

Buffet Menu

\$30.00 PP

Dim Sum & Then Some

A Lunar New Year Celebration – Year of the Horse



Dim Sum Station

(A chef-attended station is included for orders of 50 guests or more)

A curated selection of traditional dim sum favourites, prepared fresh and served warm:

Steamed dumplings

with shrimp and pork

Pan-seared gyoza

with chicken and vegetarian fillings

Lightly battered assorted tempura

Garnishes:

Green onions, crispy onions, pickled carrots, sesame seeds, and steamed edamame

Sauces:

Soy sauce
Sweet chili
Sriracha

Rice & Noodles

Longevity & Success

Longevity Noodles

Wok-tossed noodles with seasonal vegetables and light soy sauce

Vegetable Fried Rice

Fragrant jasmine rice with egg, scallion, and sesame

Fresh & Light

Balance & Renewal

Asian Cucumber Salad

Sesame, rice vinegar, and a touch of chili oil

Steamed Edamame

Finished with sea salt or chili-lime

Sweet Finish

Happiness & Good Fortune

Sesame Balls (Jian Dui)

Crispy on the outside, chewy and lightly sweet inside

Mini Mango & Matcha Tarts

Bright, festive flavours with a modern twist

Fortune Cookies

A classic Lunar New Year touch to end on a joyful note

MEZA GROUP

CATERING • FOOD WITH PASSION • EVENTS