



SEMINAR MEETING

PACKAGE MENUS 2014

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À LA CARTE COFFEE BREAK MENU

No Pork, No Lard



Each menu requires a minimum guarantee of 30 persons, unless otherwise specified.
A surcharge will apply for additional Coffee Break session or menu items.

BREAKFAST ITEMS

Individual Fruit Yoghurt (V)
Sliced Seasonal Fresh Fruits (V)
Cinnamon Rolls
Danish Pastries
Breakfast Muffins
Cheese Croissants & Butter or Turkey Ham
Bagels with Cream Cheese
Granola & Breakfast Bars

SNACKS & FINGER FOOD

Potato Chips, Tortilla Chips or Pretzels
Packaged Mixed Nuts
Flavoured Snack Mixes
Jumbo American Homemade Cookies
Chocolate Candy Bars

FINGER SANDWICHES

Smoked Salmon with Cream Cheese
Smoked Turkey & Cheese
Chicken, Tuna & Egg Mayonnaise
Black Pepper Sardine
Grilled Capsicum & Hummus (V)

(V) – Vegetarian

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À LA CARTE COFFEE BREAK MENU

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PANINI

Roasted Chicken Breast & Cheddar Cheese

Shaved Beef Sirloin, Onions & Swiss Cheese

Grilled Vegetables with Pesto (V)

WRAPS

Tangy Thai Chicken

Black Pepper Tuna

Sweet Chilli Sardine

Turkey

Corned Beef

Caesar (V)

BARBECUE ITEMS

Chicken Satay
served with Condiments & Sauce

Mutton Satay
served with Condiments & Sauce

Beef Satay
served with Condiments & Sauce

Seafood Otah-Otah
wrapped in Coconut Leaf

Chicken Teriyaki

Seafood Yakitori

Beef Yakitori

(V) – Vegetarian

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À LA CARTE COFFEE BREAK MENU

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STEAMED ITEMS

Yam Cake	Mini Chicken Pau
Radish Cake	Mini Custard Pau
Chicken Glutinous Rice	Mini Yam Pau (V)
Chicken Dumplings	Mini Tau Sar Pau (V)
Scallop Dumplings	Mini Pandan Kaya Pau (V)
Superior Prawn Dumplings	Mini Chicken Char Siew Pau
Spinach Dumplings (V)	
Mini Soon Kueh (V)	
Salmon Siew Mai	
Scallop Siew Mai	
Chicken Siew Mai	

DEEP-FRIED ITEMS

Seafood Otah-Otah	Golden Crispy Potato Croquettes (V)
Thai Fish Cake	Prawn with Fine Potato Wraps
Breaded Crab Cake	Vietnamese Sugar Cane Prawns
Breaded Fish Fingers	You Tiao stuffed with Prawn Paste
Breaded Crab Claws	Korean-Style Spicy Chicken Wings
Prawn Wantons	Chicken Ngo Hiang
Prawn Tail Gyozas	Chicken Pandan
Chicken Gyozas	Shanghai Fried Chicken Pau
Vegetarian Gyozas (V)	Chicken Samosas
Seafood Spring Rolls	Mutton Samosas
Vegetarian Spring Rolls (V)	Vegetarian Samosas (V)
Japanese Seafood Tofu	Deep-fried Chicken Curry Puffs
Tempura Calamari Rings	Deep-fried Sardine & Potato Curry Puffs
Octopus Takoyaki Balls	Deep-fried Potato Curry Puffs (V)
Golden Crispy Chicken Strips	
Golden Crispy Salmon Croquettes	

(V) – Vegetarian

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PAN PIZZA (12 inch – 8 slices per pizza)

Pepperoni

Hawaiian

Beijing Duck

Chicken Char Siew

Cheese, Tomato & Basil (V)

Tandoori Vegetable & Mushroom (V)

Indian Cottage Cheese & Tomato Chat (V)

BAKED ITEMS

Chicken Sausage Rolls

Salmon Quiche

Spinach Quiche

Mini Egg Tarts

Baked Chicken Char Siew Sou

Baked Chicken Pies

Baked Vegetarian Pies (V)

(V) – Vegetarian

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TARTS

Lemon Meringue
Chocolate Salted Caramel
Passion Fruit & Milk Chocolate
Raspberry & Hazelnut
Chocolate & Strawberry
Roasted Apple Crumble
Apple & Almond Galette
Raspberry & Yuzu
Sablé Breton
Assorted Éclairs
(Chocolate, Coffee, Vanilla & Green Tea)

COOKIES

Chocolate Chip
Dark Chocolate Chip
Peanut Butter & Milk Chocolate Chunk
Oatmeal Raisin
White Chocolate Macadamia
Milk Chocolate Hazelnut
Assorted Biscotti
Assorted Sablés
Brownies
Blondies
Assorted French Macarons
Assorted Financiers
(Chocolate, Pistachio, Hazelnut)

(V) – Vegetarian

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INDIAN MENU (NON-VEGETARIAN)

Chicken Kathi Rolls
(Spicy Chicken & Bell Pepper Wraps)

Chicken Samosa
(Deep-fried Tri-patties stuffed with Spicy Chicken)

Lamb Shami Kebab
(Deep-fried Mutton Patties with Chana Dal)

Fish Kebab
(Deep-fried Fish Patties with Onions & Chillies)

Lamb Kathi Rolls
(Hot Wrap rolled with Spicy Mutton & Bell Peppers)

Chicken Pakora
(Deep-fried Chicken with Chickpea Flour & Cardamom)

Jheenga Pakora
(Deep-fried Tiger Prawns with Chickpea Flour & Cardamom)

Chicken 65
(South Indian-Style Fried Chicken Chunks with Curry Leaves)

All items are served with Tamarind Sauce & Mint Sauce

INDIAN MENU (VEGETARIAN)

