

Dinner & Dance Package \$85++ Per Person

Appetisers

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

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
Herbed Croutons, Parmesan Cheese, Pine Nuts

Dressings

Lemon Olive Vinaigrette, Thousand Island, Caesar

Soup

Cream of Asparagus Soup with Crabmeat
Served with Bread and Bread Rolls
Butter and Margarine

Main Courses

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

Desserts

Classic Crème Brulee
Hazelnut Pudding with Mocca Sauce
Italian Classic Tiramisu
Mini Tropical Fruit Tartlet
Chocolate Truffle Cake
Bread and Butter Pudding with Vanilla Sauce
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

Dinner & Dance Package

Chinese Set Menu

Menu A

8-Course

\$888.00++ Per Table

Five Delicacies

Prawn Salad, Jellyfish with Sesame Seed,
Seafood Rolls

Deep-fried 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 Gingko Nuts

Free-flow Soft Drinks and Jasmine Tea

Menu B

9-Course

\$988.00++ Per Table

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

Wok-fried Cereal Prawns with Chilli Padi and
Curry Leaves

Steamed Lotus Leaf Rice with Assorted Meat

Glutinous Rice Balls in Red Bean Paste

Free-flow Soft Drinks and Jasmine Tea