



\$88.80++ per pax / Min 250 pax (Available Mon - Thu)

### WEEKEND INTERNATIONAL BUFFET LUNCH

\$98.80++ per pax / Min 250 pax (Available Fri – Sun, Eve of and on Public Holidays)

### WEEKEND INTERNATIONAL BUFFET DINNER

\$108.80++ per pax / Min 300 pax (Available Fri – Sun, Eve of and on Public Holidays)



### General notes for all wedding packages:

- ◆ The F&B premises are not Halal Certified. Menu with no pork and no lard is available.
- ◆ House wines are available at special rate, ranging from \$38.00++ to \$48.00++ per bottle.
- All prices quoted are in Singapore Dollars and subject to 10% service charge and prevailing government taxes unless otherwise stated.
- A minimum booking of 30 tables is required for the use of the whole Ballroom.
- ◆ Booking of 25 tables or below, either 1 or 2 of the ballrooms will be used.

- ◆ Complimentary venue for Solemnisation (1 hour usage) with a minimum booking of 30 tables and above. For booking below 30 tables is chargeable at \$400.00++ per hour (exclude food and beverages).
- Prices and perks are subject to change and the Club reserves the rights to amend and/or withdraw any of the package offers without prior notice.
- ◆ There will be prevailing surcharge\* if the minimum requirement is not met. (\*Terms and conditions apply.)

### Mode of payment:

### **First Deposit:**

A 20% non-refundable and non-transferable deposit is required upon signing of confirmation letter.

### **Second Deposit:**

A 30% non-refundable and non-transferable deposit is required 2 months prior to event's date.

A pre-authorisation form of the balance full payment is required upon check in via credit card. The balance of the amount due to the Club shall be paid by cash or credit card immediately upon check out.





Weekday International Buffet Lunch / Dinner \$88.80++ per pax / Min 250 pax (Available Mon - Thu) Making of a Dream Wedding

- Design your own sumptuous International Buffet Lunch/Dinner from our Buffet Wedding Menu
- ◆ Free flow of coffee, tea and soft drinks (excluding juices) during cocktail reception and banquet
- ◆ Corkage fee of \$30.00++ for each bottle of wine/champagne/sealed and duty paid hard liquor (Exclude Beer)
- Champagne pyramid with a complimentary bottle of champagne
- ◆ Complimentary pre-event food tasting of 8 items\* from the selected menu for up to 10 persons (Mondays to Thursdays, excluding Eve of Public Holidays and Public Holidays) at The Dining Room (Level 3)
- A choice of elegant wedding invitation cards for up to 70% of your guaranteed attendance (Excluding printing of inserts)
- A specially designed guest signature book
- A specially designed red packet box
- Selection of wedding favours for all your guests (Maximum 2 Designs)
- Intricately designed 5-tier model wedding cake for cake-cutting ceremony
- Elegant floral decorations and centerpieces to accentuate every table
- Complimentary seat covers for all chairs (sash tie-backs for VIP table)
- Romantic smoky effect to accompany your grand entrance
- ◆ Complimentary parking coupons for up to 20% of your guaranteed attendance (Availability of the parking lots are based on first-come-first-served basis)
- 01 x VIP parking lot for Bridal Car
- Enjoy 01 night stay in our Bridal Suite with breakfast for two the next morning at The Café & Terrace
- ◆ 01 night stay in Studio Room for wedding helpers with breakfast for two the next morning at The Café & Terrace
- In-room dining credit of \$100.00nett during the stay
- Pre-dinner snacks for the wedding couples (applicable for dinner package only)

