

LUNA CONCEPT

EVENTS & CATERING



CORPORATE TEA RECEPTION **A**

\$6.00 PER PERSON (\$6.54 WITH GST) / MINIMUM ORDER: 50 PAX / 5 ITEMS

STAPLES CHOOSE 1

- BRAISED WHITE BEE HOON
- FRIED CARROT CAKE WITH SWEET SAUCE
- MALAY MEE GORENG
- SIN CHOW FRIED BEE HOON

SANDWICHES CHOOSE 1

- CHEDDAR CHEESE SANDWICH
- EGG MAYONNAISE SANDWICH
- TUNA MAYONNAISE SANDWICH
- VEGETABLE SANDWICH (VEGAN)

BAKERY CHOOSE 1

- BAKED BURRITO
- CHICKEN PIE
- CHOCOLATE DANISH
- MUSHROOM PUFF
- PLAIN CROISSANT
- RAISIN SWIRL DANISH
- SPINACH & MUSHROOM QUICHE
- TUNA PUFF
- TURKEY BACON QUICHE

PASTRY CHOOSE 1

- BANANA CAKE
- CAKE LAPIS (VEGAN)
- CHOCOLATE BROWNIE
- CHOCOLATE ÉCLAIR
- CHOCOLATE TEA CAKE
- COFFEE SWISS ROLL
- HONEY TEA CAKE
- LIME & RAISIN SWISS ROLL
- NEW YORK CHEESECAKE
- NONYA KUEH LAPIS (NINE LAYER) (VEGAN)
- NONYA KUEH PUTRI SALAT (VEGAN)
- STRAWBERRY SWISS ROLL
- VANILLA CHOUX PUFF

BEVERAGE CHOOSE 1

- COFFEE & TEA (50% EACH)
- PANDAN-INFUSED LEMONGRASS TEA
- PEACH OOLONG TEA
- YUZU CITRON TEA



CORPORATE TEA RECEPTION **B**

\$8.00 PER PERSON (\$8.72 WITH GST) / MINIMUM ORDER: 40 PAX / 7 ITEMS

STAPLES CHOOSE 1

- BRAISED WHITE BEE HOON
- FRIED CARROT CAKE WITH SWEET SAUCE
- MALAY MEE GORENG
- SIN CHOW FRIED BEE HOON

SANDWICHES CHOOSE 1

- CHEDDAR CHEESE SANDWICH
- EGG MAYONNAISE SANDWICH
- TUNA MAYONNAISE SANDWICH
- VEGETABLE SANDWICH (VEGAN)

STEAMED DIM SUM CHOOSE 1

- PAN FRIED YAM CAKE
- STEAMED CHICKEN SIEW MAI
- STEAMED SHIITAKE MUSHROOM DUMPLING
- STEAMED SHRIMP HAR KAU

DEEP FRIED SNACKS CHOOSE 1

- FISH OTAH
- PLANT-BASED MEATBALL
- PLANT-BASED SALMON FISH FINGERS
- POTATO SAMOSA
- PRAWN TOAST
- TEMPURA LAVA SHRIMP BOMB
- VEGETABLE GYOZA
- VEGETABLE SPRING ROLL

BAKERY CHOOSE 1

- BAKED BURRITO
- CHICKEN PIE
- CHOCOLATE DANISH
- MUSHROOM PUFF
- PLAIN CROISSANT
- RAISIN SWIRL DANISH
- SPINACH & MUSHROOM QUICHE
- TUNA PUFF
- TURKEY BACON QUICHE

PASTRY CHOOSE 1

- BANANA CAKE
- CAKE LAPIS (VEGAN)
- CHOCOLATE BROWNIE
- CHOCOLATE ÉCLAIR
- CHOCOLATE TEA CAKE
- COFFEE SWISS ROLL
- HONEY TEA CAKE
- LIME & RAISIN SWISS ROLL
- NEW YORK CHEESECAKE
- NONYA KUEH LAPIS (NINE LAYER) (VEGAN)
- NONYA KUEH PUTRI SALAT (VEGAN)
- STRAWBERRY SWISS ROLL
- VANILLA CHOUX PUFF

BEVERAGE CHOOSE 1

- COFFEE & TEA (50% EACH)
- PANDAN-INFUSED LEMONGRASS TEA
- PEACH OOLONG TEA
- YUZU CITRON TEA



CORPORATE TEA RECEPTION

\$10.00 PER PERSON (\$10.90 WITH GST) / MINIMUM ORDER: 35 PAX / 8 ITEMS

STAPLES CHOOSE 1

- BRAISED WHITE BEE HOON
- FRIED CARROT CAKE WITH SWEET SAUCE
- MALAY MEE GORENG
- SIN CHOW FRIED BEE HOON

SANDWICHES CHOOSE 1

- CHEDDAR CHEESE SANDWICH
- EGG MAYONNAISE SANDWICH
- TUNA MAYONNAISE SANDWICH
- VEGETABLE SANDWICH (VEGAN)

