

# Shiok! Kitchen

SK Catering

*Curated cuisines, specially catered for every experience*





# BUFFET PACKAGES

Buffets are served in warmers with serving gear and disposable plates, cutleries and serviettes

Catering & Transportation Charges @ \$150+ apply to all buffets

### Optional add on Charges:

Service Staff @ \$150+/3 hours (Additional \$30/Hr for subsequent hours)

Chef @ \$150+/3 hours (Additional \$30/Hr for subsequent hours)

6ft Round Table with Overlay @ \$75+

5ft Round Table with Overlay @ \$65+

Cushion Chair with Cover @ \$12+

Tiffany Chair @ \$10+

Cocktail Table with Stretched Fabric @ \$35+

Porcelain Ware, Stainless Steel Cutleries, Glassware, Linen Napkins @ \$6+


Wine Glass/Beer Goblet/Rock Glass/Highball Glass @ \$3+

Fresh Floral Centrepiece (6ft Table) @ \$60+

Fresh Floral Centrepiece (5ft Table) @ \$50+

Fresh Floral Centrepiece (Cocktail Table) @ \$25+

Esky Box with Ice @ \$60+



# Standard Buffet: Asian

\$18.50+ Per Pax (8 +1 Course Set Menu)  
Minimum 30 pax

## VEGETABLE (Choice of 1)

- Curry Vegetable with Tofu Puff (V)
- Nonya Chap Chye with Black Fungus (V)
- Shanghai Greens with Carrot and Shiitake Mushroom Sauce (V)
- Braised Napa Cabbage with Goji Berries Sauce (V)
- Chye Sim Vegetable & Carrot with Vegetarian Oyster Sauce (V)

## TOFU and EGG (Choice of 1)

- Honey Sesame Fried Tofu (V)
- Tahu & Tempeh Goreng with Kecap Manis (V)
- Mapo Tofu & Mushroom (V)
- Baked Long Bean Omelete (V)
- Sambal Egg & Onion (V)

## SIDE DISH (Choice of 1)

- Curry Potato Samosa (V)
- Vegetable Spring Roll (V)
- Curry Sotong Ball
- Seaweed Chicken
- Baba Chicken Ngoh Hiang

## DESSERT (Choice of 1)

- Cheng Teng Soup (Chilled/ Warm) (V)
- Green Bean Soup with Sago (Chilled/ Warm) (V)
- Glass Jelly with Logan (V)
- Pulut Hitam with Coconut Milk (V)
- Assorted Petite Cake (V)
- Chocolate Brownie (V)

## BEVERAGE (Choice of 1)

- Iced Apple Juice
- Iced Orange Juice
- Iced Fruit Punch Drink

## RICE (Choice of 1)

- Nasi Goreng Sambal with Mixed Vegetable and Fried Ikan Bilis
- Yang Chow Fried Rice with Mock Char Siew and Mixed Vegetable (V)
- Golden Egg Fried Rice with Mixed Vegetable (V)
- Fragrant Garlic Rice infused with Lemongrass
- Yellow Nasi Kuning (V)

## NOODLE (Choice of 1)

- Wok- Hei Bee Hoon with Mock Char Siew and Vegetable (V)
- Peranakan Mee Goreng with Fish Cake and Vegetable
- Wok - Fried Egg Noodle with Mock Char Siew and Vegetable (V)
- Ee Fu Noodle with Mushroom and Chive
- Dry Mee Siam with Fish Cake and Vegetable

## CHICKEN (Choice of 1)

- Nanyang Curry Chicken and Potato
- Kecap Manis Fried Chicken with Curry Leaves
- Hainanese Poached Chicken with Sesame Soy Sauce
- Sweet & Sour Chicken
- Prawn Paste Fried Chicken