Mysore Bonda (V)
(Deep-fried White Lentil Patties)

Dal Vada (V)
(Deep-fried Chickpea Patties with Curry Leaves)

Paneer Balls (V)
(Deep-fried Spicy Cheese Balls with Chickpea Flour)

Gobi Pakora (V)
(Deep-fried Cauliflower in Spicy Chickpea Batter)

Baingan Mirchi Bhajji (V)
(Deep-fried Eggplant & Green Chilli Balls)

Kaju Kishmish Samosa (V)
(Deep-fried Cashew Nuts & Golden Raisin Tri-patties)

Upma Cake (V)
(South Indian-Style Semolina Cake)

Matar Samosa (V)
(Deep-fried stuffed Green Pea Tri-patties)

All items are served with Tamarind Sauce & Mint Sauce

(V) – Vegetarian

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BREAKFAST INTERNATIONAL BUFFET

Includes Freshly Brewed Coffee & Selection of Teas



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MENU 1

OUR BAKERY

Selection of Croissants
Freshly Baked Danish Pastries
Daily Muffin Selection
Raisin Soft Rolls
White Bread & Brown Bread
Preserves, Honey & Butter

CHAFING DISHES

(1 item per day, on rotation)

Apple Crumble
Strawberry Rhubarb Crumble
Blueberry Crumble
Banana Vanilla Crumble
Warm Bread Pudding

UNDER THE HEATING LAMP

(1 item per day, on rotation)

Warm Cinnamon Rolls
Pecan Rolls
Cheese Rolls
Cranberry Cheese Rolls
Apple Strudel

FRESH JUICES

Orange, Apple, Grapefruit

SLICED SEASONAL FRESH FRUITS (V)

CEREALS

Cornflakes, All Bran, Granola, Special K
Bircher Muesli
Dried Fruits & Natural Yoghurt
Fresh Milk, Skim Milk & Soya Bean Milk

COLD CUT PLATTER

(2 items per day, on rotation)

Smoked Salmon with Mini Bagels & Cream Cheese
Smoked Salmon & Salmon Gravlax
Parma Ham
House Pâtés
Beef Salami
Smoked Chicken
Air-dried Beef

Served with Condiments: Mustard, Pearl Onions & Pickles

(V) – Vegetarian

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BREAKFAST INTERNATIONAL BUFFET

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MENU 1

(Continued)

SALADS

Mixed Salad with French & Italian Dressing

Apple, Emmentaler & Radish

CHEESE ON BOARD

Emmentaler, Gruyere, Cream Cheese & Edam

CHINESE

Selection of Steamed Dim Sum

(Siew Mai, Har Gau, Carrot Cake)

Stir-fried Baby Pok Choy with Garlic

Vegetarian Bee Hoon (V)

Chicken Congee served with Condiments

WESTERN

Hard-boiled Eggs

Scrambled Eggs

Maple-cured Smoked Bacon

Honey-glazed Turkey Ham

Baked Beans

Grilled Tomatoes

Country-Style French Toast with Maple Syrup &

Icing Sugar

Pan-fried Chicken Sausages

Hash Brown Potatoes

Provençal Vegetables

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MENU 2

OUR BAKERY

Selection of Croissants
Freshly Baked Danish Pastries
Daily Muffin Selection
Raisin Soft Rolls
White Bread & Brown Bread
Preserves, Honey & Butter

CHAFING DISHES

(1 item per day, on rotation)

Apple Crumble
Strawberry Rhubarb Crumble
Blueberry Crumble
Banana Vanilla Crumble
Warm Bread Pudding

UNDER THE HEATING LAMP

(1 item per day, on rotation)

Warm Cinnamon Rolls
Pecan Rolls
Cheese Rolls
Cranberry Cheese Rolls
Apple Strudel

FRESH JUICES

Orange, Apple, Grapefruit

SLICED SEASONAL FRESH FRUITS (V)

CEREALS

Cornflakes, All Bran, Granola, Special K
Bircher Muesli
Dried Fruits & Natural Yoghurt
Fresh Milk, Skim Milk & Soya Bean Milk

COLD CUT PLATTER

(2 items per day, on rotation)

Smoked Salmon with Mini Bagels & Cream Cheese
Smoked Salmon & Salmon Gravlox
Parma Ham
House Pâtés
Beef Salami
Smoked Chicken
Air-dried Beef

Served with Condiments: Mustard, Pearl Onions & Pickles

(V) – Vegetarian

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BREAKFAST INTERNATIONAL BUFFET

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MENU 2

(Continued)

SALADS

Mixed Salad with French & Italian Dressing
Apple, Emmentaler & Radish

CHEESE ON BOARD

Emmentaler, Gruyere, Cream Cheese & Edam

CHINESE

Selection of Steamed Dim Sum
(Crystal Prawn Dumplings, Char Siew Pau
& Tau Sar Pau [V])

Hong Kong Baby Kai Lan with Oyster Sauce

Vegetarian Fried Rice (V)

Plain Porridge served with Condiments

WESTERN

Hard-boiled Eggs

Scrambled Eggs

Maple-cured Smoked Bacon

Honey-glazed Turkey Ham

Baked Beans

Grilled Tomatoes

Silver Dollar Pancakes with Maple Syrup & Icing

Sugar

Pan-fried Pork Sausages

Sautéed Breakfast Potatoes

Oven-roasted Zucchini, Carrots & Onions

(V) – Vegetarian

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MENU 3

OUR BAKERY

Selection of Croissants
Freshly Baked Danish Pastries
Daily Muffin Selection
Raisin Soft Rolls
White Bread & Brown Bread
Preserves, Honey & Butter

CHAFING DISHES

(1 item per day, on rotation)

Apple Crumble
Strawberry Rhubarb Crumble
Blueberry Crumble
Banana Vanilla Crumble
Warm Bread Pudding

