



# VEGETARIAN BUFFET

## SINGLE MEAL

PAX	10 Days	20 Days	30 Days
1	\$159.50	\$297	\$412.50
2	+ \$122	+ \$231	+ \$314
3	+ \$200	+ \$376	+ \$498
4	+ \$272	+ \$539	+ \$749
5	+ \$324.50	+ \$583	+ \$874.50
6	+ \$382	+ \$733	+ \$934

## DUAL MEAL

PAX	10 Days	20 Days	30 Days
1	\$297	\$563.20	\$792
2	+ \$222	+ \$422	+ \$634
3	+ \$393	+ \$757	+ \$990
4	+ \$521	+ \$1056	+ \$1373
5	+ \$616	+ \$1372.80	+ \$1452
6	+ \$733	+ \$1285	+ \$1109

# VEGETARIAN LUNCH MENU

Healthy, Holistic &  
Delicious

	Dish 1	Dish 2	Dish 3	Soup
<b>DAY 1</b>	麦片鸡丁 Cereal Oat Chicken	豆豉南乳斋 Red Fermented Beancurd with Black Bean Sauce	菜圃长豆 Stir Fried Pickled Radish & Long Beans	莲藕汤 Lotus Soup
<b>DAY 2</b>	咖喱羊肉 Curry Lamb	沙律肉松炸杏仁菇片 Golden Fried Salad Mushroom with Pork Floss	奶油烤金瓜 Creamy Butter Baked Pumpkin	药材汤 Herbal Soup
<b>DAY 3</b>	油浸鱼片 Deep Fried Fish	锅贴饺子 Panfried Dumpling	四季豆炒肉碎 Stir Fried French Beans with Minced Pork	淮山汤 Huai Shan Soup
<b>DAY 4</b>	沙律炸虾球 Golden Fried Salad Shrimp	沙煲豆腐 Claypot Tofu	豆豉炒苦瓜 Stir Fried Bitter Gourd with Black Bean Sauce	咸菜鱼片汤 Pickled Fish Fillet Soup
<b>DAY 5</b>	西芹炒苏东花 Stir Fried Squid with Celery	冬菇肉结冬粉煲 Claypot Mushroom BeanCurd with Bean Noodles	四大天王 Four Heavenly Kings (Stir-Fried Mixed Vegetables)	紫菜豆腐汤 Seaweed Tofu Soup
<b>DAY 6</b>	黑椒肉片 Stir Fried Pork with Black Pepper	翡翠卷 Emerald Spring Roll	印尼黄姜花椰菜 Indo Style Turmeric Cauliflower	罗宋汤 Russian Soup
<b>DAY 7</b>	烧鸭 Roasted Duck	土豆迷你肠 Stir Fried Potato & Mini Hotdog	罗汉斋 Stir Fried Mixed Vegetable	四川菜汤 Sze Chuan Vegetable Soup
<b>DAY 8</b>	麦片虾 Pan Fried Cereal Oat Prawn	蒙古玉子豆腐 Mongolian Steamed Tofu	西兰花冬菇 Stir Fried Broccoli with Mushroom	老黄瓜汤 Old Cucumber Pork Ribs Soup
<b>DAY 9</b>	仁当鸡 Rendang Chicken	素饺子 Vege Dumpling	手撕包菜 Stir Fried White Cabbage	黑豆红枣汤 Black Beans & Red Dates Soup
<b>DAY 10</b>	梅菜素肉丁 Stir Fried Preserved Vege with Mock Meat	沙律云吞 Salad Wanton	时蔬扒木耳萝卜片 Stir Fried Seasonal Vege with Carrot & Black Fungus	白菜干汤 Dried Bok Choy Soup
<b>DAY 11</b>	辣子鱼皮 Golden Fried Spicy Fish Skin	香炸甘蔗虾卷 Golden Fried Shrimp Roll	南乳上素 Red Femented Mock Meat	冬炎汤 Tom Yum Soup
<b>DAY 12</b>	海南肉扒 Hainanese Pork Chop	麻婆豆腐 Mapo Tofu	莲藕三丝 Fried Lotus	白菜萝卜汤 Chinese Cabbage Carrot Soup
<b>DAY 13</b>	葱爆素鸭 Stir Fried Mock Duck	红油抄手 Wonton in Chili Oil	西芹炒什菜 Stir Fried Celery	玉米奶油汤 Creamy Butter Corn Soup
<b>DAY 14</b>	香兰叶素鸡 Pandan Mock Chicken	沙爹肉丁 Satay Sauce with Meat	枸杞上汤苋菜 Goji Chinese Spinach with Stock	枸杞金瓜汤 Goji Pumpkin Soup
<b>DAY 15</b>	娘惹素虾 Pan Fried Nyonya Mock Prawn	酸甜素鹅 Sweet & Sour Mock Goose	咖喱菜 Curry Vegetables	芋头鱼头汤 Fish Head Soup with Yam
<b>DAY 16</b>	铁板鹿肉片 Sizzling Venison	红烧三菇煲 Claypot Braised Mixed Mushroom	毛瓜炒三丝 Stir Fried Hairy Gourd with Dried Shrimp & Bean Noodles	菌菇烩杂汤 Mixed Mushrooms Soup