## FISH (Choice of 1)

- Butter Cereal Fish Fillet with Curry Leaves
- Steamed Fish Fillet with Black Bean Sauce
- Baked Fish Fillet with Nonya Assam Sauce
- Fried Fish Fillet with Honey Lemon Sauce
- Poached Fish Fillet with Szechuan Mala Sauce

## SEAFOOD DELICACY (+\$3/pax for add. course)

- Butter Cereal Prawn with Curry Leaves
- Sambal Squid with Long Bean
- Salted Egg Yolk Prawn with Curry Leaves
- Sweet & Sour Prawn with Lychee
- "Chili Crab" Gravy with Prawn & Egg Tofu

# Standard Buffet: Thai

\$18.50+ Per Pax (8 +1 Course Set Menu)

Minimum 30 pax

## VEGETABLE (Choice of 1)

- Wok-Fried Cabbage with Dried Shrimp, Garlic and Fish Sauce
- Stir Fried Long Bean with Sambal Sauce
- Braised Napa Cabbage with Goji Berries Sauce (V)
- Green Curry Vegetable with Eggplant, Long Bean, Potato and Carrot (V)
- Stir-Fried Assorted Vegetable with Vegetarian Oyster Sauce (V)

## TOFU and EGG (Choice of 1)

- Honey Sesame Fried Tofu (V)
- Fried Tofu with Thai Sweet Chili Sauce (V)
- Fried Egg with Sweet Tamarind Sauce with Onion and Chili (V)
- Baked Long Bean Omelet (V)
- Thai Basil Tofu and Mushroom (V)

## SIDE DISH (Choice of 1)

- Red Curry Fish Cake
- Vegetable Spring Rolls (V)
- Yellow Curry Sotong Balls
- Seaweed Chicken
- Breaded Scallop Surimi

## DESSERT (Choice of 1)

- Lod Chong (Thai Cendol with Coconut Milk) (V)
- Green Bean Soup with Sago (Chilled/ Warm) (V)
- Glass Jelly with Logan (V)
- Thai Coconut Jelly (V)
- Assorted Petite Cake (V)
- Red Velvet Cake (V)

## BEVERAGE (Choice of 1)

- Iced Apple Juice
- Iced Orange Juice
- Iced Fruit Punch Drink

## RICE (Choice of 1)

- Pineapple Fried Rice with Mixed Vegetable and Chicken Floss
- Olive Fried Rice with Assorted Condiments (V)
- Sambal Fried Rice with Egg and Mixed Vegetable
- Fragrant Garlic Rice infused with Lemongrass
- Tom Yum Fried Rice with Egg and Mixed Vegetable (V)

## NOODLE (Choice of 1)

- Stir-Fried Pad Thai Noodle with Tahu and Vegetable (V)
- Pad See Ew Kway Teow with Eggs and Vegetable (V)
- Tom Yum Fried Bee Hoon with Vegetable (V)
- Pad Woon Sen Glass Noodle with Dry Shrimp and Vegetable
- Wok Fried Yellow Noodle with Eggs and Vegetable (V)

## CHICKEN (Choice of 1)


- Green Curry Chicken with Potato and Carrot
- Cashew Nut Chicken with Dried Chili and Scallion
- Honey Sesame Fried Chicken
- Thai Basil Minced Chicken with Long Bean
- Hat Yai Fried Chicken Cutlet with Thai Sweet Chili Sauce

## FISH (Choice of 1)

- Steamed Fish Fillet with Curry Sauce
- Baked Fish Fillet with Tom Yum Sauce
- Fried Fish Fillet with Thai Sweet Chili Sauce
- Poached Fish Fillet with Chili Lime Garlic Sauce
- Fried Fish Fillet with Sweet Tamarind Sauce

## SEAFOOD DELICACY (+\$3/pax for add. course)

- Dry Tom Yum Tomato Seafood
- Breaded Prawn with Tom Yum Mayonnaise
- Steamed Squid with Tangy Nam Jim Sauce
- Red Curry Seafood Curry
- Wok-Fried Prawn with Sticky Tamarind Glaze



