CAFÉ

Melba

GOODMAN ARTS CENTRE

EVENTS PACKAGES













BAR BITES (MINIMUM 40 PERSON. SUITABLE FOR TEA RECEPTION OR COCKTAIL PARTY)

- 4 selections
- 6 selections
- 8 selections

COLD

VEGETARIAN
watermelon olive tapanade, feta crumbs & crushed candied walnuts
garlic crostini with greek salad salsa
cajun corn chips with guacamole, hummus & tomato salsa
silken tofu with ginger soy dressing, sesame, scallions & japanese cucumber
SEAFOOD
salmon tartare on toast, wasabi mayo, apple & cucumber
spicy tuna tartare, japanese chili oil, sesame & crispy wanton skin
shrimp cocktail with avocado mousse & potato blinis
seasonal fresh oysters / bloody mary oyster shooter
MEAT
MEAT steak tartare, truffle egg yolk gel, pop capers, potato crisp
steak tartare, truffle egg yolk gel, pop capers, potato crisp
steak tartare, truffle egg yolk gel, pop capers, potato crisp duck rilette with pistachio tuile & fig gel
steak tartare, truffle egg yolk gel, pop capers, potato crisp duck rilette with pistachio tuile & fig gel duck liver pate, port wine marmalade, crispy baguette
steak tartare, truffle egg yolk gel, pop capers, potato crisp duck rilette with pistachio tuile & fig gel duck liver pate, port wine marmalade, crispy baguette chicken caesar wrapped in vietnamese rice paper topped with bacon bits*
steak tartare, truffle egg yolk gel, pop capers, potato crisp duck rilette with pistachio tuile & fig gel duck liver pate, port wine marmalade, crispy baguette chicken caesar wrapped in vietnamese rice paper topped with bacon bits* MINI TARTS
steak tartare, truffle egg yolk gel, pop capers, potato crisp duck rilette with pistachio tuile & fig gel duck liver pate, port wine marmalade, crispy baguette chicken caesar wrapped in vietnamese rice paper topped with bacon bits* MINI TARTS caramelized lemon meringue tart
steak tartare, truffle egg yolk gel, pop capers, potato crisp duck rilette with pistachio tuile & fig gel duck liver pate, port wine marmalade, crispy baguette chicken caesar wrapped in vietnamese rice paper topped with bacon bits* MINI TARTS caramelized lemon meringue tart key lime pie, roasted coconut flake

* contains pork/ lard Special tailored menus available upon request. Minimum 5 working days confirmation required.

BAR BITES (MINIMUM 40 PERSON. SUITABLE FOR TEA RECEPTION OR COCKTAIL PARTY)

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VEGETARIAN
crispy jalapeno & cheese croquette with smoked paprika aioli
field mushroom quiche & truffle oil
mini vegetarian burger with a goma dressing
margherita pizza, basil pesto, hazelnuts & cherry tomatoes
SEAFOOD
half shell scallops with pea puree, tomato salsa & bacon bits*
battered cod, crushed mint peas & tartar sauce
chili snow crab pizza with red onions & coriander
mussel fritter, charred sweet corn & garlic parsley aioli
MEAT
tandoori lamb skewer, spicy mint yoghurt
char siew glazed pork with sesame, spring onions*
teriyaki beef yakitori, english mustard
crispy chicken wing, asian chili sauce
roasted duck with peking sauce, cucumber, scallion, wanton skin
MINI CAKES
carrot cake with cream cheese & walnuts
blackforest cake, whipped cream & cherry glaze
dark chocolate cake with chocolate syrup
strawberry short cake with, pistachio & snow powder

☐ chocolate ganache banana cake

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BUFFET MENU (MINIMUM 40 PERSON)

Buffet Choices

3 starters, 2 pizzas/entree, 2 mains and 1 dessert 4 starters, 3 pizzas/entree, 2 mains and 2 desserts 5 starters, 3 pizzas/entree, 3 mains and 3 desserts ^ for children age 12 and below, children below 3 eats for free. **LIGHT & HEARTY SOUP** □ herbal chicken □ crustacean & chili □ beef & cabbage ☐ bak kut teh* **CREAMY SOUP** mushroom & truffle (v) crusteacean bisque ☐ leek, potato, bacon* □ smoked tomato bisque (v) **SALADS** garden (v) mesclun, cherry tomatoes, slice radish, shallot shavings, cucumber, croutons & pine nuts mesclun, cherry tomatoes, olives, cucumbers, bell peppers, feta & shallot shavings romaine lettuce, crispy parmesan, hard boil egg, croutons & bacon bits rocket, garlic croutons, radish shavings, olives & yellow frisee ☐ roasted beetroot & belgian endive (v) fine beans, feta cheese, candied walnuts & raspberries □ asparagus & serrano ham* rocket leaves, hard boil eggs, garlic toast, bacon bits & yellow frisee shrimp & bacon* romaine lettuce, sweet corn, croutons & cherry tomatoes □ truffle & shrimp orzo cold pasta salad, crispy shrimps & scallions □ tataki yellow fin tuna niciose romaine lettuce, fine beans, olives, hard boil eggs, potatoes, tomatoes & anchovies assorted potato & bacon* garlic aioli, shallots & spring onion mesclun, arugula, olives, cucumber, bell peppers, cherry tomatoes, garlic croutons, feta cheese, fine beans, egg, shrimp, ham, shallot shavings & crushed mixed nuts with lemon