UNDER THE HEATING LAMP

(1 item per day, on rotation)

Warm Cinnamon Rolls
Pecan Rolls
Cheese Rolls
Cranberry Cheese Rolls
Apple Strudel

FRESH JUICES

Orange, Apple, Grapefruit

SLICED SEASONAL FRESH FRUITS (V)

CEREALS

Cornflakes, All Bran, Granola, Special K
Bircher Muesli
Dried Fruits & Natural Yoghurt
Fresh Milk, Skim Milk & Soya Bean Milk

COLD CUT PLATTER

(2 items per day, on rotation)

Smoked Salmon with Mini Bagels & Cream Cheese
Smoked Salmon & Salmon Gravlox
Parma Ham
House Pâtés
Beef Salami
Smoked Chicken
Air-dried Beef

Served with Condiments: Mustard, Pearl Onions & Pickles

(V) – Vegetarian

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BREAKFAST INTERNATIONAL BUFFET

Includes Freshly Brewed Coffee & Selection of Teas



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MENU 3

(Continued)

SALADS

Mixed Salad with French & Italian Dressing
Apple, Emmentaler & Radish

CHEESE ON BOARD

Emmentaler, Gruyere, Cream Cheese & Edam

CHINESE

Selection of Steamed Dim Sum
(Chicken Siew Mai, Yam Cake & Vegetarian
Dumplings [V])

Wok-fried Broccoli, Cauliflower, Carrots &
Mushrooms

Ee-fu Noodles (V)

Fish Congee served with Condiments

WESTERN

Hard-boiled Eggs

Scrambled Eggs

Maple-cured Smoked Bacon

Honey-glazed Turkey Ham

Baked Beans

Grilled Tomatoes

Golden Waffles with Maple Syrup & Icing Sugar

Pan-fried Chicken Sausages

Baked New Baby Potatoes with Spices

Lemon & Thyme-roasted Root Vegetables

(V) – Vegetarian

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Includes Freshly Brewed Coffee & Selection of Teas



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MENU 4

OUR BAKERY

Selection of Croissants
Freshly Baked Danish Pastries
Daily Muffin Selection
Raisin Soft Rolls
White Bread & Brown Bread
Preserves, Honey & Butter

CHAFING DISHES

(1 item per day, on rotation)

Apple Crumble
Strawberry Rhubarb Crumble
Blueberry Crumble
Banana Vanilla Crumble
Warm Bread Pudding

UNDER THE HEATING LAMP

(1 item per day, on rotation)

Warm Cinnamon Rolls
Pecan Rolls
Cheese Rolls
Cranberry Cheese Rolls
Apple Strudel

FRESH JUICES

Orange, Apple, Grapefruit

SLICED SEASONAL FRESH FRUITS (V)

CEREALS

Cornflakes, All Bran, Granola, Special K
Bircher Muesli
Dried Fruits & Natural Yoghurt
Fresh Milk, Skim Milk & Soya Bean Milk

COLD CUT PLATTER

(2 items per day, on rotation)

Smoked Salmon with Mini Bagels & Cream Cheese
Smoked Salmon & Salmon Gravlax
Parma Ham
House Pâtés
Beef Salami
Smoked Chicken
Air-dried Beef

Served with Condiments: Mustard, Pearl Onions & Pickles

(V) – Vegetarian

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BREAKFAST INTERNATIONAL BUFFET

Includes Freshly Brewed Coffee & Selection of Teas



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MENU 4

(Continued)

SALADS

Mixed Salad with French & Italian Dressing

Apple, Emmentaler & Radish

CHEESE ON BOARD

Emmentaler, Gruyere, Cream Cheese & Edam

CHINESE

Selection of Steamed Dim Sum

(Har Gau, Chicken Char Siew Pau &
Lotus Paste Pau [V])

Wok-fried Beancurd, Cabbages & Carrots

Stir-fried Kuay Teow in Hong Kong-Style
with Black Soy Sauce (V)

Sweet Potato Porridge served with Condiments

WESTERN

Hard-boiled Eggs

Scrambled Eggs

Maple-cured Smoked Bacon

Honey-glazed Turkey Ham

Baked Beans

Grilled Tomatoes

Oats Porridge with Condiments

Pan-fried Pork Sausages

Sautéed Lyonnaise Potatoes with Onions
& Herbs Ratatouille

(V) – Vegetarian

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BREAKFAST INTERNATIONAL BUFFET

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MENU 5

OUR BAKERY

Selection of Croissants
Freshly Baked Danish Pastries
Daily Muffin Selection
Raisin Soft Rolls
White Bread & Brown Bread
Preserves, Honey & Butter

CHAFING DISHES

(1 item per day, on rotation)

Apple Crumble
Strawberry Rhubarb Crumble
Blueberry Crumble
Banana Vanilla Crumble
Warm Bread Pudding

UNDER THE HEATING LAMP

(1 item per day, on rotation)

Warm Cinnamon Rolls
Pecan Rolls
Cheese Rolls
Cranberry Cheese Rolls
Apple Strudel

FRESH JUICES

Orange, Apple, Grapefruit

SLICED SEASONAL FRESH FRUITS (V)

CEREALS

Cornflakes, All Bran, Granola, Special K
Bircher Muesli
Dried Fruits & Natural Yoghurt
Fresh Milk, Skim Milk & Soya Bean Milk

COLD CUT PLATTER

(2 items per day, on rotation)

Smoked Salmon with Mini Bagels & Cream Cheese
Smoked Salmon & Salmon Gravlax
Parma Ham
House Pâtés
Beef Salami
Smoked Chicken
Air-dried Beef

Served with Condiments: Mustard, Pearl Onions & Pickles

(V) – Vegetarian

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MENU 5

(Continued)

