



GOKUL RAAS VEGETARIAN

MINI BUFFET MENU



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GOKUL-RAAS

Mini-Buffer Package

10 COURSES- \$25+ (per pax) – Min. 10 Pax (No Setup)

MAINS (CHOOSE 2)

RICE

Thai Golden Pineapple Fried Rice
Briyani Rice
Yang Chow Fried Rice
Kampong Fried Rice
Sambal Fried Rice
Olive Fried Rice
Jeera Rice
Vegetable Pilau
Mogh lai Briyani

NOODLES / PASTA

Char Kway Teow
Mee Goreng
Briyani Beehoon
Sin Chow Beehoon
Mee Siam (Beehoon) Goreng
Penne with. Marinara Sauce
Spaghetti Alio Olio
Kway Teow Goreng
Carrot Cake
Dry Laksa Goreng

SALAD

Mixed Garden Salad with Vegan Dressing
Japanese Potato Salad
International Fruit Salad
Thai Mango Salad (+0.50)
Classic Vegan Caesar Salad with Croutons
Mexican Chickpea with Mixed Beans Salad

BREAD

Plain Naan / Butter Naan
Roti Jala (Appam Jala)
Chappathi
Roti Prata
Idiyappam (Putu Mayam)
Tandoori Roti
Murtabak (+1.00)
Vegetable Pizza
Tandoori Vegan Chicken Pizza (+1.00)
Vegan Tuna Pizza
Vegan Barbecue Pizza

FINGER FOOD

Vegan Spicy Sardine Curry puff
Potato Curry Puff
Cocktail Samosa
Vegetable Cutlet
Crispy Bindi Jaipuri
Kangkong Pakora
Konnyaku Calamari Rings
Spring Rolls
Vegetable 65
Vegan Sotong Ball
Vadai

GRAVY

Vegetable Dalcha
Vegetable Kurma
Thai Green Curry
Vegan Curry Chicken with Potatoes
Vegan Mutton Curry with Potatoes
Vegan Fish Curry
Dal Makhni
Channa Masala
Dal Tadaka

PLANT BASED MEAT (CHOOSE 2)

Vegan Butter Chicken
Vegan Mysore Mutton
Vegan Pepper Mutton
Vegan Chettinad Mutton
Vegan Ayam Masak Merah
Vegan Mutton Rendang
Vegan Oat Cereal Prawns
Vegan Sweet and Sour Fish
Vegan Fish Assam Pedas
Vegan Gong Bao Chicken
Vegan Ayam Paprik

BEANCURD / PANEER

Traditional Tahu Goreng with
Peanut Sauce
Tahu Sambal
Sze Chuan Mapo Tofu
Braised Beancurd with Mushrooms
Hong Siew Tofu
Chilli Tofu
Sweet and Sour Tofu
Szechuan Tofu
Paneer Taka Tak
Paneer Makhni
Shahi Paneer

COMPLIMENTARY

Pappadum
Nonya Achar

VEGETABLES

Signature Chap Chye
Broccoli with Mushrooms
Sambal Goreng
Bindi Masala
Vegetable / Gobi Manchurian
Kadai Vegetables
Aloo Gobi
Brinjal Masala
Vegetable Jalfrezi
Mushroom Masala

PASTRY

Mini Eggless Marble Cake
Mini Eggless Chocolate Brownie
Mini Eggless Oreo Cheese Cake
Traditional Mini Eggless English
Carrot Cake
Mini Eggless Apple Strudel
Assorted Nonya Kueh

DESSERTS

Chef's Special Chendol
Chilled Grass Jelly with Longan
Bubor Pulut Hitam
Bubor Kachang Hijau
Chilled Aiyu Jelly with Fruit
Cocktail
Nonya Bubor Terigu
Paal Payaasam
Gulab Jamun
Bubor Cha-Cha

BEVERAGE

Refreshing Tropical Fruit Punch
Hot Masala Tea
Hot Ginger Tea
Iced Lemon Tea
Lime Cordial
Hot Bru Coffee
Hot Teh Tarik

Mini-Buffer Package

8 COURSES- \$20+ (per pax) – Min. 10 Pax (No Setup)

MAINS

RICE

Thai Golden Pineapple Fried Rice
Briyani Rice
Yang Chow Fried Rice
Kampong Fried Rice
Sambal Fried Rice
Olive Fried Rice
Jeera Rice
Vegetable Pilau
Moghlai Briyani

NOODLES /PASTA

Char Kway Teow
Mee Goreng
Briyani Beehoon
Sin Chow Beehoon
Mee Siam (Beehoon) Goreng
Penne with. Marinara Sauce
Spaghetti Alio Olio
Kway Teow Goreng
Carrot Cake
Dry Laksa Goreng

BREAD

Plain Naan / Butter Naan
Roti Jala (Appam Jala)
Chappathi
Roti Prata
Idiyappam (Putu Mayam)
Tandoori Roti
Murtabak (+1.00)
Vegetable Pizza
Tandoori Vegan Chicken Pizza (+1.00)

FINGER FOOD

Vegan Spicy Sardine Curry puff
Potato Curry Puff
Cocktail Samosa
Vegetable Cutlet
Crispy Bindi Jaipuri
Kangkong Pakora
Konnyaku Calamari Rings
Spring Rolls
Vegetable 65
Vegan Sotong Ball
Vadai

GRAVY

Vegetable Dalcha
Vegetable Kurma
Thai Green Curry
Vegan Curry Chicken with Potatoes
Vegan Mutton Curry with Potatoes
Vegan Fish Curry
Dal Makhni
Channa Masala
Dal Tadaka