# Standard Buffet: Western

\$20.50+ Per Pax (8 +1 Course Set Menu)  
Minimum 30 pax

## VEGETABLE (Choice of 1)

- Cauliflower & Carrot with Herb Butter Sauce (V)
- Medley of Vegetables with Garlic Butter Sauce (V)
- Spinach with Garlic Cream Sauce (V)
- French Bean & Carrot with Herb Butter Sauce (V)

## POTATO and EGG (Choice of 1)

- Zucchini Cheese Frittata Egg (V)
- Herb Tomato Frittata Egg (V)
- Lyonnaise Potato with Caramelized Herb Onion (V)
- Roasted Potato with Cajun Garlic Seasoning and Cherry Tomato (V)

## SIDE DISH (Choice of 1)

- Cheese Croquette
- Pumpkin Cheese Stick
- Seafood Croquette
- White Fish Finger
- Breaded Scallop

## DESSERT (Choice of 1)

- Chocolate Éclair
- Vanilla Crème Puff
- Assorted Petite Cake
- Almond Jelly and Fruit Cocktail
- Bread & Butter Pudding (Warm)
- Oreo Cheesecake

## BEVERAGE (Choice of 1)

- Iced Apple Juice
- Iced Orange Juice
- Iced Fruit Punch Drink

## RICE (Choice of 1)

- Turmeric Pilaf Rice with Dried Raisin
- Tomato Rice with Mixed Vegetable
- Herb Butter Rice with Mushroom
- Garlic Butter Rice with Dried Raisin

## NOODLE (Choice of 1)

- Aglio Olio Pasta with Garlic, Chili Flakes and Seasonal Greens
- Carbonara Pasta with Chicken Ham
- Basil Pesto Pasta with Cherry Tomato
- Pomodoro Herb Tomato Pasta

## CHICKEN (Choice of 1)

- Baked Rosemary Chicken with Onion Gravy
- Italian Chicken Cacciatore with Olives
- Chicken Stroganoff with Mushroom Cream Sauce
- Hickory BBQ Farmed Chicken
- Black Pepper Chicken

## FISH (Choice of 1)

- Baked Fish Fillet with Choice of Sauce
- Sicily Tomato Sauce / Orange Beurre Blanc / Basil Cream Sauce
- Fried Fish Fillet with Honey Lemon Sauce
- Breaded Fish with Citrus Tartare Sauce

## SEAFOOD DELICACY (+\$3/pax for add. course)

- Breaded Prawn with Citrus Mayonnaise
- Calamari Frito with Tartare Sauce
- Breaded Prawn Cake with Cocktail Sauce
- Sautéed Prawn with Old Bay Spice with Bell Peppers
- Seafood Tomato Marinara



# Deluxe Buffet: Thai

\$28+ Per Pax (10 +1 Course Set Menu)  
Minimum 50 pax

## APPETISERS

Green Mango Salad with Cashew Nuts (V)  
Red Curry Fish Cake with Thai Sweet Chili Sauce

## MAINS

Green Curry Chicken with Carrot and Potato  
Baked Fish Fillet with Tom Yum Tomato Sauce  
Thai Basil Beef Sliced with Trio Peppers  
Stir Fried Sambal Long Bean with Pacific Prawn  
Black Olive Fried Rice with Assorted Condiments (V)  
Glass Noodle Pad Thai with Eggs, Fish Cake, Beansprout and Chinese Chive

## DESSERTS

Thai Milk Tea Cake (V)  
Mango Pudding with Coconut Sago (V)

## BEVERAGE (Choice of 1)

- Iced Lemongrass Tea
- Iced Thai Milk Tea



# Deluxe Buffet: Japanese

\$28+ Per Pax (10 +1 Course Set Menu)  
Minimum 50 pax

## APPETISERS

Goma Potato Salad with Chicken Ham and Vegetable

Breaded Ebi with Wasabi Mayonnaise

## MAINS

Roasted Teriyaki Chicken with Sesame Seeds

Baked Fish Fillet with Miso Cream Sauce

Shogayaki Beef Sliced with Onion and Leek

Cauliflower, Carrot and French Bean with Garlic Butter Sauce (V)

