

# PLATED DINING

WESTERN MENU

\$78+ per person  
(\$74.12 W/GST)  
Min 20 pax

## APPETIZER

### Char Grilled Prawn Salad

served on a mixture of young fresh mesclun salad drizzled with passion fruit dressing.

## SOUP

### Cream of Pumpkin Purée

topped with crabmeat, drizzled with truffle oil.

## ENTRÉE

### Chicken Roulade with Chestnut Stuffing

With parsnip puree, seasonal vegetables.

### OR

### Pan Seared Sea Bass

with potato purée, sautéed jardinière vegetables & edamame beans.

## DESSERTS

### Vanilla Panna Cotta with Berry Coulis

## BEVERAGE

### Apple Juice

## What's in the Package

- Full set of porcelain-ware
- Team of uniformed Chef in attendance for food preparation

## Additional Charges

- Logistic charges for tables and chairs are charged separately.
- Transportation charge and set up fee at \$200+ (\$218 w/GST)
- Service staff in attendance (for 3 hours only) at \$150+ (\$163.50 w/GST) per staff.
- Surcharge for clearing of banquet setup after 10 pm (no later than 11.30 pm) at \$200+ (\$218 w/GST).

## Terms & Conditions

- Duration of catering is for 3 hours only as per SFA regulations.
- Surcharge of \$150 is applicable for clearing of buffet set-up after 10 pm (no later than 11.30 pm).
- Set-up of buffet must be at one location only.
- Menu items are subject to availability of ingredients and may change without prior notice.
- Prevailing GST is applicable on total amount payable.

# PLATED DINING

CHINESE MENU

\$68+ per person  
(\$74.12 W/GST)  
Min 20 pax

## Four Season Platter

Smoked Duck, Water chestnut Prawn Roll, Vietnamese Spring Roll, Prawn Cocktail Salad

## Fish Maw Soup with Shredded Chicken

## Pan Fried King Prawn with Sze Chuan Sauce

## Deep Fried Marble Goby with Superior Soya Sauce

## Broccoli with Fresh Scallop

## Herbal Chicken

## Fragrant Fried Rice with Dried Shrimps and Dried Scallop wrapped in Lotus Leaf

## Mango Pomelo Sago

## Chinese Tea | Soft Drinks

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