

**FRESH,
LOCAL,
ALL
YOURS**

GREENS & GRAINS

FTT BUFFET MENU A

\$30.00 PER PERSON (\$32.70 WITH GST) / MINIMUM ORDER: 30 PAX / 9 ITEMS

PROTEIN

BLUE TIGER PRAWN COOKED IN HERBAL BROTH

Blue tiger prawns simmered in a superior herbal broth with wolfberry, dang gui, and ginseng.

THAI-STYLE STEAMED SEA BASS WITH LIME AND GARLIC

Steamed sea bass with lime, garlic, chilli padi, shimeji mushroom, and fresh coriander.

SMOKED CHERRY TOMATO SCRAMBLED EGGS

Soft scrambled eggs cooked smoked cherry tomatoes.

VEGETABLE

BROCCOLI AND CAULIFLOWER STIR FRY

Farm-fresh broccoli and cauliflower, lightly stir-fried.

KOMATSUNA (JAPANESE CHOY SUM) AND OYSTER MUSHROOM

Japanese choy sum stir-fried with oyster mushroom, finished with preserved radish and garlic supreme sauce.

STAPLE

GOLDEN MOUNTAIN FRIED RICE

Fragrant fried rice with egg, corn, golden fish, and sweet pumpkin floss.

YAKI UDON (STIR-FRIED UDON NOODLES)

Thick udon noodles stir-fried with cabbage, carrot, bean sprout, and egg in a savoury sauce.

DESSERT

HIBISCUS FLOWER PEAR "CHENG TNG" (SERVED COLD) (VEGAN)

Refreshing chilled Cheng Tng with hibiscus flower, pear, and traditional herbs and seeds.

BEVERAGE

PANDAN-INFUSED LEMONGRASS TEA

Fragrant lemongrass tea lightly infused with pandan.



Supporting Local, Fresh, and Sustainable

This menu is part of Singapore's Farm-to-Table Recognition Programme, celebrating fresh local produce from our farms to your feast, including fish, mushrooms, leafy greens, beansprouts, quail eggs and hen shell eggs.

More questions?
WhatsApp us!



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catering

FOUR SEASONS CATERING PTE LTD
COMPANY REGISTRATION NO: 199702526E
CORPORATE CATERING SERVICES - BUFFET CATERING -
PACKED MEALS - BENTO DELIVERY - WEDDINGS & MORE!

HOTLINE: 6383 3003 EMAIL: SALES@FOURSEASONS.COM.SG
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YAKI UDON (STIR-FRIED UDON NOODLES)

ROOTS & SHOOTS

FTT BUFFET MENU B

\$38.00 PER PERSON (\$41.42 WITH GST) / MINIMUM ORDER: 30 PAX / 10 ITEMS

SOUP

COUNTRY HARVEST MUSHROOM SOUP

Creamy mushroom soup with assorted farm fresh mushrooms and cordycep fritters.

PROTEIN

ASSAM SEA BASS

Sea bass served with aubergine, lady finger, smoked tomato, haricot vert, and caramelised pineapple in a tangy assam sauce.

AYAM RENDANG (RENDANG CHICKEN)

Slow-cooked chicken in a rich and flavourful coconut milk gravy infused with aromatic spices.

BLUE TIGER PRAWN COOKED IN HERBAL BROTH

Blue tiger prawns simmered in a superior herbal broth with wolfberry, dang gui, and ginseng.

SMOKED CHERRY TOMATO SCRAMBLED EGGS

Soft scrambled eggs cooked smoked cherry tomatoes.

VEGETABLE

BROCCOLI AND CAULIFLOWER STIR FRY

Farm-fresh broccoli and cauliflower, lightly stir-fried.

STAPLE

GOLDEN MOUNTAIN FRIED RICE

Fragrant fried rice with egg, corn, golden fish, and sweet pumpkin floss.

YAKI UDON (STIR-FRIED UDON NOODLES)

Thick udon noodles stir-fried with cabbage, carrot, bean sprout, and egg in a savoury sauce.

DESSERT

BUBUR PULUT HITAM (BLACK GLUTINOUS RICE)

Sweet black glutinous rice pudding served with coconut milk.

BEVERAGE

PANDAN-INFUSED LEMONGRASS TEA

Fragrant lemongrass tea lightly infused with pandan.



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COUNTRY HARVEST
MUSHROOM SOUP

FIELDS & FEASTS

FTT BUFFET MENU C

\$45.00 PER PERSON (\$49.05 WITH GST) / MINIMUM ORDER: 30 PAX / 12 ITEMS

DIY STATION

BERRIES & WHIPPED CHEESE WAFFLE (1 PC)

Crisp waffle topped with whipped cheese, fresh berries, and garden herbs.

SOUP

COUNTRY HARVEST MUSHROOM SOUP

Creamy mushroom soup with assorted farm fresh mushrooms and cordyceps fritters.

PROTEIN

ASSAM SEA BASS

Sea bass served with aubergine, lady finger, smoked tomato, haricot vert, and caramelised pineapple in a tangy assam sauce.

BLUE TIGER PRAWN COOKED IN HERBAL BROTH

Blue tiger prawns simmered in a superior herbal broth with wolfberry, dang gui, and ginseng.

SMOKED CHERRY TOMATO SCRAMBLED EGGS

Soft scrambled eggs cooked smoked cherry tomatoes.

SIGNATURE FOUR SEASONS' CHICKEN

Crispy chicken tossed in our house-made sweet soy glaze. A comforting classic with bold, savoury notes.

VEGETABLE

BROCCOLI AND CAULIFLOWER STIR FRY

Farm-fresh broccoli and cauliflower, lightly stir-fried.

STAPLE

GOLDEN MOUNTAIN FRIED RICE

Fragrant fried rice with egg, corn, golden fish, and sweet pumpkin floss.