SALADS

Mixed Salad with French & Italian Dressing

Apple, Emmentaler & Radish Salad

CHEESE ON BOARD

Emmentaler, Gruyere, Cream Cheese & Edam

CHINESE

Selection of Steamed Dim Sum

(Steamed Vegetable Dumplings, Chicken Pau
& Red Bean Pau [V])

Steamed Baby Cabbage with Dried Scallop Sauce

Stir-fried Hong Kong Noodles (V)

Cuttlefish Congee served with Condiments

WESTERN

Hard-boiled Eggs

Scrambled Eggs

Maple-cured Smoked Bacon

Honey-glazed Turkey Ham

Baked Beans

Grilled Tomatoes

Vanilla Rice Pudding

Pan-fried Chicken Sausages

Roasted Potato Stew in Veal Jus

Sautéed Mushrooms with Fresh Herbs

(V) – Vegetarian

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INTERNATIONAL BUFFET

Includes Freshly Brewed Coffee & Selection of Teas
(No Pork, No Lard)



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MENU 1

Select up to 5 items each from Appetisers, Main Courses, Desserts; and 1 item from Soups. (Maximum of 16 items)

APPETISERS & SALADS

Assorted Sushi & Maki

Tandoori Chicken with Mango Chutney

Smoked Duck with Couscous & Parsley

Smoked Salmon with Cocktail Onions
& Goma Kenko Dressing

Tom Yam Prawn Salad with Scallions

Chinese Herbal Poached Scallop with Red Dates

Roasted Potatoes & Chicken Chipotle
with Mustard Mayonnaise

Shanghainese Beancurd Salad (V)

Indian Fruit Chat (Spicy Fruit Salad) (V)

Roasted Peppers with Mushroom Pasta Salad (V)

Garden Greens with a Selection of Dressings (V)

SOUPS

Served with Home-baked Breads & Butter

Cream of Pumpkin & Pink Ginger Soup (V)

Italian-Style Vegetable Soup with Risoni Pasta (V)

Clear Fish Soup with Tofu, Mushrooms & Carrots

(V) – Vegetarian

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INTERNATIONAL BUFFET

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MENU 1

(Continued)

Select up to 5 items each from Appetisers, Main Courses, Desserts; and 1 item from Soups. (Maximum of 16 items)

MAIN COURSES

WESTERN SELECTIONS

Pan-fried Chicken with Lemon & Oregano
Roasted Duck Breast with Wild Berries Sauce
Pan-seared White Fish Fillet with
Sautéed Greens in Lemon Butter
Pink Peppercorn-roasted Beef
with Garlic & Chestnut Confit
Slow-cooked Leg of Lamb
with Zucchini Garbanzo Beans
Gratin Mashed Potatoes with Fresh Herbs
Sautéed Wild Mushrooms with Truffle Oil (V)
Oven-baked Squash, Zucchini & Pumpkin
with Orange Zest (V)
Spaghetti Pasta in Seafood Marinara Sauce
Butter Sesame Rice

MAIN COURSES

ASIAN DELICACIES

Salmon Cake with Madras Curry Mayonnaise
Chicken Kebab with Chilli Mint Sauce
Chef Sam's 'Pi Pa' Duck
Malay-Style Deep-fried Snapper Fillet
in Tamarind Curry
Braised Beef Brisket
with Chinese Herbs & Beancurd
Masala Lamb Leg Stew
Chinese-Style Braised Vegetable Stew (V)
Bamboo Shoots with Thai Infusion (V)
Beancurd, Potato & Tomato 'Mee Goreng'
Kimchi, Roasted Duck & Egg Fried Rice

DESSERTS

Mango Cheese Breton
Calamansi Mousse Cake
Orange Madeleines
Candied Almond Tart
Assorted Nyonya Kueh
Sago Gula Melaka Verrines
Assorted Mochi
Vanilla Sugar Rolls
Chocolate Fondant Cake with Raspberry Preserves
Sliced Seasonal Fresh Fruits (V)

(V) – Vegetarian

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INTERNATIONAL BUFFET

Includes Freshly Brewed Coffee & Selection of Teas
(No Pork, No Lard)



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MENU 2

Select up to 5 items each from Appetisers, Main Courses, Desserts; and 1 item from Soups. (Maximum of 16 items)

APPETISERS & SALADS

Assorted Sushi & Maki
Kou Shui Ji (Chinese-Style Chicken Salad)
Smoked Salmon, Lentil & Orange Salad
Chinese Marinated Baby Squid Salad
Kimchi Beef Salad with Sesame Seeds & Scallions
Mustard Creamy Potato with Picnic Turkey Ham
Spicy Pasta & Smoked Duck Salad
Marinated Bocconcini with Grilled Capsicum,
Basil & Red Pesto (V)
Aloo Chana Chat
(Potatoes & Chickpeas with Chat Masala) (V)
Couscous, Goat Cheese & Raisin Salad (V)
Garden Greens with Selection of Dressings (V)

SOUPS

Served with Home-baked Breads & Butter
Cream of Chicken Soup
Creamy Potato & Pesto Soup (V)
Sweet Corn, Crab Meat & Egg Drop Soup

(V) – Vegetarian

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INTERNATIONAL BUFFET

Includes Freshly Brewed Coffee & Selection of Teas
(No Pork, No Lard)



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MENU 2

(Continued)

Select up to 5 items each from Appetisers, Main Courses, Desserts; and 1 item from Soups. (Maximum of 16 items)

MAIN COURSES

WESTERN SELECTIONS

Breaded Crab Cake with Honey Mustard Dip
Slow-cooked Tender Duck Leg with Baby Turnips
Sautéed Scallops with Garden Greens & Peppers
Pot-roasted Beef with French Onion Gravy
Slow-baked Lamb Shoulder with Baby Vegetables
Rosemary Potato Confit (V)
Baked Vegetable Medley (V)
Gratin Cauliflower & Sautéed Peppers
with Gruyere Cheese
Orzo Pasta with Garden Vegetables (V)
Almond Butter Rice

