



The
MASONS
Table

Food Menu

Multi-course Dining

Buffet Packages

Breakfast Buffets

Snack Platters

Canapés

Plated/Multi-Course Dining

3 Courses

Soup *OR* Starter *OR* Salad
Main
Dessert
\$88++

4 Courses

Soup
Starter *OR* Salad
Main
Dessert
\$98++

5 Courses

Soup
Salad
Starter
Main
Dessert
\$108++

Soups

- Roasted pumpkin, spiced pumpkin seeds (V)
- Caramelised onion & parsnip, spiced pumpkin seeds (V)
- Smoked tomato, basil oil, garlic herb croutons (V)
- Porcini mushroom, truffle oil garlic herb croutons (V)
- French onion, cheese crouton (V)
- Roasted tomato and crab bisque, crabmeat, garlic crostini (+\$5)

Salads

- Caprese, bocconcini, tomato, arugula, balsamic vinaigrette (V)
- Beetroot and goats' cheese, toasted walnuts, honey thyme dressing (V)
- Roasted pumpkin & spinach, Stilton cheese, dried cranberries, vinaigrette (V)
- Gado Gado, cabbage, green beans, tofu, boiled egg, peanut dressing (V)
- Thai beef, cherry tomatoes, red onion, cucumber, Thai lime & fish sauce dressing
- Prosciutto and kimchi slaw, sliced fuji apple, spicy maple-gochujang dressing
- Charred prawns and spinach, cherry tomatoes, soy citrus dressing (+\$5)

Starters

- Goats' cheese, caramelised onion and spinach frittata, mixed salad (V)
- Mixed mushroom medley vol au vent, mixed salad (V)
- Beef tataki, Asian greens, soy dressing
- Grilled asparagus and sliced prosciutto, tomato, vinaigrette
- Beet-cured Salmon, asparagus, Hollandaise sauce (+\$5)
- Baked scallop, Thai-style kaffir lime chilli dressing, julienned lettuce, Tobiko roe (+\$5)
- Prawn cocktail, Marie Rose sauce, lettuce, cucumber, green apple, lemon wedge (+\$5)

Main Courses

EUROPEAN CLASSICS

Roasted bone-in chicken thigh, spinach and pea fricassee, potatoes

Slow-braised beef short ribs, sweet potato mash, grilled asparagus, vine-on cherry tomatoes, beef jus

Pan-seared red snapper fillet, purple crushed potato, wilted spinach, pico de gallo

Lamb and vegetable tagine, tabbouleh salad, yoghurt and cucumber tzatziki

Roast salmon, potato gratin, charred broccolini, lemon beurre blanc sauce

Crispy duck leg confit, potato gratin Dauphinois, roasted carrots, caramelised apples, green salad (+\$6)

ASIAN

Charred gochujang pork belly, steamed rice, sesame-glazed broccoli and carrots

Hake fillet in coconut cream curry, steamed rice, charred broccolini, crispy kale

Pan-seared salmon, sauteed potatoes, steamed kai lan, tom yam cream sauce

Lamb shank rendang, pilau rice, spiced chickpeas (+\$10)

VEGETARIAN

Pappardelle with mixed mushroom ragu, parmesan

Potato Gnocchi, mixed sauteed Mediterranean vegetables, tomato and ricotta sauce

Eggplant parmigiana, tomato cream pink sauce, mixed green salad

VEGAN (No egg or dairy (milk/cream/butter/yoghurt))

Vegetable tagine, chickpeas, eggplant, spinach, roasted carrots, couscous salad

Mixed bean chilli "con carne", lime and coriander rice, Mexican sauteed vegetables

Teriyaki-glazed tempeh and tofu, cauliflower "rice", steamed carrots and broccoli



Desserts

Valrhona chocolate fondant “lava” cake, berry compote

Vanilla panna cotta, mixed berries

Tiramisu

Lemon meringue cake

Hazelnut and chocolate “crunch” stick

Red berry cheesecake

Cappuccino mousse, chocolate shavings

Would your guests prefer a **dessert buffet**? You can swap your plated dessert for one of our gourmet dessert buffet sets - just let us know!

