSE 1

- SIN CHOW BEE HOON
- MEE GORENG
- STEAMED TURMERIC RICE
- JAPANESE FRIED RICE WITH GARLIC, EGG & SEAWEED

PASTRY

CHOOSE 1

- HONEY TEA CAKE
- VANILLA CHOUX PUFF

BEVERAGE

CHOOSE 1

- PANDAN-INFUSED LEMONGRASS TEA
- PEACH OOLONG TEA
- YUZU CITRON TEA



CORPORATE BUFFET MENU **B**

\$15.00 PER PERSON (\$16.35 WITH GST) / MINIMUM ORDER: 40 PAX / 8 ITEMS

POULTRY

CHOOSE 1

- RENDANG CHICKEN
- STEAMED SOYA CHICKEN WITH SCALLION

FISH

CHOOSE 1

- GRILLED FISH WITH GARLIC BUTTER
- BATTERED FISH FILLET IN THAI STYLE SWEET CHILLI LIME

SEAFOOD

CHOOSE 1

- PAPRIKA PRAWN FRITTER WITH SZECHUAN MALA DIP
- SAMBAL MUSSELS WITH CARAMELISED ONION

VEGETABLE

CHOOSE 1

- SIAO BAI CHYE WITH CARROT & FRIED SHALLOTS
- ROASTED ZUCCHINI & EGGPLANT WITH AROMATIC HERBS

SOY

CHOOSE 1

- TAHU GORENG WITH PEANUT SAUCE
- CLAYPOT STYLE BRAISED TOFU WITH MIXED VEGETABLES & MUSHROOM

MAIN COURSE

CHOOSE 1

- SIN CHOW BEE HOON
- MEE GORENG
- STEAMED TURMERIC RICE
- JAPANESE FRIED RICE WITH GARLIC, EGG & SEAWEED

DESSERT

CHOOSE 1

- PASSION FRUIT AI YU JELLY
- CHILLED LYCHEE ROSE COCKTAIL WITH POPPING BALLS

BEVERAGE

CHOOSE 1

- PANDAN-INFUSED LEMONGRASS TEA
- PEACH OOLONG TEA
- YUZU CITRON TEA



CORPORATE BUFFET MENU

\$20.00 PER PERSON (\$21.80 WITH GST) / MINIMUM ORDER: 30 PAX / 10 ITEMS

SALAD

CHOOSE 1

- ROASTED PUMPKIN SALAD WITH MOZZARELLA BALLS
- GARDEN GREEN SALAD WITH BALSAMIC VINAIGRETTE

POULTRY

CHOOSE 1

- CURRY CHICKEN WITH POTATOES
- CREAMY GARLIC BUTTER BAKED CHICKEN

FISH

CHOOSE 1

- GRILLED TERIYAKI FISH
- BATTERED FISH FILLET WITH CAPSICUM IN BLACK PEPPER SAUCE

SEAFOOD

CHOOSE 1

- PRAWN FRITTER WITH MENTAICO MAYO DIP
- WOK TOSSED MUSSEL AGLIO OLIO

VEGETABLE

CHOOSE 1

- SIAO BAI CHYE WITH MUSHROOM
- BROCCOLI WITH CARROT

SOY

CHOOSE 1

- TAHU GORENG WITH PEANUT SAUCE
- CLAYPOT STYLE BRAISED TOFU WITH MIXED VEGETABLES & MUSHROOM

MAIN COURSE

CHOOSE 1

- BRAISED WHITE BEE HOON
- MEE GORENG
- STEAMED TURMERIC RICE
- JAPANESE FRIED RICE WITH GARLIC, EGG & SEAWEED

DESSERT

CHOOSE 1

- PASSION FRUIT AI YU JELLY
- CHILLED LYCHEE ROSE COCKTAIL WITH POPPING BALLS

PASTRY

CHOOSE 1

- VANILLA CHOUX PUFF
- CHOCOLATE ÉCLAIR

BEVERAGE

CHOOSE 1

- PANDAN-INFUSED LEMONGRASS TEA
- PEACH OOLONG TEA
- YUZU CITRON TEA



CORPORATE BUFFET MENU

\$25.00 PER PERSON (\$27.25 WITH GST) / MINIMUM ORDER: 25 PAX / 10 ITEMS

SALAD

CHOOSE 1

- GREEK SALAD WITH FETA CHEESE
- HAINANESE CHICKEN SALAD WITH SESAME SOY

POULTRY

CHOOSE 1

- GRILLED TERIYAKI CHICKEN WITH SESAME SEED
- STEWED TOMATO SPICED BUTTER CHICKEN

FISH

CHOOSE 1

- BATTERED SEA BASS FILLET WITH CARAMELISED ONION & SAMBAL TUMIS
- BATTERED SEA BASS FILLET WITH CREAMY DILL SAUCE

SEAFOOD

CHOOSE 1

- WOK TOSSED PRAWN IN SPICY SAMBAL & ONION
- WOK TOSSED PRAWN IN CREAMY SALTED EGG YOLK SAUCE & CURRY LEAVES

VEGETABLE

CHOOSE 1

- SIAO BAI CHYE WITH CARROT & BRAISED CHINESE MUSHROOM
- CURRY VEGETABLES

SIDE ENHANCEMENT

CHOOSE 1

- PLANT-BASED MEATBALL WITH CARAMELISED ONION IN MUSHROOM GRAVY
- EGG TOFU IN CHILLI CRAB SAUCE

MAIN COURSE

CHOOSE 1

- BRAISED SEAFOOD WHITE BEE HOON
- SEAFOOD CAPELLINI AGLIO OLIO
- MEXICAN RICE WITH BLACK OLIVES & NUTS
- SZECHUAN MALA FRIED RICE WITH SHRIMPS

