



GOKUL RAAS VEGETARIAN



CATERING

MENU



For Queries and More Details

Kindly Contact :-

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NOTE :- All food items are 100% Vegetarian

Find us on :



GOKUL-RAAS

Value Package A

7 COURSES - \$ 12.50/ Pax min. 30 Pax

MAIN COURSE

Briyani Rice
Steamed Basmati Rice
Jeera Rice
Ghee Rice
Classic White Sin Chow Beehoon (+0.80)
Yang Chow Fried Rice (+0.80)

MAIN GRAVY

Vegetable Dalcha
Vegetable Kurma
Vegan Chicken Curry with Potato (+1.00)
Signature Fish Curry (+1.00)
Sayur Lodeh Lemak (+0.80)

PLANT BASED SPECIALS

Vegan Mutton Rendang (+\$0.50)
Vegan Mysore Mutton
Vegan Chettinad Mutton
Vegan Ayam Masak Merah (\$1.00)
Vegan Sweet and Sour Fish
Vegan Sambal Fish (+\$1.00)
Vegan Gong Bao Chicken (+\$1.00)

DESSERT

Signature Gula Melaka Sago
Chin-Chow with Longan
Fruit Cocktail Jelly
Bubor Pulut Hitam(+ \$0.80)
Bubor Cha-Cha (+ \$0.80)

DRINKS

Calamansi Lime
Orange
Blackcurrant
Homemade Iced Lemon Tea (\$0.80)
Signature Hot Teh Tarik (+\$0.50)
Hot Bru Coffee (\$0.50)

OTHERS

Crispy Potato 65
Crispy Cabbage Pakora
Tofu Sambal (+\$1.00)
Yellow Cabbage Perattel
Long Beans Perattel
Sambal Goreng (\$0.80)
Aloo Gobi (+\$0.50)

ACCOMPANIMENTS

Nonya Achar
Pappadum

GOKUL-RAAS

Value Package B

8 COURSES- \$ 14/PAX – min. 30 PAX

MAIN COURSE

Briyani Rice
Moghlai Briyani
Tomato Rice (+0.50)
Vegetable Pilau (+0.50)
Thai Pineapple Fried Rice (+0.50)
Beehoon Goreng (Fried Mee Siam) (+0.5)

MAIN GRAVY

Vegetable Dalcha
Vegetable Kurma
Thai Green Curry
Signature Vegan Chicken Curry with Potato (+0.80)
Dal Tadaka

PLANT BASED SPECIALS

Vegan Mutton Rendang
Vegan Chettinad Mutton
Vegan Masala Fish
Vegan Sambal Fish
Vegan Ayam Masak Merah
Vegan Sweet and Sour Fish

DRINKS

Calamansi Lime
Refreshing Fruit Punch
Homemade Lemongrass with Pandan (+0.50)
Homemade Ice Lemon Tea (+0.50)
Orange
Blackcurrant

VEGETABLES

Bindi Jaipuri
Brinjal Pachadi
Mushroom Masala
Sambal Goreng (+0.50)
Kadai Vegetables (+0.5)

TOFU

Tofu Sambal
Braised Tofu With Vegetables (\$0.80)
Sweet and Sour Tofu
Chilli Tofu
Thai Style Tofu

DESSERT

Iced Longan with Jelly
Fruit Cocktail
Gulab Jamun
Gula Melaka Jelly
Bubor Terigu (+0.50)
Bubor Pulut Hitam (+0.5)
Signature Sago Gula Melaka
Fresh Fruits Platter (+2.00)

ACCOMPANIMENTS

Nonya Achar
Pappadum

GOKUL-RAAS

Value Package C

8 COURSES- \$ 14/PAX – min. 30 PAX

MAIN COURSE

Kampong Nasi Goreng
Mutton Fried Rice
Nasi Goreng Putih
Tom Yam Fried Rice
Char Kway Teow
Gokul Special Hokkien Mee

BREAD/TIFFIN ITEM

Roti Prata
Appam Jala (2 Pieces)
Puri (1 Piece)
Idiappam (2 Pieces)
Chappathi (1 Piece)
Butter Naan (+1.00)
Vegetable Pizza (+1.00)

