

# Corporate Meals

SALUT

by Karl & Jessica

*Combining finest ingredients and exceptional culinary finesse, acclaimed Austrian chef Karl Dobler presents hearty, luxurious Western or Peranakan gourmet meals, perfect for corporate meetings, events or simply a well-deserved treat for you and your team!*



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## Western Meal Boxes

Minimum 8 sets @ S\$50/set  
(Vegetarian or Non-Vegetarian)

### Menu A

- Forest Mushroom Pasta w/Light Truffle Cream
- Baked Atlantic Cod, Leek & White Wine Fondue
- Chicken Casserole, Smoked Pancetta & Root Vegetable
- Glazed Spring Vegetables in Herb Butter

### Menu B

- Linguine w/Seafood, Garlic & White Wine
- Herb Crusted Canadian Flounder w/Lemon Butter
- Beef Cheeks in Red Wine Sauce, Shallot & Mushrooms
- Truffle Mash Potato

### Menu C

- Impossible Meat & Mushroom Lasagna
- Slow Cooked Salmon, Baked Artichoke Puree & Dill Creme Fraiche
- Grilled Black Angus Striploin, Black Pepper Sauce & Onion Confit
- Roasted Root Vegetables, Rosemary & Smoked Sea Salt

### Menu A (Vegetarian)

- Forest Mushroom & Quinoa Salad, Pesto & Pine Nuts
- Impossible Meat Lasagna, Mozzarella & Spinach
- Sauteed Vegetables w/Smoked Sea Salt & Extra Virgin Olive Oil
- Roasted Pumpkin Soup w/Pumpkin Seed Oil

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## Peranakan Meal Boxes

Minimum 8 sets @ S\$50/set  
(Vegetarian or Non-Vegetarian)

### Menu A

- Sambal Prawns
- Babi Pongteh (Pork Belly)
- Balado Baked Cod Filet
- Steamed Shallot Rice
- Chinchalok Chilli

### Menu B

- Grilled Seafood Otah
- Angus Beef Cheek Rendang
- Nonya Chicken Curry
- Yellow Ginger Rice
- Sambal

### Menu C

- Cumi Bakar (Grilled Squid)
- Nonya Steamed Snapper
- Kampung Chicken Rujak
- Vegetarian Fried Bee Hoon
- Coconut Sambal

### Menu A (Vegetarian)

- Crispy Fried Tofu w/Egg, Bean Sprouts, Vegetable Julienne & Spicy Peanut Sauce
- Vegetarian Fried Bee Hoon with Mushrooms & Crispy Bean Curd Skin
- Sayur Lodeh with Young Jackfruit
- Steamed Jasmine Rice
- Belado Chilli Sambal

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## Peranakan Menus

Minimum 8 Pax @ S\$128/pax

Catering Fee @ S\$200

### Menu A

- **STARTER**

Grilled Cumi Bakar (Squid) w/Kerabu Mango Salad

- **ENTRÉE**

Prawn Noodles in Rich Lobster Broth w/ Lobster, Pork, Pork Lard

- **MAIN**

Pan Fried Canadian Flounder w/Belado Chilli, Asparagus, Jasmine Rice, Kafir Lime

OR

Peranakan Wagyu Beef Cheek Rendang w/Steamed Shallot Rice, Acar Pickle

- **DESSERT**

Caramelized Banana & Kaya Crumble w/Coconut & Gula Melaka Ice Cream & Mini Pineapple Tarts

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## Peranakan Menus

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Catering Fee @ S\$200

### Menu B

- STARTER

Char Grilled Iberico Pork Sate w/Sweet & Spicy Sauce, Acar

- ENTRÉE

Traditional Laksa with Prawn Otah, Fish Cake, Egg, Laksa Noodles

- MAIN

Grilled Tread Fin Filet in Banana Leaves w/Tomato, Dry Chilli Sambal, Lemon Basil, Yellow Ginger Rice, Coconut Sambal Salad

OR

Peranakan Organic Chicken Curry w/Steamed Jasmine Rice

- DESSERT

Pandan & Coconut Creme Brulee & Onde Onde

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## Peranakan Menus

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### Menu C

- **STARTER**

Chilli Crab Soufflé

- **ENTRÉE**

Char Grilled Chicken Sate w/Spicy Peanut Sauce, Acar & Prawn Crackers

- **MAIN**

Assam Curry of Red Emperor Filet w/Ocra, Tomato, Fresh Herbs,  
Steamed Jasmine Rice

OR

Angus Beef Short Rib Buah Keluak w/Charred Broccolini, Steamed  
Shallot Rice

- **DESSERT**

Refreshing Chilled Chendol w/Coconut Ice Cream & Mini Nonya Kueh

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## Western Menus

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Catering Fee @ S\$200

### Menu A

- STARTER

Tartare of Hokkaido Scallop & AMA Ebi w/Light Yuzu Dressing, Tobiko, Daikon Cress

- ENTRÉE

Sea Urchin Linguine w/Seaweed & Ikura

- MAIN

Roasted Bass Groupe w/Green Asparagus, Leek & Potato Fondue, Scampi Glaze

OR

Roasted French Milk fed Veal w/Porcini Risotto, Sautéed Forest Mushroom, Glazed Shallot Veal Jus

- DESSERT

Crepes Suzette w/Orange & GrandMarnier Sauce, Vanilla Ice Cream & Homemade Almond Tuilles

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## Western Menus

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Catering Fee @ S\$200

### Menu B

- STARTER

Balsamic Caramelised Mini Roma Tomato Tart Tatin w/Burrata, Belotta Jamon, Pesto, Rocket, Olive Pearls

- ENTRÉE

Forest Mushroom Millefeuille w/Rocket & Crispy Prosciutto

- MAIN

Crispy Skin Coral Trout w/Roasted Jerusalem Artichoke Mash, Wilted Japanese Water Spinach, Crustacean Beurre Blanc

OR

Chargrilled Wagyu Sirloin w/Truffle Mash, Broccolini, Port Reduction

- DESSERT

Caramelized Sugar Plum Crumble w/Vanilla Anglaise, Macadamia Nut Ice Cream & Homemade Chocolate Truffle

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## Western Menu

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### Menu C

- STARTER

Salad of House Smoked Ocean Trout w/Baby Cos, Avocado, Caviar Creme Fraiche Dressing

- ENTRÉE

Lobster Wellington w/Scallop Beurre Blanc, Edamame

- MAIN

Slow Cooked Black Cod w/Clam & White WineFume, Wild Garlic PotatoMash, Shaved Bottarga

OR

Crispy Spanish Suckling Pig w/Smoked Pancetta Sauerkraut, Fendant Potatoes, Star Anise Jus

- DESSERT

Valrhona Dark Chocolate Soufflé w/Vanilla Ice Cream & Homemade Orange Almond Madeleines

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