



# Food Menu

March 2025

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*Photo: Buffet - Mixed Salads*



# Canapés & Platters



*Photo: Goats Cheese & Tomato Citrus on Toast*



# Choose your favourites

## *Sharing Platters*

### **Gourmet International Cheeses**

brie, blue cheese, cheddar, crackers,  
dried fruit, grapes  
\$250 (serves 15-20)

### **Cold Mezze**

bread sticks, pita, crudités  
dips: hummus, baba ghanoush & roasted  
vegetables  
\$230 (serves 15-20)

### **Gourmet European Charcuterie**

mortadella, parma ham, serrano, pork  
pate, pickles & bread sticks  
\$250 (serves 15-20)

## *Finger Food*

### **Chicken Wings**

soy sauce, garlic & honey glazed  
\$58 per doz

### **Curried Potato Samosas**

\$58 per doz

### **Battered Cauliflower Pakora**

\$58 per doz

### **Falafels**

minted yoghurt  
\$58 per doz

### **Waygu Beef Sliders**

glazed cheese, tomato & brioche bun  
\$72 per doz

### **Breaded Snapper Goujons**

tartare sauce  
\$60 per doz

## *Savoury Canapés*

### **Oyster Mushroom Skewers**

miso yoghurt & coriander  
\$62 per doz

### **Goats Cheese & Tomato Citrus on Toast**

kalamata crumb  
\$62 per doz

### **Gochujang Beef Tartar & Nashi Pear**

on rice cracker, furikake  
\$86 per doz

### **Pumpkin & Tiger Prawn Gazpacho**

(vegetarian option available)  
\$86 per doz / Vegetarian \$62 per doz

### **Cured Yellowfin Tuna & Watermelon**

shichimi rice cracker, lime & sour cream  
\$86 per doz

### **Smoked Salmon Rice Paper Rolls**

chili & apple cider dipping sauce  
(vegetarian options available)  
\$86 per doz / Vegetarian \$62 per doz

## *Sweet Canapés*

### **Mini Yuzu Cake**

\$55 per doz

### **Mini Mango Passionfruit Cake**

\$55 per doz

### **Mini Chocolate Mousse Cake**

\$55 per doz

### **Mini Blueberry Cheesecake**

\$55 per doz

# Four Course



Photo: Braised Wagyu Brisket

<p><b>Four Course</b></p> <ul style="list-style-type: none"> <li>• <b>Choose one</b> Set Starter, Soup, Main and Dessert</li> <li>• <b>Choose up to two</b> Main Courses</li> </ul> <p><i>Treat your guests to five courses: additional starter \$8++/pax</i></p>	<p><b>\$98++</b></p>
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## Starters

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**Heirloom Tomatoes & Goats' Cheese**  
kalamata olives, fresh herbs (V)

**Forest Mushroom & Arugula Salad**  
parmesan, chickpeas, miso mustard dressing

**Citrus Cured Australian Salmon Trout**  
ikura, avocado crema, lime

**Snow Crab & Mango Tian (+4)**  
cucumber, mint, creme fraiche

**Crumbled Feta, Tomato & Basil Pistou**  
romaine, oregano, lemon dressing

**Hokkaido Scallop Gruyere Gratin (+6)**  
brioche crumb, pickled greens

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## Soups

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*All soups are served with baked breads and butter*

**White Onion & Potato**  
thyme (V)

**Creamy Portobello Mushroom & Truffle**  
basil pistou (V)

**Roasted Pumpkin & Sage**  
roasted pumpkin seeds (V)

**White Tiger Prawn Bisque (+4)**  
butter poached seafood, nori

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## Main Courses

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**Roasted Chicken Supreme**  
potato, peas and asparagus fricasee,  
chicken jus

**Seared Australian Salmon Trout (+10)**  
spinach and potato crush, cherry tomato,  
butter sauce

**Seared Sea Bass**  
cauliflower puree, fennel, orange

**Braised Wagyu Brisket (+12)**  
potato gnocchi, mushrooms, pickled onions,  
bordelaise sauce

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## Desserts

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**Glazed Lemon Meringue Tart**

**Lemon & Raspberry Posset**  
shortbread biscuits

**Classic Tiramisu**  
espresso mascarpone

**Valrhona Chocolate Fondant "Lava" Cake**  
berry compote

# Vegetarian/Vegan/Allergy Menu

*All dishes are vegetarian, vegan, dairy & gluten free.*  
**\$98++**

*Guests who select this set menu will be served all courses, and no customisation or swapping of dishes will be possible.*

