





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

\$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 SIU 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

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

GROUPS OF 50 OR MORE MAY REQUIRE MULTIPLE CHEFS PER STATION







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

(ONE 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++







BUDDHA 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 SALMON

AVOCADO & LIME AIOLI

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, 7.35% SALES TAX & 21% SERVICE CHARGE ADDITIONAL







SAMURAI BUFFET

ASPARAGUS ORANGE SALAD

ROMAINE LETTUCES, ASAPARAGUS TIPS, MANDARIN ORANGE SUPREMES,
IJULIENNE 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

CHEF'S SELECTION OF WOK FRIED VEGETABLES

VEGETABLE FRIED RICE

· DESSERT STATION ·

CHEF'S SELECTION OF ASSORTED DESSERTS

\$55.00 PER PERSON++







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
\$100.00 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, SRIRACHA, 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 PERSON







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 SIU 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

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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

HONEY GARLIC BEEF STICKS \$3.50

GRILLED MARINATED BEEF, HONEY & ROASTED GARLIC TERIYAKI SAUCE

SPICY SALMON BITES \$4

SEARED SPICY SALMON, SLICED AVOCADO, CRISPY SUSHI RICE. DYNAMITE SAUCE