



Food & Beverage

2026



Gochujang Beef Tartar & Nashi Pear
on rice cracker, furikake



Smoked Salmon Rice Paper Rolls
chili & apple cider dipping sauce



Chicken Wings
soy sauce, garlic & honey glazed



Battered Cauliflower Pakoras
lemon



Wagyu Beef Sliders
glazed cheese, tomato, brioche bun



Oyster Mushroom Skewers
miso yoghurt & coriander



Goat's Cheese, Tomato & Citrus on Toast
kalamata crumb



Cured Yellowfin Tuna & Watermelon
shichimi rice cracker, lime & sour cream



Get inspired

Photos of our starters and main courses are on our website.

Free-flow Beverage Packages

Alcoholic

Light

Per pax per hour \$18++ (min 2 hours)

Soft Drinks & Fruit Juices

House Red & White Wines

Bottled Carlsberg Smooth Draught

House Pour Vodka & Gin

House

Per pax per hour \$32++ (min 2 hours)

Soft Drinks & Fruit Juices

illy Coffees & Assorted Teas

House Red & White Wines, and Prosecco

Bottled Beers & Ciders

House Pour Vodka, Gin, Rum, Tequila, Whisky

Non-Alcoholic

Standard Non-Alcoholic

Per pax per hour \$12++ (min 2 hours)

Soft Drinks, Fruit Juices, *illy* Coffees, and Teas

Meeting Fuel

Per pax per hour \$9++ (min 2 hours)

Self-service *illy* Coffee

Assorted teas

Infused iced water

Plain warm water

Cocktails

Add cocktails to any free-flow package for an additional \$12++/guest per event

Select a maximum of 2 cocktail options per event:

- Negroni
- Aperol Spritz
- Espresso Martini
- Old Fashioned
- Tequila Sunrise
- Spicy Ginger

Mocktails

Add up to 2 mocktails to any free-flow package for an additional \$8++/guest per event.

Live Smoothie/Juice Station

Add a manned smoothie and fruit juice station to your event for an additional \$14++/guest.

Please note that this station is unsuitable for events requiring silence due to the noise generated.

A la carte Beverages

Non-Alcoholic Beverages

Soft Drinks and Juices | 6.00

Coca Cola Classic/Zero

Sprite

Ginger Ale

Soda Water

Tonic Water

Fruit Juice: *Apple, Orange, Lime, Pineapple, Cranberry*

Illy Coffee | 6.00

Espresso

Americano

Latte

Cappuccino

Mocha

Hot Chocolate

Mocktails | 10.00

Passionate

Passionfruit, sugar, pineapple, lime juice

Cinderella

Ginger ale, pineapple juice, orange juice, lime juice, orange slices

Mock Mule

Ginger beer, club soda, strawberry puree, ice, lime juice

Elderflower Spritz

Elderflower, lime juice, soda

Premium Teas | 6.00

English Breakfast

Earl Grey

Chamomile

Lemon Ginger

Peppermint

Cocktails | 18.00

Negroni

Bombay Sapphire gin, Campari, vermouth

Aperol Spritz

Aperol, prosecco, soda

Old Fashioned

Whisky, sugar, Angostura Bitters

Passionfruit Martini

Passionfruit, vodka, lime juice, soda water

Tequila Sunrise

Tequila, orange juice, grenadine

Expresso Martini

Vodka, Kahlua, coffee, sugar

Pimm's Spritz

Pimm's, Sprite, prosecco

Alcoholic Beverages

Bottled Beers and Ciders

Carlsberg Smooth Draught | 12.00

Kronenbourg 1664 Blanc | 12.00

Connors Stout Porter | 15.00

Somersby Apple Cider | 12.00

House Spirits | 15.00

Bombay Sapphire Gin

Singleton 12 YO Whisky

Salitos Tequila

Jack Daniels

Bacardi Carta Bianca Rum

Stoli Vodka

House Wines | 78 per bottle

Francois Dion Cabernet Sauvignon (Southern France)

Thomas Goss Shiraz (Australia, McLaren Vale)

Francois Dion Sauvignon Blanc (Southern France)

Thomas Goss Sauvignon Blanc (Aus, McLaren Vale)

Bubbly

Regalia Prosecco NV (Italy, Veneto) | 78/bottle

Moet & Chandon Imperial Brut NV | 150/bottle

Veuve Cliquot Yellow Label | 180/bottle

All pricing is subject to prevailing GST rates and 10% service charge.