PLANT BASED MEAT (CHOOSE 1)

Vegan Butter Chicken
Vegan Mysore Mutton
Vegan Pepper Mutton
Vegan Chettinad Mutton
Vegan Ayam Masak Merah
Vegan Mutton Rendang
Vegan Oat Cereal Prawns
Vegan Sweet and Sour Fish
Vegan Fish Assam Pedas
Vegan Gong Bao Chicken
Vegan Ayam Paprik

BEANCURD / PANEER

Traditional Tahu Goreng with
Peanut Sauce
Tahu Sambal
Sze Chuan Mapo Tofu
Braised Beancurd with Mushrooms
Hong Siew Tofu
Chilli Tofu
Sweet and Sour Tofu
Szechuan Tofu
Paneer Taka Tak
Paneer Makhani
Shahi Paneer

VEGETABLES

Signature Chap Chye
Broccoli with Mushrooms
Sambal Goreng
Bindi Masala
Vegetable / Gobi Manchurian
Kadai Vegetables
Aloo Gobi
Brinjal Masala
Vegetable Jalfrezi
Mushroom Masala

PASTRY

Mini Eggless Marble Cake
Mini Eggless Chocolate Brownie
Mini Eggless Oreo Cheese Cake
Traditional Mini Eggless English
Carrot Cake
Mini Eggless Apple Strudel
Assorted Nonya Kueh

DESSERTS

Chef's Special Chendol
Chilled Grass Jelly with Longan
Bubor Pulut Hitam
Bubor Kachang Hijau
Chilled Aiyu Jelly with Fruit
Cocktail
Nonya Bubor Terigu
Paal Payaasam
Gulab Jamun
Bubor Cha-Cha

BEVERAGE

Refreshing Tropical Fruit Punch
Hot Masala Tea (+1.00)
Hot Ginger Tea (+0.5)
Iced Lemon Tea
Lime Cordial
Hot Bru Coffee
Hot Teh Tarik

COMPLIMENTARY

Pappadum
Nonya Achar

Mini High Tea Package

9 COURSES- S\$15.50+ (per pax) – Min. 15 Pax (No Setup)

SALAD *

Mixed Garden Salad with Vegan Dressing
Japanese Potato Salad
International Fruit Salad
Thai Mango Salad (+0.50)
Classic Vegan Caesar Salad with Croutons
Mexican Chickpea & Mixed Bean Salad

SANDWICH *

Vegan Tofu Mayonnaise Sandwich
Bombay Style Cheese Finger Sandwich
Tikka Mayo Sandwich
Vegetable Finger Sandwich
Spicy Sardine Finger Sandwich
Tuna Mayo Finger Sandwich
Vegan Chicken Ham Sandwich
Masala Sandwich
Chilli Cheese Toast

MAINS *

Wok Fried Vegan Carrot Cake
Yong Chow Fried Rice
Mee Goreng
Sin Chow Bee Hoon
Gokul Special Hokkien Mee
Spaghetti Alio Olio
Briyani Beehoon (+1.00)
Dry Mee Siam (Beehoon) Goreng
Appam Jala with Gravy
Prata with Gravy
Kampong Fried Rice (+1.00)
Murtabak with Gravy (+2.00)

SAVOURY/ STEAMED BITES

Steamed Mini Tau Sar (Red Bean) Pau
Steamed Mini Lotus Paste Pau
Steamed Vegan Siew Mai
Steamed Yam Cake
Steamed Pumpkin Cake
Pan Fried Vegan Carrot Cake
Podi Idli
Masala Idli
Pan fried Vegetable Gyozas
Mini Vegan Sausages
Assorted Tandoori Kebabs (+3.00)
Bhelpuri (+1.50)
Papdi Chaat (+1.50)
Rolled Nonya Popiah (+2.50)

DEEP FRIED *

Vegetable Pakoras with Mint Chutney
Konnyaku Calamari Rings (+1.00)
Cocktail Curry Samosa
Homemade Sardine Curry Puff (+1.00)
Homemade Potato Curry Puff(+1.00)
Spring Rolls
Harrabarra Kebab (+1.00)
Vegetable Cutlet with Mint Chutney
Vegan Chicken Nuggets with Special Barbecue Sauce
Vegan Fish Finger with Tartare Sauce
Ulunthu Vadai with Chutney
Masala Vadai with Chutney
Vegan Prawn Vadai (+1.00)
Mustard Cheese Ball (Vegan Sotong Ball)

DESSERT *

Cold Aiyu Jelly with Fruit Cocktail
Grass Jelly with Longan
Hot Bubur Pulut Hitam
Hot Bubur Cha Cha
Signature Chilled Sago Melaka
Chilled Sea Coconut with Snow Fungus & Nata De Coco
Hot Bubor Kachang Hijau (Green Bean)
Assorted Nonya Kueh (+2.50)

PASTRY *

Eggless Mini English Carrot Cake
Eggless Marble Cake
Eggless Mini Apple Pie
Eggless Butter Cake
Eggless Mini Cheese Cake (+0.80)
Mini Eggless Oreo Cheese Cake (+0.80)
Mini Chocolate Brownie
Kesari
Fried Suliyon

BEVERAGE

Takeaway Refreshing Tropical Fruit Punch
Takeaway Hot Masala Tea (+1.00)
Takeaway Hot Ginger Tea (+0.5)
Takeaway Iced Lemon Tea
Takeaway Lime Cordial
Takeaway Hot Bru Coffee
Takeaway Hot Teh Tarik

