



## PASSED HORS D' OEUVRES

(MINIMUM OF 25 PER ORDER REQUIRED, PRICED PER PIECE)

**SHRIMP SHU MAI \$2**  
SWEET & SPICY MUSTARD

**POT STICKERS \$2.50**  
CHILI GARLIC SAUCE

**CHICKEN DUMPLINGS \$2.50**  
PAN FRIED, GARLIC, SOY, CRISPY SHALLOTS

**TUNA POKE SPOONS \$3.50**  
AVOCADO, SWEET ONIONS, CUCUMBERS, OSAKI'S SECRET SOY

**LOBSTER RANGOONS \$3.50**  
CRISPY WONTON, SWEET SOY, SLICED SCALLION

**CRISPY RICE BITES \$4**  
BLACKENED RARE TUNA, CRUNCHY SUSHI RICE,  
TOMATO & SWEET CORN

**BEEF TATAKI \$3**  
NIGIRI STYLE WITH GRATED GINGER

**VEGETABLE SPRING ROLLS \$3**  
SHREDDED VEGETABLES, CHILI GARLIC SAUCE

**MAI TAI SKEWERS \$3.50**  
GRILLED STEAK & CHICKEN, PINEAPPLE ALMOND GLAZE

**SPICY SALMON BITES \$4**  
SEARED SPICY SALMON, SLICED AVOCADO,  
CRISPY SUSHI RICE, DYNAMITE SAUCE



## “STREET STYLE”

(HEARTY SELECTIONS SERVED IN SELF SERVE CONTAINERS)  
(25 PIECE MINIMUM ORDER, PRICED PER PIECE)

**SINGAPORE STREET NOODLES \$4.25**

CURRY MADRAS, SHRIMP, SCALLOP, CHAR SUI PORK, XO SAUCE

**SZECHUAN AROMATIC CHICKEN \$4**

TOASTED CUMIN, DRY CHILIES, CILANTRO

**CANTONESE CHAR SUI SPARERIBS \$6**

NAPA CABBAGE, HOT MUSTARD

**TOSSED HONG KONG NOODLES \$3.50**

SOY, MOLASSES, SESAME

**ROCK SHRIMP TEMPURA \$5**

COCONUT SRIRACHA, CHILI, MACADAMIA NUTS

**GENERAL TSO CHICKEN \$4**

SWEET & SPICY FLAVORS

**HONEY BUNS \$5**

CANTONESE BBQ PORK, PICKLED DAIKON, STICKY BUN

**CRISPY CHICKEN BUNS \$4**

CRISPY FRIED CHICKEN, ASIAN BBQ SAUCE, PICKLED RED ONION, WARM STEAMED BUN

**SAUSAGE & PEPPER BUNS \$4**

CHINESE SAUSAGE & RED PEPPERS, SWEET CHILI SAUCE, WARM STEAMED BUN

**STEAK BUNS \$6**

MONGOLIAN SKIRT STEAK, GRILLED RED ONION, TONKATSU SAUCE, WARM STEAMED BUN

**STEAK TERIYAKI NOODLES \$6**

SWEET TERIYAKI LO MEIN, SLICED SKIRT STEAK, BEAN SPROUTS, HERB SALAD



## **RED LANTERN SUSHI BOATS**

### **CLASSIC RED LANTERN BOAT**

(8 TOTAL ROLLS- SERVES 8-12 GUESTS)

SPICY TUNA ROLLS, SHRIMP TEMPURA ROLLS, CALIFORNIA ROLLS  
CUCUMBER & AVOCADO ROLLS

\$100 PER BOAT

### **SIGNATURE RED LANTERN BOAT**

(9 TOTAL ROLLS, SERVES 8-14)

#### **LOBSTER ROLLS**

TEMPURA LOBSTER TAIL, TWO TOBIKKOS, AVOCADO, WASABI MAYO

#### **RED DRAGON ROLLS**

SPICY TUNA, SIRACHA, CUCUMBER, AVOCADO, DIAKON SPROUTS

#### **CRUNCHY ROLLS**

TORCHED SALMON TORO, TOBIKKO, CRABSTICK, EEL SAUCE

\$170.00 PER BOAT

### **COLOSSAL RED LANTERN BOAT**

(10 TOTAL ROLLS, 10 SLICES OF EACH SASHIMI, SERVES 12-20)

PICK ANY FIVE ROLLS FROM OUR TRADITIONAL, MAKI, OR SIGNATURE  
ROLLS SALMON & TUNA SASHIMI

\$240.00 PER BOAT



## **SAMURAI BUFFET**

### **ASPARAGUS ORANGE SALAD**

ROMAINE LETTUCES, ASPARAGUS TIPS, MANDARIN ORANGE SUPREMES,  
JULIENNE SNOW PEAS, CRISPY LO MEIN NOODLES,  
ORANGE SESAME VINAIGRETTE