\*Terms & Conditions apply



Customise Your Dream Wedding (Please select 3 wishes from the following):
□ 1 x 30 litre barrel of beer (Subsequent barrels can be purchased at \$470.00++ per 20 litre barrel with approximate serving of 60 glasses of beer or \$680.00++ per 30 litre barrel with approximate serving of 90 glasses of beer).
□ 01 bottle of house wine (choice of red or white wine) for each confirmed table.
$\square$ Additional 01 bottle of Champagne to be served in the Bridal Suite.
$\square$ Assorted canapés at 30% of total attendance to be served during the cocktail reception.
☐ Additional 01 night stay in our Bridal Suite with breakfast for two the next morning at The Café & Terrace.
☐ Food Voucher worth \$200.00nett (Available for The Dining Room, The Chinese Restaurant and Miyabi Japanese Restaurant ONLY).
$\square$ Additional 10% car park passes for your guaranteed attendance.
□ 01 Dowry Package and 01 Betrothal Package.
Terms & Conditions:
• Forth with company has coloured once and is subject to conflict the conflict once and is
• Each wish can only be selected once and is subject to availability upon confirmation (non-transferable and non-exchangeable).
• Selections of the 3 wishes must be confirmed at least 1 month prior to the wedding date.
◆ Selections of the 3 wishes are applicable for Wedding Lunch / Dinner Packages only and are extended based on the agreed wedding date with the minimum guaranteed attendance.

### **Special Meal Requirements:**

- Should Halal Certified Muslim Food is required, additional food charges of \$98.80++ per person will be imposed. (Minimum 3 persons is required).
- ◆ Additional \$65.00++ of transportation will be imposed if less than 6 persons.



### Weekday International Buffet Lunch / Dinner Menu

NACKS SELECTION (Please Select Two Item)	
Vegetable Spring Roll with Hot and Sour Sauce	
Vegetable Samosa with Mint Sauce	
Fish Crackers with Chili Mayo Dips	
Papadum Crackers with Yogurt Dips	
Melinjo Aceh Chips with Hot Sauce	
Tortilla Chips with Spicy Salsa Dips	
EGINNING SELECTION (Please select Three items)	
Japanese California Maki	
Japanese Vegetable Maki	
Poached Chicken Breast with Peanut Butter Sauce	
Drunken Chicken with Ginger Chili Dressings	
Sliced Smoked Chicken with Yogurt Masala Chickpea	
Smoked Duck Breast with Rock Melon	
Smoked Salmon with Condiments	
Smoked Salmon and Avocado Salad with Tobiko	
Prawns & Mixed Fruit Salad with Wasabi Mayo	
Seafood on Ice with Cocktail and Hot Sauce	
Pesto Marinated Seafood with Beans	



SALAD SELECTION (Please select Three items)
☐ Gado Gado (Malay Salad with Peanut Sauce)
☐ Spicy Seafood Tanghoon Salad
☐ Szechuan Style Shredded Chicken Salad
☐ Charred Trio of Mushrooms with Balsamic Reduction
☐ Romaine Lettuce with Caesar Dressings and Parmesan Cheese
☐ Sliced Roma Tomato and Mozzarella Ball, Antipasto Salad
☐ Marinated Vegetable Salad, Feta Cheese and Pine Nuts
☐ Marinated Beetroot Salad with Orange
☐ Mixed Garden Salad with Condiments and Dressings
SOUP (Please select One item)
☐ Cream of Broccoli Soup*
☐ Cream of Corn Chowder*
☐ Cream of Pumpkin*
☐ Cream of Wild Mushroom*
☐ Seafood Chowder*
☐ Double-boiled Thick Fish Maw Corn Soup
☐ Double-boiled Thick Chicken Corn Soup
☐ Seafood Tom Yam Soup
☐ Soto Ayam with Condiments
☐ Szechuan Hot and Sour Soup
*Served with Fresh Roked Soft Bread and Butter



