



Azzura Outside Catering Menu

Buffet Reception

SIMPLICITY \$26 (min 50 Pax) <input type="checkbox"/>	SEASONS \$26 (min 50 Pax) <input type="checkbox"/>
<p>Appetizer</p> <ul style="list-style-type: none"> • Garden Greens with Bell Peppers, onion and Cherry Tomatoes (Served with French or Italian Dressing) <p>Hot Entrée</p> <ul style="list-style-type: none"> • Orange Clove's Cereal Fish • Baked Nonya Chicken (Authentic Nonya Baked Chicken from Chef's Secret Peranakan recipe) • Wok-Fried Kung Pow Prawn with Sze Chuan Sauce • Braised Bean curd with Chinese cabbage and Sweet Pea • Steamed Chicken Siew Mai • Sin Chow Fried Bee Hoon <input type="checkbox"/> (OR) Yong Chow Fried Rice <input type="checkbox"/> <p>Dessert</p> <ul style="list-style-type: none"> • Mini Custard Puff <p>Beverage</p> <ul style="list-style-type: none"> • Festive Fruit Punch 	<p>Appetizer</p> <ul style="list-style-type: none"> • Potato Salad with Chives, Mayonnaise & Turkey Bacon Bits <p>Hot Entrée</p> <ul style="list-style-type: none"> • Fish Fillet with Sweet & Sour Sauce • Baked Boneless Chicken with Teriyaki Sauce • Assam Prawn • Vegetable Medley with Garlic Crisp (Cauliflower, Broccoli & Carrot) • Crispy Sotong Dough Fritter • Fragrant Thai Pineapple Rice <input type="checkbox"/> (OR) Hong Kong Style Egg Noodle <input type="checkbox"/> <p>Dessert</p> <ul style="list-style-type: none"> • Ice Jelly with Fruit Cocktail <p>Beverage</p> <ul style="list-style-type: none"> • Refreshing Orange Drink
DESIRE \$30 (min 50 pax) <input type="checkbox"/>	PLEASURE \$30 (min 50 pax) <input type="checkbox"/>
<p>Appetizer</p> <ul style="list-style-type: none"> • Tauhu Goreng (Deep Fried Beancurd with Satay sauce garnished with Bean sprout, cucumber and carrot) <p>Hot Entrée</p> <ul style="list-style-type: none"> • Thai Red Curry Prawn • Grilled Pacific Dory with Lemon Butter Sauce • Sweet & Sour Chicken • Lyonnaise Potato (Pan-Fried Potato with Onions & Garlic) • Lo Han Vegetable with Crabmeat Julienne • Fried Rice with French Bean <input type="checkbox"/> (OR) Spaghetti Aglio Olio <input type="checkbox"/> (Stir Fry Spaghetti with Mushroom, Capsicum, Chili Flakes & Garlic) <p>Dessert</p> <ul style="list-style-type: none"> • Chilled Honeydew with Sago • Mini Chocolate Puffs <p>Beverage</p> <ul style="list-style-type: none"> • Festive Fruit Punch 	<p>Appetizer</p> <ul style="list-style-type: none"> • Clove's Caesar Salad (Romaine Lettuce, Hard Boiled Egg, Cherry Tomato, Parmesan Cheese, Croutons Served with Clove's Dressing) <p>Hot Entrée</p> <ul style="list-style-type: none"> • Deep Fried Pacific Dory with Fruity Mayonnaise • Signature Curry Chicken • Breaded Prawn with Citrus Mayonnaise Dip • Sautéed Broccoli with Almond Flakes • Chicken Ngo Hiang • Sin Chow Mee Hoon <input type="checkbox"/> (OR) Buttered Rice with Nuts & Raisins <input type="checkbox"/> <p>Dessert</p> <ul style="list-style-type: none"> • Chilling Sea Coconut Cocktail • Assorted Mini Swiss Roll <p>Beverage</p> <ul style="list-style-type: none"> • Refreshing Calamansi Drink

- Please select one from the choice of menu.
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ENCHANT \$36 (min 50 Pax)

Appetizer

- Spring Sushi Platter (California Maki, Futo Maki, Tamago, Ebi, Kani Kama & Assorted Maki Complete with Gari, Wasabi & Shoyu)

Hot Entrée

- Clove's Honey Chicken
- Pan-fried Snapper with Miso Butter Sauce
- Cantonese Cereal Prawns
- Sautéed Broccoli with Seafood
- Yam Ring with Vegetables
- Lyonnaise Potato (Pan-fried Potatoes with Onions & Garlic)
- Penne Primavera (Stir-Fry Penne with Mushrooms, Broccoli, Peas, Carrots, Garlic & Olive Dressing)

Dessert

- Chocolate Fudge Brownie
- Ice Green Tea Jelly Cocktail

Beverage

- Refreshing Barley Drink

ALLURE \$36 (min 50 Pax)