### **GENERALS TSO'S CHICKEN**

CRISPY FRIED, GINGER, GARLIC, SWEET & SPICY SAUCE

### **BUTCHER BLOCK SIRLOIN**

TONKATUS SAUCE, CHARRED SCALLIONS

### **GRILLED SWORDFISH**

RED CHILI & MANGO AIOLI, WARM CORN SALAD

### **CHEFS SELECTION OF WOK FRIED VEGETABLES**

### **VEGETABLE FRIED RICE**

### **DESSERT**

CHEF'S SELECTIONS

\$55.00 PER PERSON++

ALL BUFFETS AND STATIONS REQUIRE A 20-PERSON MINIMUM UNLESS OTHERWISE NOTED

ALL PRICING SUBJECT TO CHANGE, 6.35% SALES TAX & 21% SERVICE CHARGE



## **BUDHA BUFFET**

### **CLASSIC RED LANTERN BOAT**

(INCLUDES 2 SLICES OF EACH ROLL PER PERSON)

SPICY TUNA ROLLS, SHRIMP TEMPURA ROLLS, CALIFORNIA ROLLS CUCUMBER & AVOCADO ROLLS

### **ORIENTAL SALAD**

ROMAINE LETTUCE, SHREDDED NAPA & RED CABBAGE, GREEN ONION, SHREDDED CARROT, SLIVERED ALMONDS, CRISPY CHOW MEIN NOODLES, CREAMY ORANGE SOY DRESSING

### **CRISPY STATLER MISO CHICKEN**

MISO GLAZED CHICKEN, SWEET CORN, RED PEPPER & CILANTRO SALAD

### **PEPPER STEAK**

TRI-COLORED PEPPERS, ONIONS, SLICED SIRLOIN STEAK, GARLIC & SOY

### **TOGARASHI SPICED MAHI MAHI**

AVOCADO & LIME AIOIL

### **JASMINE RICE**

### **STIR-FRIED BABY BOK CHOY**

### **DESSERT STATION**

CHEF'S SELECTION OF ASSORTED DESSERTS

\$60.00 PER PERSON++

ALL BUFFETS AND STATIONS REQUIRE A 20-PERSON MINIMUM UNLESS OTHERWISE NOTED ALL PRICING SUBJECT TO CHANGE, 6.35% SALES TAX & 21% SERVICE CHARGE



## **EMPERORS BUFFET**

### **ENTREE STATION**

#### **SENTOSA SALAD**

LEAFY GREENS, DAIKON RADISH,  
SPUN CARROTS, CUCUMBER

#### **SESAME ASPARAGUS**

TOASTED SESAME,  
WARM MANDARIN ORANGE DRESSING

#### **FILET MIGNON**

SIMPLY GRILLED WITH SALT & PEPPER

#### **LEMONGRASS LOBSTER TAILS**

(1 TAIL PER PERSON)  
MAINE LOBSTER TAILS,  
TAHITIAN VANILLA & LEMONGRASS BUTTER

#### **WASABI MASHED POTATOES**

### **DESSERT STATION**

CHEF'S SELECTION OF ASSORTED DESSERTS

\$75.00 PER PERSON++



## CHEF ATTENDED STATIONS

### **\*RED LANTERN SUSHI**

\*SUSHI CHEF REQUIRED, \$200 FOR UP 2 HOURS

SPICY TUNA ROLLS, CALIFORNIA ROLLS, PHILADELPHIA ROLLS, SHRIMP TEMPURA ROLLS,  
RAINBOW ROLLS, TUNA TARTARE SHOOTERS, SALMON SASHIMI & TUNA SASHIMI  
\$28 PER PERSON

### **\*BAO BUNS & DUMPLINGS**

\*CHEF ATTENDANT REQUIRED, \$120 PER CHEF

MUSHROOM BUNS, FRIED CHICKEN BUNS, LOBSTER SALAD ROLLS  
SHRIMP SHU MAI, PORK POTSTICKERS  
ASSORTED SAUCES  
\$25.00 PER PERSON

### **\*GRILL STATION**

\*CHEF ATTENDANT REQUIRED, \$120 PER CHEF

SKIRT STEAK, CHAR SUI PORK, BULGI BEEF (KOREAN BBQ)  
GRILLED VEGETABLES, TOGARASHI SWEET POTATOES  
\$29.00 PER PERSON

### **\*TERIYAKI GRILLED FLANK STEAK**

\*CHEF ATTENDANT REQUIRED, \$120 PER CHEF

MARINATED IN A TERIYAKI SAUCE, HAND-RUBBED WITH COARSELY GROUND SALT & BLACK  
PEPPER  
\$22.00 PER PERSON

### **\*TEPPANYAKI STATION**

\*CHEF ATTENDANT REQUIRED, \$120 PER CHEF

CHICKEN, SHRIMP, STEAK  
GARLIC, ONIONS, BEAN SPROUTS, SNOW PEAS, YELLOW SQUASH, ZUCCHINI  
CHILI GARLIC SAUCE, HOISIN SAUCE, SOY SAUCE  
VEGETABLE FRIED RICE  
\$22.00 PER PERSON

### **\*TENDERLOIN OF BEEF**

\*CHEF ATTENDANT REQUIRED, \$120 PER CHEF

WASABI CREAM, LOBSTER WHIPPED POTATOES, SEASONAL VEGETABLE  
\$42.00 PER PERSON