

Afternoon Tea Reception

\$65++ Per Person

Menu A

Finger Sandwiches

Cream Cheese with Sliced Cucumbers
Tuna with Green Onions and Mayonnaise
Roasted Beef with Mustard and Gherkins
Egg Salad with Tomatoes

Singapore Rojak

Vietnamese Rice Paper Roll with Spicy
Coriander Dip

Hot Chaffers

Vegetarian Fried Bee Hoon
Fried Carrot Cake
Sugarcane Prawns
Chicken Char Siew Soh
Malay Chicken Curry
Home-made Otah-Otah
Sayoh Lodeh

Dim Sum

Ku Chye Dumplings
Steamed Chicken Pau

Desserts

Bread & Butter Pudding with Vanilla Sauce
Assorted Nonya Kueh
Pandan Chiffon Cake
Assorted French Pastries
Black Forest Shortcake
Plum and Lemon Tart
Seasonal Fresh Fruit Platter

Coffee and Tea

Menu B

Open-faced Sandwiches

Smoked Salmon with Sour Cream Chives
Poached Chicken Breast with Pineapple and
Passion Fruit Sauce
Prawn with Avocado and Coriander Salsa
Tuna Fish Salad with Onions and Tomatoes

Gado Gado with Peanut Sauce

Thai Spicy Papaya Salad

Hot Chaffers

Seafood Mee Goreng
Soon Kueh with Sweet Sauce and Chilli Sauce
Deep-fried Marinated Chicken in Fine Shrimp
Paste
Prawn Toast
Breaded Crab Claws
Indian Samosas
Japanese Pan-fried Gyozas

Dim Sum

Steamed Prawn Dumplings
Lotus Bean Paste Pau

Desserts

Peach Clafoutis
Assorted Nonya Kueh
Banana Custard Jelly
Strawberry Mousse Cake
Pecan and Walnut Tart
Assorted Mixed Fruit Tartlets
Seasonal Fresh Fruit Platter

Coffee and Tea

International Lunch Buffet

\$75++ Per Person

Menu A

Appetisers

Japanese Mixed Sushi served with Wasabi,
Gari and Shoyu
Homemade Smoked Salmon with Ratte Potato and
Dill Crème Fraiche
Poached Chicken Breast with Sautéed Shiitake
Mushrooms, Mango Salsa and Passion Fruit Sauce

Buffet Salads

Marinated Artichokes with Anchovies and Feta Cheese
Caramelised Beetroot with Citrus Compote
Roasted Champignon Mushrooms and Chestnuts
Mixed Garden Greens with Cucumbers and
Tomatoes

Condiments

Sun-dried Tomatoes, Cornichons, Stuffed Green Olives
Herb Croutons, Parmesan Cheese, Pine Nuts

Dressings

Lemon Olive Vinaigrette, Thousand Island,
Caesar Dressing

Soup

Cream of Pumpkin Soup served with Bread Rolls,
Butter and Margarine

Main Courses

Black Olive Fried Rice with Seafood
Thai Green Curry Chicken
Stir-fried Egg Tofu and Prawn in Egg White Crab Meat
Sauce
Wok-fried Minced Chicken and Salted Fish Omelette
Stir-fried Green Asparagus with Scallop in XO Sauce
Pan-fried Sea Bass with Lemon Caper Beurre Blanc
Lamb Ragout with Roasted Vegetables

Desserts

Passion Ivory Chocolate Cake
Cheese Brownie
Assorted Nonya Kueh
Chocolate Peanut Butter Delice
Peach Clafoutis
Seasonal Fresh Fruit Platter

Coffee and Tea

Menu B

Appetisers

Thai Spicy Seafood Salad
Prawn and Avocado Salad in Lemon Olive Dressing
Smoked Duck Breast with Confit of Grape and
Celeriac Waldolf

Buffet Salads

Boiled Potatoes with Walnuts and Shrimps in
Mustard Mayonnaise
Onion Salad in Sour Cream
Roasted Corgettes and Eggplants with Olives
and Silver Skin Onions
Mixed Garden Greens with Cucumbers and
Tomatoes Salad

Condiments

Sun-dried Tomatoes, Cornichons, Stuffed Green Olives
Herb Croutons, Parmesan Cheese, Pine Nuts

Dressings

Lemon Olive Vinaigrette, Thousand Island,
Caesar Dressing

Soup

Thai Spicy Seafood Tom Yam Soup served with
Bread Rolls, Butter and Margarine

Main Courses

Traditional Hainanese Chicken Rice
Stir-fried Fish with Ginger and Spring Onions
Stir-fried Prawns in Oriental Sauce
Stir-fried Beef in Thai Spice with Eggplants
Dauphinoise Potato
Noisette of Fine Green Beans with Sun-dried
Tomatoes and Toasted Almonds

Desserts

Bread & Butter Pudding with Vanilla Sauce
Green Tea Tiramisu
Mint Panna Cotta
Passion Fruit and Strawberry Mousse Cake
Plum and Lemon Tart
Seasonal Fresh Fruit Platter