### HOT SELECTION a. MEAT (Please select Two items)

☐ Baked Balinese Chicken with Sambal Mata
☐ Pan-seared Chicken Supreme with Cilantro and Mango Salsa
☐ Thai Red Curry Chicken with Logan
☐ Tandoori Chicken with Lemon and Cucumber Raita
☐ Chicken Curry and Potatoes
☐ Poached Hainanese Chicken with Condiments
☐ Wok-fried Kung-Pao Chicken with Cashew Nuts
☐ Braised "Teochew" Soya Duck
☐ Braised Hainanese Mutton Stew with Black Fungus
☐ Mutton Madras Potatoes
☐ Coconut Grated Beef Rendang
☐ Wok-fried Black Pepper Beef with Sugar Peas
b. SEAFOOD (Please select Two items)
☐ Deep-fried Red Snapper Fillet with Sweet and Sour Sauce
☐ Deep-fried Red Snapper with Green Mango and Thai Chili Sauce
☐ Pan-seared Fish Fillet with Dill Cream Sauce
☐ Pan-seared Fish Fillet with Lemon Butter Sauce
☐ Fish Curry with Lady Fingers and Eggplants
☐ Red Snapper Fillet with Spicy Nyonya Sauce
☐ Black Pepper Prawns with Capsicum
☐ Cereal Prawns with Chili Padi and Curry Leaf
□ Nyonya Style Spicy Pineapple Prawns



### VEGETABLES (Please select One item) ☐ Seasonal Vegetables, Beancurds and Mixed Mushrooms with Superior Soya Sauce ☐ Braised Vegetarian "Lor Han Chye" ☐ Braised Mixed Vegetables with Light Coconut Curry Gravy ☐ Vegetable Dhal Curry ☐ Peranakan Nyonya Chap Chye ☐ Aloo Gobi ☐ Pouched Broccoli Almondine ☐ Seasonal Vegetables Tossed with Garlic Butter ☐ Vegetable Ratatouille MAIN SELECTION (Please select Two items) ☐ Stir-fried Hong Kong Style Noodles with Seafood ☐ Braised "Ee Fu" Noodles with Yellow Chives and Straw Mushrooms ☐ Wok-fried "Sin Chow" Rice Noodles with Seafood / Vegetarian ☐ Pad Thai Fried Noodles with Seafood and Basil Leaves ☐ Fried Malay Mee Goreng with Seafood / Vegetarian ☐ Stir-fried Japanese Udon with Shredded Chicken and Mushrooms / Vegetarian ☐ Spaghetti Aglio Olio with Parmesan Cheese ☐ Pilaf Rice with Cashew Nuts and Raisins ☐ Biryani Rice with Cashew Nuts and Fried Shallot ☐ Hainanese Chicken Rice ☐ Fragrant Fried Rice with Egg and Mixed Vegetables / Seafood / Diced Chicken and Vegetables ☐ Pineapple Fried Rice with Chicken Floss ☐ Baked Yam Rice with Fried Shallot ☐ Baked Tomato Rice with Green Peas ☐ Oven Baked Potatoes Gratin-Cheese ☐ Mashed Potato with Diced Spring Onion



CHEF'S SPECIAL (Please select One item)
☐ Chicken Shawarma with Condiments
☐ Roasted Beef Sirloin with Red Wine Sauce and Mustard
☐ Italian Marinated Lamb Leg with Rosemary Sauce and Mint Jelly
DESSERT TEMPTATION (Please select Six items)
PESSELIT TEM TITTOTY (Trease server six recins)
☐ Assorted Seasonal Fruit Platter
☐ Apple Crumble
☐ Assorted Swiss Roll
☐ Assorted Mini Cheese Cake
☐ Assorted Nyonya Kueh
☐ Chocolate Éclair
☐ Chocolate Muffin
□ Exotic Fruit Tart
☐ Mini Brownie / Tiramisu / Pandan Kaya Cake
☐ Chilled Almond Beancurd and Longan
☐ Chilled Mango Pudding
☐ Chilled Sea Coconut and Longan
☐ "RTC" Bread Butter Pudding with Vanilla Sauce
☐ Hot Cheng T'ng
☐ Bubur Terigu
☐ Bubur Pulut Hitam with Coconut Milk
Additional Substitution HOT SELECTION (Contains Pork):
☐ Sweet and Sour Pork
☐ Wok-fried Sliced Pork with Ginger and Spring Onion
☐ Stir-fried Black Pepper Pork with Capsicum
☐ Braised Pork and Mushrooms with Dark Soy Sauce and Five Spices





Weekend International Buffet Lunch \$98.80++ per pax / Min 250 pax (Available Fri – Sun, Eve of and on Public Holidays) Making of a Dream Wedding