Buffet Packages

	Soups	Salads	Mains	Sides	Sweet	\$/Pax ++
Light	1	1	2	1	1	78
Classic	1	3	3	2	2	98
Grand	1	3	4	3	3	108
Add a Live Roast Meat Carving Station to any of our packages			+1 Meat	+1 Side	+18/pax	

Soups

All soups are served with warmed bread rolls, and self-service assorted garnish.

Roasted pumpkin (V)

Smoked tomato (V)

Porcini mushroom infused with truffle oil (V)

Cream of leek and potato (V)

French onion (V)

Salads

Wild rice, pickled vegetables, feta cheese, sauce vierge (V)

German potato, pork bacon, diced onion, honey mustard dressing

Classic coleslaw, cabbage, carrots, mustard mayonnaise dressing (V)

Asian slaw, cabbage, carrots, coriander, soy-sesame dressing (V)

Pumpkin & lentil, Miso dressing, Sesame seeds (V)

Spiced chickpea, cucumber, mint, capsicum, cherry tomatoes, lemon paprika vinaigrette (V)

Caprese, Heirloom tomatoes, bocconcini, basil, balsamic vinaigrette (V)

Waldorf, apple, grapes, celery, salad, toasted walnuts, classic Waldorf mayonnaise dressing (V)

Greek watermelon, arugula, feta cheese, cucumber, mint, lemon vinaigrette (V)

Many of our salads and soups can be made without cream, butter or other animal products, to cater to your **vegan guests**. Please let us know if you would like this option.

Main Dishes

SEAFOOD

Roasted salmon, lemon caper “beurre blanc” butter sauce

Pan-seared sea bass, tom yam cream sauce

Sautéed tiger prawns, spicy garlic white wine sauce, sliced garlic, cherry tomatoes, chilli padi

GRILLED AND BRAISED

Braised beef stew, mushroom, carrot, shallots, red wine beef jus

Mocha-glazed St. Louis-style pork ribs, sesame seeds, spring onion

Lamb navarin, carrot, mushroom, turnips

Roasted chicken thigh, mushroom fricassee

PASTA

Plant-based Bolognese sauce, penne pasta (VEGAN)

Mushroom and sundried tomato, farfalle pasta, garlic, chili (V)

Beef lasagna, bechamel sauce, parmesan cheese

Spinach and ricotta lasagna, bechamel sauce, parmesan cheese (V)

Potato gnocchi, grilled vegetables, pine nut pesto sauce (VEGAN)

SOUTH-EAST ASIAN DELIGHTS

Hake fillet, coconut cream curry

Hainanese chicken, ginger and chilli sauces, cucumber, coriander

Beef rendang, chilli, spring onion, prawn crackers

Fish balado, rich sambal sauce

Egg gulai, Indonesian egg and coconut curry (V)

Mixed satay selection (beef and chicken), peanut satay sauce, cucumber

SUBCONTINENTAL SPECIALTIES

All served with cucumber raita

Tandoori chicken

Mutton curry

Roast Meat Live Carvery Station - Level up your buffet for just \$18/pax!

Roast Sirloin of Beef, rich red wine beef jus

Roast Pork Belly, crackling, apple sauce

Roast Spring Chicken, cranberry sauce

Side Dishes

Roasted sweetcorn, miso butter, onion

Buttered broccoli, toasted almonds

Cauliflower gratin

Balsamic glazed carrots, thyme & garlic

Roasted root vegetables (carrot, swede, potato, celeriac)

Spiced roasted pumpkin

Braised red cabbage

Mediterranean Ratatouille

Crispy rosemary roasted potatoes

Boiled potatoes

Creamy mashed potatoes

French fries

Truffle-infused mashed potatoes (+\$3)

Pasta tossed in olive oil

Sliced sourdough bread

Steamed white rice

Biryani (spiced) rice

Roti prata

Indian stir-fried cabbage, mustard seeds

Indonesian Gado Gado, peanut sauce

Sayur Lodeh, coconut sauce



Desserts

Seasonal fruit platter

Chocolate mousse

Strawberry shortcake

Assorted macarons

Bread and butter pudding, vanilla custard

Apple crumble, vanilla sauce

Assorted Singapore kueh

Gourmet French Dessert Sets

Each set counts as 1 dessert option in your buffet package.