Coffee and Tea

International Dinner Buffet

\$85++ Per Person

Menu A

Appetisers

Tuna, Salmon and Tilapia Sashimi
Japanese Mixed Sushi served with Wasabi, Gari and Shoyu
Smoked Chicken Breast and Rhubarb Salsa with Cottage Cheese
Tuna Tataki with Pickled Beetroot

Buffet Salads

Tunisian Couscous Salad with Chilled Caponata and Almond Flakes
Middle Eastern Tabbouleh
Green Tea Soba with Mango and Shrimp
Shrimp Nicoise
Mixed Garden Greens with Cucumbers and Tomatoes

Condiments

Sun-dried Tomatoes, Cornichons, Stuffed Green Olives
Herb Croutons, Parmesan Cheese, Pine Nuts

Dressings

Lemon Olive Vinaigrette, Thousand Island, Caesar Dressing

Soup

Truffle-scented Cream of Mushroom served with Bread Rolls, Butter and Margarine

Main Courses

Chinese Seafood Fried Rice
Red Roasted Duck Curry with Thai Eggplants
Ayam Panggang Percik
Grilled Red Snapper with Lemon Caper Sauce
Oven-roasted Root Vegetables and Navy Bean Cassoulet
Slow-braised Lamb Shank with Winter Vegetables
Spanish Patatas Panadera

Desserts

Bread & Butter Pudding with Vanilla Sauce
Assorted French Pastries
Coconut Panna Cotta with Wild Berries Compote
White Chocolate and Lemon Mousse
Classic Crème Brûlée
Cherry Trifle
Seasonal Fresh Fruit Platter

Coffee and Tea

Menu B

Appetisers

Poached Whole Salmon Served with Condiments
Smoked Duck Breast with Artichoke Salad
Thai Spicy Seafood Salad

Buffet Salads

Roasted Pumpkin with Anchovy Crumbs
Greek Salad with Feta Cheese
Potato Salad in Dill Cream Dressing and Beef Bacon Bits
Celeriac Remoulade
Mixed Garden Greens with Cucumbers and Tomatoes

Condiments

Sun-dried Tomatoes, Cornichons, Stuffed Green Olives
Herb Croutons, Parmesan Cheese, Pine Nuts

Dressings

Lemon Olive Vinaigrette, Thousand Island, Caesar Dressing

Soup

Cream of Asparagus Soup with Crabmeat served with Bread Rolls, Butter and Margarine

Main Courses

Biryani Rice with Cashew Nuts
Wok-fried Prawns in Oriental Sauce
Stir-fried Scallops with Asparagus and Shitake Mushrooms
Malay Beef Rendang
Pan-fried Sea Bream with Sour Cherry and Tomato Confit
Moroccan Lamb Tagine with Chickpeas and Dried Apricots
Lyonnais Potatoes

Desserts

Classic Crème Brûlée
Hazelnut Pudding with Mocha Sauce
Italian Classic Tiramisu
Assorted Fruit Tartlets
Chocolate Truffle Cake
Assorted French Pastries
Seasonal Fresh Fruit Platter

Coffee and Tea

Event packages are based on a minimum of 60 persons
All prices are subject to 10% service charge and prevailing government taxes

Chinese Set

\$988++ Per Table

Menu A

Five Delicacies

*Prawn Salad, Jellyfish with Sesame Seed, Seafood Rolls,
Deep-fried Minced Meat with Beancurd Skin, Spicy Top Shell Salad*

Chinese Braised Seafood Fish Maw Soup

Chef's Special Crispy Roasted Chicken with Five-spice Salt

Steamed "Teochew Style" Live Sea Bass

Pan-fried Prawns in Special Oriental Sauce

Wok-fried US Scallops and Asparagus in Spicy Dried Scallop Sauce

Slow-braised Ee Fu Noodles, Seafood and Enoki Mushrooms
with Egg White Crabmeat Sauce

Steamed Yam Paste with Ginkgo Nuts

Menu B

Sushi Cold Dish Combination

*California Maki Rolls, Mixed Sushi, Salmon Salad
Japanese Marinated Squid*

Cream of Golden Pumpkin Soup
Norwegian Bay Shrimps and Crabmeat

Double-boiled Chinese Herbal Chicken
with Angelica and Wolfberries

Deep-fried Whole Garoupa in Spiced Black Bean Sauce

Oriental Style Stir-fried Duck with Garlic and Ginger

Braised Shiitake Mushrooms with Broccoli

Steamed Lotus Leaf Rice with Assorted Meat

Glutinous Rice Balls in Red Bean Paste

Chinese Set

\$1188++ Per Table

Menu C

Exquisite Cold Lobster Delicacies

Double-boiled Superior Seafood Broth

Baby Abalone, Dried Scallops with Lobster Claw

Deep-fried Crispy Boneless Chicken in Plum Sauce

Steamed Live Garoupa with Oriental Light Soya Sauce

Stir-fried Prawns with Hokkaido Scallops and Asparagus in Special Sauce

Abalone with Seasonal Vegetables and Braised Chinese Mushrooms

Braised Sea Cucumber and Fish Maw with Spinach

Fried Hokkien Mee Sua with Assorted Meat and Seafood

Mango Sago, Sea Honey Coconut and Pomelo
with Vanilla Ice Cream

Cocktail Buffet

\$70++ Per Person (3-Hour Serving)