DESSERT

CHOOSE 1

- GRASS JELLY WITH BROWN SUGAR INFUSED EARL GREY MILK
- CHILLED LYCHEE ROSE COCKTAIL WITH POPPING BALLS

PASTRY

CHOOSE 1

- VANILLA CHOUX PUFF
- CHOCOLATE ÉCLAIR

BEVERAGE

CHOOSE 1

- PANDAN-INFUSED LEMONGRASS TEA
- PEACH OOLONG TEA
- YUZU CITRON TEA



CORPORATE BUFFET MENU

\$35.00 PER PERSON (\$38.15 WITH GST) / MINIMUM ORDER: 20 PAX / 11 ITEMS

ALL TIME FAVOURITE

- SIGNATURE PRAWN LAKSA (DIY)
PRAWNS, QUAIL EGG, FISHCAKE, BEAN SPROUTS IN SPICY COCONUT SOUP, LAKSA LEAVES & SAMBAL CHILLI

POULTRY

CHOOSE 1

- SIGNATURE FOUR SEASONS CHICKEN
 GRILLED CHICKEN WITH SZECHUAN MALA SAUCE

FISH

CHOOSE 1

- ITALIAN BRAISED SEA BASS FILLET IN SPICY TOMATO SAUCE
 BATTERED SEA BASS FILLET WITH CHILE CON QUESO DIP

SEAFOOD

CHOOSE 1

- WOK TOSSED PRAWN IN CREAMY SALTED EGG YOLK SAUCE & CURRY LEAVES
 WOK TOSSED PRAWN AGLIO OLIO

MEATS

CHOOSE 1

- AROMATIC MUTTON RENDANG
 TEOCHEW STYLE BRAISED DUCK
 ENGLISH BEEF STEW WITH ROOT VEGETABLES

VEGETABLE

CHOOSE 1

- BROCCOLI WITH BRAISED CHINESE MUSHROOM
 CURRY VEGETABLES

SIDE ENHANCEMENT

CHOOSE 1

- PLANT-BASED MEATBALL WITH CARAMELISED ONION IN MUSHROOM GRAVY
 EGG TOFU IN CHILLI CRAB SAUCE

MAIN COURSE

CHOOSE 1

- SEAFOOD CAPELLINI AGLIO OLIO
 SEAFOOD MEE GORENG
 MEXICAN RICE WITH BLACK OLIVES & NUTS
 JAPANESE FRIED RICE WITH SHRIMP, GARLIC, EGG & SEAWEED

DESSERT

CHOOSE 1

- CHILLED TARO CREME SAGO
 TIRAMISU MOUSSE IN GLASS SHOOTER

PASTRY

CHOOSE 1

- CHEESECAKE
 CHOCOLATE BROWNIE

BEVERAGE

CHOOSE 1

- PANDAN-INFUSED LEMONGRASS TEA
 PEACH OOLONG TEA
 YUZU CITRON TEA



TERMS & CONDITIONS

CORPORATE BUFFET

PACKAGE INCLUDES

1. Biodegradable disposable ware and serviettes.
2. Complete buffet layout with food warmers, tables, tablecloth & skirting.

SET-UP DELIVERY INFORMATION

3. A transportation charge of \$80.00 (\$87.20 with GST) applies for this menu.

Delivery Timing Information (Please enquire for more information)

4. First delivery at 8:00 am - For delivery before 8:00 am, a surcharge of \$100.00 to \$250.00 may apply.
5. Last delivery at 7:30 pm - For delivery after 7:30 pm, a surcharge of \$50.00 to \$100.00 may apply.
6. Estimate duration of set-up is around 1 hour from delivery time. Please plan your meal times accordingly.
7. Collection will be made 2 hours from the meal time. Following SFA's Guidelines for Ordering Catered Meals for Functions and Events, the food cannot be served after 2 hours from the meal time.
8. Due to food safety reasons, please advise your guests and staff not to take leftover food for consumption. Therefore, no takeaway containers will be provided.

Applicable Surcharges

9. Delivery to locations that do not have lift access or have obstructions such as steps, narrow walkways, items that are prone to damage, or pose a danger - \$50 to \$200. (Please enquire for more information.)
10. Delivery to CBD & Orchard Area (First 2 digit of the postal code: 01, 03, 04, 05, 06, 07, 08, 22 & 23) - \$10.00 (\$10.90 with GST).
11. Delivery to Sentosa Island - \$12.00 (\$13.08 with GST).
12. Multiple locations delivery and offshore delivery - Please contact us for more information.

Delivery Fee Waiver

13. For orders with net value/food value above \$800.00 (\$872.00 with GST), delivery charges will be waived.

OTHER TERMS & CONDITIONS

14. Food items are subjected to availability.
15. Prevailing 9% GST is applicable on the total amount payable.
16. Management reserves the right to make any changes to the menu items and staffing matters without prior notice.
17. Other terms and conditions may apply.