MAIN COURSES

ASIAN DELICACIES

Deep-fried Chicken Ngoh Hiang served
with Sweet Chilli Sauce
Steamed Ginseng Chicken
Baked Duck Leg with Kimchi & Bamboo Shoots
Baked Sea Bass with 'Kicap Manis'
& Fried Young Ginger
Wok-fried Beef Sirloin with Mirin & Sake
Cantonese-Style Hoisin Lamb Leg
Stir-fried Kai Lan with Dried Chillies (V)
Deep-fried Vegetarian Beancurd Roll (V)
Wok-fried Seafood 'Tom Yam' Bee Hoon
Steamed Rice with Yam, Sausages & Mushrooms

DESSERTS

Chocolate Mint Torte
Pineapple Upside-down Cake
Raspberry Lychee Torte
Mango Pudding with Lime Jelly
Assorted Nyonya Kueh
Assorted Agar-Agar
Pulut Hitam
(Black Glutinous Rice with Coconut Milk)
Pistachio Financiers
Chocolate Mousse Trio with Citrus Praline Crunch
Sliced Seasonal Fresh Fruits (V)

(V) – Vegetarian

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INTERNATIONAL BUFFET

Includes Freshly Brewed Coffee & Selection of Teas
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MENU 3

Select up to 5 items each from Appetisers, Main Courses, Desserts; and 1 item from Soups. (Maximum of 16 items)

APPETISERS & SALADS

Assorted Sushi & Maki
Chinese Glass Noodle Salad
with Sesame Smoked Chicken
Udon with Unagi & Black Pepper Emulsion
Garam Masala Prawn Salad
'Jiang Niu Rou' (Chinese Cold Braised Beef Salad)
Pasta Salad with Turkey Breast, Olives & Tomatoes
Creamy Potato Salad with Smoked Salmon
Cabbage & Capsicum Kachumber (V)
Marinated Wild Mushrooms with Artichoke,
Semi-dried Tomatoes & Herbs (V)
Roma Tomatoes with Fresh Basil &
Boccocini Cheese (V)
Garden Greens with a Selection of Dressings (V)

SOUPS

Served with Home-baked Breads & Butter

Creamy Roasted Pumpkin Soup (V)
Clear Miso Seafood Broth
with Diced Vegetables & Seaweed
Chicken Hot & Sour Soup

(V) – Vegetarian

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MENU 3

(Continued)

Select up to 5 items each from Appetisers, Main Courses, Desserts; and 1 item from Soups. (Maximum of 16 items)

MAIN COURSES

WESTERN SELECTIONS

Chicken & Assorted Bean Stew
Slow Braised Duck in Madeira Sauce
Baked Sea Bass with Pesto Cream Sauce
Roasted Dijon Beef Sirloin with Sweet Onion Jus
Italian Lamb Stew with Rosemary & Olives
Baby Potatoes with Roasted Bell Peppers (V)
Garden Greens & Cherry Tomatoes
in Fresh Herbs (V)
Vegetable Gratin with Olives & Sun-dried Tomatoes
Farfelle Pasta with Creamy Wild Mushroom Sauce
Butter Rice with Assorted Dried Fruits

MAIN COURSES

ASIAN DELICACIES

Deep-fried Prawn Tail Gyoza
Deep-fried Chicken with Thai Spices
Braised Ginger Soya Duck with Peanuts
Sweet & Sour Fish
Wok-fried Garlic Beef with Bell Peppers & Onions
Tandoori Lamb Chop with Mint Jelly
Crispy Beancurd with Broccoli & Gingko Nuts (V)
Braised Long Cabbage with Soy Sauce (V)
Wok-fried Beef Kuay Teow with Black Bean Sauce
Shredded Chicken Fried Rice with Wild Mushrooms

DESSERTS

Tiramisu Cake
Coconut Mousse Cake
Praline Panna Cotta
Red Bean Pudding Verrines
Assorted Nyonya Kueh
Kueh Lapis
Rose Crème Brûlée
Warm Barley Beancurd Soup
Chocolate Banana Torte
Sliced Seasonal Fresh Fruits (V)

(V) – Vegetarian

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INTERNATIONAL BUFFET

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MENU 4

Select up to 5 items each from Appetisers, Main Courses, Desserts; and 1 item from Soups. (Maximum of 16 items)

APPETISERS & SALADS

Assorted Sushi & Maki
Dhaba Murgh Chat (Indian Chicken Salad)
Sesame Duck Salad with Cha Soba & Scallion
Marinated Prawns with Semi-dried Tomatoes,
Kenya Beans & Citrus Dressing
Beef, Trio Capsicum & Button Mushroom Salad
Smoked Salmon with Fruit Salad & Dill
Chicken Chipolata, Pasta & Button Mushrooms
with Herbs
German Potato Salad with Vegetarian Bacon Bits (V)
Cantonese-Style Lotus Root
with Steamed Peanuts (V)
Tandoori Aloo Chat (Tandoori Potato Salad) (V)
Garden Greens with a Selection of Dressings (V)

SOUPS

Served with Home-baked Breads & Butter
Chicken Veloute Supreme Soup with Chives
Roasted Butternut Squash Soup (V)
Clear Chicken Soup with Spinach & Lotus Seeds

(V) – Vegetarian

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INTERNATIONAL BUFFET

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MENU 4

(Continued)

Select up to 5 items each from Appetisers, Main Courses, Desserts; and 1 item from Soups. (Maximum of 16 items)