- Design your own sumptuous International Buffet Lunch from our Buffet Wedding Menu listed below
- Free flow of coffee, tea and soft drinks (excluding juices) during cocktail reception and banquet
- Corkage fee of \$30.00++ for each bottle of wine/champagne/sealed and duty paid hard liquor (Exclude Beer)
- Champagne pyramid with a complimentary bottle of champagne
- Complimentary pre-event food tasting of 8 items\* from the selected menu for up to 10 persons (Mondays to Thursdays, excluding Eve of Public Holidays and Public Holidays) at The Dining Room (Level 3)
- ◆ A choice of elegant wedding invitation cards for up to 70% of your guaranteed attendance (Excluding printing of inserts)
- A specially designed guest signature book
- A specially designed red packet box
- Selection of wedding favours for all your guests (Maximum 2 Designs)
- Intricately designed 5-tier model wedding cake for cake-cutting ceremony
- Elegant floral decorations and centerpieces to accentuate every table
- Complimentary seat covers for all chairs (sash tie-backs for VIP table)
- Romantic smoky effect to accompany your grand entrance
- ◆ Complimentary parking coupons for up to 20% of your guaranteed attendance (Availability of the parking lots are based on first-come-first-served basis)
- 01 x VIP parking lot for Bridal Car
- Enjoy 01 night stay in our Bridal Suite with breakfast for two the next morning at The Café & Terrace
- ◆ 01 night stay in Studio Room for wedding helpers with breakfast for two the next morning at The Café & Terrace
- In-room dining credit of \$100.00nett during the stay

\*Terms & Conditions apply



Customise Your Dream Wedding (Please select 3 wishes from the following):
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☐ 1 x 30 litre barrel of beer (Subsequent barrels can be purchased at \$470.00++ per 20 litre barrel with approximate serving of 60 glasses of beer or \$680.00++ per 30 litre barrel with approximate serving of 90 glasses of beer).
$\square$ 01 bottle of house wine (choice of red or white wine) for each confirmed table.
$\Box$ Additional 01 bottle of Champagne to be served in the Bridal Suite.
$\square$ Assorted canapés at 30% of total attendance to be served during the pre-lunch cocktail reception.
$\square$ Additional 01 night stay in our Bridal Suite with breakfast for two the next morning at The Café & Terrace.
☐ Food Voucher worth \$200.00nett (Available for The Dining Room, The Chinese Restaurant and Miyabi Japanese Restaurant ONLY).
☐ Additional 10% car park passes for your guaranteed attendance.
☐ 01 Dowry Package and 01 Betrothal Package.
Terms & Conditions:
◆ Each wish can only be selected once and is subject to availability upon confirmation (non-transferable and non-exchangeable).
• Selections of the 3 wishes must be confirmed at least 1 month prior to the wedding date.
• Selections of the 3 wishes are applicable for Wedding Lunch Packages only and are extended based on the agreed wedding date with the minimum guaranteed attendance.
Special Meal Requirements:

◆ Should Halal Certified Muslim Food is required, additional food charges of \$98.80++ per person will be

◆ Additional \$65.00++ of transportation will be imposed if less than 6 persons.

imposed. (Minimum 3 persons is required).



### Weekend International Buffet Lunch Menu

SNACKS SELECTION (Please Select Two Item)
☐ Vegetable Spring Roll with Hot and Sour Sauce
☐ Vegetable Samosa with Mint Sauce
☐ Fish Crackers with Chili Mayo Dips
☐ Papadum Crackers with Yogurt Dips
☐ Melinjo Aceh Chips with Hot Sauce
☐ Tortilla Chips with Spicy Salsa Dips
BEGINNING SELECTION (Please select Three items
☐ Japanese California Maki
☐ Japanese Vegetable Maki
☐ Poached Chicken Breast with Peanut Butter Sauce
☐ Drunken Chicken with Ginger Chili Dressings
☐ Sliced Smoked Chicken with Yogurt Masala Chickpea
☐ Smoked Duck Breast with Rock Melon
☐ Smoked Salmon with Condiments
☐ Smoked Salmon and Avocado Salad with Tobiko
☐ Prawns and Mixed Fruit Salad with Wasabi Mayo
☐ Seafood on Ice with Cocktail and Hot Sauce
☐ Pesto Marinated Seafood with Beans



