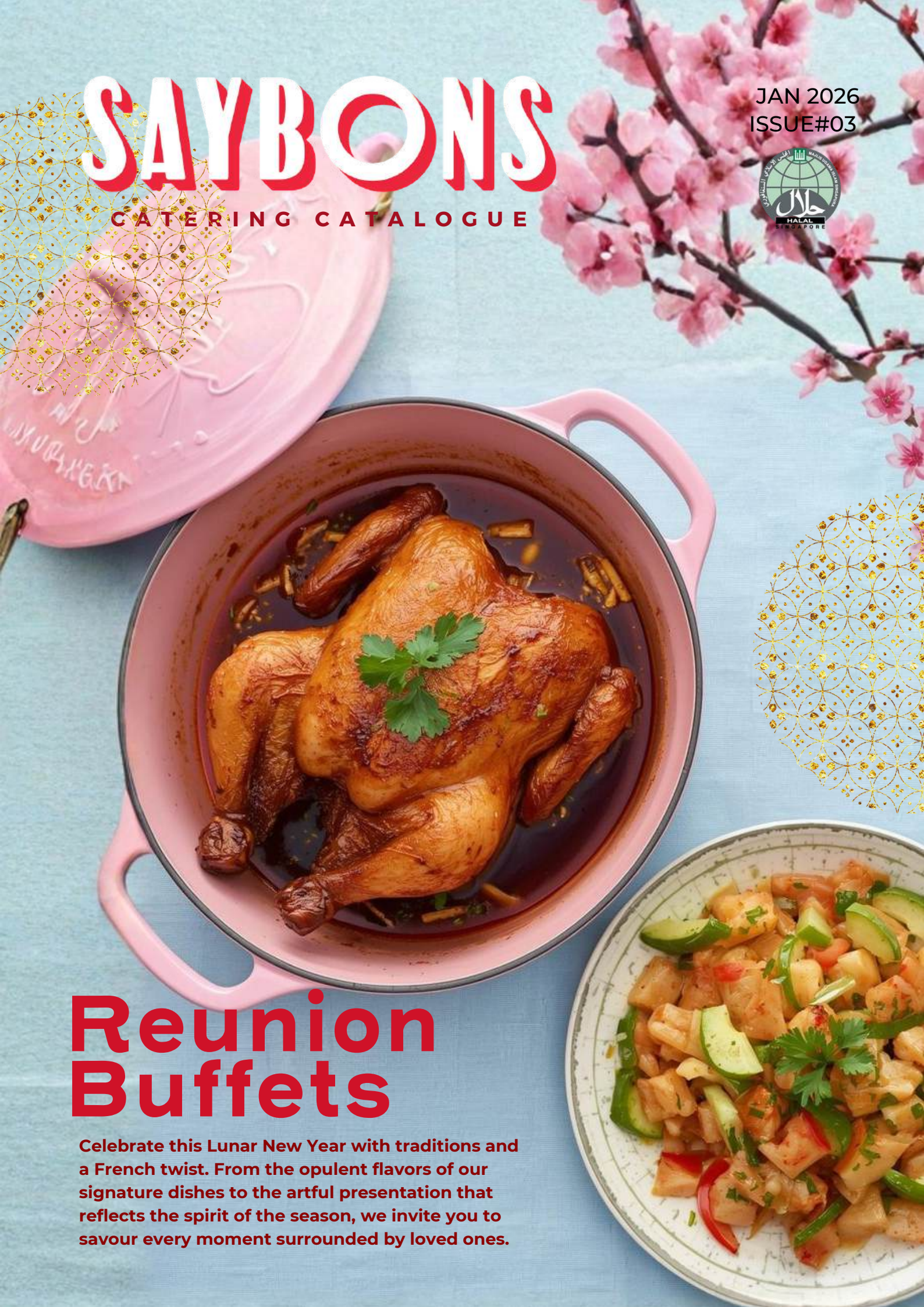
SAYBONS

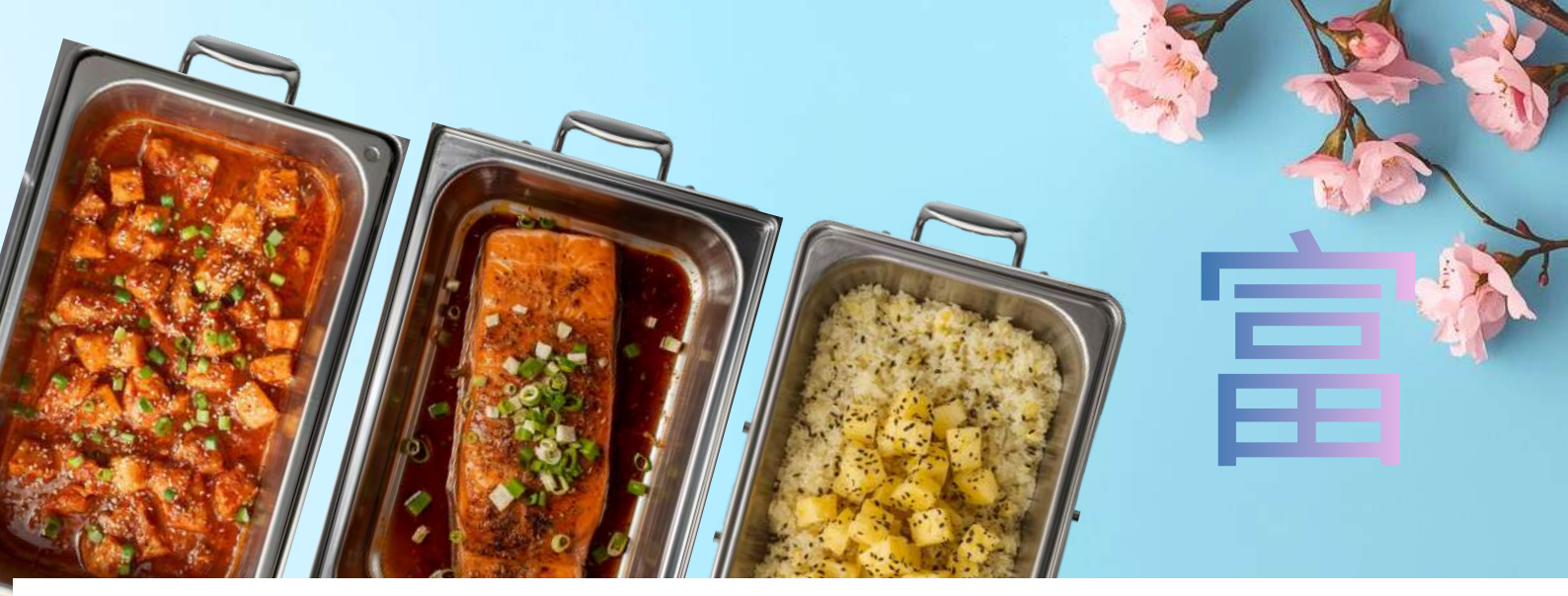
CATERING CATALOGUE

JAN 2026
ISSUE#03



Reunion Buffets

Celebrate this Lunar New Year with traditions and a French twist. From the opulent flavors of our signature dishes to the artful presentation that reflects the spirit of the season, we invite you to savour every moment surrounded by loved ones.



PROSPERITY MENU

8 courses + 1 Beverage

$34.90/pax (min 35 pax)

STARTERS

Wild Mushroom Soup (V)/

Fresh Tomato Soup (V)/

Golden Pumpkin Soup (V)

LIGHT BITES

Chicken Yakitori/

Chicken Meatballs Teriyaki/

Popcorn Chicken

CHICKEN

Oriental Baked Chicken thigh with Five Spice/

Baked Chicken thigh in Gochujang Cream/

Baked Chicken Thigh in Teriyaki Sauce

BEVERAGES

Iced Yuzu (Nutrigrade B)/

Iced Roselle Tea

PREMIUM FISH

Baked Whole Salmon with Mentaiko & Sesame/

Baked Whole Salmon with saffron cream/

Baked Whole Salmon in teriyaki sauce

HOT VEGETABLE

Steamed Broccoli & Cauliflower with superior oyster sauce/