SIGNATURE GRAVIES

Signature Vegan Fish Curry
Signature Vegan Chicken Curry with
Potato (\$0.50)
Paneer Butter Masala (+0.50)
Special Idiappam Kurma
Potato Puri Masala
Channa Masala
Vegan Mutton Kheema (+0.50)

SAVOURY

Steamed Siew Mai
Cocktail Curry Samosa
Spring Roll
Kangkong Pakora
Bindi Jaipuri
Cereal Tofu (+1.00)
French Fries

SALADS

Tahu Goreng (+0.50)
Chinese Rojak (+1.00)
Indian Rojak (+1.50)
Gado Gado (+1.00)
Japanese Potato Salad
Green Greek Salad
Chickpea Salad

DESSERT

Bubor Kachang Hijau
Malayalee Payaasam
Bubor Terigu
Bubor Pulut Hitam
Fresh Fruit Platter (+1.00)
Mango Pudding
Mango Sago (+1.00)
Gulab Jamun
Gula Melaka Jelly

DRINKS

Calamansi Lime

Refreshing Fruit Punch

Homemade Lemongrass with Pandan (+0.50)

Homemade Ice Lemon Tea (+0.50)

Orange

Pink Guava

ACCOMPANIMENTS

Pickled Green Chillies

Pappadum

Special Sambal



GOKUL-RAAS

Dinner Party Special

7 COURSES - \$ 14.50/Pax –Min. 30 PAX

MAIN COURSE

Appam Jala (2 pieces)

Roti Prata (1 Piece)

Paal Appam (+1.50) Served with Coconut
Milk and Brown Sugar

Butter Naan

Plain Dosa (1 piece)

Rendang Pizza (+2.00)

MAIN GRAVY

Vegan Nonya Chicken Curry with
Potato

Vegan Signature Fish Curry with
Brinjal and Okra

Special Chef Vegetable Kurma

Paneer Butter Masala

Special Vegan Mutton Kheema

Tiffin Sambar with Coconut Chutney
and Tomato Chutney

SAVOURY

Mini Potato Curry Puff

Vegan Sardine Curry Puff (+1.00)

Min Punjabi Samosa

Vegan Prawn Vadai (+1.00)

Singapore

Masala Vadai

Ulunthu Vadai

Spring Roll (2 pieces)

NOODLES

Mee Goreng

Char Kway Teow

Beehoon Goreng (Fried Mee Siam)

Gokul Special Hokkien Style Noodles

Briyani Beehoon (+1.00)

Nonya Laksa (+1.50)

Laksa Goreng (+1.00)

SALAD/SOUP

Green Garden Salad

Chickpea Salad

Japanese Potato Salad

Tahu Goreng (+1.00)

Chinese Rojak (+1.50)

Cream of Tomato Soup

Minestrone Soup

Tom Yam Soup (+0.50)

DESSERT

Bubor Kachang Hijau

Bubor Cha-Cha

Fruit Cocktail Jelly

Iced Longan

Sago Gula Melaka

Gulab Jamun

DRINKS

Lime Juice

Fruit Punch

Rose Syrup

Bandung (+1.00)

Bru Coffee

Teh Tarik

Masala Tea (+1.00)

SOUTH INDIAN
Value Meal

7 COURSES- \$ 8.50/Pax – min. 30 Pax

MAIN COURSE

Steamed Ponni Rice
Steamed Thai Rice
Steamed Basmati Rice (+0.50)

MAIN GRAVY

Meals Sambar
Arachuvitta Sambar
Keerai Sambar (+1.00)

ADDITIONAL GRAVY

Puli Kolumbu
Kaara Kolumbu
Vegan Karuvaatu Kolumbu (+\$2.00)

RASAM

MOORU (BUTTERMILK)

APPALAM

VEGETABLES (CHOOSE 3)

Potato Masala
Chettinad Potato Varuval
Beans with Carrot Poriyal
Long Beans Perattal
Cabbage Kootu
Tofu Sambal
Long Beans Perattal
Mamak Style Brinjal Perattal
Keerai Kadayal (+1.00)
Pulicha Keerai Kadayal (+1.50)



SOUTH INDIAN

Superme Meal

13 COURSES - \$ 10.50/Pax – Min.30 Pax

MAIN COURSE

Steamed Ponni Rice
Steamed Thai Rice
Steamed Basmati Rice (+0.50)
Kerala Rice (+1.00)

