PEN & INC.

SOUTH INDIAN BUFFET

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

2.5 HOURS | 30–360 GUESTS | CHOOSE WHERE INDICATED

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SOUP, APPETIZER & MAINS

Choose where indicated

SOUP

CHOOSE ONE

1. **Rasam**
   Peppery South Indian tamarind broth with warm spices.
2. **Kozhi Malli Saaru**
   Coriander chicken soup with a fragrant finish.
3. **Mutton Bone Soup**
   Slow-simmered mutton bone broth, rich and comforting.
4. **Drumstick Amla Soup**
   Drumstick and gooseberry soup with a gentle tang.

MEAT & SEAFOOD APPETIZER

CHOOSE TWO

1. **Fish 65**
   Crisp fried fish in a fiery South Indian 65 spice.
2. **Chicken 65**
   Crispy fried chicken with bold South Indian seasoning.
3. **Kozhi Veppudu**
   Dry-style chicken tossed with roasted spices.
4. **Pallipalayam Chicken**
   Rustic chicken with chilli.
5. **Mutton Sukka**
   Dry mutton with deep masala notes.
6. **Chicken Pepper Fry**
   Chicken tossed with cracked pepper and aromatics.
7. **Mutton Ullarthiyathu**
   Kerala-style dry mutton with coconut and spices.

VEGETARIAN APPETIZER

CHOOSE TWO

1. **Veg Pakoda**
   Crisp vegetable fritters with a spiced gram-flour crust.
2. **Mini Dhal Vada**
   Mini lentil fritters, crunchy outside and soft within.
3. **Kavippu Malligai**
   A South Indian vegetarian bite with aromatic seasoning.
4. **Lobia Vada**
   Black-eyed pea fritters with a savoury crunch.
5. **Vazhakai Kola Urandai**
   Raw banana fritters inspired by kola urundai.
6. **Chettinad Mushroom Fry**
   Mushrooms tossed in bold Chettinad masala.

MEAT & SEAFOOD MAINS

CHOOSE TWO

1. **Chicken Chettinad**
   Chicken cooked in roasted Chettinad spices.
2. **Andhra Fish Curry**
   Tangy, spicy fish curry with Andhra flavours.
3. **Meen Moili**
   Fish simmered gently in a coconut milk curry.
4. **Boat-Man Fish Roast**
   A robust fish roast with coastal masala.
5. **Semmeen Curry**
   Prawn curry with warm South Indian spice.
6. **Mutton Kulambu**
   Hearty mutton curry with a deep gravy.

Mains, rice and sweet finishes continue overleaf.

Vegetarian options available. Don't see your choice on the menu? Ask us and we will customise it for you.

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MAINS, RICE & SWEET FINISHES

Choose from the heart of the buffet

MEAT & SEAFOOD MAINS — MORE

1. **Mutton Paya**
   Slow-cooked mutton trotters in a rich spiced broth.
2. **Gongura Mutton**
   Tangy mutton curry with sorrel leaves.
3. **Chicken Lollipop**
   Crisp chicken lollipops with savoury spice.
4. **Malabar Fish Curry**
   Coastal fish curry with coconut.
5. **Royale Yeguru**
   A rich South Indian curry-style speciality.
6. **Eral & Mangai Curry**
   Prawn and mango curry with a tangy lift.

VEGETARIAN MAINS

CHOOSE THREE

1. **Arachuvitta Sambar**
   Traditional sambar with roasted spices.
2. **Kalyana Veetu Sambar**
   Wedding-style sambar with homely depth.
3. **Aviyal**
   Mixed vegetables in a coconut gravy.
4. **Ennai Kathirikai Kulambu**
   Brinjal in a rich, spiced gravy.
5. **Mochai Kaara Kulambu**
   Field bean curry with a spicy finish.
6. **Beans Poriyal**
   Stir-fried green beans with coconut notes.
7. **Vendakkai Varuval**
   Okra fry with a crisp masala coating.

BIRYANI / RICE

CHOOSE ONE

1. **Nei Sooru**
   Ghee rice with fragrant South Indian richness.
2. **Steamed Rice**
   Classic steamed rice for a balanced meal.
3. **Veg Pulao**
   Aromatic vegetable pulao with mild spices.
4. **Seeraga Samba Chicken Biryani**
   Fragrant short- grain biryani — additional SGD 3.
5. **Seeraga Samba Mutton Biryani**
   Rich mutton biryani — additional SGD 5.

DESSERT

CHOOSE TWO

1. **Semiya Payasam**
   Vermicelli dessert simmered in sweet milk.
2. **Rice Payasam**
   Traditional rice pudding with gentle sweetness.
3. **Paal Payasam**
   Milk rice pudding with a creamy finish.
4. **Kaasi Halwa**
   Warm South Indian halwa with rich texture.
5. **Adai Pradaman**
   Classic payasam-style dessert with festive notes.

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OPTIONAL LIVE STATIONS

Add theatre, aroma and freshness to the event

LIVE CHAAT COUNTER

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

LIVE PASTA STATION

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

LIVE COUNTER ADD-ON

1. **Singapore Laksa Live Counter**
   Aromatic coconut laksa broth with classic accompaniments, cooked to order. Add-on SGD 8++ per guest.

Optional stations subject to availability and confirmation.

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BEVERAGES & EVENT NOTES

A refined add-on guide for complete event planning

ALCOHOL

1. **1-Hour Free Flow**
   House wine, house spirits and draught beer — SGD 32++
2. **2-Hour Free Flow**
   House wine, house spirits and draught beer — SGD 42++
3. **Stella Beer Barrel**
   30 litres — SGD 620++
4. **House Pour Wine (Bottle)**
   SGD 32++
5. **Beer by Bottle**
   Tiger / Corona / Heineken — SGD 6++
6. **Wine / Spirit Corkage**
   SGD 20++ / SGD 60++ per bottle

PRIVILEGES

1. **Complimentary Parking**
   Coupons based on 20% of guaranteed attendance.
2. **Banquet AV**
   Projector, screen and built-in sound in banquet halls.
3. **Outside Decorators**
   Outside decorators are welcome.

FOOD & BEVERAGE NOTES

1. **Service Duration**
   Food served for two hours and thirty minutes.
2. **Menu Confirmation**
   Menu items to be fixed four days in advance.
3. **Outside Food**
   Allowed with venue charges only; duty- free liquor not permitted.

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

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ALSO IN THE NJ COLLECTION

CALI cali.sg • **CHANDI** chandi.sg • **ZITIMAMA'S** zitimamas.com
MISHIKA mishika.luxe • **NIHARIKA** niharika.jewelry • **NJ GROUP GLOBAL** njgroup.global