TMT-FB-26v1_BA

Snacks, Canapés & Sharing Platters

Snacks

Chicken Wings

soy sauce, garlic & honey glazed
\$58 per doz

Curried Potato Samosas

\$58 per doz

Battered Cauliflower Pakoras

\$58 per doz

Falafel, minted yoghurt

\$58 per doz

Wagyu Beef Sliders

glazed cheese, tomato & brioche bun
\$72 per doz

Breaded Snapper Goujons, tartare sauce

\$60 per doz

Platters & Sharing Boards

Seasonal Cheese Board | \$250 (serves 20)

A seasonal selection of five European cheeses (soft, blue, hard, smoked and semi-hard). Served with truffle honey, quince paste, fresh and dried fruits, nuts, breadsticks, crackers, fresh baked croutes & lavosh

Levantine Cold Mezze | \$230 (serves 15-20)

Mediterranean-style Hummus, Baba Ganoush & Roasted Vegetables, served with bread sticks, pita and assorted vegetable crudités

Gourmet Charcuterie | \$250 (serves 20)

A selection of six air dried & cured cold cuts: Spanish serrano, veal lyoner, beef pastrami, Italian prosciutto, mortadella and duck liver terrine. Served with truffle honey, quince paste, cornichons, pickled onions bread sticks, crackers, fresh baked croutes & lavosh

Mini Cake Bites

\$55 per dozen, minimum 1 doz per option chosen

- Yuzu Cake
- Mango & Passionfruit Cake
- Chocolate Mousse Cake
- Blueberry Cheesecake

Savoury Canapés

Oyster Mushroom Skewers

miso yoghurt & coriander
\$62 per doz

Goats' Cheese & Tomato Citrus on Toast

kalamata crumb
\$62 per doz

Gochujang Beef Tartar & Nashi Pear

on rice cracker, furikake
\$86 per doz

Pumpkin & Tiger Prawn Gazpacho

\$86 per doz
Vegetarian \$62 per doz (no prawn)

Cured Yellowfin Tuna & Watermelon

shichimi rice cracker, lime & sour cream
\$86 per doz

Smoked Salmon Rice Paper Rolls

chili & apple cider dipping sauce
\$86 per doz
Vegetarian \$62 per doz (no salmon)

Sandwich Platters

Four choices for \$22++ per person (minimum 10 pax)

Grilled Vegetable & Pesto on Foccacia

zucchini, aubergine, capsicum, fresh basil pesto

Italian Mortadella & Provolone on Ciabatta

olive oil, arugula

Egg & Avocado on Rye

creamy mashed avocado, microgreens, paprika

Honey Glazed Ham & Brie on Wholegrain

fresh apple slices, dijon mustard

Roast Beef on Farmhouse Sourdough

caramelised onions, fresh rocket, truffle-infused mayonnaise

Smoked Salmon & Avocado on Sourdough

cucumber, dill, lemon

Multi-Course

Four Course \$98++/pax: Starter, Soup, Main and Dessert

Five Course \$106++/pax: Starter, Salad, Soup, Main and Dessert

Select **one** choice per course, except pick **two** Mains. Dietary requests (vegan, gluten-free) are subject to approval, and the change will be applied to all guests.

Starters

Heirloom Tomatoes & Goats' Cheese
kalamata olives, fresh herbs (V)

Crumbled Feta, Tomato & Basil Pistou
romaine, oregano, lemon dressing

★ **Citrus Cured Salmon**
ikura, avocado crema, lime

Vegetarian Option (can be made Vegan on request)
Stuffed Portobello Mushrooms
spinach, roasted bell pepper, quinoa, sun-dried tomatoes, basil pistou

Soups *All served with baked breads and butter*

White Onion & Potato
thyme (V)

Roasted Pumpkin & Sage
roasted pumpkin seeds (V)

Forest Mushroom & Arugula Salad
parmesan, chickpeas, miso mustard dressing

Snow Crab & Mango Tian (+4)
cucumber, mint, creme fraiche

★ **Hokkaido Scallop Gruyere Gratin (+6)**
brioche crumb, pickled greens

Main Courses

Roasted Chicken Supreme
potato, pea and asparagus fricassee, chicken jus

Seared Sea Bass
cauliflower puree, fennel, orange

Vegetarian Option (can be made Vegan on request)
Butternut Squash Risotto
creamy arborio rice with roasted squash & sage

