



KITCHEN  
LANGUAGE  
CATERING

TAILORED BUFFET

# A REFINED EXPERIENCE

Bringing different epicurean experiences to the table

Kitchen Language Catering, the catering arm of Refinery Concepts, creates a refined experience for any occasion. Awarded with the Best Buffet Caterer by RAS Epicurean Start Award, we serve up only the best for our customers and partners, using the freshest ingredients.

Backed by 14 award-winning brands helmed by Refinery Concepts, including Fat Cow, Bedrock Bar & Grill and halal-certified hotel restaurants, we offer an extensive range of chef-curated cuisines from Peranakan to International dishes.

We add a dash of creativity to your bespoke event with Live Stations such as Bedrock Bar & Grill's Roasted Wagyu Tomahawk Steak, The Marmalade Pantry's Spicy Crabmeat Pasta and Singapore Rojak, all of which serve to deliver a unique experience to be remembered.

## REFINERY CONCEPTS



A Company of Far East Organization

# TAILORED BUFFET PACKAGES

## QUINTESSENTIAL SELECTION

1 Appetizer or Cold Starter, 6 Mains, 1 Sweets

25 per pax

## DELUXE EXPERIENCE

3 Appetizers or Cold Starters, 1 Soup, 5 Mains, 2 Sweets

30 per pax

## BESPOKE DINING

3 Appetizers or Cold Starters, 1 Soup, 6 Mains, 3 Sweets

40 per pax

## MAGNIFIQUE CURATION

3 Appetizers or Cold Starters, 1 Soup, 7 Mains, 4 Sweets

48 per pax

## COLD STARTER

### ASIAN

Cambodian Shrimp Salad  
Manga Salad with Prawns  
Local Rojak  
Gado Gado

### CLASSIC

Baby Spinach  
Caesar Salad  
Mesclun Garden Salad  
Mexican Salad  
Tuna Salad  
Apple Waldorf Salad

### PLATTER

Assortment of Cheese Platters  
Cold Cuts Platter

## APPETISER

### ASIAN

Chicken Ngoh Hiang  
Beancurd Prawn Roll with Sweet Chilli Dressing  
Honey Prawn Dumpling  
Teriyaki Meatballs  
Thai Fish Cake

### CLASSIC

Fish Fingers with Tartar Sauce  
Honey Chicken Drumlets  
BBQ Chicken Drumlets

### SIGNATURE

Corn & Potato Croquettes

# SOUP

## ASIAN

Double-boiled Chicken with Lotus Root

Winter Melon Soup

Spicy Sze Chuan Soup

Watercress Chicken Soup

## CLASSIC

Carrot & Orange Soup with Basil Oil

Mushroom Soup with Truffle Oil

Roasted Tomato Soup with Basil Oil & Sour Cream

Roasted Butternut Pumpkin Soup with Truffle Oil & Sour Cream

# MAIN

## Grain

### ASIAN

Chinese Braised Ee Fu Noodles  
Oriental Fried Rice  
Local Mee Siam  
Chinese Fried Bee Hoon  
Hong Kong Noodle  
Mee Goreng  
Vegetable Biryani Rice  
Pineapple Fried Rice

### CLASSIC

Black Olive Fried Rice  
Fragrant Butter Rice with Raisins  
Aglio Olio with Mushrooms  
Spaghetti with Seafood Tomato Concasse  
Macaroni & Cheese  
Truffle Mash Potatoes

## Vegetable

### ASIAN

Nyonya Chap Chye  
Braised Mushrooms and Broccoli in Superior Sauce  
Stir-fry Seasonal Vegetables in Garlic Oyster Sauce  
French Beans with Shrimp Sambal  
Baby Kailan with Crispy Salted Fish  
Poached Bok Choy with Garlic  
Crispy Beancurd with Pickled Radish  
Vegetarian Ma Po Beancurd

### CLASSIC

Warm Pesto Roast Vegetables  
Sautéed Butter Vegetables  
Sautéed French Beans with Cherry Tomatoes  
Glazed Broccoli with Almond Flakes

# MAIN

## Chicken

### ASIAN

- Ayam Masak Merah
- Kung Pao Chicken
- Baked Teriyaki Chicken glazed with Shoyu Sesame
- Steamed Hainanese Chicken
- Nyonya Curry Chicken
- Thai Green Curry Chicken
- Thai Style Mango Chicken

### CLASSIC

- Roasted Chicken Thigh with Mushroom Cream Sauce
- Chicken Cacciatore Stew
- Seven-spiced Whole Roasted Chicken
- Roasted Chicken with Herb De Provence
- Cajun-spiced Rub Chicken
- Roasted Chicken Masala with Madeira Wine

## Beef

### ASIAN

- Nyonya Beef Rendang
- Wok-fried Beef Ginger & Scallions
- Wok-fried Beef Black Pepper Sauce
- Korean Beef Bulgogi
- Beef Masala Curry

### CLASSIC

- English Beef Stew
- Beef Roast with Roasted Vegetables with Thyme Beef Jus

### SIGNATURE

- Beef Stroganoff with Mushrooms

# MAIN

## Pork

### ASIAN

- Braised Pork Belly with Preserved Vegetables
- Braised Pork Ribs with Black Bean Pepper Sauce
- Roast Coffee Pork Ribs
- Stir-fried Gong Bao Roast Pork Belly

### CLASSIC

- Roast Pork Roulade with Apple Sauce

## Seafood



### ASIAN

- Wok-fried Fish with Ginger and Scallion
- Sweet and Sour Fish
- Cereal Butter Prawns
- Grandma's Sambal Squid / Prawn
- Nyonya Curry Fish

### CLASSIC

- Pacific Dory with Cheese Sabayon
- Oven-baked Dory with Roasted Capsicum Pesto
- Baked Dory with Creamy Lemon & Caper Sauce
- Teriyaki Baked Salmon with Roasted Potatoes

### SIGNATURE

- Nyonya Assam Fish
- Assam Nenas Prawns
- Pan-seared Salmon with Cucumber Yuzu Dressing 
- Shoyu Maple Salmon 



# MAIN

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### ASIAN

Masala

Rendang

Kofta

Kurma

### CLASSIC

Roasted Boneless Lamb

# SWEET

### ASIAN

Beancurd Skin with Gingko Nuts & Barley Soup

Cheng Teng  
(warm / chilled)

Chendol

Bubur Cha Cha  
(warm / chilled)

Honeydew Sago

Assorted Nyonya Kueh

Mango Puree with Sago

### CLASSIC

Hot Fudge Chocolate Pudding

Oven Baked Bread & Butter Pudding  
(with reduced vanilla sauce)

Mini Apple Crumble

Chocolate Mousse Shooters

Durian Pengan Shooters

Yuzu Meringue Tartlets

Mini Chocolate Eclairs

Signature Petite Cupcakes 

Mini Rainbow Cake

Seasonal Fruits Platter

# LIVE STATION

Fried Hokkien Mee

Local Rojak

Grilled Satay  
(Chicken / Lamb / Beef)

Hainanese Chicken Rice

Kueh Pie Tee  
(Prawn / Lobster)

Spaghetti Carbonara

Spicy Chilli Crab Pasta 

Tomahawk Meat Carvings 

Roast Lamb

Signature Prawn Noodles 

Village Laksa 

Ice Kacang

Chendol