MAIN GRAVY

Meals Sambar
Kadamba Sambar (+1.00)
Arachuvitta Sambar
Mullangi Sambar
Keerai Sambar (+1.00)
Pulichcha Keerai Curry (+1.50)
Thavasi Murunga Keerai Thannisar (+1.00)

ADDITIONAL GRAVY

Puli Kolumbu
Kaara Kolumbu
Vegan Karuvaatu Kolumbu (+\$2.00)

PLANT BASED SPECIALS

Vegan Mysore Mutton
Vegan Sukka Mutton
Vegan Pepper Chicken
Vegan Chettinad Chicken
Vegan Signature Fish Curry
Vegan Fish Masala

NEI PARUPPU (GHEE DAL)

RASAM

MOORU (BUTTERMILK)

VEGETABLES (CHOOSE 2)

Cabbage Kootu
Potato Peratal
Beans Poriyal with Carrot
Pumpkin Perattel
Keerai Kootu (+0.5)
Aviyal (+1.00)
Tofu Sambal
Chilli Tofu
Tapioca Poriyal

DESSERT

Semiya Paal Payaasam
Paruppu Payaasam
Carrot Halwa (+0.50)
Kesari

SAVOURY

Meals Ulunthu Medhu Vadai
Meals Sago Vadai
Banana Chips
Bindi Jaipuri (+0.80)

APPALAM

PICKLES

SOUTH INDIAN

Value Breakfast

7 COURSES -\$9.50/Pax min. 30 Pax

MAIN COURSE 1

Idli
Uthappam
Masala Dosa(+1.00)
Plain Dosa
Ghee Dosa(+0.50)
Sardine Sandwich (+1.00)
Vegetable and Cheese Sandwich

MAIN COURSE 2

Ven Pongal
Uppuma
Rava Kichdi (+0.50)

MAIN GRAVY

Tiffin Sambar
Brinjal Gotsu
Vegetable Madurai Salna
Vellai Kurma (Chettinad)
Vegan Konganaadu Chicken Curry (+1.50)
Vegan Mutton Paaya (+1.50)
Vegan Fish Curry (+1.00)

CHUTNEYS – SELECT 2

Coconut Chutney
Green Coconut Chutney (+0.50)
Tomato Chutney
Madurai Kaara Chutney
Roatukadai Thakkali Chutney

SAVOURY

Ulunthu Medhu Vadai
Masala Vadai
Keera Vadai (+0.50)
Sago Vadai
Singapore Style Vadai
Aloo Bonda

DESSERT

Kesari
Suliyam
Pineapple Kesari (+0.80)

DRINKS

BRU Coffee
Teh Tarik
Lime Juice
Orange Drink
Masala Tea (+1.00)



SOUTH INDIAN

Breakfast Treat

8 COURSES-\$11.50/Pax-min.30 Pax

MAIN COURSE 1

Idli
Poori
Idiappam
Chappathi
Roti Prata
Masala Dosa(+1.00)
Ghee Dosa(+0.50)
Sardine Sandwich (+1.00)
Assorted Uthappam (+0.50) - (Carrot, Tomato)
Kari Dosa (+1.50)

MAIN COURSE 2

Ven Pongal
Uppuma
Rava Kichdi (+0.50)
Semiya Uppuma

MAIN GRAVY

Tiffin Sambar
Brinjal Gotsu
Vegetable Madurai Salna
Vellai Kurma (Chettinad)
Vegan Konganaadu Chicken Curry (+1.50)
Vegan Mutton Paaya (+1.50)
Vegan Fish Curry (+1.00)
Channa Masala
Potato Masala

CHUTNEYS – SELECT 2

Coconut Chutney
Pottukadalai Chutney
Andhra Peanut Chutney
Green Coconut Chutney (+0.50)
Tomato Chutney
Madurai Kaara Chutney
Roatukadai Thakkali Chutney
Beetroot Chutney
Spicy Milagai Chutney

SAVOURIES

Medhu Ulunthu Vadai
Masala Vadai
Keera Vadai (+0.5)
Sago Vadai
Singapore Style Vadai
Aloo Bonda
Potato Curry Puff

DESSERT

Kesari
Suliyani
Pineapple Kesari (+0.80)

DRINKS

BRU Coffee
Teh Tarik
Lime Juice
Orange Drink
Masala Tea (+1.00)