\*Served with Fresh Baked Soft Bread and Butter

### Raffles Town Club 2019-2020 Buffet Wedding Packages

### SALAD SELECTION (Please select Three items) ☐ Gado Gado (Malay Salad with Peanut Sauce) ☐ Spicy Seafood Tanghoon Salad ☐ Szechuan Style Shredded Chicken Salad ☐ Charred Trio of Mushrooms with Balsamic Reduction ☐ Romaine Lettuce with Caesar Dressings and Parmesan Cheese ☐ Sliced Roma Tomato and Mozzarella Ball, Antipasto Salad ☐ Marinated Vegetable Salad, Feta Cheese and Pine Nuts ☐ Marinated Beetroot Salad with Orange ☐ Mixed Garden Salad with Condiments and Dressings SOUP (Please select One item) ☐ Cream of Broccoli Soup\* ☐ Cream of Corn Chowder\* ☐ Cream of Pumpkin\* ☐ Cream of Wild Mushroom\* ☐ Seafood Chowder\* ☐ Double-boiled Thick Fish Maw Corn Soup ☐ Double-boiled Thick Chicken Corn Soup ☐ Seafood Tom Yam Soup ☐ Soto Ayam with Condiments ☐ Szechuan Hot and Sour Soup



# HOT SELECTION a. MEAT (Please select Two items) Baked Balinese Chicken with Sambal Mata Pan-seared Chicken Supreme with Cilantro and Mango Salsa Thai Red Curry Chicken with Logan Tandoori Chicken with Lemon and Cucumber Raita Chicken Curry and Potatoes Poached Hainanese Chicken with Condiments Wok-fried Kung-Pao Chicken with Cashew Nuts Braised "Teochew" Soya Duck Braised Hainanese Mutton Stew with Black Fungus Mutton Madras Potatoes Coconut Grated Beef Rendang Wok-fried Black Pepper Beef with Sugar Peas

# □ Deep-fried Red Snapper Fillet with Sweet and Sour Sauce □ Deep-fried Red Snapper with Green Mango and Thai Chili Sauce □ Pan-seared Fish Fillet with Dill Cream Sauce □ Pan-seared Fish Fillet with Lemon Butter Sauce □ Fish Curry with Lady Fingers and Eggplants □ Red Snapper Fillet with Spicy Nyonya Sauce □ Black Pepper Prawns with Capsicum □ Cereal Prawns with Chili Padi and Curry Leaf

☐ Nyonya Style Spicy Pineapple Prawns



### VEGETABLES (Please select One item) ☐ Seasonal Vegetables, Beancurds and Mixed Mushrooms with Superior Soya Sauce ☐ Braised Vegetarian "Lor Han Chye" ☐ Braised Mixed Vegetables with Light Coconut Curry Gravy ☐ Vegetable Dhal Curry ☐ Peranakan Nyonya Chap Chye ☐ Aloo Gobi ☐ Pouched Broccoli Almondine ☐ Seasonal Vegetables Tossed with Garlic Butter ☐ Vegetable Ratatouille MAIN SELECTION (Please select Two items) ☐ Stir-fried Hong Kong Style Noodles with Seafood ☐ Braised "Ee Fu" Noodles with Yellow Chives and Straw Mushrooms ☐ Wok-fried "Sin Chow" Rice Noodles with Seafood / Vegetarian ☐ Pad Thai Fried Noodles with Seafood and Basil Leaves ☐ Fried Malay Mee Goreng with Seafood / Vegetarian ☐ Stir-fried Japanese Udon with Shredded Chicken and Mushrooms / Vegetarian ☐ Spaghetti Aglio Olio with Parmesan Cheese ☐ Pilaf Rice with Cashew Nuts and Raisins ☐ Biryani Rice with Cashew Nuts and Fried Shallot ☐ Hainanese Chicken Rice ☐ Fragrant Fried Rice with Egg and Mixed Vegetables / Seafood / Diced Chicken and Vegetables ☐ Pineapple Fried Rice with Chicken Floss ☐ Baked Yam Rice with Fried Shallot ☐ Baked Tomato Rice with Green Peas ☐ Oven Baked Potatoes Gratin-Cheese ☐ Mashed Potato with Diced Spring Onion