Kimchi Egg Fried Rice with Mixed Vegetable (V)

Yakisoba Noodle with Egg and Vegetable (V)

## DESSERTS

Green Tea Cheese Cake (V)

Hokkaido Milk Pudding with Azuki Bean (V)

## BEVERAGE (Choice of 1)

Iced Green Tea

Refreshing Yuzu



# Deluxe Buffet: Western

\$28+ Per Pax (10 +1 Course Set Menu)  
Minimum 50 pax

## APPETISERS

Tuna Niçose Salad with Lemon Herb Vinaigrette

Seafood Croquette with Tartare Sauce

## MAINS

Basque Chicken with Smoked Paprika Tomato Sauce

Fish Fillet with Orange Beurre Blanc

French Style Beef Stew with Potato and Carrot

Medley of Vegetables with Herb Butter Sauce

Turmeric Basmati Pilaf Rice with Dried Raisin

Mushroom Aglio Olio with Garlic Confit and Herbs

## DESSERTS

Chocolate Brownie


Italian Panna Cotta with Mixed Berries

## BEVERAGE (Choice of 1)

Iced Peach Tea

Iced Lemon Tea





# Deluxe Buffet: Oriental

\$28+ Per Pax (10 +1 Course Set Menu)  
Minimum 50 pax

## APPETISERS

“Liang Ban” Salad with Glass Noodle, Baiye Tofu, Black Fungus and Vegetable (V)  
Steamed Prawn Har Kaw and Chicken Siew Mai

## MAINS

Hainanese Chicken Chop with Tangy Tomato Sauce  
Butter Cereal Fish with Curry Leaves  
Slow Cooked Beef Rendang with Potato  
Vegetable Curry with Cabbage, Long Bean, Eggplant, Carrot and Tofu Puff  
Stir-Fried Bee Hoon with Little Shrimp, Eggs, Beansprout and Chinese Chive  
Steamed Yam Rice with Chinese Sausage

## DESSERTS

Almond Jelly and Logan  
Orange Pound Cake

## BEVERAGE (Choice of 1)

- Iced Orange Juice
- Iced Fruit Punch Drink



# PREMIUM BUFFET PACKAGES

Buffets are served in warmers with serving gear and disposable plates, cutleries and serviettes (Thematic set up provided)

Catering & Transportation Charges @ \$150+ apply to all buffets

### Optional add on Charges:

Service Staff @ \$150+/3 hours (Additional \$30/Hr for subsequent hours)

Chef @ \$150+/3 hours (Additional \$30/Hr for subsequent hours)

6ft Round Table with Overlay @ \$75+

5ft Round Table with Overlay @ \$65+

Cushion Chair with Cover @ \$12+

Tiffany Chair @ \$10+

Cocktail Table with Stretched Fabric @ \$35+

Porcelain Ware, Stainless Steel Cutleries, Glassware, Linen Napkins @ \$6+


Wine Glass/Beer Goblet/Rock Glass/Highball Glass @ \$3+

Fresh Floral Centrepiece (6ft Table) @ \$60+

Fresh Floral Centrepiece (5ft Table) @ \$50+

Fresh Floral Centrepiece (Cocktail Table) @ \$25+

Esky Box with Ice @ \$60+



# Premium Buffet: Thai

\$37+ Per Pax (11 +1 Course Set Menu)  
Minimum 50 pax

## APPETISERS

- Seafood Yum Woon Sen Salad
- Baked Pandan Chicken
- Breaded Prawn Cake with Tom Yum Mayonnaise