STEAMED DIM SUM CHOOSE 1

- PAN FRIED YAM CAKE
- STEAMED CHICKEN SIEW MAI
- STEAMED SHIITAKE MUSHROOM DUMPLING
- STEAMED SHRIMP HAR KAU

DEEP FRIED SNACKS CHOOSE 1

- FISH OTAH
- PLANT-BASED MEATBALL
- PLANT-BASED SALMON FISH FINGERS
- POTATO SAMOSA
- PRAWN TOAST
- TEMPURA LAVA SHRIMP BOMB
- VEGETABLE GYOZA
- VEGETABLE SPRING ROLL

BAKERY CHOOSE 1

- BAKED BURRITO
- CHICKEN PIE
- CHOCOLATE DANISH
- MUSHROOM PUFF
- PLAIN CROISSANT
- RAISIN SWIRL DANISH
- SPINACH & MUSHROOM QUICHE
- TUNA PUFF
- TURKEY BACON QUICHE

PASTRY CHOOSE 1

- BANANA CAKE
- CAKE LAPIS (VEGAN)
- CHOCOLATE BROWNIE
- CHOCOLATE ÉCLAIR
- CHOCOLATE TEA CAKE
- COFFEE SWISS ROLL
- HONEY TEA CAKE
- LIME & RAISIN SWISS ROLL
- NEW YORK CHEESECAKE
- NONYA KUEH LAPIS (NINE LAYER) (VEGAN)
- NONYA KUEH PUTRI SALAT (VEGAN)
- STRAWBERRY SWISS ROLL
- VANILLA CHOUX PUFF

DESSERT CHOOSE 1

- CHILLED LYCHEE ROSE COCKTAIL WITH POPPING BALLS
- CHILLED PASSION FRUIT AI YU JELLY
- GRASS JELLY WITH BROWN SUGAR INFUSED EARL GREY MILK
- TROPICAL FRESH FRUITS PLATTER

BEVERAGE CHOOSE 1

- COFFEE & TEA (50% EACH)
- PANDAN-INFUSED LEMONGRASS TEA
- PEACH OOLONG TEA
- YUZU CITRON TEA



CORPORATE TEA RECEPTION **D**

\$12.00 PER PERSON (\$13.08 WITH GST) / MINIMUM ORDER: 30 PAX / 9 ITEMS

STAPLES **CHOOSE 1**

- BRAISED WHITE BEE HOON
- FRIED CARROT CAKE WITH SWEET SAUCE
- MALAY MEE GORENG
- SIN CHOW FRIED BEE HOON

SANDWICHES **CHOOSE 1**

- CHEDDAR CHEESE SANDWICH
- EGG MAYONNAISE SANDWICH
- TUNA MAYONNAISE SANDWICH
- VEGETABLE SANDWICH (VEGAN)

STEAMED DIM SUM **CHOOSE 1**

- PAN FRIED YAM CAKE
- STEAMED CHICKEN SIEW MAI
- STEAMED SHIITAKE MUSHROOM DUMPLING
- STEAMED SHRIMP HAR KAU

DEEP FRIED SNACKS **CHOOSE 1**

- FISH OTAH
- PLANT-BASED MEATBALL
- PLANT-BASED SALMON FISH FINGERS
- POTATO SAMOSA
- PRAWN TOAST
- TEMPURA LAVA SHRIMP BOMB
- VEGETABLE GYOZA
- VEGETABLE SPRING ROLL

BAKERY **CHOOSE 1**

- BAKED BURRITO
- CHICKEN PIE
- CHOCOLATE DANISH
- MUSHROOM PUFF
- PLAIN CROISSANT
- RAISIN SWIRL DANISH
- SPINACH & MUSHROOM QUICHE
- TUNA PUFF
- TURKEY BACON QUICHE

PASTRY **CHOOSE 2**

- BANANA CAKE
- CAKE LAPIS (VEGAN)
- CHOCOLATE BROWNIE
- CHOCOLATE ÉCLAIR
- CHOCOLATE TEA CAKE
- COFFEE SWISS ROLL
- HONEY TEA CAKE
- LIME & RAISIN SWISS ROLL
- NEW YORK CHEESECAKE
- NONYA KUEH LAPIS (NINE LAYER) (VEGAN)
- NONYA KUEH PUTRI SALAT (VEGAN)
- STRAWBERRY SWISS ROLL
- VANILLA CHOUX PUFF

