

LIVING  
MENU

# CATERING MENU

BY TOP CONSUMER-RATED  
LIVING MENU DISHES







From now till **December 6**, order any of our Classic Buffet and add just **\$99** to enjoy a Whole Turkey with Stuffing and a Royal Chocolate Log Cake!

# Christmas Early Bird Special





Living Menu turns your sad desk lunch into an affordable culinary adventure every day. We constantly respond to latest food trends and customer feedback to create new dishes that are otherwise inaccessible or pricey for a regular lunch.

Whether it's your workday lunch or catering buffet for an event, Living Menu provides you the access to an evolving menu of quality selections at the best value.

LIVING  
MENU

# About Living Menu







Lamb Kofta



Beef Ragu Pasta



Spiced Pumpkin  
with Quinoa

# SOME OF OUR TOP DISHES

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Chili Con Carne



Pan Seared  
Salmon with Salad





Beef Stew served with  
Mash Potato and Roasted Vegetable

# OUR VISION

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*"Empower  
The Culinary Imagination  
In Everyone."*

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# CLASSIC BUFFET

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**\$15/Person**  
**8 COURSE**

**\$18/Person**  
**9 COURSE**

**\$23/Person**  
**11 COURSE**

Min 30 pax  
\$60 Delivery & Setup Fee  
2 Business Day Advance Order Required

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# \$15 Classic Buffet

CHOOSE ONE FROM EACH CATEGORY

■ Vegetarian ■ Vegan ■ Spicy ■ Dairy Free

## SALAD

### Prawn Ceviche ■

Refreshing combination of prawns, star fruits and vegetables

### Mesclun Salad ■ ■ ■

Mesclun, roasted zucchini and tomato paired with balsamic vinaigrette

### Roasted Fruit Salad ■ ■ ■

Arugula and sweet roasted fruits with citrus dressing

### Charred Caesar Salad ■

Mildly charred leafy greens with anchovies and chicken bits

## VEGETABLE

### Grilled Broccoli ■ ■

Broccoli tossed with a garlic-rosemary vinaigrette

### Spiced Pumpkin ■

Baked spiced pumpkin served with feta cheese and nuts

### Ratatouille ■ ■

French stew made with seasonal vegetables and tomato sauce

### Roasted Cauliflower ■ ■

Roasted white cauliflower with herb oil complemented with nuts

## MAIN

### Aglio Olio ■ ■ ■

Spaghetti with finely chopped chinese pickles infused with garlic oil

### Beef Ragu Pasta ■

Slow braised shredded beef ragu with penne

### Mushroom Brown Rice ■ ■ ■

Flavourful mushrooms caramelized from slow cooking with brown rice

### Tom Yum Fried Rice ■ ■

Spicy and sour fried rice topped with finely diced mango salsa

### Truffle Mash Potato ■

Creamy mashed potatoes infused with truffle oil

### Stir-Fried Udon ■ ■ ■

Stir fried Japanese udon noodles with grilled firm tofu

## SIDE

### Vegetable Crudités ■

Assorted vegetable sticks with sour cream dip

### Fried Chicken Wings ■ ■

Crispy brown chicken wings glazed with sriracha sauce

### Cheese Tofu Bites

Golden fried cheese tofu served with chilli dip

### Chilli Con Carne ■ ■

Minced beef and kidney beans with spiced tomato, served with nachos

## POULTRY

### Sriracha Glazed Chicken ■ ■

Deep fried chicken coated in hot sriracha sauce

### Honey BBQ Chicken

Sweet and smokey honey bbq marinated chicken grilled to perfection

### Korean Fried Chicken ■ ■

Crispy fried chicken glazed with honey garlic soy sauce

### Chicken Roulade ■

Chicken flattened and rolled with spinach, pan seared and oven roasted

## FISH

### Mackerel Fillet ■

Fresh mackerel roasted to golden brown with citrus dressing

### Pan Seared Sea Bass

Sea bass served with creamy and savoury corn puree

### Sweet and Sour Tilapia ■

Fried tilapia tossed in sweet and sour sauce, garnished with pineapple salsa

## DRINK

### Fruit Infused Water

Refreshing and nutritious fruity taste

### Honey Lemon

Relaxing and throat soothing

### Cordial Peach Tea

Peach flavoured cordial

## DESSERT

### Mini Eclairs ■

Served alongside assorted fruit platters