## MAINS


- Cashew Nut Chicken with Dried Chili and Onion
- Fried Barramundi with Sweet Tamarind Sauce
- Slow Cooked Massaman Beef Curry with Potato
- Broccoli, Cauliflower and Straw Mushroom with Vegetarian Oyster Sauce (V)
- Pineapple Fried Rice with Chicken Floss
- Pad Thai Noodle with Eggs and Seasonal Greens (V)

## DESSERTS

- Lod Chong (Thai Cendol with Coconut Milk) (V)
- Petite Thai Milk Tea Cake (V)

## BEVERAGE (Choice of 1)

- Iced Orange Juice
- Iced Apple Juice
- Iced Lemongrass Tea
- Iced Thai Milk Tea



# Premium Buffet: Japanese

\$37+ Per Pax (11 +1 Course Set Menu)  
Minimum 50 pax

## APPETISERS

Goma Potato Salad with Turkey Bacon & Condiments  
Tori Chicken Gyoza with Tangy Shoyu Sauce  
Breaded Ebi Prawn with Wasabi Mayonnaise

## MAINS

Slow-Baked Kebayaki Chicken with Sesame Seeds  
Baked Barramundi with Miso Cream Sauce  
Japanese Vegetable Curry with Seasonal Greens  
Shogayaki Beef Sliced with Onion and Leek  
Kimchi Fried Rice with Gochujang  
Yakisoba with Egg and Vegetable

## DESSERTS

Green Tea Cheesecake  
Assorted Japanese Mochi

## BEVERAGE (Choice of 1)

- Iced Orange Juice
- Iced Apple Juice
- Iced Green Tea
- Refreshing Yuzu



# Premium Buffet: European

\$37+ Per Pax (11 +1 Course Set Menu)  
Minimum 50 pax

## APPETISERS

French-Style Couscous Salad with Lemon Herb Vinaigrette

Assorted Cold Cut Platter with Condiments

Seafood Croquette with Cocktail Sauce

## MAINS

Baked Rosemary Chicken with Mustard Brown Sauce

Pan Fried Barramundi with Lemon Dill Beurre Blanc

Roasted Provençal Vegetable with Herbs

Medley of Seafood Marinara with Fresh Basil

Turmeric Pilaf Basmati Rice with Dried Cranberries

Mushroom Cream Pasta with Petite Pois

## DESSERTS

Manjari Chocolate Mousse with Spiced Crumble

Seasonal Mini Tartlets


## BEVERAGE (Choice of 1)

Iced Orange Juice

Iced Apple Juice

Iced Peach Tea

Iced Lemon Tea



# Premium Buffet: Oriental

\$37+ Per Pax (11 +1 Course Set Menu)  
Minimum 50 pax

## APPETISERS

"Bang Bang" Smoked Duck Ramen Salad with Vegetable

Seafood Youtiao with Citrus Mayonnaise

Shanghai Dumpling with Garlic Chili Sauce

## MAINS

Baked Five Spice Chicken with Chestnut and Shitake Mushroom Sauce

Fried Barramundi Fillet with Superior Soy Sauce and Fried Ginger

Mala Seafood with Assorted Vegetable

Shanghai Greens & Carrot with Braised Shitake Mushroom Sauce

Braised Ee Fu Noodle with Mushroom and Chive

Golden Egg Fried Rice with Chinese Sausage, Mixed Vegetable and Scallion

## DESSERTS

Pandan Swiss Roll


Mango Sago with Lychee Boba

## BEVERAGE (Choice of 1)

Iced Orange Juice

Iced Apple Juice

Iced Fruit Punch Drink



# Premium Buffet: Thai

\$37+ Per Pax (11 +1 Course Set Menu)  
Minimum 50 pax

## APPETISERS

Papaya Salad with Cashew Nuts

Thai Prawn Cake with Tom Yum Mayonnaise

Baked Pandan Chicken & Vegetable Spring Roll with Thai Sweet Chili Sauce

## MAINS

Hat Yai Fried Chicken Cutlet with Fried Shallot

Slow Cooked Norwegian Salmon with Tom Yum Cream Sauce

Angus Beef Massaman Curry with Potato

Thai Basil Plant-Based Protein with Tahu and Long Bean (V)