MAIN COURSES

WESTERN SELECTIONS

Rosemary Chicken Thigh & Cajun Potatoes
Pan-seared Duck Breast with Apricot Glaze
Oven-baked Salmon Fillet with Creamy Leek Sauce
Spice-rubbed Beef Sirloin with Wild Mushroom
Port Wine Jus
Slow-cooked Leg of Lamb with Dried Fruits
& Roasted Almonds
Roasted New Potatoes (V)
Aubergine & Leek Gratin
Garden Vegetables with Couscous (V)
Linguine Pasta with Prawns, Asparagus
& Roasted Pine Nuts
Butter Corn Rice & Fresh Herbs

MAIN COURSES

ASIAN DELICACIES

Seafood Otah-Otah
Wok-fried Chicken with 'Sha Cha Jiang'
Braised Duck with Sea Cucumber & Mushrooms
Deep-fried Fish with Curry Leaves
& Buttered Salted Egg Sauce
Stir-fried Pepper-marinated Beef Strips
with Wine & Asparagus
Chinese Barbecued Lamb Chop
Stir-fried Baby Kai Lan with Chinese Olives (V)
Braised Lo Han Vegetables (V)
Wok-fried Yellow Noodles in 'Java' Style
'Bi Feng Tang' Seafood Fried Rice

DESSERTS

Strawberry Shortcake
Chocolate Caramel Tart
Pistachio Crème Puffs
Vanilla Crème Caramel
Surabaya Cake
Assorted Nyonya Kueh
White Chocolate Panna Cotta with Fruit Jelly
Almond Custard Cream Puffs
Red Bean Soup with Lily Buds (V)
Sliced Seasonal Fresh Fruits (V)

(V) – Vegetarian

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INTERNATIONAL BUFFET

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MENU 5

Select up to 5 items each from Appetisers, Main Courses, Desserts; and 1 item from Soups. (Maximum of 16 items)

APPETISERS & SALADS

Assorted Sushi & Maki
Korean Glass Noodle Salad with Chicken
Marinated Smoked Salmon with Shiitake Mushrooms,
Sesame Wasabi Dressing & Tobiko
Asian Seafood Salad with Cilantro & Mango
Black Pepper Beef Pasta & Wild Mushrooms
with Mustard Aioli
Korean Kimchi with Smoked Chicken
Ensalada Rusa (Russian Potato Salad)
Szechuan Fungus & Mushroom Salad (V)
Marinated Black Olive with Sautéed Capsicum
& Baby Onions (V)
Smoked Trout Pasta with Capers & Dill
Garden Greens with a Selection of Dressings (V)

SOUPS

Served with Home-baked Breads & Butter

New England Clam Chowder
Vegetarian Lentil Soup (V)
Seafood Cabbage Soup

(V) – Vegetarian

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INTERNATIONAL BUFFET

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MENU 5

(Continued)

Select up to 5 items each from Appetisers, Main Courses, Desserts; and 1 item from Soups. (Maximum of 16 items)

MAIN COURSES

WESTERN SELECTIONS

Chicken in Red Wine Casserole

Pan-seared Duck Breast
with Sautéed Asparagus in Natural Jus

Spicy Seafood with Fennel & Baby Carrots

Roasted Beef Sirloin with Country Vegetables

Braised Lamb Stew with Herb Potatoes

Roasted New Potatoes
with Sautéed Leek & Pink Peppers (V)

Baked Zucchini with Pearl Onions & Tomato Glaze

Artichoke & Oven-roasted Root Vegetables (V)

Fusilli Pasta with Grilled Chicken Strips
& Cheese Sauce

Butter Rice with Sun-dried Tomatoes

MAIN COURSES

ASIAN DELICACIES

Deep-fried Crab Cake with Wasabi Mayonnaise

Wok-fried Chicken
in 'Shao Hsing Wine' & Garlic

Braised Duck with Thai Basil

Deep-fried Fish with Soy Bean Sauce

Sambal Beef Balls with Sautéed Sweet Onions

Spicy Mutton Curry

Slow-braised Seasonal Vegetables & Black Fungus (V)

Crispy Beancurd with Salt & Pepper (V)

Wok-fried Egg Noodles with Vegetables & Scallions

Hong Kong-Style Oven-baked Salted Fish
& Sausage Rice

DESSERTS

Muesli Cheese Cake

Black Forest Cake

Wild Strawberry Torte

Sherry Fruit Trifle

Macarons

Assorted Nyonya Kueh

Chocolate Tiramisu Verrines

Praline Crème Brûlée

Chilled Winter Melon 'Cheng Teng'
(Sweet Soup with Dried Fruits, Nuts & Barley)

Sliced Seasonal Fresh Fruits (V)

(V) – Vegetarian

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INTERNATIONAL BUFFET

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MENU 6

Select up to 5 items each from Appetisers, Main Courses, Desserts; and 1 item from Soups. (Maximum of 16 items)

APPETISERS & SALADS

Smoked Chicken with Peach & Walnuts
Marinated Capellini Salad with Duck & Asparagus
Tandoori Salmon with Onion & Cucumber Salad
Oriental Spicy Seafood Salad
with Chinese Celery & Vermicelli
Pepper Beef, Gherkin & Tomato Pineapple Pesto
Thai-Style Flower Squid Salad with Basil
Duck Breast & Vermicelli Salad
with Bamboo Shoots & Dried Wakame
Aloo Gobi (Indian Potato & Cauliflower Salad)(V)
Chinese Braised Vegetarian Mock Abalone
with Cilantro & Wolfberries (V)
Penne Pasta Salad with Artichokes, Sun-dried
Tomatoes & Pesto Vinaigrette (V)
Garden Greens with a Selection of Dressings (V)

SOUPS

Served with Home-baked Breads & Butter

Cream of Portobello Mushroom Soup
Minestrone Soup (V)
Clear Seafood Pumpkin Soup
with Abalone Mushrooms