Appetizer

- Orange Clove's Fusion Platter (Honey chicken ham, Egg Foo Yong, Cheese & Mixed Olives)

Hot Entrée

- Black Pepper Chicken
- Crispy Butter Prawns
- Baked Snapper with Herb Crust and Tomato Coulis
- Seasonal Greens with Carrots & Mushroom in Oyster Sauce
- Indian Potato Okra
- Petit Chipolata Sausage with Onion Gravy
- Doubly Chesy Baked Rice with Mushroom

Dessert

- Cold Cheng Teng
- Mini New York Cheese Cake

Beverage

- Refreshing Lemon Escapade

LAVISH \$46 (min 50 Pax)

Appetizer

- Spring Sushi Platter (California Maki, Futo Maki, Tamago, Ebi, Kani Kama & Assorted Maki Complete with Gari, Wasabi & Shoyu)

Soup

- Cream of Mushroom with Bread Roll

Hot Entrée

- Mediterranean Beef Stew
- Stir-fry Prawn with Chili Crab Sauce
- Deep-fried Snapper Fillet with Oriental Sauce
- Spicy BBQ Boneless Chicken
- Wok Fried Garden Greens with Crab Meat
- Braised Beancurd with Mushroom
- Fried Rice with Silver Fish

Dessert

- Chilled Mango Sago
- Mini Chocolate Fudge Cake
- Fresh Fruit Platter

Beverage

- Festive Fruit Punch

DIVINE \$46 (min 50 Pax)

Appetizer

- Spring Sushi Platter (California Maki, Futo Maki, Tamago, Ebi, Kani Kama & Assorted Maki Complete with Gari, Wasabi & Shoyu)

Soup

- Italian Minestrone Soup with Bread Roll

Hot Entrée

- Clove's Lemon Fish Fillet
- Signature Beef Rendang
- Yam Ring with Prawns
- Chicken Concasse
- Hong Kong Kailan with Mushroom
- Roasted Potato with Béchamel Sauce
- Penne Pasta with Mushroom & Sliced Chicken

Dessert

- Fresh Fruit Platter
- Blueberry Cheese Cake
- Sea Coconut Cocktail

Beverage

- Thirst Quenching Blackcurrant

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GRANDEUR \$56 (min 50pax) <input type="checkbox"/>	ROYALE \$56 (min 50 pax) <input type="checkbox"/>
<p>Appetizer</p> <ul style="list-style-type: none"> • Spring Sushi Platter (California Maki, Futo Maki, Tamago, Ebi, Kani Kama & Assorted Maki Complete with Gari, Wasabi & Shoyu) • Chef's Salad (Mixed Salad, Hard Boiled Egg, Ham, Tomato, Cheese, Cucumber, Croutons) <p>Soup</p> <ul style="list-style-type: none"> • Cream of Potato Soup with Bread Roll <p>Hot Entrée</p> <ul style="list-style-type: none"> • Butter Crayfish • Grilled Sirloin Steak Drizzled with Teriyaki Sauce • Nonya Assam Batam Fish • Crispy Boneless Chicken with Clove's Lemon Sauce • Sautéed Broccoli with Abalone Mushrooms • Seafood Hong Kong Noodle • Pilaf Rice with Raisins & Nuts <p>Dessert</p> <ul style="list-style-type: none"> • Chocolate Fudge Brownie • Deluxe Fruit Platter • Hot Bo Bo Cha Cha <p>Beverage</p> <ul style="list-style-type: none"> • Apple Drink 	<p>Appetizer</p> <ul style="list-style-type: none"> • Spring Sushi Platter (California Maki, Futo Maki, Tamago, Ebi, Kani Kama & Assorted Maki Complete with Gari, Wasabi & Shoyu) • Clove's Chicken Caesar Salad (Romaine Lettuce, Hard Boiled Egg, Cherry Tomato, Parmesan Cheese, Croutons, Chicken Slices Served with Clove's Dressing) <p>Soup</p> <ul style="list-style-type: none"> • Pumpkin Soup with Chestnut & Bread Roll <p>Hot Entrée</p> <ul style="list-style-type: none"> • Teochew Braised Duck with Yam • Nonya Assam Prawn with Pineapple • Baked Mussels with Herbs & Cheese • Pan-fried Salmon in Lemon Butter Emulsion • Seasonal Greens with Carrots & Mushroom in Oyster Sauce • Spaghetti Napolitano (Italian spaghetti served with fresh tomato sauce and spices) • Fried Rice with Silver Fish <p>Dessert</p> <ul style="list-style-type: none"> • Deluxe Fruit Platter • Mini Strawberry Tart • Homemade Bread and Butter Pudding <p>Beverage</p> <ul style="list-style-type: none"> • Festive Fruit Punch

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