# VEGETARIAN LUNCH MENU

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	Dish 1	Dish 2	Dish 3	Soup
<b>DAY 17</b>	宫保螺片 Kung Bao Slices Whelk	土豆泥 Mashed Potato	辣椒茄子 Braised Eggplant with Chili	冬菇萝卜汤 Mushroom & Carrot Soup
<b>DAY 18</b>	龙眼咕咾肉 Sweet & Sour Pork with Longan	卤三味 (豆腐、豆结、花生) Stew Tofu, Beancurd & Peanuts	时蔬扒豆泡 Stir Fried Seasonal Vege with Tau Pok	粉葛汤 Kudzu Root Soup
<b>DAY 19</b>	九层塔炒肉碎 Stir Fried Minced Pork with Basil	黄梨炒小香肠 Fried Mini Sausage with Pineapple	娘惹素菜 Nyonya Style Vegetables	四川菜番茄汤 Sze Chuan Vege & Tomato Soup
<b>DAY 20</b>	杏仁沙律虾 Almond Salad Shrimp	香辣汁豆腐 Tofu in Hot Spicy Sauce	八宝素律白菜 Stir Fried Eight Treasure Mixed Vegetable	木瓜萝卜汤 Papaya Carrot Soup
<b>DAY 21</b>	黑椒炒鸡丁 Stir Fried Chicken with Black Pepper	肉松茄子 Braised Eggplants with Pork Floss	泰式小芥兰 Thai Style Kai Lan	酸菜豆腐羹 Pickled Tofu Soup
<b>DAY 22</b>	港蒸鳕鱼 HK Style Steamed Cod Fish	马沙拉土豆 Masala Potato	叁巴羊角豆 Stir Fried Okra with Sambal	日式味噌汤 Miso Soup
<b>DAY 23</b>	镇江排骨 Pork Rib in Chinese Black Vinegar Sauce	泰式鱼饼 Thai Style Fish Cake	炸日式蔬菜 Tempura	韩式泡菜汤 Korean KimChi Soup
<b>DAY 24</b>	奶黄苏东花 Butter Creamy Squid	肉碎菌菇扣玉子豆腐 Steamed Tofu with Minced Pork & Mushroom	亚渣酸菜 Acar-acar	冬粉三丝汤 Three Shreds with Bean Noodles Soup
<b>DAY 25</b>	海南白切鸡 Hainanese White Chicken	炸素春卷 Golden Fried Mock Spring Roll	大芥菜亚叁 Stir Fried Mustard Leaves with Asam	花生莲藕汤 Lotus Peanut Soup
<b>DAY 26</b>	葱爆腰子花 Stir Fried Pork Kidney	茄汁黄豆土豆切片 Potato Slices Baked Bean with Ketchup	四川菜炒肉碎 Stir Fried Sze Chuan Vege with Minced Pork	玉米冬瓜汤 Wintermelon Sweet Corn Soup
<b>DAY 27</b>	芒果素鱼 Golden Fried Mock Fish with Mango	椒盐金针菇 Salt & Pepper Enoki Mushroom	芥兰炒橄榄菜 Stir Fried Kai Lan with Olive Vegetable	ABC汤 ABC Soup
<b>DAY 28</b>	咸菜焖花肉 Stew Streaky Pork with Pickle	凉拌香脆木耳 Tasty Fungus with Soy Sauce	角瓜焖粉丝 Stew Vermicelle with Cantaloupe	树子菜枸杞汤 Sauropus Goji Soup
<b>DAY 29</b>	潮州卤鸭 Teo Chew Braised Duck	臭豆炒辣子豆腐 Stir Fried Petai with Chili Tofu	麻椒炒包菜 Stir Fried Cabbage with Mala-Chili	肉骨茶 Bak Kut Teh
<b>DAY 30</b>	柠檬素鸡 Lemon Sauce Mock Chicken	炸素五香卷 Golden Fried Mock Ngoh Hiang	潮州豆腐炒苦瓜 Teo Chew Bitter Gourd with Tofu	木瓜玉米生奶汤 Papaya Sweet Corn Soup
<b>DAY 31</b>	奶黄咖喱叶鱼 Golden Fried Butter Creamy Fish	日式炖马铃薯片 Japanese Style Stew Potato	茄子菜圃片炒豆腐粒 Stir Fried Eggplant with dried vegetables & Tofu	NA

