



ISLAND FUSION BUFFET DINNER MENU

CANAPÉS

Crostini with chef's choice of toppings

COLD

Pawpaw, Chicken & Prawn Salad (gf/df)

Roasted Coconut (gf/df/vg)

Tahitian Poisson Crui (gf/df)

Kingfish Poke (df)

Daikon & Cucumber Salad (df/gf/vg)

Tomato & Garlic Salad (gf/df/vg)

HOT

9 Spice Pork Belly (gf/df)

Sticky Beef (gf/df)

Red Curry Mussels (gf/df)

Pad Thai (gf/df)

Smoked Aubergine Black Rice with Fried Marinated Tofu (gf/df/vg)

Hokkien Noodles (df)

DESSERT

Sticky Rice with Mango (gf/df/vg)

Grilled Pineapple with Vanilla Ice Cream (gf)

5 Spice Chocolate Cake (v)

Menu is indicative and may be subject to change due to availability
Please advise dietary requirements at time of booking.
We can cater to most requests with 3 days notice.
gf - gluten free | df - dairy free | v - vegetarian | vg - vegan