(V) – Vegetarian

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INTERNATIONAL BUFFET

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MENU 6

(Continued)

Select up to 5 items each from Appetisers, Main Courses, Desserts; and 1 item from Soups. (Maximum of 16 items)

MAIN COURSES

WESTERN SELECTIONS

Roasted Spring Chicken with Bell Pepper Couscous
Pepper Duck Leg with Wild Mushroom Ragout
Pan-fried Snapper with Cherry Tomatoes
& Olive Basil
Chunky Beef Stew
Braised Lamb Shoulder with Roasted Walnuts
Twice-baked Red Skin Potatoes
with Garden Herbs (V)
Vegetable Au Gratin Casserole
Carrot, Zucchini & Olive Stew (V)
Fettuccine Pasta with Herbs Seafood Sauce
Pine Nut Raisin Butter Rice

MAIN COURSES

ASIAN DELICACIES

Steamed Crab Meat Crystal Dumplings
served with Condiments
Chicken Yakitori
Slow-braised Herbal Duck with Winter Melon
Ginger-steamed Fish
with Salted Vegetables & Water Plums
Stir-fried Shredded Beef in Hot Chilli & Garlic Sauce
Lamb Rendang with Potatoes & Cilantro
Wok-fried Broccoli & Cauliflower
with Lily Bulbs & Capsicum (V)
Szechuan 'Ma Po' Tofu (V)
Stir-fried Dried Chilli Prawns
with Udon & 'Kanji' Vegetables
'Ikan Bilis' Briyani with Fried Shallots & Cilantro

DESSERTS

Selection of Mochi
Lemon Meringue Tart
Devil's Chocolate Cake
Blueberry Yoghurt Mousse
Classic Vanilla Bean Crème Brûlée
Assorted Nyonya Kueh
Hazelnut Apricot Crumble
Mixed Berry Waffle Cones
Hot Bubur Cha-Cha (Tapioca Dumplings,
Sweet Potatoes & Yam in Coconut Milk)
Sliced Seasonal Fresh Fruits (V)

(V) – Vegetarian

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INTERNATIONAL BUFFET

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MENU 7

Select up to 5 items each from Appetisers, Main Courses, Desserts; and 1 item from Soups. (Maximum of 16 items)

APPETISERS & SALADS

Minced Chicken, Chinese Celery
& Korean Glass Noodle Salad
Marinated Duck, Pomelo & Trio Capsicum Salad
Smoked Salmon, Poached Baby Pear
& Lemon Dill Dressing
Curry-infused Crab Meat Salad with Celery
Marinated Beef Salad with Herb Button Mushrooms
& Creamy Horseradish Dressing
Tuna Tataki, Fine Beans & Trio Mustard Dressing
Beef Salami Pasta with Pitted Olives & Herbs
Creamy Potatoes with Macaroni Pasta & Olives (V)
Marinated Chinese Mushrooms with Sweet Turnip
& Hot Bean Sauce (V)
Rajma Ki Chat (Red Kidney Bean Salad) (V)
Garden Greens with a Selection of Dressings (V)

SOUPS

Served with Home-baked Breads & Butter

Cream of Cauliflower Cheese Soup (V)
Seafood Bisque
Chinese Herbal Duck Soup

(V) – Vegetarian

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INTERNATIONAL BUFFET

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MENU 7

(Continued)

Select up to 5 items each from Appetisers, Main Courses, Desserts; and 1 item from Soups. (Maximum of 16 items)

MAIN COURSES

WESTERN SELECTIONS

Cashew Nut Chicken Casserole
Boneless Duck Leg with Red Wine Sauce
Lemon Basil White Fish Fillet with Tomato Salsa
Roasted Mustard Honey Beef
with Glazed Onion Sauce
Barbecued Leg of Lamb with Garlic Mint Sauce
Roasted Potato with Sea Salt & Fresh Herbs
Provençal Vegetable Gratin
Tomato, Squash & Sautéed Baby Spinach (V)
Spaghetti Pasta with Prawns & Root Vegetables
Cranberry Butter Rice

MAIN COURSES

ASIAN DELICACIES

Deep-fried Prawn Wantons
Korean-Style Chicken Wings
Cantonese Roasted Duck with Fresh Herbs
Deep-fried Turmeric Fish
with Chilli & Shallot Pickles
Japanese Beef Curry Stew
Punjabi Baked Lamb with Onion Salad
Wok-fried Baby Bok Choy
with Vegetarian Conpoy Sauce (V)
Nyonya-Style Braised Vegetables (V)
Fried Mee Siam
Pineapple Fried Rice with Crab Meat
& Chicken Floss

DESSERTS

Salted Caramel Torte
Chocolate Mint Cake
Raspberry Earl Grey Torte
Pistachio Crème Brûlée
Butter Raisin Fruit Cake
Assorted Nyonya Kueh
Chilled Green Bean Soup with Pandan Jelly
Chilled Red Ruby
(Tapioca with Chestnut in Coconut Milk)
Soya Bean Pudding Verrines
Sliced Seasonal Fresh Fruits (V)

(V) – Vegetarian

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WESTERN SET MENU

Includes Freshly Brewed Coffee & Selection of Teas



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MENU 1

APPETISER

Salted Smoked Chicken & Liver Pâté
Garlic Cheese Crème, Truffle Toast & Petite Greens

MAIN COURSE

Snow Crab Risotto Combination with Tomatoes,
Sweet Corn Kernels & Parmigiano

DESSERT

Chocolate Caramel Tart with Rum & Raisin Ice Cream

MENU 1A (VEGETARIAN)