# VEGETARIAN DINNER MENU

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	Dish 1	Dish 2	Dish 3	Soup
<b>DAY 1</b>	香兰叶素鸡 Pandan Mock Chicken	素沙爹肉丁 Satay Sauce with Mock Meat	枸杞上汤苋菜 Goji Chinese Spinach with Stock	莲藕汤 Lotus Soup
<b>DAY 2</b>	娘惹素虾 Pan Fried Nyonya Mock Prawn	酸甜酥鸡 Golden Fried Sweet & Sour Chicken	毛瓜炒三丝 Stir Fried Hairy Gourd with Dried Shrimp & Bean Noodles	药材汤 Herbal Soup
<b>DAY 3</b>	铁板鹿肉片 Sizzling Venison	红烧三菇煲 Claypot Braised Mixed Mushroom	毛瓜炒三丝 Stir Fried Hairy Gourd with Dried Shrimp & Bean Noodles	淮山汤 Huai Shan Soup
<b>DAY 4</b>	宫保螺片 Kung Bao Slices Whelk	马来塔饼 Potato Cake	豆瓣酱焖茄子 Braised Eggplants with Black Bean Sauces	咸菜鱼片汤 Pickled Fish Fillet Soup
<b>DAY 5</b>	咕咾肉 Sweet & Sour Pork	卤三味 (豆腐、豆结、花生) Stew Tofu, Beancurd & Peanuts	青菜扒豆腐 Stir Fried Seasonal Vege & Tofu	紫菜豆腐汤 Seaweed Tofu Soup
<b>DAY 6</b>	塔香素肉碎 Minced Taxiang Vegetarian Meat	糖醋小香肠焖黄梨 Sweets & Sour Mini Sausage with Pineapple	娘惹杂菜 Nyonya Style Mixed Vegetables	罗宋汤 Russian Soup
<b>DAY 7</b>	杏仁沙律虾 Almond Salad Shrimp	叁巴豆腐 Sambal Tofu	潮州八宝蔬菜 Teo Chew Eight Treasure Mixed Vegetable	四川菜汤 Sze Chuan Vegetable Soup
<b>DAY 8</b>	黑椒炒鸡片 Stir Fried Chicken with Black Pepper	炸茄子扒素肉松 Fried Eggplant with Mock Pork Floss	泰式小芥兰 Thai Style Kai Lan	老黄瓜汤 Old Cucumber Pork Ribs Soup
<b>DAY 9</b>	港蒸鳕鱼 HK Style Steamed Cod Fish	印度马沙拉土豆泥 Masala Mashed Potato	辣子羊角豆 Stir Fried Okra with Chili	黑豆红枣汤 Black Beans & Red Dates Soup
<b>DAY 10</b>	排骨王 Sweet & Sour Pork Rib	泰式素鱼饼 Thai Style Mock Fish Cake	炸日式菜花 Golden Fried Japanese Cauliflower	白菜干汤 Dried Bok Choy Soup
<b>DAY 11</b>	奶黄苏东花 Butter Creamy Squid	肉碎菌菇扣玉子豆腐 Steamed Tofu with Minced Pork & Mushroom	生捞娘惹亚嗜 Nyonya Style Acar-acar	冬炎汤 Tom Yum Soup
<b>DAY 12</b>	银芽白切鸡 Boiled Chicken with Beansprouts	炸素春卷 Golden Fried Mock Spring Roll	酸菜尾素大芥菜 Spicy Chinese Mixed Mustard Leaves	白菜萝卜汤 Chinese Cabbage Carrot Soup
<b>DAY 13</b>	爆腰子花 Stir Fried Pork Kidney	茄汁黄豆土豆片 Potato Slices Baked Bean with Ketchup	四川菜炒肉碎 Stir Fried Sze Chuan Vege with Minced Pork	玉米奶油汤 Creamy Butter Corn Soup
<b>DAY 14</b>	泰式芒果素鱼 Thai Style Mock Fish with Mango	椒盐金针菇 Salt & Pepper Enoki Mushroom	橄榄菜炒四季豆 Stir Fried Green Bean with Olive Vegetable	枸杞南瓜汤 Goji Pumpkin Soup
<b>DAY 15</b>	酸菜焖花肉 Stew Pork Belly with Sze Chuan vege	凉拌香脆木耳 Tasty Fungus with Soy Sauce	角瓜炒粉丝 Stir Fried Vermicelli with Cantaloupe	芋头鱼头汤 Fish Head Soup with Yam
<b>DAY 16</b>	红烧卤鸭 Braised Duck	臭豆炒辣子豆腐 Stir Fried Petai with Chili Tofu	包菜焖红萝卜豆腐 Stew Cabbage & Carrots with Black Bean Sauces	菌菇烩杂汤 Mixed Mushrooms Soup