### Chocolate Brownies ■

Served alongside assorted fruit platters

### Mini Cheesecakes ■

served alongside assorted fruit platters

# \$18 Classic Buffet

CHOOSE ONE FROM EACH CATEGORY

■ Vegetarian ■ Vegan ■ Spicy ■ Dairy Free

## SALAD

### Prawn Ceviche ■

Refreshing combination of prawns, star fruits and vegetables

### Mesclun Salad ■ ■ ■

Mesclun, roasted zucchini and tomato paired with balsamic vinaigrette

### Roasted Fruit Salad ■ ■ ■

Arugula and sweet roasted fruits with citrus dressing

### Charred Caesar Salad ■

Mildly charred leafy greens with anchovies and chicken bits

## VEGETABLE

### Grilled Broccoli ■ ■

Broccoli tossed with a garlic-rosemary vinaigrette

### Spiced Pumpkin ■

Baked spiced pumpkin served with feta cheese and nuts

### Ratatouille ■ ■

French stew made with seasonal vegetables and tomato sauce

### Roasted Cauliflower ■ ■

Roasted white cauliflower with herb oil complemented with nuts

### Roasted Brussel Sprouts ■ ■

Roasted brussel sprouts scattered with pomegranate seeds

## POULTRY

### Sriracha Glazed Chicken ■ ■

Deep fried chicken coated in hot sriracha sauce

### Honey BBQ Chicken ■

Sweet and smokey honey bbq marinated chicken grilled to perfection

### Korean Fried Chicken ■ ■

Crispy fried chicken glazed with honey garlic soy sauce

### Chicken Roulade ■

Chicken flattened and rolled with spinach, pan seared and oven roasted

### Roasted Duck Breast ■

Sliced tender duck breast served with tangy orange sauce

## SIDE

### Vegetable Crudités ■

Assorted vegetable sticks with sour cream dip

### Fried Chicken Wings ■ ■

Crispy brown chicken wings glazed with sriracha sauce

### Cheese Tofu Bites

Golden fried cheese tofu served with chilli dip

### Chilli Con Carne ■ ■

Minced beef and kidney beans with spiced tomato, served with nachos

### Vegetarian Meatballs ■

Meatless veggie balls with feta cheese and olives

## MAIN

### Aglio Olio ■ ■ ■

Spaghetti with finely chopped chinese pickles infused with garlic oil

### Beef Ragu Pasta ■

Slow braised shredded beef ragu with penne

### Mushroom Brown Rice ■ ■ ■

Flavourful mushrooms caramelized from slow cooking with brown rice

### Tom Yum Fried Rice ■ ■

Spicy and sour fried rice topped with finely diced mango salsa

### Truffle Mash Potato ■

Creamy mashed potatoes infused with truffle oil

### Stir-Fried Udon ■ ■ ■

Stir fried Japanese udon noodles with grilled firm tofu

## SEAFOOD

### Grilled Tiger Prawn ■

Char-grilled tiger prawns with pineapple salsa

### Deep Fried Calamari

Tender and crunchy calamari with lime mayonnaise

### Garlic Butter Tiger Prawn

Roasted succulent tiger prawns tossed in garlic butter

## FISH

### Mackerel Fillet ■

Fresh mackerel roasted to golden brown with citrus dressing

### Pan Seared Sea Bass

Sea bass served with creamy and savoury corn puree

### Sweet and Sour Tilapia ■

Fried tilapia tossed in sweet and sour sauce, garnished with pineapple salsa

### Masala Spiced Salmon ■

Fresh salmon rubbed in masala spiced marinade and baked

## DESSERT

### Mini Eclairs ■

Served alongside assorted fruit platters

### Chocolate Brownies ■

Served alongside assorted fruit platters

### Mini Cheesecakes ■

Served alongside assorted fruit platters

## DRINK

### Fruit Infused Water

Refreshing and nutritious fruity taste

### Honey Lemon

Relaxing and throat soothing

### Cordial Peach Tea

Peach flavoured cordial



# \$23 Classic Buffet

CHOOSE ONE FROM EACH CATEGORY

■ Vegetarian ■ Vegan ■ Spicy ■ Dairy Free

## MAIN

### Aglío Olio ■■■

Spaghetti with finely chopped chinese pickles infused with garlic oil

### Beef Ragu Pasta ■

Slow braised shredded beef ragu with penne

### Mushroom Brown Rice ■■■

Flavourful mushrooms caramelized from slow cooking with brown rice

### Tom Yum Fried Rice ■■

Spicy and sour fried rice topped with finely diced mango salsa

### Truffle Mash Potato ■

Creamy mashed potatoes infused with truffle oil

### Stir-Fried Udon ■■■

Stir fried Japanese udon noodles with grilled firm tofu

