



# Dinner & Dance 2010

*Party with a sumptuous banquet at the  
Sheraton Towers Singapore*

*Celebrate a year of hard work and get rewarded with style in the elegant settings  
of a private function room.*

*Lavish menu specially prepared by our team of talented Master Chefs*

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*Prices start from...*

*\$75 per person for Buffet or*

*\$750 per table of 10 persons for Sit Down Dinner*

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*Minimum booking of 12 tables and above, attractive perks waiting for you as follows:*

*Continuous flow of soft drinks and mixers throughout the dinner (excluding juices)*

*Waiver of corkage charge for all sealed and duty-paid hard liquor served into the hotel*

*Pre-dinner cocktail drinks with assorted nuts served in butler-style*

*Individual floral centerpieces to accentuate every table*

*Complimentary seat covers for all chairs*

*Complimentary one (1) barrel of 22.7 litres Carlsberg Draught Beer*

*Complimentary Twenty (20) percent car park coupons based on confirmed attendance*

*Complimentary one (1) food & beverage voucher worth S\$50.00nett*

*Background music throughout the event*

*Complimentary one (1) Day-use Deluxe room from 2.00pm to 8.00pm*

*Special room rates for guests who wish to stay with us*

*Minimum booking of 25 tables and above, additional perks as follows:*

*Twelve (12) bottles of House Red/White wine*

*One (1) Weekend night stay in our Deluxe Room with Breakfast for Two (2) persons at The Dining Room*

**\*\*\* Price quoted above is subject to 10% service charge & prevailing government tax**



## CHINESE SET DINNER MENU A

### 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)*

每席

### 京烧大生翅

Shark's Fin Soup "Capital" Style

*(Conpoy, Shredded Chicken, Fish Maw and Mushrooms)*

每席

### 豆汁蒸鲈鱼

Steamed Cod Fish with Black Bean Sauce

每席

### 辣汁虾仁花枝片

Sautéed Prawn & Squid with Spicy Sauce

每席

### 香蒜豉油鸡

Special marinated Chicken with Soya Sauce

每席

### 干贝扒时蔬

Braised Seasonal Vegetables with Dried Scallop

每席

### 花菇九王焖伊面

Stewed Ee-Fu Noodle with Mushroom & Yellow Chives

每席

### 蜜瓜西米露

Sweetened Cream of Sago with Honey Dew

每席

**\$750.00 per table of 10 persons**

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



## CHINESE SET DINNER MENU B

烧肉拼盘

(乳猪, 大虾沙律, 八爪鱼, 烧鸭, 海蜇)

BBQ Combination

*(Combination of Suckling Pig, Prawn Salad, Mini Octopus & Roast Duck, Garnished with Jellyfish)*

每席

干贝竹笙翅

Shark's Fin Soup with Dried Scallop & Bamboo Piths

每席

清蒸西曹

Steamed Sea Bass with Light Soya Sauce

每席

XO酱西芹炒带子

Sautéed Fresh Scallop with Celery in XO Sauce

每席

南乳脆皮鸡

Crispy Chicken Marinated with Preserved Beancurd

每席

红梅烩冬菇

Stewed Winter Melon with Assorted Fungus and Mushrooms,  
topped with Carrot Sauce

每席

飘香荷叶饭

Steamed Lotus Leaf Rice

每席

芒果布丁

Chilled Mango Pudding

每席

**\$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 A**

### **APPETIZERS**

Selection of Chinese Cold Platter  
Smoked Salmon with Horseradish Dip  
Cured Szechuan Beef with Hoi Sin Sauce



### **SALAD**

Fusille Pasta with Tomato Salad, Potato Salad  
Tomato Raisin Salad, Shredded Carrot and Onion Salad  
Thai Beef Salad, Assorted Garden Green



### **DRESSINGS AND CONDIMENTS**

Thousand Island Dressing, House Dressing  
Oriental Dressing, Black Olive  
Crispy Wantons Crackers, Herb Croutons



### **HOT DISHES**

Madras Mutton Curry  
Sweet and Sour Fish  
Oven Roasted Strip loin of Beef with Mushroom Sauce  
Stir-fried "Lo Hon" Vegetables  
Garlic Potato Gratin  
Walnut Teriyaki Chicken  
Mexican Blue Prawns in Nonya Sauce  
Steamed Fragrant Rice



### **DESSERTS**

Freshly sliced Tropical Fruits Platter  
Assorted sliced Chocolate Cake  
Mango Pudding  
Selection of Nonya Kueh  
Strawberry Mousse  
Fruit Tea Jelly



**S\$75.00++ per person**

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



## **INTERNATIONAL BUFFET DINNER MENU B**

### **APPETIZERS**

Smoked Salmon with Capers, Horseradish Dip and Onion  
Chicken Ngoh Hiang Rolls with Sweet Chilli Vinaigrette  
Marinated Spicy Arctic Surf Clam with Turnip Relish

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### **SALADS**

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

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### **DRESSINGS AND CONDIMENTS**

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

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### **SOUP**

Cream of Mushroom  
with bread and butter

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### **HOT DISHES**

Pan-fried Fillet of Seabass with Fennel stew  
Wok-fry slices Beef Bellpeppers and Oyster Sauce  
Stir-fried Seasonal Vegetables and To fu  
Malaysia Chicken Curry with Condiments  
Sautéed Prawns in Garlic Cream  
Yang Chow Fried Rice

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### **DESSERTS**

Freshly sliced Tropical Fruits Platter  
Selection of Mini French Pastries  
Chocolate Mousse  
Assorted Nonya Kueh  
Walnuts Slices Cakes  
Gula Malaka

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***S\$75.00++ per person***

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