SOUTH INDIAN

Variety Rice Special

10 COURSES - \$14.50/Pax – min. 30 PAX

MAIN COURSE - SELECT 5

Vangi Bath (Brinjal Rice)
Tomato Rice
Curd Rice
Sambar Rice (+1.00)
Bisi Bele Bath (+1.00)
Tamarind Rice
Pulihora
Lemon Rice
Thengai Saadham

VEGETABLES

Potato Masala
Beans Carrot Poriyal
Cabbage Poriyal
Long Beans Perattel
Vazhakkai Varuval (+1.50)

SAVOURIES

Rava Vadai
Madhur Vadai
Masala Vadai
Mysore Bonda
Sago Vadai
Medhu (Ulunthu) Vadai
Banana Chips

CHUTNEY/THOVAIYAL

Mixed Vegetable Chutney
Coconut Thovaiyal
Pudina Thovaiyal
Paruppu Thovaiyal
Peerkangai (Ridgegourd) Thovaiyal
Curry Leaves Thovaiyal

ACCOMPANIMENTS

Pappadum
Fried Vadagam

NORTH INDIAN

Value Special

10 COURSES - \$15.00/Pax – min.30 Pax

MAIN COURSE

Jeera Pulao
Peas Pulao
Saffron Pulao
Moghlai Briyani
Vegetable Pulao (+1.00)

MAIN GRAVY

Daal Tadaka
Punjabi Dal Fry
Dal Makhani (+2.00)
Black Dal (+2.00)
Moong Dal

VEGETABLES

Achari Aloo Gobi
Vegetable Manchurian
Vegetable Jalfrezi
Kadai Vegetables
Baingan Bharta (+2.00)
Bindi Masala (+1.00)
Mushroom Masala (+1.00)

SAVOURIES

Mini Punjabi Samosas
Kangkong Pakoras
Hara Bara Kebab (+1.50)
Vegetable Cutlet

ACCOMPANIMENTS

Raita
Pappadum

PANEER

Kadai Paneer
Matter Paneer
Paneer Butter Masala
Shahi Paneer
Paalak Paneer (+1.00)

BREAD

Plain Naan
Chappathi
Butter Naan (+0.50)
Puri
Tandoori Roti

DESSERT

Culab Jamoon
Rice Kheer
Rasmalai (+2.00)
Ice-Cream
Daliya Kheer
Fresh Fruit Platter (+2.00)

DRINKS

Lime Juice
Orange Juice
Rose Syrup
Homemade Ice Lemon Tea (+0.50)
Homemade Signature Lemongrass
with Pandan (+0.50)
Fruit Punch
Bru Coffee
Teh Tarik
Masala Tea (+1.00)

GOKUL-RAAS

Signature Package A

9 COURSES – \$19/Pax –min. 30 Pax

MAIN COURSE

Signature Vegan Chicken Rice Set

Fragrant Rice

Vegan Roast Chicken

Special Chef's Chilli

Soup

Signature Vegan Nasi Lemak Set

Chef's Coconut Rice

Sambal

Keropok

Fried Vegan Fish, Vegan Ikan Bilis and
Peanuts

Claypot Chicken Rice Set (+1.00)

Fragrant Rice

Vegan Claypot Chicken

Special Chef's Chilli

Soup

SAVOURIES

Potato Curry Puffs

Sardine Curry Puffs

Spring Rolls

Cocktail Samosa

Satay Served with Peanut gravy and
Ketupat Rice Cake (+2.00)

Chinese Rojak (+1.00)

NOODLES – 50%

Briyani Beehoon (+1.00)

Beehoon Goreng (Fried Mee Siam)

Laksa Goreng (+1.50)

Penne Pasta with Marinara Sauce (+.50)

Mee Goreng

Char Kway Teow

Nonya Laksa (+2.00)

Gokul Special Hokkien Noodles

BREAD-50%

Appam Jala (2 Pieces)

Kothu Prata (+1.00)