Mini Cheesecake Set

- Raspberry Cheesecake
- Chocolate Cheesecake
- Caramel Cheesecake
- Lemon Cheesecake

Traditional Petit Fours - Set includes all of the following:

- **Pistachio Financier:** apricot jelly, pistachio
- **Almond Sponge Biscuits:** vanilla mousse, strawberry compote
- **Éclairs:** chocolate pastry cream, chocolate icing
- **Lemon Zest Almond:** lemon cream, semi-candied lemon zest
- **Opera:** coffee-soaked sponge, coffee buttercream, chocolate ganache, chocolate icing
- **Caramel Crumbles:** caramel cream, sprinkled with caramel crumble
- **Crumbles:** raspberry compote, decorated with white chocolate
- **Chocolate Crumbles:** chocolate ganache, chocolate mousse
- **Monts-Blancs:** hazelnut financier cake, chestnut cream, mascarpone Chantilly cream
- **Praline Choux,** praline cream, chopped hazelnuts
- **Hazelnut and Lemon Lingots:** hazelnut sponge, lemon cream, lemon zest jelly, meringue
- **Red Berry Domes,** whole pistachio nuts
- **Tarte Tatin Style Cinnamon Financier Cakes,** creme Chantilly



Breakfast Buffet Packages

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

Pastry Selection

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

Meat Items

- Pork/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, and light soy sauce

Sharing Platters and Grazing

A delectable snack for your guests, great for all event types from networking drinks, to mid-meeting snacks, to mid-party refreshments. All platters are good for **15-20 pax**.

Mixed Cheese

\$220++

Brie, Blue cheese, Cheddar, Crackers, Dried fruit, Grapes

Chips & Dips

\$100++

Corn tortilla chips, Tomato salsa, Sour cream, Guacamole



Mixed Mezze

\$200++

Hummus, Caviar d'aubergine, marinated zucchini and cherry tomatoes, feta cheese, crudité sticks, sour cream & spring onion dip

Charcuterie

\$250++

Assorted cold cuts: Bierschinken, mortadella, paprika Lyoner, parma ham, chorizo, pork paté, toasted bread, pickles

Canapés

Basic

\$2.80++ per piece

Vegetarian

- Vegetable samosa (V)
- Vegetable spring roll (V)
- Corn chip nachos, cream cheese, guacamole, olives (V)
- Vegetable frittata cubes (V)
- Devilled egg (V)
- Roasted fingerling potato & crème fraiche (V)
- Goats' cheese & roasted pepper compote (V)
- Gazpacho, basil oil (V)
- Feuilleté Provençal (V)
- Beetroot tartare, goats' cheese, pomodoro (V)
- Tofu skewer, pineapple salsa (V)
- Blue cheese stuffed mushroom (V)

Meat & Fish

- Chicken goujon
- Chicken vol au vent
- Corn chip nachos, beef chilli, cheese, guacamole
- Tuna mousse, cucumber

Sweet

- Assorted Macarons
- Fresh cut Fruit (skewer or cup)

Premium

\$3.80++ per piece

Seafood

- Prawn, sriracha mayo, Tobiko roe
- Smoked salmon, sour cream, fried capers, water cracker

Meat

- Beef wrapped crudités
- Chorizo & mozzarella
- Smoked duck, cranberry, rye
- Beef meatball, Pomodoro sauce
- Hoisin-tossed beef, crispy tofu

Sweet

- Mini yuzu cake
- Mini Mango passionfruit cake
- Mini Chocolate mousse cake
- Mini Blueberry cheesecake
- Hazelnut praline

Luxury

\$6.00++ per piece

Seafood

- Mini fish and chips, tartare sauce
- Seared scallop, freshly grated wasabi

Meat

- Seared Angus beef fillet, mustard dip
- Prosciutto-wrapped Asparagus
- Mini beef burgers (sliders)





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📍 23A Coleman Street, Singapore 179806

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Plan your event with us