Baked Cauliflower Gratin with sweet corn/

Baked Tomato Halves with Herbed Breadcrumbs

STAPLE

"Huat" Pineapple Rice/

Japanese rice with seaweed/

Golden Butter rice with raisins

DESSERTS

Mini Speculoos Cheesecake/

Mini Walnut Brownies/

Mini Ondeh Ondeh cakes

SAYBONS
C'EST SI BON

- Delivery & set-up fee of $120 applies for all buffets.
- Additional surcharge of $70 for catering that falls on 17th & 18th Feb 2026
- *Subject to Terms & Conditions

catering@saybons.com

JADE MENU

9 courses + 1 Beverage
$39.90/pax (min 35 pax)

SOUP

Wild Mushroom Soup (V)/

Fresh Tomato Soup (V)/

Golden Pumpkin Soup (V)

SALAD

Asian Salad: sweet corn, cherry tomatoes, cucumbers in sesame wafu/

Pasta Salad: Fusilli, sundried tomatoes, olives, basil pesto

LIGHT BITES

Chicken Yakitori/

Chicken Meatballs Teriyaki/

Popcorn Chicken

CHICKEN

Oriental Baked Chicken with Five Spice Salt & Pepper/

Baked Chicken thigh in Gochujang cream with sesame/

Baked Chicken Thigh in teriyaki sauce

BEVERAGE

Iced Yuzu (Nutrigrade B)/

Iced Roselle Tea (Nutrigrade B)