Roti Prata

Laccha Prata

Masala Kulcha

GRAVY SPECIALS

Curry Chicken with Potatoes

Mutton Rendang

Sweet and Sour Fish

Barbecue Sambal Fish

Paneer Taka Tak

Veg Kofta Gravy

Paneer Kurma

VEGETABLES / TOFU

Mixed Vegetables Chinese Style

Sambal Goreng

Kailan in Oyster Sauce

Tahu Goreng

Claypot Tofu

Chilli Tofu

Sambal Kangkong

Vegetable Jalfrezi

DRINKS

Apple Juice

Homemade Fruit Punch

Homemade Ice Lemon Tea

Homemade Hawthorn Rozelle Drink

Homemade Lemon grass with Pandan

Iced Peach Tea

Homemade Fresh Calamansi Juice

DESSERT/PASTRY – CHOOSE 2 (50% EACH)

Potato Curry Puffs

Sardine Curry Puffs

Spring Rolls

Cocktail Samosa

Satay Served with Peanut gravy and Ketupat Rice Cake (+2.00)

Chinese Rojak (+1.00)



GOKUL-RAAS

Signature International Buffet Package B

11 COURSES – \$25/Pax –min. 30 Pax

MAIN COURSE

Baked Cheesy Rice
Chef Signature Vegan Chicken Fried Rice
Mediterranean Roasted Vegetables
Herbed Rice
Signature Hyderabad Dum Briyani
Thai Style Pineapple Fried Rice

SALAD

Mixed Green Salad With Feta Cheese
& Walnuts
Crunchy Broccoli Salad
Thai Style Mango Salad
Wild Mushroom Salad
Quinoa and Couscous Salad

VEGETABLES / TOFU

Mixed Vegetables Chinese Style
Sambal Goreng
Kailan in Oyster Sauce
Tahu Goreng
Claypot Tofu
Chilli Tofu
Sambal Kangkong
Vegetable Jalfrezi

NOODLES – 50%

Briyani Beehoon
Laksa Goreng
Penne Pasta with Marinara Sauce (+.50)
Mee Goreng
Char Kway Teow
Nonya Laksa (+2.00)
Gokul Special Hokkien Noodles

BREAD-50%

Appam Jala (2 Pieces)
Kothu Prata (+1.00)
Roti Prata
Laccha Prata
Masala Kulcha

GRAVY SPECIALS

Curry Chicken with Potatoes
Mutton Rendang
Sweet and Sour Fish
Barbecue Sambal Fish
Paneer Taka Tak
Veg Kofta Gravy
Paneer Kurma

**DESSERT/PASTRY – CHOOSE 2
(50% EACH)**

Honeydew Sago
Mango Sago
Sticky Rice with Mango (+2.00)
Mini Cheesecake
Mini Brownie
Bubor Pulut Hitam
Chocolate Cake
Melaka Chendol (+2.00)

DRINKS

Apple Juice
Homemade Fruit Punch
Homemade Ice Lemon Tea
Homemade Hawthorn Rozelle Drink
Homemade Lemon grass with Pandan
Iced Peach Tea
Homemade Fresh Calamansi Juice



GOKUL-RAAS

Signature International Buffet Package C

12 COURSES – \$30/Pax –min. 30 Pax

MAIN COURSE

Cheesy Mushroom Baked Rice
Chef Signature Vegan Kampung
Fried Rice
Mediterranean Roasted Vegetables
Herbed Rice
Signature Chef Special Dum Briyani
Thai Style Pineapple Fried Rice
Chef Special Claypot Chicken Rice

SALAD

Caesar Salad with Croutons
Waldorf Salad with Walnuts
Mexican Bean Salad
Traditional Greek Salad
Tropical Fruit Salad with Almonds and
Raisins

SOUP

Cream of Mushroom Soup
Hearty Minestrone Soup
Vegan Kambing Soup
Creamy Corn Chowder
Mulligatawny Soup

STARTER

Homemade Satay With Peanut Sauce
Assorted Kebab Platter
Vegan Crispy Cereal Prawns with Mayo
Indian Rojak (+1.00)
Steamed Vegan Siew Mai

GRAVY SPECIALS

Curry Chicken with Potatoes
Mutton Rendang
Assam Pedas Fish
Vegan Ayam Masak Merah
Barbecue Sambal Fish
Dal Makhani
Navratan Kurma
Paneer Bhurji

VEGETABLES

Asparagus with Trio Mushroom
Baked Ratatouille with Cheese
Sambal Goreng
Thai Style Kailan
Madkee Vegetables
Broccoli With Mushrooms
Potato Gratin