CHEF'S SPECIAL (Please select One item)
☐ Chicken Shawarma with Condiments
☐ Roasted Beef Sirloin with Red Wine Sauce and Mustard
☐ Italian Marinated Lamb Leg with Rosemary Sauce and Mint Jelly
DESSERT TEMPTATION (Please select Six items)
PESSELIT TEM TITTOTY (Trease server six recins)
☐ Assorted Seasonal Fruit Platter
☐ Apple Crumble
☐ Assorted Swiss Roll
☐ Assorted Mini Cheese Cake
☐ Assorted Nyonya Kueh
☐ Chocolate Éclair
☐ Chocolate Muffin
□ Exotic Fruit Tart
☐ Mini Brownie / Tiramisu / Pandan Kaya Cake
☐ Chilled Almond Beancurd and Longan
☐ Chilled Mango Pudding
☐ Chilled Sea Coconut and Longan
☐ "RTC" Bread Butter Pudding with Vanilla Sauce
☐ Hot Cheng T'ng
☐ Bubur Terigu
☐ Bubur Pulut Hitam with Coconut Milk
Additional Substitution HOT SELECTION (Contains Pork):
☐ Sweet and Sour Pork
☐ Wok-fried Sliced Pork with Ginger and Spring Onion
☐ Stir-fried Black Pepper Pork with Capsicum
☐ Braised Pork and Mushrooms with Dark Soy Sauce and Five Spices





Weekend International Buffet Dinner \$108.80++ per pax / Min 300 pax (Available Fri – Sun, Eve of and on Public Holidays) Making of a Dream Wedding

- Design your own sumptuous International Buffet Dinner from our Buffet Wedding Menu
- Free flow of coffee, tea and soft drinks (excluding juices) during cocktail reception and banquet
- Corkage fee of \$30.00++ for each bottle of wine/champagne/sealed and duty paid hard liquor (Exclude Beer)
- Champagne pyramid with a complimentary bottle of champagne
- ◆ Complimentary pre-event food tasting of 8 items\* from the selected menu for up to 10 persons (Mondays to Thursdays, excluding Eve of Public Holidays and Public Holidays) at The Dining Room (Level 3)
- A choice of elegant wedding invitation cards for up to 70% of your guaranteed attendance (Excluding printing of inserts)
- A specially designed guest signature book
- A specially designed red packet box
- Selection of wedding favours for all your guests (Maximum 2 designs)
- ◆ Intricately designed 5-tier model wedding cake for cake-cutting ceremony
- Elegant floral decorations and centerpieces to accentuate every table
- Complimentary seat covers for all chairs (sash tie-backs for 2 VIP tables)
- Romantic smoky effect to accompany your grand entrance
- Complimentary parking coupons for up to 20% of your guaranteed attendance (Availability of the parking lots are based on first-come-first-served basis)
- 01 x VIP parking lot for Bridal Car
- Enjoy 01 night stay in our Bridal Suite with breakfast for two the next morning at The Café & Terrace
- ◆ 01 night stay in Studio Room for wedding helpers with breakfast for two the next morning at The Café & Terrace
- In-room dining credit of \$100.00nett during the stay
- Pre-dinner snacks for the couple

