

**ASTORIA PLAZA**  
Full Serviced Residential Suites

**BUFFET MENU**  
**( FOR LUNCH & DINNER)**

**CHEFS' MASTERPIECE**

**APPETIZERS / SALAD**  
**(choice of 5)**

GATHERED GREEN SALAD WITH DRESSING AND CONDIMENTS  
(include in 3 selections)  
CHILLED SEAFOOD WITH MARTINI COCKTAIL SAUCE  
ASSORTED COLD CUTS WITH HONEY MUSTARD  
SMOKED FISH SPRING ROLL WITH CHILI GARLIC VINAIGRETTE  
THAI BEEF SALAD  
JAPANESE SPRING ROLLS WITH PONZU VINAIGRETTE  
CHICKEN POMELO SALAD WITH DESSICATED COCONUT  
CHINESE ASSORTED COLD CUTS WITH CENTURY EGG  
CROQUETTAS DE PESCADOS  
SALAD CAPRECE (SLICED MOZARELLA, TOMATOES AND BASIL)  
FIVE SPICE SMOKED TANIGUE PLATTERS WITH SOYA SESAME OIL VINAIGRETTE  
TEA RUB SMOKED CHICKEN BREAST WITH GREEN MANGO SALSA  
PENNE RIGATE WITH HONEY GREEN TOMATO AND MINCED ITALIAN SAUSAGE  
SHRIMP TABBOULEH AND COUSCOUS SALAD  
SMOKED TANIGUE FILLET WITH TERIYAKI WASABI DRESSING  
TUNA TATAKI WITH HONEY MUSTARD SAUCE

**SOUP**  
**(choice of 2)**

BROCCOLI BISQUE with Pumpkin Juice  
CRAB BISQUE with Tarragon Cream  
DUET of BROCOLLI and SHRIMP BISQUE SOUP  
BEEF CONSOMME CELESTINE  
MUSHROOM CREAM SOUP  
BOSTON CLAM CHOWDER  
SPLIT PEA AND SMOKED BACON SOUP  
SOPA DE MARISCOS  
TOM YANG THALE  
SINGAPOREAN LAKSA NOODLES

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**MAIN COURSE**  
(choice of 5)

PORK  
(choice of 1)

PORK PICATA with HERB TOMATO SAUCE  
ROAST PORK LOIN with WILD MUSHROOM SAUCE  
SPICED – RUBBED ROAST PORK LOIN with CRANBERRY & CORIANDER CHUTNEY  
PORK SALTIMBOCA with MUSHROOM PEPPER SAUCE  
PORK TENDERLOIN with HONEY HOISIN SAUCE  
MAPLE GLAZED PORK RIBS  
PORK FRICASSE WITH SUNDRIED TOMATO

FISH AND SEAFOOD  
(choice of 1)

CURRIED SEAFOOD with EGGPLANT  
BAKED TUNA BELLY with GREEN TOMATO SALSA  
GRILLED RED SNAPPER STEAK with WASABI SABAYON  
MADRAS SEAFOOD SKEWER with POMMERY PESTO BUTTER  
SEAFOOD RAGOUT OLIVE MUSHROOM  
FISH FILLET PICATA with SAFFRON TOMATO SAUCE  
GRATINATED POMODORO FISH FILLET MARGARITA  
DEEP FRIED FISH FILLET with MISO CAESAR DRESSING  
SEAFOOD CURRY

BEEF  
(choice of 1)

BEEF MECHADO with ROASTED POTATO  
TERIYAKI BRAISED BEEF TOP ROUND  
BEEF RENDANG CURRY  
BEEF KOREAN STYLE BULGOGI  
BEEF STROGANOFF with SOUR CREAM  
KOREAN BRAISED BEEF  
BISTEK TAGALOG

CHICKEN  
(choice of 2)

BAKED CHICKEN BALLOTINE with GIBLET SAUCE  
CHICKEN TERIYAKI  
LEMONGRASS CHICKEN FILLET with SWEET CHILI SAUCE  
CHICKEN ALA ORANGE  
CHICKEN BREAST FILLET with MANGO GREEN PEPPERCORN SAUCE  
GRILLED HERB MUSTARD CHICKEN  
HAINANESE CHICKEN

CHICKEN MUSHROOM FRICASSE with BLACK OLIVE  
CHICKEN PARMIGIANO with PESTO CREAM SAUCE  
TANDOORI CHICKEN  
TORI KARA-AGE WITH MUSHROOM SOYA GINGER SAUCE  
CHICKEN THERMIDOR

**SIDE DISHES**  
(choice of 3)

VEGETABLES  
(choice of 1)

BRAISED KAILAN with OYSTER SAUCE  
BROCCOLI and CAULIFLOWER POLONAISE  
PUMPKIN WITH CHEESE CRUST  
HOISIN STIR-FRIED VEGETABLES  
CORN ON THE COB  
CURRIED EGGPLANT and STRING BEANS  
BALSAMIC FOREST MUSHROOM

RICE / POTATO  
(choice of 1)

ORIENTAL FRIED RICE  
MUSHROOM PILAF RICE  
MASHED NUTTY POTATO  
SNOW FLAKES POTATO  
GARLIC RICE  
BUTTERED HERB RICE  
PANDAN STEAMED RICE

PASTA  
(choice of 1)

BASIL MACARONI  
SPINACH LASAGNA  
SPAGHETTI MARINARA  
GARLIC BUTTERED NOODLES  
BAKED MACARONI  
TOMATO TOSSED SPAGHETTI  
BAKED LASAGNA

DESSERT  
(choice of 5)

GINGERED KOREAN PEAR crème BRULEE  
JAPONAISE BUTTER crème CAKE  
MAYONNAISE CHOCOLATE CAKE with chocolate butter cream cheese  
MANGO LATTE CAKE  
TOFU CHEESECAKE with RED BEAN PUREE  
APPLE STRUDEL  
MARBLED CHEESECAKE  
THAI CURRY CHEESECAKE