TOFU

Tahu Goreng
Braised Tofu with Mushrooms
Chilli Tofu
Thai Style Beancurd
Sauteed Oatmeal Beancurd
Hong Shau Tofu

DESSERT/PASTRY – CHOOSE 2 (50% EACH)

Mango Pudding
Cold Cheng Tng
Sticky Rice with Mango (+1.00)
Mini Blueberry Cheesecake
Mini Brownie
Bubor Pulut Hitam
Fresh Fruit Platter
Melaka Chendol (+1.00)

DRINKS

Hot Masala Tea (+0.50)
Homemade Fruit Punch
Homemade Ice Lemon Tea
Homemade Hawthorn Rozelle Drink
Homemade Lemon grass with Pandan
Iced Peach Tea
Homemade Fresh Calamansi Juice

NOODLES – 50%

Briyani Beehoon
Laksa Goreng
Vegan Spaghetti Bolognaise
Al Funghi Mushroom Pasta
Char Kway Teow
Nonya Laksa (+1.00)
Gokul Special Hokkien Noodles
Nonya Mee Siam (+1.00)

BREAD-50%

Murtabak
Pizza
Aloo Prata
Assorted Naan
Assorted Sandwiches



GOKUL-RAAS

Signature Western Buffet

10 COURSES – \$19.90/Pax –min. 30 Pax

WESTERN RICE

Herb Butter Rice with Mushroom
Tomato Vegan Paella Rice
Baked Turkish Rice
Moroccan Rice
Mexican Herbed Rice
Citrus Herb Quinoa Rice (+1.00)
Baked Rice

WESTERN PASTA

Spaghetti Aglio Olio with Mushroom
Penner Arabiatta
Truffled Penne Pesto
Creamy Tomato Pasta
Signature Baked Vegetable Lasagna (+2.00)

WESTERN FINGER FOOD

Falafel Balls with Hummus
Eggless Mini Mushroom Quiche
Mini Vegan Tofu Quiche
Corn on Cob
Zuchinni Fritters with Special Sauce
Tortilla Chips with Tomato Salsa
Tortilla Chips with Cheese Dip
Cheesey Tater Tots (+1.00)
French Fries
Potato Wedges
Vegan Calamari Rings with Special Sauce

WESTERN VEGETABLES

Cauliflower & Carrot w Herb Butter Sauce
Baked Garlic French Beans w/ Capsicum
Roasted Mixed Vegetable with
Rosemary and Herbs
Grilled Asparagus and Spinach with
Vegan Hollandaise Sauce
Vegetable Ratatouille
Cauliflower and Potato Au Gratin
Oven Baked Vegan Shakshouka (+1.50)
Lemon Hummus Tahini Cauliflower (+1.50)
Caramelised Maple Sweet Potatoes with
Kale (+1.00)

WESTERN PLANT BASED

Vegan Chicken with Black Pepper Sauce
Vegan Chicken Stroganoff with Creamy
Mushroom Sauce
Plant Based Meatball with Tomato Sauce
Creamy Alfredo Chicken
Vegan Fish & Chips
Vegan Fish with Dill & Lemon Sauce
Vegan Fish with Spicy Tomato Sauce
Vegan Shephard's Pie

WESTERN SOUP

Mushroom Soup
Cream of Tomato
Hearty Minstrone Soup
Pumpkin Bisque
Corn Chowder Soup
Cream of Cauliflower

WESTERN SALAD

Avocado Salad w/ Sesame Dressing
Roasted Forest Mushroom Salad (+1.50)
Earthy Broccoli Tri Quinno Salad (+1.50)
Spinach Salad with Toasted Pecans & Dressing
Nippon Potato Salad
Caesar Salad with Croutons
Green Goddess Salad

BREAD /PIZZAS

Bruschetta
Herbed Bread
Cheese Pizza
Vegetable Pizza
Margherita Pizza
Hawaiian Pizza

WESTERN DESSERT

Eggless Chocolate Brownies
Eggless Panna Cotta
Eggless Chocolate Swirl Cake
Eggless Mini Cupcake Red Velvet
Fresh Fruit Platter

DRINKS

Refreshing Lime Juice
Tangy Orange
Refreshing Pink Guava
Homemade Pandan Lemongrass Drink
Tropical Fruit Punch