## FISH

### Mackerel Fillet ■

Fresh mackerel roasted to golden brown with citrus dressing

### Pan Seared Sea Bass

Sea bass served with creamy and savoury corn puree

### Sweet and Sour Tilapia ■

Fried tilapia tossed in sweet and sour sauce, garnished with pineapple salsa

### Masala Spiced Salmon ■

Fresh salmon rubbed in masala spiced marinade and baked

### Pan Seared Salmon ■

Fresh salmon cooked at high temperature till browned, sprinkled with mango salsa

## POULTRY

### Sriracha Glazed Chicken ■■

Deep fried chicken coated in hot sriracha sauce

### Honey BBQ Chicken ■

Sweet and smokey honey bbq marinated chicken grilled to perfection

### Korean Fried Chicken ■■

Crispy fried chicken glazed with honey garlic soy sauce

### Chicken Roulade ■

Chicken flattened and rolled with spinach, pan seared and oven roasted

### Roasted Duck Breast ■

Sliced tender duck breast served with tangy orange sauce

### Confit Duck Leg ■

Juicy duck leg slow cooked in low temperature

## SALAD

### Prawn Ceviche ■

Refreshing combination of prawns, star fruits and vegetables

### Mesclun Salad ■■■

Mesclun, roasted zucchini and tomato paired with balsamic vinaigrette

### Roasted Fruit Salad ■■■

Arugula and sweet roasted fruits with citrus dressing

### Charred Caesar Salad ■

Mildly charred leafy greens with anchovies and chicken bits

### Avocado Salad ■■■

Fresh avocado salad with crisp cucumber and tomatoes

## VEGETABLE

### Grilled Broccoli ■■

Broccoli tossed with a garlic-rosemary vinaigrette

### Spiced Pumpkin ■

Baked spiced pumpkin served with feta cheese and nuts

### Ratatouille ■■

French stew made with seasonal vegetables and tomato sauce

### Roasted Cauliflower ■■

Roasted white cauliflower with herb oil complemented with nuts

### Roasted Brussel Sprouts ■■

Roasted brussel sprouts scattered with pomegranate seeds

### Cauliflower Au Gratin ■

Cauliflower in bechamel sauce topped with mozzarella cheese

## DRINK

### Fruit Infused Water

Refreshing and nutritious fruity taste

### Honey Lemon

Relaxing and throat soothing

### Cordial Peach Tea

Peach flavoured cordial

## SIDE

### Vegetable Crudités ■

Assorted vegetable sticks with sour cream dip

### Fried Chicken Wings ■■

Crispy brown chicken wings glazed with sriracha sauce

### Cheese Tofu Bites

Golden fried cheese tofu served with chilli dip

### Chilli Con Carne ■■

Minced beef and kidney beans with spiced tomato, served with nachos

### Vegetarian Meatballs ■

Meatless veggie balls with feta cheese and olives

### Lamb Kofta

Greek mutton meatballs with creamy yoghurt dressing

## DESSERT

### Mini Eclairs ■

Served alongside assorted fruit platters

### Mini Cheesecakes ■

Served alongside assorted fruit platters

### Mini Macarons ■

Served alongside assorted fruit platters

# \$23 Classic Buffet

CHOOSE ONE FROM EACH CATEGORY

■ Vegetarian ■ Vegan ■ Spicy ■ Dairy Free

## SEAFOOD

### Grilled Tiger Prawn ■

Char-grilled tiger prawns with pineapple salsa

### Deep Fried Calamari

Tender and crunchy calamari with lime mayonnaise

### Garlic Butter Tiger Prawn

Roasted succulent tiger prawns tossed in garlic butter

### Curried Mussel Stew ■

Fresh plump mussels in fragrant curried soup

## PREMIUM

### Seared Tuna Steak ■

Fresh tuna coated in sesame seeds and seared

### Scallop Ceviche ■

Colourful blend of citrus marinated scallops with a touch of heat

### Angus Striploin Steak ■

Australian angus striploin steak grilled to medium doneness

### Sous Vide Grilled Octopus ■

Octopus sous vide, grilled on hot pan and served with grape salsa

## APPETISER

### Pan con Tomate ■

Bread with tomato spread and anchovies

### Smoked Salmon Bites

Lightly smoked salmon with a spoonful of cream cheese on cracker


### Hoisin Duck ■

Hoisin sauce drizzled over duck, with cucumber slices at the base





# Start Your Culinary Adventure with Living Menu



Aglio Olio with Seasonal  
Vegetables and Mango

**Contact us today**  
[sales@living.menu](mailto:sales@living.menu)