



www.thehalia.com/catering

THE HALIA 48

\$48+ per person

SOUP (Choose ONE)

- Chicken and Barley Mixed Vegetable Veloute ★
- Celeriac and Apple (v) ★
- Local Pumpkin and Carrot (v)
- Potato and Leek (v)
- Tomato Basil (v)
- White Vegetable (v)

COLD DISH (Choose ONE)

- Crab Cocktail, Tomato, Cucumber, Onion, Tarragon, Lime Leaf, Crispy Lettuce, Mayo, Prawn Cracker
- Fusilli Pasta with Smoked Duck Breast Salad, Red Onion, Mushroom, Cucumber, Bell Pepper, Balsamic Vinaigrette ★
- Poached Chicken Breast with Mixed Cabbage Slaw, Raisin, Cashew, Spring Onion
- Smoked Salmon, Capers, Dill, Pickled Onion, Horseradish, Honey Lemon Dressing
- Smoked Turkey Breast, Mixed Herb, Smoked Paprika, Cumin and Garlic Mayo
- Sweet and Sour Seafood Glass Noodle, Halia's Ginger Flower Blossom, Red Onion, Chilli, Onion, Crushed Peanut
- Thai Beef Salad Coriander, Chilli, Red Onion, Thai Basil, Celery, Carrot, Tomato, Lime, Peanut, Glass Noodle, Fish Sauce ★
- Tiger Prawn Cocktail, Crispy Lettuce, Lemon, Dill, Piquant Mayo
- Tiger Prawn Salad with Citrus Marinated Artichoke Heart, Sundried Tomato, Rocket ★
- Tuna Tataki, Avocado, Ponzu, Sesame, Spring Onion, Coriander, Garlic ★

PICKS & SKEWERS (Choose TWO)

- Assorted Maki and Sushi Rolls
- Assorted Satay with Peanut Sauce ★
- Pan-fried Gyoza
- Smoked Salmon Tartlet

RICE & PASTA (Choose ONE)

- Baked Pignolina Pasta with Halia's Chilli Crab Sauce, Cheddar, Parmesan and Mozzarella Cheese ★
- Beef Lasagna
- Black Olive Fried Rice (v) ★
- Buttered Fragrant Rice
- Melanzane Alla Parmigiana ★

Minimum order of 30 persons required. All prices are subjected to 7% GST. Terms & conditions apply.

★ - Recommended dish | (v) – Vegetarian dishes may contain dairy and egg



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[Cont'd]

- Mixed Vegetable Fried Rice with Shrimp and Egg
- Penne Pasta with Artichoke, Mushroom and Spinach in Garlic Cream Sauce (v)
- Potato and Celeriac Gratin (v) ★
- Potato and Mushroom Dauphinoise (v)
- Toasted Corn and Tomato Rice (v)

SALAD (Choose ONE)

- Grilled Mediterranean Vegetable with Salsa Verde, Caper, Feta Cheese (v) ★
- Marinated Roast Pumpkin with Quinoa, Beetroot, Feta Cheese and Walnut (v) ★
- Potato Salad with Mustard Mayo, Granny Smith Apple, Spring Onion, Cranberry, Cashew (v)
- Roasted Beetroot, Watermelon, Walnut, Feta Cheese, Honey Lemon Dressing (v)
- Roasted Sweet Potato with Sweet Balsamic Glaze, Red Chilli, Spring Onion, Feta Cheese, Crostini (v)
- Roasted Wild Mushroom and Asparagus with Balsamic Vinaigrette, Sundried Tomato, Olive (v) ★
- Roasted Zucchini, Black Olive, Cherry Tomato, Lemon, Feta Cheese (v)
- Trio Colour of Pearl Couscous Salad, Mixed Herb, Red Onion, Sundried Tomato, Pickled Ginger (v) ★
- Vine Tomato, Basil, Black Pepper Feta Cheese Mousse, Honey (v)
- Wild Rice and Apricot Salad, Red Onion, Petit Pois, Sundried Tomato, Hazelnut, Rocket (v)

MEAT (Choose ONE)