Menu A

Cold Hor d'Oeuvres

English Roast Beef with Mustard and Pickles
on Walnut Bread
Porcini Mushroom Rilette with Sun-dried
Tomatoes in Flaky Butter Pastry
Cauliflower Panna Cotta with Black Olive
Tapenade
Tea-scented Prawns with Avocado Salsa
Chicken Liver Mousse in Choux Pastry
Vegetable Crudités with Two Dips

Hot Hor d'Oeuvres

Seafood Crepe Roll
Salmon and Spinach in Puff Pastry
Tempura Mussels with Wasabi Tobiko
Prawn Tail Netted Roll with Thai Chilli
Coriander Dip
Tandoori Chicken Thigh with Mint-Yogurt
Sauce

Menu B

Cold Hor d'Oeuvres

Crispy Potato Patty with Gravlax and Sweet
Mustard Dill Sauce
Bruschetta with Chicken and Avocado Salsa
Air-dried Beef Roll with Herbed
Cream Cheese
Mini Cups with Soba Noodles, Crab Meat
and Enoki Mushrooms
Salmon Tartare with Onion Caper Relish
Vegetable Crudités with Two Dips

Hot Hor d'Oeuvres

Oven-roasted Mini Beef Loin with Shitake
Cream Sauce
Deep-fried Crab Claws with Curry
Mayonnaise
Wild Mushroom Strudel
Poached Salmon with Creamy Fennel Ragout
Grilled Chicken Teriyaki with Daikon Sprouts

Cocktail Menu

Butler Passed

\$85++ Per Person (3-Hour Serving)

Cold Hor d'Oeuvres

Poached Quail Egg on Baby Tomato with Black Caviar
Smoked Salmon Rosette with Chive Sour Cream
Duck Confit with Caramelised Onions
Prawn Salad with Coriander Pesto and Avocado
Mini Marinated Crab Meat in Choux Pastry
Nachos with Guacamole and Salsa

Japanese Selection

Fresh Salmon and Tuna Sashimi with Condiments
Assorted Sushi and Maki Rolls

Hot Hor d'Oeuvres

Gratinated Scallops in Shell with Hollandaise Sauce
Baked Mussels with Herbed Crumbs
Japanese Chicken Yakitori
Pan-fried Sea Bass with Lentil Ragout
Beef Medallion with Porcini Polenta and Red Wine Sauce








Sweet Temptations

Assorted French Pastries
Chocolate Pralines

Banquet Bar Price List

	<u>Bottle</u>		
Apperitif		Standard Open Bar	
Campari	180	Free flow of Bacardi Superior, Beefeater, Jim Beam,	
Rum		Wyborowa, House Red and	
Bacardi Superior	180	White Wines, Beers, Soft Drinks and Juices	
Gin			
Beefeater	180		<u>Per Pax</u>
Vodka		First Hour	30
Wyborowa	180	Subsequent Hour	25
Bourbon Whiskey			
Jim Beam	180		<u>Bottle</u>
Scotch		Beer	13
Johnnie Walker Black Label	210	Tiger Beer	13
Brandy		Asahi Beer	13
Otard VSOP	210	Corona Beer	13
Non-Alcoholic Drinks		Heineken	680
Soft Drinks	7	Tiger Barrel (30L)	480
Chilled Fruit Juice	8	Tiger Barrel (20L)	
Perrier (330ml)	9	Wine	
San Pellegrino (750ml)	10	House Red	68
Evian (750ml)	10	House White	68
Banquet Beverage Package		Champagne	
Free-Flow Package Price	<u>Per Pax</u>	House Champagne 110	110
Free-flow Soft Drinks	5	Corkage Charge	
Free-flow Soft Drinks & Juices	8	Hard Liquor	100
		Wine & Champagne	30

Capacity Chart

Function Rooms / Room Layout	U-shape	Classroom	Boardroom	Theatre	Cluster	Buffet	Cocktail
							
Chancery	25	30	20	50	25 – 35	40	40
Tanglin	25	30	20	50	25 – 35	40	40
Cuscaden	25	30	20	50	25 – 35	40	40
Orchard	30	35	25	60	30 – 40	50	50
Newton	35	40	30	70	35 – 45	60	60
Claymore	35	40	30	70	35 – 45	60	60
Scotts Suite	30	40	25	80	35 – 45	60 – 90	60 – 90
Ardmore Suite	30	40	25	80	30 – 45	50	50
Balmoral Hall	45	80	40	160	90 – 110	120	180
Corporate Suite	–	–	10	–	–	–	–