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## Starter

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### **Portobello Mushrooms**

filled with spinach, roasted bell pepper quinoa, sun-dried tomatoes & basil pistou

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## Soup

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*served with gluten free bread*

### **White Onion & Potato**

seasoned with thyme

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## Main Course

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### **Butternut Squash Risotto**

creamy arborio rice with roasted squash & sage

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## Dessert

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### **Freshly Cut Fruits**

seasonal berries, sorbet



# Buffets

EXIT



Photo: Buffet setup



\$/Pax		Soups	Salad Bar	Mixed Salads	Mains	Sides	Dessert
Light	88++	1	✓	1	2	2	1
Classic	98++	1	✓	2	3	2	2
Grand	108+	1	✓	3	4	3	3

## Soups

All soups are served with baked breads and butter.

### Creamy Portobello Mushroom & Truffle

basil pistou

### White Onion & Potato

seasoned with thyme

### Roasted Pumpkin & Sage

roasted pumpkin seeds

### Cauliflower & Coriander

lime & coconut cream

### Tomato & Basil

crème fraiche

## Mixed Salads

### Feta, Tomato & Pistou

feta, basil pistou, mint, blushed cherry tomatoes, pickled red onion, romaine, green bell pepper, oregano, lemon dressing

### Curried Cauliflower

orange, pumpkin seeds, basil pistou, cherry tomatoes, pickled onions

### Caesar

gem lettuce, anchovies, eggs, garlic croutons, parmesan, basil, pancetta

### Gado Gado

red cabbage, pickled cucumber, green beans, tempeh, tofu, bean sprouts, boiled eggs, peanut dressing & prawn crackers

### Forest Mushroom & Arugula

arugula, parmesan, chickpeas, garlic croutons, gem lettuce, pickled oyster mushrooms, radishes, miso mustard dressing

### Thai Beef & Glass Noodle

cherry tomatoes, red onion, celery, peanuts & crispy onions, chili lime dressing

## *Fresh Salad Bar*

All buffets include a fresh salad bar:

Baby Gem, Romaine, Iceberg, Lollo Rosso, Oak Leaves, Radicchio  
 Fresh Cucumber, Garden Tomatoes, Bell Peppers, Carrots, Olives & Seeds  
 Honey Mustard Dressing, Ranch Dressing, Lemon Vinaigrette,  
 Extra Virgin Olive Oil, Balsamic Vinegar