GOKUL-RAAS

Signature Premium North Indian Buffet

9 COURSES – \$17.90/Pax –min. 30 Pax

INDIAN RICE

Biryani Rice
Jeera Rice
Peas Pulao
Steamed Basmati White Rice
Kashmiri Pulao
Vegetable Biryani

INDIAN VEGETABLES

Vegetable Jalfrezi
Achari Aloo Gobi
Baingan Bharta
Gobi 65
Vegetable Kurma
Szechuan Gobi

INDIAN FINGER FOOD

Punjabi Samosa
Hara Bara Kebab
Aloo Tikki
Spring Rolls
Vegetable Pakora

PANEER

Paneer Butter Masala
Palak Paneer
Chilli Paneer
Malai Kofta
Kadhai Paneer
Mutter Paneer
Paneer Taka Tak
Madkee Paneer

TANDOOR VEG

Paneer Tikka
Tandoori Mushroom
Gobi Tikka
Paneer Shashlik
Aloo Tikka
Tandoori Vegan Chicken Tikka

NAAN / BREAD

Assorted Naan
Poori
Bhatura
Tandoori Roti
Laccha Prata
Chappati
Roomali Roti

DHAL / LENTILS

Yellow Dhal Tadka
Punjabi Dal Fry
Dhal Makhani
Green Moong Dhal
Rajma Maharani
Channa Masala

DESSERT

Gulab Jamoon
Fresh Fruits
Chin Chow Jelly w/ Longan
Chilled Aiyu Jelly Fruit Cocktail
Milky Kheer
Mango Sticky Rice

DRINKS

Lime Juice
Orange Cordial
Pink Guava
Black Currant
Fruit Punch

COMPLIMENTARY

Pappadum
Salad



OFFICE

Indian High Tea

\$10/PAX -MIN.30 PAX

BREAD (CHOOSE 1)

Kathi Roll
Chappathi Roll
Paneer Sandwich

FRIED DELICACY

Curry Puff
Sardine Curry Puff (+1.00)
Mysore Bonda
Vegetable Bonda

SAVOURY BITES

Vegetable Cutlet
Oven Baked Vegetable Pie
Punjabi Samosa

DESSERT

Dry Jamun
Suji Halwa
Kesari

BEVERAGE

Teh Tarik
Bru Coffee
Masala Tea

COMPLIMENTARY

Coconut Chutney or Mint Chutney

EXECUTIVE

Breakfast Mini-spread

8 COURSES – \$16.50/Pax –min. 25 Pax

ROLLS

Whole Grain Rolls
Assorted Sandwiches (+2.00)
Wholemeal Bread
Baked Mini Scone
Mini Eggless Croissant
Eggless Assorted Pancakes with Maple Syrup
(+2.00)
Vegan Sliders /Mini Burgers (+2.00)
Assorted Eggless Muffins (Blueberry/Walnut
Banana/Chocolate Chip) (2.50)

SALAD

Mixed Garden Salad with Vegan Dressing
Vegan Japanese Potato Salad
Fruit Cocktail Salad

PLANT BASED MEAT

Vegan Sausage
Vegan Ham Sliced

SPECIALITY

Cantonese Porridge with Condiments (+2.00)
Vegan "Egg" Scrambled
Vegan Tomato Frittata
Sin Chow Beehoon
Nonya DIY Mee Siam (+3.00)
Malay DIY Mee Rebus
Local Vegan Popiah (DIY) (+4.50)

POTATO

Mashed Potato with Brown Sauce
Golden Hash Brown
Sautéed Baby Potato
Golden Potato Wedges

VEGETABLES

Grilled Corn on Cob
Grilled Herb Half-Tomato
Baked Beans with Mixed Vegetables
Sautéed French Beans with Mushroom
and Carrot

FRUIT

Deluxe Fruit Platter
Assorted Whole Fruits

COFFEE AND TEA

Hot Coffee with Sugar and Creamer
Hot Tea with Sugar and Creamer

ADD ONS

Low Fat Granola Yoghurt (+2.50)
Wholemeal Bicher Muesli (+2.50)
Cornflakes with Milk (2.00)
Steamed Siew Mai (+1.00)
Mini Vegan Chicken Pie (+2.00)
Mini Vegan Chicken Pie (+2.00)
Mini Fruit Tartlet (+2.50)
Nonya Kueh Platter (45 Pcs)