DESSERT **CHOOSE 1**

- CHILLED LYCHEE ROSE COCKTAIL WITH POPPING BALLS
- CHILLED PASSION FRUIT AI YU JELLY
- GRASS JELLY WITH BROWN SUGAR INFUSED EARL GREY MILK
- TROPICAL FRESH FRUITS PLATTER

BEVERAGE **CHOOSE 1**

- COFFEE & TEA (50% EACH)
- PANDAN-INFUSED LEMONGRASS TEA
- PEACH OOLONG TEA
- YUZU CITRON TEA



CORPORATE TEA RECEPTION

\$15.00 PER PERSON (\$16.35 WITH GST) / MINIMUM ORDER: 25 PAX / 10 ITEMS

SAVOURIES (PREMIUM) CHOOSE 1

- CAJUN CHICKEN TORTILLA WRAP
- CHICKEN SATAY WITH PEANUT SAUCE (2 STICKS)
- FRIED MANTOU WITH CHILLI CRAB SAUCE
- PANCAKE WITH SCRAMBLED EGG, BUTTER & MAPLE SYRUP
- PAPRIKA PRAWN FRITTER WITH SZECHUAN MALA DIP
- PLANT-BASED MEATBALL WITH CARAMELISED ONION IN MUSHROOM GRAVY
- SEAFOOD CAPELLINI AGLIO OLIO
- SMOKED DUCK CROISSANT

SANDWICHES CHOOSE 1

- CHEDDAR CHEESE SANDWICH
- EGG MAYONNAISE SANDWICH
- TUNA MAYONNAISE SANDWICH
- VEGETABLE SANDWICH (VEGAN)

STEAMED DIM SUM CHOOSE 1

- PAN FRIED YAM CAKE
- STEAMED CHICKEN SIEW MAI
- STEAMED SHIITAKE MUSHROOM DUMPLING
- STEAMED SHRIMP HAR KAU

DEEP FRIED SNACKS CHOOSE 2

- FISH OTAH
- PLANT-BASED MEATBALL
- PLANT-BASED SALMON FISH FINGERS
- POTATO SAMOSA
- PRAWN TOAST
- TEMPURA LAVA SHRIMP BOMB
- VEGETABLE GYOZA
- VEGETABLE SPRING ROLL

BAKERY CHOOSE 1

- BAKED BURRITO
- CHICKEN PIE
- CHOCOLATE DANISH
- MUSHROOM PUFF
- PLAIN CROISSANT
- RAISIN SWIRL DANISH
- SPINACH & MUSHROOM QUICHE
- TUNA PUFF
- TURKEY BACON QUICHE

PASTRY CHOOSE 2

- BANANA CAKE
- CAKE LAPIS (VEGAN)
- CHOCOLATE BROWNIE
- CHOCOLATE ÉCLAIR
- CHOCOLATE TEA CAKE
- COFFEE SWISS ROLL
- HONEY TEA CAKE
- LIME & RAISIN SWISS ROLL
- NEW YORK CHEESECAKE
- NONYA KUEH LAPIS (NINE LAYER) (VEGAN)
- NONYA KUEH PUTRI SALAT (VEGAN)
- STRAWBERRY SWISS ROLL
- VANILLA CHOUX PUFF

DESSERT CHOOSE 1

- CHILLED LYCHEE ROSE COCKTAIL WITH POPPING BALLS
- CHILLED PASSION FRUIT AI YU JELLY
- GRASS JELLY WITH BROWN SUGAR INFUSED EARL GREY MILK
- TROPICAL FRESH FRUITS PLATTER

BEVERAGE CHOOSE 1

- COFFEE & TEA (50% EACH)
- PANDAN-INFUSED LEMONGRASS TEA
- PEACH OOLONG TEA
- YUZU CITRON TEA



CORPORATE TEA RECEPTION **F**

\$18.00 PER PERSON (\$19.62 WITH GST) / MINIMUM ORDER: 20 PAX / 10 ITEMS

SAVOURIES (PREMIUM) CHOOSE 1

- CAJUN CHICKEN TORTILLA WRAP
- CHICKEN SATAY WITH PEANUT SAUCE (2 STICKS)
- FRIED MANTOU WITH CHILLI CRAB SAUCE
- PANCAKE WITH SCRAMBLED EGG, BUTTER & MAPLE SYRUP
- PAPRIKA PRAWN FRITTER WITH SZECHUAN MALA DIP
- PLANT-BASED MEATBALL WITH CARAMELISED ONION IN MUSHROOM GRAVY
- SEAFOOD CAPELLINI AGLIO OLIO
- SMOKED DUCK CROISSANT

