



CHINESE SET DINNER MENU

李白冷盘

(大虾沙律, 鲍贝, 辣汁螺花, 芦笋, 海蜇)

Assorted Cold Cut Combination

(Combination of Prawn Salad, Pacific Clams, Hot Conch & Chilled Asparagus, Garnished with Jellyfish)

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京烧大生翅

Shark's Fin Soup "Capital" Style

(Conpoy, Shredded Chicken, Fish Maw and Mushrooms)

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豆汁蒸鲈鱼

Steamed Cod Fish with Black Bean Sauce

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辣汁虾仁花枝片

Sautéed Prawn & Squid with Spicy Sauce

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香蒜豉油鸡

Special marinated Chicken with Soya Sauce

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干贝扒时蔬

Braised Seasonal Vegetables with Dried Scallop

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花菇九王焖伊面

Stewed Ee-Fu Noodle with Mushroom & Yellow Chives

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蜜瓜西米露

Sweetened Cream of Sago with Honey Dew

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\$750.00++ per table of 10 persons

Prices are subject to 10% Service Charge, and prevailing government tax unless otherwise stated.



INTERNATIONAL BUFFET DINNER MENU

(MINIMUM OF 80 PERSONS)

APPETIZERS

Smoked Salmon with Capers, Horseradish Dip and Onion
Cured Breast of Chicken with Melon Confit
Spicy Crabmeat on Corn Salsa

SALADS

Tomato and Olive Salad, Potato Salad,
Dill Cucumber Salad, Penne Pasta with Pesto Salad,
Assorted Fresh Garden Greens

DRESSINGS AND CONDIMENTS

Thousand Island Dressing, House Dressing, Oriental Dressing
Her Croutons, Crispy Wonton Crackers, Sunflower Seeds

SOUP

Cream of Mushroom
with bread and butter

HOT DISHES

Pan-fried Fillet of Salmon with Dill Butter Sauce
Stir-fried Seasonal Vegetables and Tou Fu
Malaysia Chicken Curry with Condiments
Prawn Sambal
Braised Ee-Fu Noodle with Chinese Mushroom and Chives
Steamed Rice

DESSERTS

Freshly sliced Tropical Fruits Platter
Selection of Mini French Pastries
Chocolate Mousse
Assorted Nonya Kueh
Mini Apple Crumble
Indonesia Kueh Lapis

COFFEE/TEA

S\$75.00++ per person

Prices are subject to 10% Service Charge, and prevailing government tax unless otherwise stated.



SEMINAR BUFFET LUNCH MENU

(minimum of 30 persons)

SALADS AND APPETIZERS

Norwegian Smoked Salmon and Traditional Condiments
Cured Breast of Chicken with Melon Confit
Spicy Atlantic Crabmeat on Corn Salsa
Shrimp and Mango Salad
Artichoke Salad with Olives
Dill and Cucumber Salad
Assorted Salad Green

₹ ₹

DRESSINGS AND CONDIMENTS

Thousand Island, Oriental, House Dressing
Herbs Crouton, Crispy Wonton, Crackers and Capers

₹ ₹

MAIN DISHES

Oven Roasted Teriyaki Chicken Thigh
Steamed Seabass with Dried Shiitake Tomato and Ginger Soya
Stir-fried Beef Slice in Oyster Sauce
Wok-fried Eggplants and Minced Chicken with Hot Bean Sauce
Braised Ee-fu Noodle with Chinese Mushroom and Chives
Buttered Seasonal Spring Vegetables

₹ ₹

DESSERTS

Selection of Nonya Kueh
Thai Taiko Pastries
Durian Puffs
Freshly Sliced Tropical Fruits Platter
Cheng Tng

S\$75.00++ per person

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