JOLLY Jubilee MENU

Buffet Catering

9 COURSES | 1 DRINK

Gather your loved ones and share in the warmth of the season — a wholesome feast made for joyful moments.

Enjoy our Christmas menu from 1 Dec 26 to 1 Jan 27. During 19–25 Dec, we'll be serving exclusively our festive Christmas selections.

From $23.00 per guest ($25.07 w/GST)
Min. 30 Guests

NOSH KITCHEN

THE Merry TABLE

Buffet Catering

9 COURSES

1 DRINK

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Min. 30 Guests

Be Among the First to Feast

+65 6287 7966
sales@noshkitchen.com.sg

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vegetarian

01: THE CHRISTMAS HARVEST (choose 1)

Macédoine of Seasonal Orchard Fruits
A refreshing medley of freshly diced seasonal fruits, lightly dressed with aged balsamic dressing, crumbled feta cheese, mint leaf and served chilled

Ocean King Prawn and Mango Composition +$1.00
Plump, king prawns alongside sun-ripened mango, nestled on fresh greens with a bright citrus reduction

Trinity Seasons Platter with Wild Berry Compote +$1.00
Festive trio of premium honey-baked ham, farmhouse chicken bratwurst and slow-smoked duck, paired with a vibrant house-made coulis of fresh mountain berries

Lyonnaise Smoked Salmon with Dijon Vinaigrette +$1.00
Fresh twist of cold- smoked salmon on a bed of crisp garden greens topped with farm eggs

02: THE FESTIVE RICE TABLE (choose 1 – 50%)

Garlic Butter Rice Pilaf with Tiger Prawns & Smoked Turkey
Aromatic rice pilaf tossed with pan seared tiger prawns, tender turkey breast ribbons in a rich garlic and melted butter confit

Saffron Seafood Paella
A rustic pan of saffron-infused rice cooked with succulent ocean fresh seafood seasoned with old-word herbs and spices for an authentic Spanish spirited delight

Golden Mentaiko & Salmon Sushi Baked Rice +$2.00
A luxurious bake featuring layers of flaked salmon, sweet crabstick smothered in a rich, velvety mentaiko cream and a blend of artisanal cheeses, crowned with a vibrant pop of tobiko

The Artisanal Noel Cottage Pie Chicken +$1.00 / Beef +$2.00
Comforting holiday classic featuring savory slow-simmered minced beef or tender chicken with buttery farm mashed potatoes in a rich glossy gravy

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03: CONTINENTAL THREADS (choose 1 – 50%)

Truffle & Herb Infused Linguine
Al dente linguine tossed in a fragrant blend of golden garlic, subtle chili flakes, fresh cracked pepper and white truffle olive oil, finished with a delicate snowfall of aged parmesan and garden parsley

Rustic Pomodoro Christmas Fusilli
A festive, multi-colored artisan fusilli coated in a vibrant, vine-ripened tomato coulis with cold-pressed olive oil, and a fragrant hint of torn fresh basil

Blush Pomodoro & Cream Fettuccine Ribbons
Fettuccine pasta tossed in a velvety pink sauce, premium melted parmesan with sweet farm butter for a smooth and indulgent festive dish

Wild Mushroom Wafu Umami Pasta
Perfectly textured spaghetti with forest mushrooms flambéed in a savory, garlic-infused Japanese soy reduction that delivers a a rich, multi-layered depth of pure umami

04: THE YULETIDE CARVERY (choose 1)

Sweet & Spicy Gochujang Elixir Winglets
Crispy golden-fried winglets tossed in a bold and spicy Korean glaze. A symphony of sweet heat and savoury fire that adds an exciting, modern kick to the festive spread

Coq no Vin de Noël Tender Chicken / Prime Beef +$3.00
Tender slow-braised chicken or beef bourguignon with earthy mushrooms, sweet pearl onions and aromatic winter herbs, simmered in a deep, rich sauce with festive French flavors

Oven-Roasted Crown Capon with Miso Honey Glaze +$2.00
Holiday centrepiece of juicy whole capon chicken (2 to 3kg) brushed with a sweet-savory miso honey lacquer. Accompanied by an aromatic dressing of truffle herbs and mushroom

Slow-Cooked Winter Duck Confit with Blackberry Balsamic Sauce +$3.00
Luxurious comfort of duck leg confit with a perfectly crisped skin paired with a vibrant wild mountain berry and aged balsamic reduction.

05: THE OCEAN HARVEST (choose 1)

Baked Pacific Cream Dory Fillet with Lemon Dill Sauce
Delicate white fish fillets oven-baked to perfection with fragrant lemon-dill cream with a touch of smoky paprika

Herb Crusted Grilled Sea Bass with Salsa Verde
Succulent fillet of ocean sea bass marinated in zesty Italian herbs, fresh tomatoes and capers. Perfectly grilled for a smoky finish

Artisanal Salmon En Papillote +$2.00
Beautiful Atlantic salmon fillets gently steamed in a classic parchment parcel alongside tender asparagus spears and sweet cherry tomatoes. Immersed in a fragrant pool of lemon-herb farm butter

Creamy Leek & Baked Halibut Parcel +$2.00
Savory halibut fillet baked in a parcel to seal in all its natural juice. Nestled on a bed of creamy leeks and fragrant herbs, offering a te deeply comforting, sophisticated finish

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06: LES CRUSTACÉS (choose 1)

Sea Scallops Au Gratin
Succulent sea scallops in natural shells baked under a blanket of rich cream sauce and bubbling cheese crust