STEAMED DIM SUM CHOOSE 2

- PAN FRIED YAM CAKE
- STEAMED CHICKEN SIEW MAI
- STEAMED SHIITAKE MUSHROOM DUMPLING
- STEAMED SHRIMP HAR KAU

DEEP FRIED SNACKS CHOOSE 2

- FISH OTAH
- PLANT-BASED MEATBALL
- PLANT-BASED SALMON FISH FINGERS
- POTATO SAMOSA
- PRAWN TOAST
- TEMPURA LAVA SHRIMP BOMB
- VEGETABLE GYOZA
- VEGETABLE SPRING ROLL

BAKERY CHOOSE 1

- BAKED BURRITO
- CHICKEN PIE
- CHOCOLATE DANISH
- MUSHROOM PUFF
- PLAIN CROISSANT
- RAISIN SWIRL DANISH
- SPINACH & MUSHROOM QUICHE
- TUNA PUFF
- TURKEY BACON QUICHE

PASTRY CHOOSE 2

- BANANA CAKE
- CAKE LAPIS (VEGAN)
- CHOCOLATE BROWNIE
- CHOCOLATE ÉCLAIR
- CHOCOLATE TEA CAKE
- COFFEE SWISS ROLL
- HONEY TEA CAKE
- LIME & RAISIN SWISS ROLL
- NEW YORK CHEESECAKE
- NONYA KUEH LAPIS (NINE LAYER) (VEGAN)
- NONYA KUEH PUTRI SALAT (VEGAN)
- STRAWBERRY SWISS ROLL
- VANILLA CHOUX PUFF

SHOT GLASS DESSERT CHOOSE 1

- LEMON MOUSSE WITH FLAMBÉ MERINGUE
- TIRAMISU
- TRIPLE FRUIT MOUSSE

BEVERAGE CHOOSE 1

- COFFEE & TEA (50% EACH)
- PANDAN-INFUSED LEMONGRASS TEA
- PEACH OOLONG TEA
- YUZU CITRON TEA



CORPORATE TEA RECEPTION **G**

\$22.00 PER PERSON (\$23.98 WITH GST) / MINIMUM ORDER: 20 PAX / 11 ITEMS

CANAPÉS CHOOSE 1

- SMOKED DUCK CREPE WITH EGGS, CUCUMBER & HOISIN SAUCE
- SMOKED SALMON BLINIS WITH SOUR CREAM & CHIVES
- SUNDRIED TOMATOES ON TOAST
- TORCHED SCALLOPS ON SHELL WITH MENTAICO MAYO
- VEGETABLE CRUDITÉS WITH BEETROOT
- CHURROS WITH CHOCOLATE SAUCE & CRUSHED PEANUTS

SAVOURIES (PREMIUM) CHOOSE 1

- CAJUN CHICKEN TORTILLA WRAP
- CHICKEN SATAY WITH PEANUT SAUCE (2 STICKS)
- FRIED MANTOU WITH CHILLI CRAB SAUCE
- PANCAKE WITH SCRAMBLED EGG, BUTTER & MAPLE SYRUP
- PAPRIKA PRAWN FRITTER WITH SZECHUAN MALA DIP
- PLANT-BASED MEATBALL WITH CARAMELISED ONION IN MUSHROOM GRAVY
- SEAFOOD CAPELLINI AGLIO OLIO
- SMOKED DUCK CROISSANT

STEAMED DIM SUM CHOOSE 2

- PAN FRIED YAM CAKE
- STEAMED CHICKEN SIEW MAI
- STEAMED SHIITAKE MUSHROOM DUMPLING
- STEAMED SHRIMP HAR KAU

DEEP FRIED SNACKS CHOOSE 2

- FISH OTAH
- PLANT-BASED MEATBALL
- PLANT-BASED SALMON FISH FINGERS
- POTATO SAMOSA
- PRAWN TOAST
- TEMPURA LAVA SHRIMP BOMB
- VEGETABLE GYOZA
- VEGETABLE SPRING ROLL

BAKERY CHOOSE 1

- BAKED BURRITO
- CHICKEN PIE
- CHOCOLATE DANISH
- MUSHROOM PUFF
- PLAIN CROISSANT
- RAISIN SWIRL DANISH
- SPINACH & MUSHROOM QUICHE
- TUNA PUFF
- TURKEY BACON QUICHE