YAKI UDON (STIR-FRIED UDON NOODLES)

Thick udon noodles stir-fried with cabbage, carrot, bean sprout, and egg in a savoury sauce.

BAKERY

"BÁNH MI" CROISSANT

Flaky croissant filled with plant-based meatball and fresh herbs, with a light pho-inspired dressing.

DESSERT

BUBUR PULUT HITAM (BLACK GLUTINOUS RICE)

Sweet black glutinous rice pudding served with coconut milk.

BEVERAGE

PANDAN-INFUSED LEMONGRASS TEA

Fragrant lemongrass tea lightly infused with pandan.



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ASSAM SEA BASS

ADD ONS

DIY STATION

Popiah DIY Station Serves approximately 30 rolls.	\$130.00 (\$141.70 with GST)
Nonya Kueh Pie Tee DIY Station Serves approximately 100 cups.	\$180.00 (\$196.20 with GST)
Signature Laksa DIY Station Serves approximately 50 pax.	\$280.00 (\$305.20 with GST)



BENTO

Vegetarian Bento of the Day	
1 Main + 4 Items	\$9.00 (\$9.81 with GST)
1 Main + 5 Items	\$13.00 (\$14.17 with GST)
Gluten-free Meal Box	
Sous Vide Chicken Meal Box (GF)	\$13.80 (\$15.04 with GST)
Baked Salmon Meal Box (GF)	\$23.80 (\$25.94 with GST)

BISTRO TABLE

Bistro Table with Cover Ivory/Black table cover.	\$40.00 (\$43.60 with GST)
Silk flower Arrangement For bistro table.	\$10.00 (\$10.90 with GST)



BEVERAGES IN CAMBRO

Hot Water in Cambro Serves approximately 50 cups.	\$25.00 (\$27.25 with GST)
Iced Water in Cambro Serves approximately 50 cups.	\$25.00 (\$27.25 with GST)
Coffee in Cambro Serves approximately 50 cups.	\$60.00 (\$65.40 with GST)
Tea in Cambro Serves approximately 50 cups.	\$60.00 (\$65.40 with GST)

MANPOWER

Service Staff For 3 hours duration. Additional hours - \$25/hour.	\$120.00 (\$130.80 with GST)
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CROCKERY

Coffee Cup, Saucer, Tea Spoon	\$1.50 (\$1.64 with GST) each
Glassware	\$1.00 (\$1.09 with GST) each
Porcelain Ware Set 9" Plate, Fork, Spoon.	\$3.00 (\$3.27 with GST) each

With crockery rental, service staff is required for set-up & clearing at \$120.00 (\$130.80 with GST) for a minimum of 3 hours.



GRAZING TABLE

Charcuterie & Cheese Board Grazing Table A beautifully arranged assortment of meats, cheeses, fruits, and nuts for guests to enjoy.	\$1,388.00 (\$1,512.92 with GST)
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MENU FAQ

FARM-TO-TABLE BUFFET MENU

FOOD & MENUS

Are you Halal-certified?

Yes, we are MUIS Halal-certified.

Do you provide vegetarian or vegan options?

Yes. Dishes that are vegetarian or vegan by default are marked. Some dishes can also be modified to be vegetarian or vegan—please enquire with us.

Vegan: No meat, dairy, eggs, honey, or alliums.

Vegetarian: No meat, poultry, fish, eggs, or alliums. Dairy and honey may be included.

Are your menus designed with healthier cooking in mind?

Yes. We are certified by the Singapore Health Promotion Board and use healthier oil and lower sodium in our cooking across all menus.

Do you cater to gluten-free or other allergens?

We take precautions, but we cannot guarantee that items are completely allergen-free due to the use of shared kitchen equipment.

DELIVERY & SET-UP

What does the buffet set-up include?

The buffet includes a full setup with tables, food warmers with skirting, food wax, food labels, tongs and scoops, biodegradable disposable ware, serviettes, and a dustbin with a garbage bag.

What are the delivery charges?

Standard: \$80.00 (\$87.20 with GST)

Free delivery for orders above \$1,000.00 (\$1,090.00 with GST) food value

Offshore/restricted areas (e.g., Sentosa): \$12.00 (\$12.84 with GST)

CBD/Orchard surcharge: \$10.00 (\$10.90 with GST)

What if my location does not have a lift?

There will be a surcharge of \$50–\$200 (\$54.50–\$218.00 with GST) if equipment must be carried upstairs or through narrow walkways.

An additional \$50.00 (\$54.50 with GST) will be charged if this information is not provided in advance.

TIMING & SURCHARGES

When will you set up?

We will arrive 30–60 minutes before the meal time to complete the setup. Food should be consumed within two hours.

E.g. For a 12 pm meal, we will arrive between 11 am and 11:30 am, and setup will be completed by 12 pm.

How long can I keep the setup?

We will collect the setup 2 hours after your meal time.

Are there surcharges for early or late delivery?

Before 8 am: \$100.00–\$250.00 (\$109.00–\$272.50 with GST)

After 7:30 pm: \$50.00–\$100.00 (\$54.50–\$109.00 with GST)

ORDERS & CANCELLATIONS

When should I place my order?

Orders must be placed at least 4 working days in advance.

What if I need to cancel or change my order?

Changes must be made at least 4 working days before the event date.

Cancellations Charges:

Written request received at least 5 working days before: No charge.

Written request received less than 5 working days before: 50% charge.

Written request received less than 48 hours before: 100% charge.

After payment has been made: \$50.00 (\$54.50 with GST) administration fee applies.

LEFTOVERS & TAKEAWAYS

Are takeaway boxes provided?

No, takeaway boxes are not provided due to Singapore Food Agency (SFA) food safety regulations.

