



buffet selections

SOUTH INDIAN BUFFET

*A warm South Indian spread crafted for generous gatherings,
rich regional flavours and memorable celebrations.*

2.5 HOURS ♦ 30- 300 GUESTS ♦ CHOOSE WHERE INDICATED

PEN
&
INC.

THE NJ GROUP COLLECTION

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SOUP, APPETIZER & MAINS

Choose where indicated

★ SOUP

CHOOSE ONE

Rasam — Peppery South Indian tamarind broth with warm spices.

Kozhi Malli Saaru — Coriander chicken soup with a fragrant finish.

Mutton Bone Soup — Slow-simmered mutton bone broth, rich and comforting.

Drumstick Amla Soup — Drumstick and gooseberry soup with a gentle tang.

★ MEAT & SEAFOOD APPETIZER

CHOOSE TWO

Tawa Fish Fry — Spiced fish seared on the tawa until crisp.

Chicken 65 — Crispy fried chicken with bold South Indian seasoning.

Kozhi Veppudu — Dry-style chicken tossed with roasted spices.

Pallipalayam Chicken — Rustic chicken with curry leaves and chilli.

Mutton Sukka — Dry mutton with deep masala notes.

Chicken Pepper Fry — Chicken tossed with cracked pepper and aromatics.

Mutton Ullarthiyathu — Kerala-style dry mutton with coconut and spices.

★ VEGETARIAN APPETIZER

CHOOSE TWO

Veg Pakoda — Crisp vegetable fritters with a spiced gram- flour crust.

Mini Dhal Vada — Mini lentil fritters, crunchy outside and soft within.

Kavippu Malligai — A South Indian vegetarian bite with aromatic seasoning.

Lobia Vada — Black-eyed pea fritters with a savoury crunch.

Vazhakai Kola Urundai — Raw banana fritters inspired by kola urundai.

Chettinad Mushroom Fry — Mushrooms tossed in bold Chettinad masala.

★ MEAT & SEAFOOD MAINS

CHOOSE TWO

Chicken Chettinad — Chicken cooked in roasted Chettinad spices.

Andhra Fish Curry — Tangy, spicy fish curry with Andhra flavours.

Meen Moili — Fish simmered gently in a coconut milk curry.

Boat-Man Fish Roast — A robust fish roast with coastal masala.

Semmeen Curry — Prawn curry with warm South Indian spice.

Mutton Kulambu — Hearty mutton curry with a deep gravy.

Mains, rice and sweet finishes continue overleaf.

MAINS, RICE & SWEET FINISHES

Choose from the heart of the buffet

♦ MEAT & SEAFOOD MAINS · MORE

Mutton Paya — Slow-cooked mutton trotters in a rich spiced broth.

Gongura Mutton — Tangy mutton curry with sorrel leaves.

Chicken Lollipop — Crisp chicken lollipops with savoury spice.

Malabar Fish Curry — Coastal fish curry with coconut and curry leaves.

Royale Veguru — A rich South Indian curry-style speciality.

Eral & Mangai Curry — Prawn and mango curry with a tangy lift.

♦ VEGETARIAN MAINS

CHOOSE THREE

Arachuvitta Sambar — Traditional sambar with roasted spices.

Kalyana Veetu Sambar — Wedding-style sambar with homely depth.

Aviyal — Mixed vegetables in a coconut gravy.

Ennai Kathirikai Kulambu — Brinjal in a rich, spiced gravy.

Mochai Kaara Kulambu — Field bean curry with a spicy finish.

Beans Poriyal — Stir-fried green beans with coconut notes.

Vendakkai Varuval — Okra fry with a crisp masala coating.

♦ BIRYANI / RICE

CHOOSE ONE

Nei Sooru — Ghee rice with fragrant South Indian richness.

Steamed Rice — Classic steamed rice for a balanced meal.

Veg Pulao — Aromatic vegetable pulao with mild spices.

Seeraga Samba Chicken Biryani — Fragrant short-grain biryani — additional SGD 3.

Seeraga Samba Mutton Biryani — Rich mutton biryani — additional SGD 5.

♦ BREADS & SIDES

♦ Paratha

♦ Green Salad

♦ Papad

♦ Assorted Pickle

♦ Raita

♦ Seasonal Fruit

★ DESSERT

CHOOSE TWO

Semiya Payasam — Vermicelli dessert simmered in sweet milk.

Rice Payasam — Traditional rice pudding with gentle sweetness.

Paal Payasam — Milk rice pudding with a creamy finish.

Kaasi Halwa — Warm South Indian halwa with rich texture.

Adai Pradaman — Classic payasam-style dessert with festive notes.

★ DRINKS

- ◆ Freshly Brewed Coffee
- ◆ Masala Chai

- ◆ Iced Lemon Tea
- ◆ Nimbu Pani

Special dietary requirements available on request.

OPTIONAL LIVE STATIONS

Add theatre, aroma and freshness to the event

✦ LIVE CHAAT COUNTER

SGD 8++ PER PAX · MIN 30

Chaat Selection — Pani poori, bhel poori, dahi bhalla and papdi chaat.

✦ LIVE PASTA STATION

SGD 6++ PER PAX · MIN 30

Build-Your-Own Pasta — 3 types of pasta, 3 sauces and 8 condiments.

Optional stations subject to availability and confirmation.

BEVERAGES & EVENT NOTES

A refined add-on guide for complete event planning

★ ALCOHOL

1-Hour Free Flow — House wine, house spirits and draught beer **SGD 32++**

2-Hour Free Flow — House wine, house spirits and draught beer **SGD 42++**

Stella Beer Barrel — 30 litres **SGD 620++**

House Pour Wine (Bottle) **SGD 32++**

Beer by Bottle — Tiger / Corona / Heineken **SGD 6++**

Wine / Spirit Corkage **SGD 20++ / SGD 60++ per bottle**

★ PRIVILEGES

Complimentary Parking — Coupons based on 20% of guaranteed attendance.

Banquet AV — Projector, screen and built-in sound in banquet halls.

Outside Decorators — Outside decorators are welcome.

★ FOOD & BEVERAGE NOTES

Service Duration — Food served for two hours and thirty minutes.

Menu Confirmation — Menu items to be fixed four days in advance.

Outside Food — Allowed with venue charges only; duty-free liquor not permitted.

All prices subject to 10% service charge and prevailing GST.