PASTRY CHOOSE 2

- BANANA CAKE
- CAKE LAPIS (VEGAN)
- CHOCOLATE BROWNIE
- CHOCOLATE ÉCLAIR
- CHOCOLATE TEA CAKE
- COFFEE SWISS ROLL
- HONEY TEA CAKE
- LIME & RAISIN SWISS ROLL
- NEW YORK CHEESECAKE
- NONYA KUEH LAPIS (NINE LAYER) (VEGAN)
- NONYA KUEH PUTRI SALAT (VEGAN)
- STRAWBERRY SWISS ROLL
- VANILLA CHOUX PUFF

SHOT GLASS DESSERT CHOOSE 1

- LEMON MOUSSE WITH FLAMBÉ MERINGUE
- TIRAMISU
- TRIPLE FRUIT MOUSSE

BEVERAGE CHOOSE 1

- COFFEE & TEA (50% EACH)
- PANDAN-INFUSED LEMONGRASS TEA
- PEACH OOLONG TEA
- YUZU CITRON TEA



CORPORATE TEA RECEPTION **H**

\$25.00 PER PERSON (\$27.25 WITH GST) / MINIMUM ORDER: 20 PAX / 12 ITEMS

CANAPÉS CHOOSE 2

- SMOKED DUCK CREPE WITH EGGS, CUCUMBER & HOISIN SAUCE
- SMOKED SALMON BLINIS WITH SOUR CREAM & CHIVES
- SUNDRIED TOMATOES ON TOAST
- TORCHED SCALLOPS ON SHELL WITH MENTAICO MAYO
- VEGETABLE CRUDITÉS WITH BEETROOT
- CHURROS WITH CHOCOLATE SAUCE & CRUSHED PEANUTS

SAVOURIES (PREMIUM) CHOOSE 1

- CAJUN CHICKEN TORTILLA WRAP
- CHICKEN SATAY WITH PEANUT SAUCE (2 STICKS)
- FRIED MANTOU WITH CHILLI CRAB SAUCE
- PANCAKE WITH SCRAMBLED EGG, BUTTER & MAPLE SYRUP
- PAPRIKA PRAWN FRITTER WITH SZECHUAN MALA DIP
- PLANT-BASED MEATBALL WITH CARAMELISED ONION IN MUSHROOM GRAVY
- SEAFOOD CAPELLINI AGLIO OLIO
- SMOKED DUCK CROISSANT

STEAMED DIM SUM CHOOSE 2

- PAN FRIED YAM CAKE
- STEAMED CHICKEN SIEW MAI
- STEAMED SHIITAKE MUSHROOM DUMPLING
- STEAMED SHRIMP HAR KAU

DEEP FRIED SNACKS CHOOSE 2

- FISH OTAH
- PLANT-BASED MEATBALL
- PLANT-BASED SALMON FISH FINGERS
- POTATO SAMOSA
- PRAWN TOAST
- TEMPURA LAVA SHRIMP BOMB
- VEGETABLE GYOZA
- VEGETABLE SPRING ROLL

BAKERY CHOOSE 1

- BAKED BURRITO
- CHICKEN PIE
- CHOCOLATE DANISH
- MUSHROOM PUFF
- PLAIN CROISSANT
- RAISIN SWIRL DANISH
- SPINACH & MUSHROOM QUICHE
- TUNA PUFF
- TURKEY BACON QUICHE

PASTRY CHOOSE 2

- BANANA CAKE
- CAKE LAPIS (VEGAN)
- CHOCOLATE BROWNIE
- CHOCOLATE ÉCLAIR
- CHOCOLATE TEA CAKE
- COFFEE SWISS ROLL
- HONEY TEA CAKE
- LIME & RAISIN SWISS ROLL
- NEW YORK CHEESECAKE
- NONYA KUEH LAPIS (NINE LAYER) (VEGAN)
- NONYA KUEH PUTRI SALAT (VEGAN)
- STRAWBERRY SWISS ROLL
- VANILLA CHOUX PUFF

SHOT GLASS DESSERT CHOOSE 1

- LEMON MOUSSE WITH FLAMBÉ MERINGUE
- TIRAMISU
- TRIPLE FRUIT MOUSSE

BEVERAGE CHOOSE 1

- COFFEE & TEA (50% EACH)
- PANDAN-INFUSED LEMONGRASS TEA
- PEACH OOLONG TEA
- YUZU CITRON TEA



TERMS & CONDITIONS

CORPORATE TEA RECEPTION 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.