Crisp Tempura Prawns with Thai Chili Emulsion
Lightly battered prawns fried to perfection, paired with a thai green chili mayonnaise

Gambas Con Pimentos with Garlic Confit +$1.00
Juicy prawns in sweet bell peppers and tender onions simmered in mellow confit garlic-infused olive oil with hint of red chili

Golden Mozzarella-Crusted Baked Crayfish +$2.00
Baked to juicy perfection and crowned with a decadent layer of mozzarella cheese, finished with a scatter of garden herbs and a light drizzle of olive oil

07: THE WINTER GARDEN HARVEST (choose 1)

Garlic Sautéed Broccoli with Trio Forest Mushrooms
Tender broccoli florets tossed in a medley of three earthy mushrooms, lightly sautéed in fragrant crushed garlic and pressed olive oil

Cajun-Buttered Festive Garden Medley
A colorful mix of roasted seasonal treasures – crisp broccoli, cauliflower florets, baby carrots, juicy mushrooms, in warm cajun butter for a rich, comforting holiday flavor

Winter Ratatouille +$1.00
Classic hand cut medley of slow-braisedzucchini, tender eggplant, sweet peppers and ripened tomatoes, simmered in a rich herb-infused |tomato reduction

Sautéed Asparagus & Peppers in Nutty Beurre Noisette +$2.00
Spears of Tender asparagus, crisp celery, and sweet capsicum glazed in golden hazelnut butter for a deliciously fragrant finish

08: THE FESTIVE ACCOMPANIMENTS (choose 1)

Golden Farmhouse Potato Croquette
Delicately seasoned and crumbed mash potato spheres, lightly fried to a crisp outer crust paired with sriracha mayo dip

Panko Crusted Scallop with House Tartar
Sweet and tender scallops coated in a japanese flaky, crispy panko breadcrumb mixture

Hearty Chicken Chipolata Winter Bean Stew
Comforting succulent chicken chipolata sausage simmered slow with tender beans, and aromatic root vegetables in a rich broth

Heirloom Potatoes Roasted with Rosemary & Sea Salt
Crispy golden potatoes roasted with fragrant rosemary, extra virgin olive oil, and light dusting of sea salt for a timeless finish

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09: YULETIDE CONFECTIONS (choose 1)

Seasonal Fruits Platter
Refreshing and vibrant palate cleanser of freshly sliced seasonal fruits

Assorted Mini French Pastries & Profiteroles
An irresistible sweet array of petite artisan pastries and alongside cream-filled profiteroles

Basque Burnt Cheesecake
Spanish inspired masterpiece of golden-brown crust with a luscious creamy molten interior

Classic Vanilla Bean Crème Brûlée +$1.00
A silky-smooth vanilla bean custard topped with a perfectly hand-torched caramelized sugar crust

Silky Panna Cotta +$1.00
A silky Italian vanilla cream dessert, delicately chilled and crowned with a sweet berry coulis for a smooth and elegant finish

10: THE REFRSHEMENTS (choose 1)

Mistletoe Botanical Punch
A refreshing blend of assorted tropical fruits, bursting with natural sweetness and vibrant flavors

Yuzu Citrus Nectar
Crisp refreshment featuring the bright, tangy flavour of Japanese yuzu, perfectly balanced with a subtle sweetness for a crisp and invigorating refreshment

Citrus Harmony
A refreshing blend of tangy grapefruit and sweet ruby pomelo, perfectly balanced for a zesty, tangy-sweet burst of citrus essence. Ideal as a palate cleanser

Lychee Lemonade Cooler
A tropical twist on a traditional favorite, infused with the floral sweetness of exotic lychees and balanced with the bright, clean tang of sun-drenched lemons

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SANTA'S Secret MENU

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Add-on

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Creamy Leek & Baked Halibut Parcel
Savory halibut fillet baked in a parcel to seal in all its natural juice. Nestled on a bed of creamy leeks and fragrant herbs, offering a te deeply comforting, sophisticated finish.
—
$108+ (approx. 25 pcs)

Carved Roast NZ Wagyu Striploin with Garlic Peppercorn Sauce
Succulent slow-roasted decadent wagyu beef striploin served with a cracked peppercorn and roasted garlic infusion
—
$128+ (approx. 1.5kg)

Soft Shell Crab with Tangy Mango Aioli
Golden-fried soft-shell crab served with a velvety house whipped mango aioli
—
$68+ (10 pcs)

Oven-Roasted Crown Capon with Miso Honey Glaze
Holiday centrepiece of juicy whole capon chicken brushed with a sweet-savory miso honey lacquer. Accompanied by an aromatic dressing of truffle herbs and mushroom
—
$68+ (approx. 2 – 3 kg)

Trinity Seasons Platter with Wild Berry Compote
Festive trio of premium honey-baked ham, farmhouse chicken bratwurst and slow-smoked duck, paired with a vibrant house-made coulis of fresh mountain berries
—
$48+ (serves 10)

Honey-Glazed Baked Ham Platter
Sweet, glazed cinnamon manuka honey-baked ham, perfectly sliced for sharing
—
$48+ (approx. 1kg)

Golden Mentaiko & Salmon Sushi Baked Rice
A luxurious bake featuring layers of flaked salmon, sweet crabstick smothered in a rich, velvety mentaiko cream and a blend of artisanal cheeses, crowned with a vibrant pop of tobiko
—
$58+ (serves 10)

The Artisanal Noel Cottage Pie Chicken/Beef Cottage Pie
Comforting holiday classic featuring savory slow-simmered minced beef or tender chicken with buttery farm mashed potatoes in a rich glossy gravy
—
$48+ (approx. 1kg)