HOT VEGETABLE

Golden Cauliflower Gratin with sweet corn/

Steamed Broccoli & Cauliflower in Superior Oyster Sauce/

Baked Tomato Halves with Herbed Breadcrumbs

PREMIUM FISH

Baked whole salmon with Mentaiko & Sesame/

Baked whole salmon in teriyaki sauce/

Baked whole salmon in miso thyme

RICE

'HUAT' Pineapple Rice/

Golden Butter Rice with Raisins/

Japanese Rice with seaweed

PREMIUM MEAT

French Beef Stew with carrots

Blue Mussels in Tomato Olives Sauce

Baked Scallops Gratin

DESSERTS

Mini Walnut Brownies/

Mini Speculoos Cheesecake/

Mini Ondeh Ondeh cake

LUNAR MENU

5 courses + Live station + Beverage

$42.90/pax (min 35 pax)

SOUP

Wild Mushroom Soup (V)/

Fresh Tomato Soup (V)/

Golden Pumpkin Soup (V)

SALAD

Asian Salad: Sweet corn, cherry tomatoes & cucumbers in Sesame wafu/

Pasta Salad: Fusilli, sundried tomatoes, olives, basil pesto

CHICKEN

Oriental Baked Chicken with Five Spice Salt & Pepper/

Baked Chicken thigh in Gochujang cream with sesame/

Baked Chicken Thigh in teriyaki sauce

PREMIUM FISH

Baked whole salmon with Mentaiko & Sesame/

Baked whole salmon in teriyaki sauce/

Baked whole salmon in miso thyme

STAPLE

'HUAT' Pineapple Rice/

Golden Butter Rice with Raisins/

Japanese Rice with seaweed

LIVE STATION-CREPES

2 crepes per guest

Savoury Flavours:
Ham Cheese/ Mushroom Cheese/ Tuna Cheese

Sweet Flavours:
Nutella/Biscoff/Dark Chocolate/ Banana/Hazelnuts

BEVERAGE

Iced Yuzu (Nutrigrade B)/

Iced Roselle tea (Nutrigrade B)

SAYBONS
C'EST SI BON

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FOR SMALL PARTIES

REUNION MINI BUFFET

$388 (8 course meal)
Serves 8-10pax

Wild Mushroom Soup (V)
OR
Golden Pumpkin Soup (V)

Salmon Prosperity Yu Sheng

Baked Salmon with Mentaiko Sesame
OR
Baked Salmon with Teriyaki Sauce

Baked Scallop & Tomatoes with Herb-crusted Breadcrumbs
OR
French Beef Stew with carrots

Baked Oriental Style Chicken thigh with Five Spice
OR
Baked Chicken Thigh cubes in Gochujang Cream Sesame

Butter Rice with Raisins OR
Japanese Rice with Seaweed

Classic Mac & Cheese OR
Mushroom Aglio Olio Pasta

Apple Crumble Tarts

FORTUNE' MINI BUFFET

$488 (9 course meal)
Serves 8-10pax

Wild Mushroom Soup (V)
OR
Golden Pumpkin Soup (V)

Salmon Prosperity Yu Sheng

Chicken Yakitori Teriyaki
OR
Chicken Karrage with Sambal Cream

Baked Salmon with Mentaiko Sesame
OR
Baked Salmon with Teriyaki Sauce

Baked Scallop & Tomatoes with Herb-crusted Breadcrumbs
OR
French Beef Stew with Carrots

Baked Oriental Style Chicken thigh with Five Spice
OR
Baked Chicken Thigh cubes in Gochujang Cream Sesame

Butter Rice with Raisins OR
Japanese Rice with Seaweed

Classic Mac & Cheese OR
Mushroom Aglio Olio Pasta

Apple Crumble Tarts

SAYBONS
C'EST SI BON

- Delivery fee of $40 applies for all minil buffets.
- Additional surcharge of $20 for mini buffet catering that falls on 17th & 18th Feb 2026
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LIVE STATION

旺 WANG CREPES MENU

$16.9/ pax (min 35 pax)

(Each guest will get two crepes)

Choice of ONE Savoury crepe

Mushroom & Cheese

OR

Smoked Salmon & Cheese

OR

Chicken Ham, Pineapple and Cheese

Choice of ONE Sweet Crepe

Dubai Chocolate (Pistachios & Dark Choc)

OR

Dark chocolate Banana

OR

Nutella Hazelnuts

Yu Sheng

Asian and French influences and is perfect for anyone looking for something familiar but with a uplifting twist of freshly shredded red cabbage, lemon, olive oil & candied orange.

This yu sheng comes with Norweigian Smoked Salmon. (Vegetarian version available and will be replaced with truffle mushrooms.

(Serves 8 pax) **$68**

MEATS

ROASTED POULET IN SOY CREAM

$58
(APPROX 1KG)

SALMON MENTAIKO SESAME

$88 (800G)

GOLDEN CAULIFLOWER GRATIN

$38 / 1KG

SIDES

LOBSTER MAC CHEESE

$88 / 1.2KG

GOLDEN BUTTER RICE WITH RAISINS

$28

WILD MUSHROOM SOUP

$48/2LITRES