* contains pork/lard (V) vegetarians

vinaigrette, balsamic vinaigrette & caesar dressing

*All items and menus are subject to 10% service charge and prevailing government taxes (gst)

BUFFET MENU

	ENTRÉE
	smoked salmon platter capers, red onions, fennel, dill & lemon wedges
	charcuterie platter* selection of kitchen cold cuts with pickles & crispy baguettes
	cold seafood platter tiger prawns, half shell scallops & mussels
	seafood station (Min 60 pax) tiger prawns, smoked fish, scallop, mussels, snow crabs & seasonal oysters
	THIN CRUSTED STONE FIRED PIZZA
	tomato, mozzarella & basil (v)
	tandoori chicken, onion, coriander, mozzarella & mint yoghurt
	honey ham, pineapple & mozzarella*
	pepperoni, tomato sauce & mozzarella*
	mozzarella, pickled artichoke, capsicum, rocket & olives (v)
	shitake, swiss brown & oyster mushrooms topped with truffle oil (v)
	beef rendang, bell peppers & egg
	chili snow crab, red onion & coriander
	roasted duck, peking sauce, mozzarella, cucumber & spring onions
	MAIN COURSE (POULTRY)
	hainanese poach chicken rice with cucumber, chilli, tomatoes & asian vegetables with oyster sauce
	charcoal grilled chicken tikka masala with rice, garlic pizza bread, papadum & spicy mango chutney
	ayam masak merah with rice, sambal goreng & homemade nonya achar
	pot roast chicken with root vegetables & chicken jus
	red wine braised chicken with truffle mash potatoes, fricassee of mushroom, bacon & pickled onion
	roasted duck braised lentil du puy & herb roasted baby potatoes
П	soya ginger braised duck bean curd, shitake, egg, cucumber & yam rice

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BUFFET MENU

MAIN COURSE (PORK)
glazed charsiew pork loin , ginger garlic rice with cucumber, chilli, tomatoes & asian vegetables with oyster sauce*
5 spice marinated crispy pork belly with assorted bean cassoulet & root vegetables*
pork loin marinated in satay spice, sauerkruat, red skin potatoes & apple sauce*
braised trio of pork in bak kut teh spice , mushroom fricassee, confit garlic, scallion & potatoes*
MAIN COURSE (LAMB)
roasted leg of lamb , minted crushed peas, rosemary potatoes, carrots, confit garlic, mint sauce & demi glace
braised lamb shoulder, assorted roasted root vegetables & pasta
lamb leg vindaloo, spiced raisin rice, garlic pizza bread, papadum & spicy mango chutnel
MAIN COURSE (BEEF)
red wine beef stew with roasted vegetables & pasta
beef rendang with rice, sambal goreng & homemade nonya achar
smoked roasted rideye, hoisin broccoli, carrots, garlic confit, Potatoes & black pepper sauce
teriyaki glazed ribeye , sesame, scallion with grilled asparagus, corns, pickled onion & mushroom fricassee
MAIN COURSE (FISH & SEAFOOD) selection of market catch: sea bass/salmon/red snapper/garoupa/monkfish/ling fish/sea bream
poached market catch in bouillabaisse with clam, mussel, squid, prawns, potatoes, fennel, cherry tomato, crispy baguette & rouille sauce
charcoal grilled market catch served with mussel, squid, prawns, nonya assam pedas, okra, tomatoes, pineapple, sambal goreng, achar & rice.
steamed market catch with mussels, squids, prawns, imperial light soya sauce, sesame oil, ginger, scallion, asian vegetables with oyster sauce & rice
braised market catch in indian curry, squids, prawn, vegetable curry, garlic pizza bread & rice
seafood marinara with market catch, prawns, mussels, clams, half shell scallop, squid, pasta & garlic bread
melba seafood in miso broth & scallions (Min 60 pax) market catch, mussels, cray fish, clams, prawns, squids, half shell scallop red skin potato, tomatoes & sweet corns