Steamed Broccoli with Straw Mushroom and Oyster Sauce

Olive Fried Rice with Assorted Condiments (V)

Seafood Pad See Ew with Seasonal Greens

## DESSERTS

Mango Sticky Rice with Coconut Cream (V)

Lod Chong (Thai Cendol with Coconut Milk) (V)

Petite Thai Milk Tea Cake (V)


## BEVERAGE (Choice of 1)

Iced Orange Juice

Iced Apple Juice

Iced Lemongrass Tea

Iced Thai Milk Tea



# Executive Buffet: Japanese

\$47+ Per Pax (13 +1 Course Set Menu)  
Minimum 50 pax

## APPETISERS

- Goma Potato Salad with Condiments
- Assorted Maki Sushi Roll
- Tori Chicken Gyoza with Tangy Shoyu Sauce

## MAINS

- Slow-Baked Kebayaki Chicken with Sesame Seeds
- Norwegian Salmon Gratin with Miso Cream Sauce and Cheese
- Japanese Vegetable Curry with Seasonal Greens
- Shogayaki Beef Sliced with Onion and Leek
- Breaded Ebi with Wasabi Mayonnaise
- Kimchi Fried Rice with Gochujang
- Yaki Soba with Egg and Vegetable


## DESSERTS

- Green Tea Cheesecake
- Assorted Japanese Mochi
- Seasonal Fruit Platter

## BEVERAGE (Choice of 1)

- Iced Orange Juice
- Iced Apple Juice
- Iced Green Tea
- Refreshing Yuzu





# Executive Buffet: European

\$47+ Per Pax (13 +1 Course Set Menu)  
Minimum 50 pax

## APPETISERS

Beetroot Salad with Condiments and Walnut  
Assorted Cold Cut & Cheese Platter with Condiments  
Breaded Pacific Scallop with Tartare Sauce

## MAINS


Baked Rosemary Chicken with Mustard Brown Sauce  
Norwegian Salmon with Lemon Dill Beurre Blanc  
Roasted Provençal Vegetable with Herbs  
Medley of Seafood Marinara with Fresh Basil  
Angus Beef Bourguignon with Potato and Carrot  
Turmeric Pilaf Basmati Rice with Dried Cranberries (V)  
Mushroom Cream Pasta with Petite Pois

## DESSERTS

Manjari Chocolate Mousse with Spiced Crumble  
Seasonal Mini Tartlets  
Assorted Choux Pastry

## BEVERAGE (Choice of 1)

- Iced Orange Juice
- Iced Apple Juice
- Iced Peach Tea
- Iced Lemon Tea



# Executive Buffet: Oriental

\$47+ Per Pax (13 +1 Course Set Menu)  
Minimum 50 pax

## APPETISERS

White Fruit Rojak with Crispy Tofu Puff and Quinoa

Mini Yam Basket with Scallop

Seafood Otak Youtiao with Citrus Mayonnaise

## MAINS

Nanyang Chicken Curry with Potato

Baked Norwegian Salmon with Miso Sauce

Steamed Broccoli with Abalone Mushroom and Oyster Sauce

"Hong Shao" Beef Stew with Daikon

Tempura Prawn with Salted Egg Yolk Mayonnaise

Wok Fried Smoked Duck Ramen Noodle with Assorted Vegetable

Shanghainese Fried Rice with Chinese Sausage and Mixed Vegetable

## DESSERTS

Orange Pound Cake

Seasonal Mini Fruit Tart

Peach Gum Cheng Teng Soup (Chilled)

## BEVERAGE (Choice of 1)

Iced Orange Juice

Iced Apple Juice

Iced Fruit Punch Drink