\*Terms & Conditions apply



Customise Your Dream Wedding (Please select 4 wishes from the following):
□ 1 x 30 litre barrel of beer (Subsequent barrels can be purchased at \$470.00++ per 20 litre barrel with approximate serving of 60 glasses of beer or \$680.00++ per 30 litre barrel with approximate serving of 90 glasses of beer).
□ 01 bottle of house wine (choice of red or white wine) for each confirmed table.
$\square$ Additional 01 bottle of Champagne to be served in the Bridal Suite.
$\square$ Assorted canapés at 30% of total attendance to be served during the pre-lunch cocktail reception.
☐ Additional 01 night stay in our Bridal Suite with breakfast for two the next morning at The Café & Terrace.
☐ Food Voucher worth \$200.00nett (Available for The Dining Room, The Chinese Restaurant and Miyabi Japanese Restaurant ONLY).
$\square$ Additional 10% car park passes for your guaranteed attendance.
□ 01 Dowry Package and 01 Betrothal Package.
Terms & Conditions:
• Each wish can only be selected once and is subject to availability upon confirmation (non-transferable and non-exchangeable).
◆ Selections of the 4 wishes must be confirmed at least 1 month prior to the wedding date.
• Selections of the 4 wishes are applicable for Wedding Dinner Packages only and are extended based on the agreed wedding date with the minimum guaranteed attendance.
Special Meal Requirements:

◆ Should Halal Certified Muslim Food is required, additional food charges of \$98.80++ per person will be

• Additional \$65.00++ of transportation will be imposed if less than 6 persons.

imposed. (Minimum 3 persons is required).



### Weekend International Buffet Dinner Menu

SNACKS SELECTION (Please Select Two Item)
☐ Vegetable Spring Roll with Hot and Sour Sauce
☐ Vegetable Samosa with Mint Sauce
☐ Fish Crackers with Chili Mayo Dips
☐ Papadum Crackers with Yogurt Dips
☐ Melinjo Aceh Chips with Hot Sauce
☐ Tortilla Chips with Spicy Salsa Dips
BEGINNING SELECTION (Please select Three items)
☐ Japanese California Maki
□ Japanese Vegetable Maki
☐ Poached Chicken Breast with Peanut Butter Sauce
□ Sliced Smoked Chicken with Yogurt Masala Chickpea
☐ Drunken Chicken with Ginger Chili Dressings
☐ Smoked Duck Breast with Rock Melon
☐ Smoked Salmon with Condiments
☐ Smoked Salmon, Avocado Salad with Tobiko
☐ Prawns & Mixed Fruit Salad with Wasabi Mayo
☐ Seafood on Ice with Cocktail and Hot Sauce
☐ Marinated Spicy Jellyfish with Sesame
☐ Marinated Red Baby Octopus with Sesame



\*Served with Fresh Baked Soft Bread and Butter

SALAD SELECTION (Please select Four items)
☐ Gado Gado (Malay Salad with Peanut Sauce)
☐ Spicy Seafood Tanghoon Salad
□ Szechuan Style Shredded Chicken Salad
☐ Charred Trio of Mushrooms with Balsamic Reduction
☐ Sliced Roma Tomato and Mozzarella Ball, Antipasto Salad
☐ Marinated Vegetable Salad, Feta Cheese and Pine Nuts
☐ Marinated Beetroot Salad with Orange
☐ Mixed Garden Salad with Condiments and Dressings
SOUP (Please select One item)
☐ Cream of Broccoli Soup*
☐ Cream of Corn Chowder*
☐ Cream of Pumpkin*
☐ Cream of Wild Mushroom*
☐ Seafood Chowder*
☐ Double-boiled Thick Fish Maw Corn Soup
☐ Double-boiled Thick Chicken Corn Soup
☐ Seafood Tom Yam Soup
☐ Soto Ayam with Condiments
☐ Szechuan Hot and Sour Soup