## Main Dishes

### *Meat*

#### **Braised NZ Lamb Shoulder**

boneless, creamy polenta, vine tomatoes, tapenade

#### **Slow Cooked Beef Short Ribs**

potato puree, grilled onions & chimichurri

#### **Grilled Chicken**

colcannon potatoes, charred cauliflower, mustard cream

#### **Crispy Pork Belly**

glazed apples, broccolini, lentils

### *Pasta*

#### **Penne Primavera**

spinach, peas, asparagus, broccoli, parmesan & olive oil

#### **Rigatoni Chorizo & Roasted Bell Peppers**

tomato ragu, chili flakes

#### **Conchiglie Bolognese**

parmesan, olive oil

### *Vegetarian/Vegan*

#### **Stuffed Portobello Mushrooms**

spinach, ricotta, sun-dried tomatoes

#### **Potato & Sage Gnocchi**

roasted butternut squash, parmesan

#### **Grilled Cauliflower Cutlets**

tomato vierge & pickled red onions

### *Seafood*

#### **Grilled Atlantic Salmon**

baby spinach, pickled fennel, dill, capers

#### **Grilled Tiger Prawns served with couscous**

marinated in chilli, lemon, garlic

#### **Seared Sea Bass**

green beans, peas, asparagus fricassee, chive butter sauce

### *Asian Flavours*

#### **Hainanese Chicken**

ginger sauce, chilli sauce, cucumber, coriander

#### **Beef Rendang**

chilli, spring onion, prawn crackers

#### **Seabass Balado**

lime leaf, chili, tomatoes

#### **Mutton Masala**

cucumber raita

### *Sides*

#### **Cauliflower Cheese Gratin**

#### **Creamy Mashed Potatoes**

#### **Honey and Rosemary Glazed Root Vegetables**

#### **Braised Red Cabbage**

#### **Herb Buttered Dutch Carrots**

#### **Broccoli with Toasted Almonds**

#### **Spiced Pumpkin & Raisin Salsa**

#### **Creamy Polenta**

### *Asian Sides*

#### **Roti Prata**

#### **Glazed Kai Lan, Oyster Sauce & Crispy Onions**

#### **Fragrant Steamed Rice**



# Live Carving Station



*Level up your buffet with a roasted meat of your choice, carved to perfection.*

**Honey Glazed Ham (+\$15/guest)**

pineapple & dijon mustard

**Grilled Herb-Marinated Leg of Lamb (+\$15/guest)**

creamy polenta, vine tomatoes & tapenade

**Slow-Roasted Prime Rib of Beef (+\$20/guest)**

beef jus, horseradish cream, & Yorkshire puddings

*Photo: Roast beef carving station*



## Desserts

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Seasonal Fruit Platter

Caramel Delight on Biscuit Base

Cappuccino Chocolate Mousse

Gianduja Shortbread Cake

Red Berries Cheesecake

Lemon Meringue Pie

Bread & Butter Pudding, Vanilla Custard

Apple & Berry Crumble, Vanilla Custard

Assorted Singapore Kueh

Add an additional dessert options

+\$4 per person

**Gourmet French Petits Fours**

Minimum order 48pcs \$150

Mini Monts-Blancs

Praline Choux

Hazelnut & Lemon Lingots, Glazed Meringue

Elegant Coffee Buttercream Opera

Red Berry & Pistachio Dome

Cinnamon Financier & Chantilly





# Breakfast Buffet Packages

<b>Light Start</b>	<ul style="list-style-type: none"> <li>• Assorted seasonal cut fruit</li> <li>• Choice of 2 pastries</li> <li>• Yoghurt &amp; cereal station</li> <li>• Free flow: any 2 fruit juices, coffee and tea</li> </ul>	<b>45</b>
<b>Productive</b>	<ul style="list-style-type: none"> <li>• Assorted seasonal cut fruit</li> <li>• Choice of hot breakfast option:             <ul style="list-style-type: none"> <li>◦ Option 1: 1 Meat item, 1 Egg item, 3 Sides</li> <li>◦ Option 2: 2x Asian breakfast items</li> </ul> </li> <li>• Bread station</li> <li>• Free flow: any 2 fruit juices, coffee and tea</li> </ul>	<b>52</b>
<b>Big Brekky</b>	<ul style="list-style-type: none"> <li>• Assorted seasonal cut fruit</li> <li>• Yoghurt &amp; cereal station</li> <li>• Bread station</li> <li>• Choice of 2 pastries</li> <li>• Choice of hot breakfast option:             <ul style="list-style-type: none"> <li>◦ Option 1: 2 Meat items, 1 Egg item, 3 Sides, 1 Asian</li> <li>◦ Option 2: 2x Asian breakfast items with Prawns/Chicken</li> </ul> </li> <li>• Free flow: any 2 fruit juices, coffee and tea</li> </ul>	<b>108</b>
<b>Add a Live Egg or Pancake Station to your buffet</b>		<b>+15/pax/station</b>

## Pastry Selection

- Mini croissant/pain au chocolat
- Danish
- Mini muffin

## Meat Items

- Pork or chicken sausages
- Crispy pork bacon
- Smoked salmon platter, condiments (+\$6)
- Plant-based chicken chunks (V)

## Egg Items

- Scrambled eggs
- Boiled eggs
- Vegetable frittata (V)
- Spanish omelette (V)

## Sides

- Roasted tomatoes
- Roasted mushrooms
- Baked beans
- Tater tots (mini potato croquettes)
- Mixed salad (Shaved carrot, Capsicum, Tomato, Cucumber, Sliced onion)

## Asian Breakfast

All Asian breakfast items are suitable for vegetarians. +\$5 to add chicken or prawns.

- Vegetarian fried bee hoon
- Roti prata with vegetarian dhal curry
- Aromatic plain congee
  - Served with braised peanuts, garlic oil, fried shallots, chopped spring onion, chilli, light soy sauce

# For The Young Ones

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## Children's Menu

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\$15++ per portion

Available for children up to 12 years old, served alongside plated or buffet services.

**Fish & Chips**

fries

**Penne Carbonara**

bacon, parmesan

**Ham & Cheese Toastie**

fries

**Penne Bolognese**

parmesan

**Cheeseburger on Brioche Bun**

fries

**Roasted Chicken**

potato puree, broccolini



Photo: Citrus Cured Australian Salmon Trout  
ikura, avocado crema & lime



*The*  
**MASONS**  
*Table*

📍 23A Coleman Street, Singapore 179806

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