★ **Seared Norwegian Salmon (+6)**
spinach and potato crush, cherry tomato, butter sauce

★ **Braised Grass-fed Australian Beef Cheek (+10)**
potato gnocchi, mushrooms, pickled onions, bordelaise sauce | free range natural beef, no hormones

Desserts

Vanilla Panna Cotta
braised blueberries & lemon

Classic Tiramisu
espresso mascarpone

Lemon & Raspberry Posset
shortbread biscuits

Valrhona Chocolate Fondant "Lava" Cake
berry compote

Freshly Cut Seasonal Fruit Plate
seasonal fruits & berries, fruit sorbet

★ Our Signature dishes

All pricing is subject to prevailing GST rates and 10% service charge.

TMT-FB-26v1_BA

Vegetarian Option (can be made Vegan on request)

Buffet

\$/Pax	Soups	Salad Bar	Mixed Salads	Mains	Sides	Dessert
Light 78++	1	No	1	2	2	1
Classic 98++	1	Yes	2	3	2	2
Grand 108++	1	Yes	3	4	3	3

Soups

Your soup station will be stocked generously with baked breads and butter
All soups are vegetarian, and can be made vegan on request.

Creamy Portobello Mushroom & Truffle
basil pistou

Roasted Pumpkin & Sage
roasted pumpkin seeds

Tomato & Basil
crème fraiche

White Onion & Potato
seasoned with thyme

Cauliflower & Coriander
lime & coconut cream

Fresh Salad Bar

Our salad bar features fresh, seasonal ingredients. You may expect these ingredients, or equivalent:

- **Greens** Baby Gem, Romaine, Iceberg, Lollo Rosso, Oak Leaves, Radicchio
- **Bits** Fresh Cucumber, Garden Tomatoes, Bell Peppers, Carrots, Olives & Seeds
- **Dressings** Honey Mustard Dressing, Ranch Dressing, Lemon Vinaigrette, Extra Virgin Olive Oil, Balsamic Vinegar

Mixed Compound Salads

Leaf Feta, Tomato & Pistou

feta, basil pistou, mint, blushed cherry tomatoes, pickled red onion, romaine, green bell pepper, oregano, lemon dressing

Caesar

gem lettuce, anchovies, eggs, garlic croutons, parmesan, basil, pancetta

Leaf Forest Mushroom & Arugula

arugula, parmesan, chickpeas, garlic croutons, gem lettuce, pickled oyster mushrooms, radishes, miso mustard dressing

Leaf Curried Cauliflower

orange, pumpkin seeds, basil pistou, cherry tomatoes, pickled onions

Leaf Gado Gado

red cabbage, pickled cucumber, green beans, tempeh, tofu, bean sprouts, boiled eggs, peanut dressing & prawn crackers

Thai Beef & Glass Noodle

cherry tomatoes, red onion, celery, peanuts & crispy onions, chili lime dressing

Main Dishes

Meat

Braised NZ Lamb Shoulder

boneless, creamy polenta, vine tomatoes, tapenade

Slow Cooked Beef Short Rib

potato puree, grilled onions & chimichurri

Grilled Chicken

colcannon potatoes, charred cauliflower, mustard cream

Crispy Pork Belly

glazed apples, broccolini, lentils

Roast Meat Carving Live Station

Honey Glazed Ham (+\$15/guest)
pineapple & dijon mustard

Grilled Herb-Marinated Leg of Lamb (+\$15/guest)
creamy polenta, vine tomatoes & tapenade

Slow-Roasted Prime Rib of Beef (+\$20/guest)
beef jus, horseradish cream, & Yorkshire puddings