APPETISER

Fruit Couscous & Cherry Tomato Salad
Baby Vegetables with Chive Vinaigrette

MAIN COURSE

Vegetable Medley Lasagne Gratin with Herb Béchamel & Honey Lavender

DESSERT

Chocolate Caramel Tart with Rum & Raisin Ice Cream

(V) – Vegetarian

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WESTERN SET MENU

Includes Freshly Brewed Coffee & Selection of Teas



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MENU 2

APPETISER

Confit of Scottish Salmon & Citrus Yoghurt Emulsion
Sourdough Crisps, Caviar Crème & Baby Leaf Greens

MAIN COURSE

Pan-roasted Marinated Gressingham Duck
Chorizo, Prunes, Lentils & Citrus Jus

DESSERT

Manjari Chocolate Torte
Caramelised Roasted Banana & Candied Pecans
White Coffee Ice Cream

MENU 2A (VEGETARIAN)

APPETISER

Light Smoked Pomodoro Tomato & Mozzarella
Macadamia Pesto with Micro Greens

MAIN COURSE

Parmigiano Pumpkin Risotto
Sautéed Green Asparagus & Vanilla Cream Sauce

DESSERT

Manjari Chocolate Torte
Caramelised Roasted Banana & Candied Pecans
White Coffee Ice Cream

(V) – Vegetarian

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WESTERN SET MENU

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MENU 3

APPETISER

Reconstruction of Honey Turkey Ham & Candied Chestnuts
Sun-dried Cherry Tomatoes & Micro Greens

MAIN COURSE

Pan-seared Net-Caught Salmon Steak
Stir-fried Hand Harvert's Vegetable and Caramelised Spice Milanese Sauce

DESSERT

Raspberry Ivory Gateau
Lime & Chocolate Ice Cream

MENU 3A (VEGETARIAN)

APPETISER

Modern Waldorf of Roasted Apple Timbale
Celery Gelée with Grape Salsa

MAIN COURSE

Marinated Capellini Pasta with Butter-glazed Pearl Onions
Sautéed Baby Spinach, Mushrooms & Chive Broth

DESSERT

Raspberry Ivory Gateau
Lime & Chocolate Ice Cream

(V) – Vegetarian

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WESTERN SET MENU

Includes Freshly Brewed Coffee & Selection of Teas



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MENU 4

APPETISER

Sous Vide Scallop Tartar & Duo Flying Fish Roe
Raspberry Crisp with Citrus Honey Vinaigrette

MAIN COURSE

Deep-fried Barbecued Meatballs with Sautéed Romaine Lettuce,
Smooth Parsnip Mustard & Herb Oil Drizzle

DESSERT

White Coffee & Caramel Chocolate
Tiramisu with Gula Melaka Jelly

MENU 4A (VEGETARIAN)

APPETISER

Compressed Herb-roasted Tuber & Dried Fruits
Grandma's Molasses & Focaccia Crisps

MAIN COURSE

Steam-baked Vegetable Paella Topping with Herb & Cheese Crumble

DESSERT

White Coffee & Caramel Chocolate
Tiramisu with Gula Melaka Jelly

(V) – Vegetarian

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WESTERN SET MENU

Includes Freshly Brewed Coffee & Selection of Teas



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MENU 5

APPETISER

Smoked Duck, Orange Segment & Walnut Salad
Baby Pea Leaf & Foie Gras Mousse

MAIN COURSE

Grilled Sirloin Steak Seasoned with Spice Dust
Rosemary-rubbed Potatoes & Anchovy Butter

DESSERT

Mandarin & Yuzu
Smooth Fingers with Raspberry Sponge
Passion Fruit Ginger Cream & Lychee Ice Cream

MENU 5A (VEGETARIAN)

APPETISER

Roasted Aubergine Caviar & Tortilla Crisps
Sun-dried Tomatoes, Olive Crème & Nameko Mushrooms

MAIN COURSE

Purple Potato Blinis
Tomato Chive Verte & Hand-harvested Baby Vegetables
Orange Cumin Vinaigrette

DESSERT

Mandarin & Yuzu
Smooth Fingers with Raspberry Sponge
Passion Fruit Ginger Cream & Lychee Ice Cream

(V) – Vegetarian

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WESTERN SET MENU

Includes Freshly Brewed Coffee & Selection of Teas



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MENU 6

APPETISER

Seared Tuna Rillettes
Pickled Tomatoes with Trio Mustard Dressing

MAIN COURSE

Confit Leg of Duck Set on a Bed of Creamy Barley, Potatoes & Chardonnay

DESSERT

Bourbon Bread Pudding
Oven-roasted Apples with Cinnamon Anglaise

MENU 6A (VEGETARIAN)

APPETISER

Trio Mushroom Salad with Pepper Compote
Wheat-crumbed Micro Cress with Chipotle Vinaigrette

MAIN COURSE

Sweet Corn & Cheese Flan
Sautéed Garden Vegetables, Confit Potatoes & Chervil

DESSERT

Bourbon Bread Pudding
Oven-roasted Apples with Cinnamon Anglaise

(V) – Vegetarian

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WESTERN SET MENU

Includes Freshly Brewed Coffee & Selection of Teas



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MENU 7

APPETISER

Roasted Cajun Prawn & Snow Crab Salad
Petite Herb Cress with Guacamole

MAIN COURSE

Pan-seared Sirloin Fillet with Handpicked Medley
Garden Greens, Mozzarella Crumble & Black Pot Au Jus

DESSERT

White Chocolate Lime Tart
Balsamic Berry & Coconut Ice Cream

MENU 6A (VEGETARIAN)

APPETISER

Orzo Pasta Salad & Cherry Tomato Confit
Honey Grape, Fava Bean & Truffle Emulsion

MAIN COURSE

Gratin Cheese & Tomatoes with Focaccia Bread
Herb-rubbed Potatoes & Honey Mustard Mayonnaise Dip

DESSERT

White Chocolate Lime Tart
Balsamic Berry & Coconut Ice Cream

(V) – Vegetarian

Please enquire with our sales staff for menu prices.