



# INTERNATIONAL HIGH TEA BUFFET

**\$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 Sandwich with Tomatoes

### Singapore Rojak

Vietnamese Rice Paper Roll with Spicy Coriander Dip

Marinated Artichokes with Anchovies and Feta Cheese  
Caramelised Beetroots with Citrus Compote  
Roasted Champignon Mushroom and Chestnut Salad  
Mixed Garden Greens with Cucumber and Tomatoes Salad

### 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 Chili 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 Cakes  
Pecan and Walnut Tarts  
Assorted Mixed Fruit Tartlets  
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.



# INTERNATIONAL BUFFET LUNCH

**\$75++ PER PERSON**

## MENU A

### Appetiser

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

### Buffet Salad

Marinated Artichokes with Anchovies and Feta Cheese  
Caramelised Beetroots with Citrus Compote  
Roasted Champignon Mushroom and Chestnut Salad  
Mixed Garden Greens with Cucumber 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

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

### Main Course

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 Seabass with Lemon Caper Beurre Blanc  
Ragout of Lamb with Roasted Vegetables

### Dessert

Passion Ivory Chocolate Cake  
Pistachio Nougat Gâteaux  
Assorted Nonya Kueh  
Chocolate Peanut Butter Delice  
Peach Clafoutis  
Seasonal Fresh Fruit Platter  
Coffee and Tea

## MENU B

### Appetiser

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

### Buffet Salad

Boiled Potatoes with Walnuts and Shrimps in Mustard  
Mayonnaise  
Onion Salad in Sour Cream  
Roasted Corgette and Eggplant with Olive and Silver  
Skin Onion  
Mixed Garden Greens with Cucumber and Tomato 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 Course

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

### Dessert

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

Event packages are based on a minimum of 60 persons.

All prices are subject to 10% service charge and prevailing government taxes.

# INTERNATIONAL BUFFET DINNER

**\$85++ PER PERSON**

## MENU A

### Appetiser

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

### Buffet salad

Tunisian Cous Cous Salad with Chilled Caponata and Almond Flakes  
Middle Eastern Tabouleh Salad  
Green Tea Soba with Mango and Shrimp Salad  
Shrimp Salad Nicoise  
Mixed Garden Greens with Cucumber and Tomato Salad

### Condiments

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

### Dressings

Lemon Olive Vinaigrette, Thousand Island, Caesar Dressing

### Soup

Cream of Mushroom Soup with Truffle Scent served with Bread Rolls, Butter and Margarine

### Main Course

Chinese Seafood Fried Rice  
Red Roasted Duck Curry with Thai Eggplant  
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

### Appetiser

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

### Buffet salad

Roasted Pumpkin with Anchovy Crumb  
Greek Salad with Feta Cheese  
Potato Salad in Dill Cream Dressing and Beef Bacon Bits  
Celeriac Remoulade  
Mixed Garden Greens with Cucumber and Tomato Salad

### Condiments

Sun-dried Tomato, 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 course

Biryani Rice with Cashew Nuts  
Wok-fried Prawn in Oriental Sauce  
Stir-fried Scallop with Asparagus and Shitake Mushroom  
Malay Beef Rendang  
Pan-fried Sea Bream with Sour Cherry and Tomato Confit  
Moroccan Lamb Tagine with Chick Pea and Dried Apricot  
Lyonnais Potato

### Desserts

Classic Crème Brûlée  
Hazelnut Pudding with Mocha Sauce  
Italian Classic Tiramisu  
Assorted Fruits Tartlet  
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 Live Sea Bass "Teochew Style"**

**Pan-fried Prawns in Special Oriental Sauce**

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

**Slow-braised Ee Fu Noodles, Seafood & Enoki Mushroom**  
*with Egg White Crabmeat Sauce*

**Steamed Yam Paste with Gingko Nuts**

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**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 Shitake Mushroom with Broccoli**

**Steamed Lotus Leaf Rice**

**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 Scallop and Asparagus in Special Sauce**

**Abalone with Seasonal Vegetables & 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 HOURS SERVING

Free-flow of soft drinks, housepour draught beer, red wine and white wine

### MENU A

#### Cold Hor d'Oeuvres

English Roasted Beef with Mustard and Pickles on Walnut Bread

Porcini Mushroom Rilette with Sun-dried Tomatoes in Flaky Butter Pastry

Cauliflower Panacotta 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 Puffed Pastry

Mussels Tempura with Wasabi Tobiko

Prawn Tail Net 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 Herb Cream Cheese

Mini Cups with Soba Noodle, Crabmeat and Enoki Mushrooms

Tartar of Salmon 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 Claw with Curry Mayonnaise

Wild Mushroom Strudel

Poached Salmon with Creamy Fennel Ragout

Grilled Chicken Teriyaki with Daikon Sprout

Event packages are based on a minimum of 50 persons.

All prices are subject to 10% service charge and prevailing government taxes.

**COCKTAIL MENU**  
**BUTLER PASSED**  
**\$85++ PER PERSON – 3 HOURS SERVING**

Free-flow of soft drinks, housepour draught beer, red wine and white wine

**Cold Hor d'Oeuvres**

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

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

All prices are subject to 10% service charge and prevailing government taxes.



## 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	40	40
Newton	35	40	30	70	35-45	50	50
Claymore	35	40	30	70	35-45	50	50
Ardmore Suite	30	40	25	80	30-45	50	50
Balmoral Hall	45	80	40	160	60-100	120	150
Corporate Suite	-	-	10	-	-	-	-