Asian Flavours

Hainanese Chicken

ginger sauce, chilli sauce, cucumber, coriander

Beef Rendang

chilli, spring onion, prawn crackers

Sea Bass Balado

lime leaf, chili, tomatoes

Mutton Masala

cucumber raita

Seafood

Grilled Atlantic Salmon

baby spinach, pickled fennel, dill, capers

Grilled Tiger Prawns *served with couscous*

marinated in chilli, lemon, garlic

Seared Sea Bass

green beans, peas, asparagus fricassee, chive butter sauce

Pasta

✓ Penne Primavera

spinach, peas, asparagus, broccoli, parmesan & olive oil

Rigatoni Chorizo & Roasted Bell Peppers

tomato ragu, chili flakes

Conchiglie Beef Bolognese

parmesan, olive oil

Vegetarian/Vegan

✓ Stuffed Portobello Mushrooms

spinach, ricotta, sun-dried tomatoes

✓ Potato & Sage Gnocchi

roasted butternut squash, parmesan

✓ Grilled Cauliflower Cutlets

tomato vierge & pickled red onions

Sides - All Vegetarian

Roti Prata

Glazed Kai Lan, Oyster Sauce & Crispy Onions

Fragrant Steamed Rice

Cauliflower Cheese Gratin

Creamy Mashed Potatoes

Honey and Rosemary Glazed Root Vegetables

Braised Red Cabbage

Herb Buttered Dutch Carrots

Broccoli with Toasted Almonds

Spiced Pumpkin & Raisin Salsa

Creamy Polenta

Desserts

Seasonal Fruit Platter

Bread & Butter Pudding

vanilla sauce

Apple & Berry Crumble

vanilla custard

Assorted Singapore Kueh

PREMIUM OPTIONS

Gourmet French Petits Fours Set

Minimum order 48pcs \$150

- Mini Monts-Blancs
- Praline Choux
- Hazelnut & Lemon Lingots, Glazed Meringue
- Elegant Coffee Buttercream Opera
- Red Berry & Pistachio Dome
- Cinnamon Financier & Chantilly

Individual Shot Glass Desserts

Select flavours per dozen \$40

- Milk Chocolate & Earl Grey
- Raspberry Cheesecake
- Orange Chocolate Mousse
- Mascarpone Citrus Mousse
- Mango Aloe Vera Pudding
- Strawberry & Vanilla

Breakfast & Brunch

Light Start	<ul style="list-style-type: none"> Assorted seasonal cut fruit Choice of 2 pastries Yoghurt & cereal station Free flow: any 2 fruit juices, coffee and tea 	45
Productive	<ul style="list-style-type: none"> Assorted seasonal cut fruit Choice of hot breakfast option: <ul style="list-style-type: none"> Option 1: 1 Meat item, 1 Egg item, 3 Sides Option 2: 2x Asian breakfast items Bread station Free flow: any 2 fruit juices, coffee and tea 	52
Big Brekky	<ul style="list-style-type: none"> Assorted seasonal cut fruit Yoghurt & cereal station Bread station Choice of 2 pastries Choice of hot breakfast option: <ul style="list-style-type: none"> Option 1: 2 Meat items, 1 Egg item, 3 Sides, 1 Asian Option 2: 2x Asian breakfast items with Prawns/Chicken Free flow: any 2 fruit juices, coffee and tea 	108

Add a Live Egg or Pancake Station to your buffet

+15/pax/station

Pastry Selection

- Mini croissant/pain au chocolat
- Danish
- Mini muffin

Sides

- Roasted tomatoes
- Roasted mushrooms
- Baked beans
- Tater tots (mini potato croquettes)
- Mixed salad (Shaved carrot, Capsicum, Tomato, Cucumber, Sliced onion)

Meat Items

- Pork or chicken sausages
- Crispy pork bacon
- Smoked salmon platter, condiments (+\$6)
- Plant-based chicken chunks (V)

Asian Breakfast

All Asian breakfast items are suitable for vegetarians. +\$5 to add chicken or prawns.

Egg Items

- Scrambled eggs
- Boiled eggs
- Vegetable frittata
- Spanish omelette



- Vegetarian fried bee hoon



- Roti prata with vegetarian dhal curry



- Aromatic plain congee

Served with braised peanuts, garlic oil, fried shallots, chopped spring onion, chilli, light soy sauce

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TMT-FB-26v1_BA

Vegetarian Option (can be made Vegan on request)



For The Young Ones

\$15++ per portion

Available for children up to 12 years old, served alongside plated or buffet services.

Fish & Chips
fries

✓ **Ham & Cheese Toastie**
fries

Cheeseburger on Brioche Bun
fries

Penne Carbonara
bacon, parmesan

Penne Beef Bolognese
parmesan

Roasted Chicken
potato puree, broccolini

✓ Vegetarian Option (can be made Vegan on request)

— *The* —
MASONS
— *Table* —

The Masons Table
23A Coleman Street, Singapore 179806