### HOT SELECTION a. MEAT (Please select Two items)

☐ Baked Balinese Chicken with Sambal Mata
☐ Pan-seared Chicken Supreme with Cilantro and Mango Salsa
☐ Thai Red Curry Chicken with Logan
☐ Tandoori Chicken with Lemon and Cucumber Raita
☐ Chicken Curry and Potatoes
☐ Poached Hainanese Chicken with Condiments
☐ Wok-fried Kung-Pao Chicken with Cashew Nuts
☐ Braised "Teochew" Soya Duck
☐ Braised Hainanese Mutton Stew with Black Fungus
☐ Mutton Madras Potatoes
☐ Coconut Grated Beef Rendang
☐ Wok-fried Black Pepper Beef with Sugar Peas
b. SEAFOOD (Please select Two items)
☐ Deep-fried Red Snapper Fillet with Sweet and Sour Sauce
☐ Deep-fried Red Snapper with Green Mango and Thai Chili Sauce
☐ Pan-seared Fish Fillet with Dill Cream Sauce
☐ Pan-seared Fish Fillet with Lemon Butter Sauce
☐ Fish Curry with Lady Fingers and Eggplants
☐ Red Snapper Fillet with Spicy Nyonya Sauce
☐ Black Pepper Prawns with Capsicum
☐ Cereal Prawns with Chili Padi and Curry Leaf
☐ Nyonya Style Spicy Pineapple Prawns



c. VEGETABLES (Please select One item)
☐ Seasonal Vegetables, Beancurds and Mixed Mushrooms with Superior Soya Sauce
☐ Braised Vegetarian "Lor Han Chye"
☐ Braised Mixed Vegetables with Light Coconut Curry Gravy
□ Vegetable Dhal Curry
☐ Peranakan Nyonya Chap Chye
□ Aloo Gobi
☐ Pouched Broccoli Almondine
☐ Seasonal Vegetables Tossed with Garlic Butter
□ Vegetable Ratatouille
MAIN SELECTION (Please select One item)
☐ Stir-fried Hong Kong Style Noodles with Seafood
☐ Braised "Ee Fu" Noodles with Yellow Chives and Straw Mushrooms
☐ Wok-fried "Sin Chow" Rice Noodles with Seafood
☐ Pad Thai Fried Noodles with Seafood and Basil Leaves
☐ Fried Malay Mee Goreng with Seafood / Vegetarian
☐ Stir-fried Japanese Undon with Shredded Chicken and Mushrooms / Vegetarian
☐ Spaghetti Aglio Olio with Parmesan Cheese
☐ Pilaf Rice with Cashew Nuts and Raisins
☐ Biryani Rice with Cashew Nuts and Fried Shallot
☐ Hainanese Chicken Rice
☐ Fragrant Fried Rice with Egg and Mixed Vegetables / Seafood / Diced Chicken and Vegetables
☐ Pineapple Fried Rice with Chicken Floss
☐ Baked Yam Rice with Fried Shallot
☐ Baked Tomato Rice with Green Peas
☐ Oven Baked Potatoes Gratin-Cheese
Mashed Potato with Diced Spring Onion



DIY STATION (Please select One item)
☐ Macaroni Chicken Soup
☐ Fish ball Noodles Soup with Condiments
☐ Fried Mee Siam with Gravy and Condiments
CHEF'S SPECIAL (Please select One item)
☐ Italian Marinated Lamb Leg with Rosemary Sauce and Mint Jelly
☐ Salmon wellington with Lemon Butter Sauce
DESSERT TEMPTATION (Please select Six items)
☐ Assorted Seasonal Fruit Platter
☐ Apple Crumble
☐ Assorted Swiss Roll
☐ Assorted Mini Cheese Cake
☐ Assorted Nyonya Kueh
□ Chocolate Éclair
☐ Chocolate Muffin
□ Exotic Fruit Tart
☐ Mini Brownie / Tiramisu / Pandan Kaya Cake
☐ Chilled Almond Beancurd and Longan
☐ Chilled Mango Pudding
☐ Chilled Sea Coconut and Longan
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☐ Hot Cheng T'ng
□ Bubur Terigu
☐ Bubur Pulut Hitam with Coconut Milk



Additional Substitution HOT SELECTION (Contains Pork):	
☐ Sweet and Sour Pork	
☐ Wok-fried Sliced Pork with Ginger and Spring Onion	
☐ Stir-fried Black Pepper Pork with Capsicum	
☐ Braised Pork and Mushrooms with Dark Soy Sauce and Five Spices	