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BUFFET MENU

MAIN COURSE (VEGETARIAN)
asian egg fried rice with asian stir fry vegetables, bean curd & chilli sauce
aglio olio pasta with roasted vegetables with a choice of penne, linguini or spaghatti
mushroom ravioli & truffle cream sauce with a choice of penne, linguini or spaghatti
napolitano pasta, parmesan & basil
DESSERTS
caramelized lemon meringue tart
key lime pie with roasted coconut flakes
nutella tart, crushed hazelnuts & sea salt
apple crumble tart
choices of fruit tart with vanilla cream selection of mango, raspberry, kiwi, strawberry, blueberry & blackberry
apple crumble & vanilla crème angliss
kaya tart with butter crouton & lime zest
carrot cake with cream cheese & walnuts
blackforest cake, whipped cream & cherry glaze
dark chocolate cake with chocolate glaze
strawberry short cake with, pistachio & snow powder
banana chocolate ganache banana cake
crème brulee & fresh berries

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KIDS BUFFET MENU (MINIMUM 20 KIDS, 4 - 9 YEARS OLD)

Bu	ffet Choices
1 ap	opetizer, 1 main, 1 side, 1 sweet & 1 beverage
2 a _l	ppetizers, 2 mains, 2 sides, 2 sweets & 1 beverage
3 a _l	ppetizers, 3 mains, 3 sides, 3 sweets & 2 beverages
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	APPETIZERS
	corn chips & mixed vegetable sticks with a choice of dip (v) choice of dippings: herb ranch, white bean hummus or peanut butter honey
	rainbow slaw with thousand Island dressing (v) red cabbage, bell peppers, sweet corn, green peas & carrots
	chicken soup
	minestrone soup
	mushroom soup
	MAIN COURSE
	assorted pizzas margharita, ham & pineapple or pepperoni
	beef bolognese with a choice of penne, spaghetti or linguini
	crispy fried wings
	chicken nuggets or fish nuggets
	tomato sauce (v) with choice of penne, spaghetti or linguini
	soft bun sliders choices of chicken parmigiana, beef patty with ketchup or battered fish with tartar sauce
	SIDES
	buttered corn
	straight cut fries
	mini vegetable rosti
	steamed broccoli & carrots

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KIDS BUFFET MENU

SWEETS
apple crumble tart
fairy bread
cup cakes choice of icing: vanilla, chocolate or strawberry strawberry fruit tart
rainbow fruit skewers grapes, blueberry, kiwi, pineapple, orange & strawberry
BEVERAGE
chilled juice apple, orange or lime
chilled milo
plain milk
soft drinks coke, sprite or root beer

OUTDOOR BBQ PACKAGES (MINIMUM 25 PERSON)

INCLUDING 1 PERSONAL CHEF
2 MEATS, 2 SEAFOODS, 2 VEGETABLES & 2 SIDES

POULTRY

5 spice honey chicken wings	tandoori chicken thighs
garlic rosemary chicken breast	chicken & cheese sausage
chicken & cheese sausage	jamaican marinade spring chicken
chicken kebab	
BEEF	
ribeye	beef kebab
sirloin	beef sausage
petite tender	bavette
beef patty	flat iron
LAMB	
lemon rosemary lamb leg	greek marinated lamb shoulder
lamb patty	lamb & mint sausage
lamb kebab	
PORK	
teriyaki pork belly	whiskey ginger pork collar
char siew pork loin	pork patty
BBQ spare rib	pork sausage
SEAFOOD	
salmon	seabass
yellowfin tuna	atlantic cod
sting ray	squid
blue mussels	tiger prawns
half shell scallops	
BBQ VEGETABLES	
teriyaki king oyster mushroom	buttered sweet corn
garlic parsley potatoes	salt & pepper asparagus
herb buttered sweet potatoes	maple brussel sprouts
garlic chili egg plant	
SIDES	
potato salad	sweet corn coleslaw
antipasti pasta salad	caesar salad
garden salad	cherry tomato mozzarella salad
baked beans	guacamole

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BEVERAGE (MINIMUM 25 PERSON)

NON-ALCOHOLIC PACKAGE FOR TWO HOURS

soft drinks - coke, coke light, sprite chilled juices - orange, apple, lime, cranberry

BEER PACKAGE FOR TWO HOURS

beers - san miguel pale, san miguel light soft drinks - coke, coke light, sprite chilled juices - orange, apple, lime, cranberry

PARTY PACKAGE FOR TWO HOURS

wines - house white & house red beers - san miguel pale, san miguel light soft drinks - coke, coke light, sprite chilled juices - orange, apple, lime, cranberry

INDULGE PACKAGE FOR TWO HOURS

sparkling - sileni sparkling brut
wines - house white & house red
beers - san miguel pale, san miguel light
soft drinks - coke, coke light, sprite
chilled juices - orange, apple, lime, cranberry

FULL BAR PACKAGE FOR TWO HOURS

housepours - vodka, whisky, tequila, brandy, rum, bourbon sparkling - sileni sparkling brut wines - house white & house red beers - san miguel pale, san miguel light soft drinks - coke, coke light, sprite chilled juices - orange, apple, lime, cranberry