



ASIAN BUFFET

Modern Asian buffet featuring ingredients and flavors from across South-Asia prepared with a DIVA twist!

PASS-AROUNDS

Avocado soup shots with a hint of Wasabi and Crab salad (nv)
Crostini Kim Kotech style with spicy tomatoes and onions (v)
Panko crusted Taro with chilli-lime dip (v)
Mini Vietnamese Rolls with fresh vegetables, rocket & wasabi served with spicy Nahm Jim (v)
Chicken Satay skewers with chilli jam (nv)
Duck Spring Rolls (nv)
Lemongrass marinated prawns dipped in black pepper (nv)

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SALADS

Beetroot Tartare with fresh coconut and guacamole (v)
Bomras Tomato Salad with Jaggery, Tamarind, Sesame & peanuts (v)
Prawn & Pomelo Salad with spicy garlic-coconut dressing (nv)
Pan-seared Tenderloin with green apple Salad (nv)
Chicken Confit Salad with litchis and crispy rice (nv)

MAINS

Edamame & Wasabi filled tortelli in a butter-Ponzu emulsion with fresh red chillies (v)
Caramelized Lotus stem and snow peas with a Coconut-Turmeric curry (v)
Young Papaya curry with Lychees, fresh red chilli and crispy Ginger (v)
Chilli-Caramel flavoured fillet of Fish with orange-peanut Nahm Jim (nv)
Blackened Chicken breast with a light black bean sauce (nv)
Lamb Massaman curry stewed with baby potatoes and baby onions (nv)
Oriental greens tossed in sesame-soya (v)
Sautéed Wild Mushrooms in a Butter-Ponzu emulsion (v)
Wok fried Quinoa (v)

Steamed Kerela Rice (v)
Wasabi Mashed Potatoes (v)

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DESSERTS

Jaggery Crème Brulee
Chocolate-chilli Marquis
Basil Pannacotta with passion fruit coulis
Banana Spring Rolls with burnt palm sugar sauce

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NOTE: THIS MENU IS SUGGESTIVE ONLY

***DIVA CATERING PROVIDES ITALIAN, ASIAN, INDIAN, MEXICAN, SWISS,
LEBANESE AND MANY MORE INTERNATIONAL FOOD STATIONS***

***PLEASE CONTACT OUR TEAM FOR A CUSTOMIZED MENU DESIGNED FOR
YOUR EVENT***