- Beef Goulash
- Braised Duck Leg in Master Stock, Bok Choy, Shitake Mushroom, Coriander ★
- Braised Lamb Leg with Root Vegetable ★
- Cajun Spiced Chicken Leg with Trio Colour of Capsicum and Onion, Chicken Jus
- Confit Duck Leg with Orange Jus, Braised Red Cabbage, Fennel, Orange
- Five Spiced Braised Beef with Onion, Carrot, Celery, Ginger ★
- Ginger and Kaffir Lime Marinated Chicken Leg with Asparagus, Carrot, Cherry Tomato ★
- Indian Style Curry Beef
- Indian Style Curry Lamb
- Indian Style Curry Mutton
- Pan Seared Chicken Leg with Broccolini, Mushroom, Cherry Tomato, Celery, Thyme Jus
- Slow Cooked Duck Leg with Ginger and Hoi Sin Gravy, Onion, Carrot, Mushroom, Celery



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SEAFOOD (Choose ONE)

- Baked Seabass with Citrus Cream, Broccolini, Baby Carrot, Yellow Squash, Eggplant Puree
- Baked Seabass with Garam Assam Sauce, Pineapple, Cucumber, Chilli, Onion, Mint Leaf ★
- Poached Halibut in Ginger Soy Broth, Broccoli, Mushroom, Leek, Coriander
- Steamed Mussel in Halia's Ginger Flower Coconut Broth, Coriander, Chilli
- Steamed Salmon with Turmeric Coconut Cream, Eggplant, Chilli, Green Pea, Baby Corn, Salted Black Bean
- Tiger Prawn with Wasabi Mayonnaise, Mixed Fruit Salad
- Wok Fried Tiger Prawn with Dried Chilli, Szechuan Pepper, Ginger, Spring Onion, Mixed Bell Pepper, Cashew Nut

VEGETABLE (Choose ONE)

- Baked Mediterranean Vegetable with Basil Pesto (v)
- Baked Tomato Stew Vegetable with Cheddar Cheese (v)
- Broccoli and Cauliflower Polonaise (v) ★
- Confit Carrot with Walnut and Spiced Yogurt (v) ★
- Market Vegetable with Butter Sauce and Almond (v)
- Poached Bok Choy, Eggplant, Mushroom with Premium Oyster Sauce ★
- Roasted Celeriac and Carrot with Almond Gremolata (v) ★
- Roasted Sweet Potato with Cumin, Coriander, Yogurt (v)
- Sautéed Asparagus with Mixed Shimeji Mushroom (v) ★
- Stir Fried Long Bean and Eggplant with Halia's Ginger Flower Sambal (v)

SWEETS (Choose TWO)

- Assorted Chouchous (v) ★
- Assorted Macaron (v)
Chocolate, Coffee, Earl Grey, Lemon, Passion Fruit, Raspberry, Salted Caramel & Vanilla
- Assorted Mini Cheese Cake (v) ★
New York, Marble, Blueberry, Raspberry, Caramel & Chocolate
- Carrot Cake (v)
- Chocolate Truffle (v)
- Walnut Brownie (v)
- Tropical Fruit Platter (v)



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BEVERAGE (Choose ONE)

- Passionfruit Drink (*sugar free*)
- Mixed Berries Infusion (*sugar free*)
- Lemonade (*sugar free*)
- Lemongrass & Pandan Infusion (*reduced sugar*)★
- Roselle Infusion (*reduced sugar*)
- Water Chestnut Infusion (*reduced sugar*)
- Citrus Burst Infusion (*reduced sugar*)
- Grapefruit & Pomelo Infusion (*reduced sugar*)
- Iced Lemon Tea (*reduced sugar*)

ADD – ON ITEMS

Halia - Style “Gado-Gado”

from \$90+

Caesar Salad Bar

(Includes condiments)

from \$90+

PASTA STATION (DIY)

Halia’s Chilli Crab Pasta

from \$240+

Smoked Salmon Pasta

from \$240+

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LIVE STATION (CARVING)

**Electrical point(s) required.*

Australian Grain-fed Beef Ribeye Boneless

from \$330+

Australian Grain-fed Beef Striploin

from \$240+

Australian Lamb Rack Cap-off

from \$240+

Australian Lamb Leg Bone In

from \$150+

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