# VEGETARIAN DINNER MENU

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	Dish 1	Dish 2	Dish 3	Soup
<b>DAY 17</b>	柠檬素鸡 Lemon Sauce Mock Chicken	炸越式米卷 Golden Fried Vietnamese Spring Roll	酸菜焖火腿粒 Stew Sze Chuan Vege with Ham	冬菇萝卜汤 Mushroom & Carrot Soup
<b>DAY 18</b>	麦片鸡丁 Cereal Oat Chicken	豆豉焖冬菇粒 Stew Mushroom with Black Bean Sauce	叁巴菜豆 Stir Fried Long Bean with Sambal	粉葛汤 Kudzu Root Soup
<b>DAY 19</b>	咖喱素羊肉 Curry Mock Lamb	沙律肉松鸡肉条 Salad Chicken Strips with Pork Floss	奶黄烤金瓜片 Butter Creamy Baked Pumpkin	四川菜番茄汤 Sze Chuan Vege & Tomato Soup
<b>DAY 20</b>	油浸鱼片 Deep Fried Fish	锅贴饺子 Panfried Dumpling	芥兰炒橄榄菜 Stir Fried Kai Lan with Olive Vegetable	木瓜萝卜汤 Papaya Carrot Soup
<b>DAY 21</b>	酥炸虾球什果沙律 Golden Fried Mixed Fruits Salad Shrimp	沙煲豆腐 Claypot Tofu	豆豉炒苦瓜 Stir Fried Bitter Gourd with Black Bean Sauce	酸菜豆腐羹 Pickled Tofu Soup
<b>DAY 22</b>	西芹炒苏东花 Stir Fried Squid with Celery	冬菇豆结冬粉煲 Claypot Mushroom BeanCurd with Bean Noodles	四大天王 Four Heavenly Kings (Stir-Fried Mixed Vegetables)	日式味噌汤 Miso Soup
<b>DAY 23</b>	黑椒肉片 Stir Fried Pork with Black Pepper	翡翠卷 Emerald Spring Roll	印尼式椰菜花 Indo style cauliflower	韩式泡菜汤 Korean KimChi Soup
<b>DAY 24</b>	素烧鸭 Roasted Mock Duck	塔子炒香肠片 Stir Fried Mini Sausage	罗汉斋 Stir Fried Mixed Vegetable	冬粉三丝汤 Three Shreds with Bean Noodles Soup
<b>DAY 25</b>	麦片虾 Pan Fried Cereal Oat Prawn	蒙古玉子豆腐 Mongolian Steamed Tofu	西兰花扒蘑菇萝卜片 Stir Fried Broccoli with Mushroom & Carrots	花生莲藕汤 Lotus Peanut Soup
<b>DAY 26</b>	仁当鸡 Rendang Chicken	素饺子 Vege Dumpling	时菜扒木耳蘑菇片 Stir Fried Seasonal Vege with Black Fungus & Mushroom	玉米冬瓜汤 Wintermelon Sweet Corn Soup
<b>DAY 27</b>	梅菜素扣肉 Stir Fried Preserved Vege with Pork Belly	炸素沙律云吞 Salad Mock Wanton	手撕包菜 Stir Fried White Cabbage	ABC汤 ABC Soup
<b>DAY 28</b>	叁巴鱼片 Fish Slices with Sambal Sauce	香炸甘蔗虾卷 Golden Fried Shrimp Roll	南乳上素 Red Fermented Mock Meat	树子菜枸杞汤 Sauropus Goji Soup
<b>DAY 29</b>	海南肉扒 Hainanese Pork Chop	麻婆豆腐 Mapo Tofu	莲藕三丝 Fried Lotus	肉骨茶 Bak Kut Teh
<b>DAY 30</b>	咖喱猴头菇 Curry Hericium Erinaceus	红油抄手 Wonton in Chili Oil	醋炒什菜 Stir Fried Mixed Vege with Vinegar	木瓜玉米生奶汤 Papaya Sweet Corn Soup
<b>DAY 31</b>	葱爆素鸡块 Stir Fried Mock Chicken	红烧豆包片 Braised Beancurd Parcels / Bean Bag	麻辣包菜 Stir Fried Cabbage with Mala Sauce	NA