

RP

ROYAL PLAZA
ON SCOTTS

AFTERNOON TEA RECEPTION

\$55++ PER PERSON

MENU A

Finger Sandwich

Cream Cheese with Sliced Cucumber
Tuna with Green Onion and Mayonnaise
Roasted Beef with Mustard and Gherkin
Egg Salad Sandwich with Tomato

Singapore Rojak

Vietnamese Rice Paper Roll with Spicy
Coriander Dip

Hot Chaffer

Vegetarian Fried Bee Hoon
Fried Carrot Cake
Sugarcane Prawn
Chicken Char Siew Soh
Malay Chicken Curry
Home-made Otah-Otah
Sayoh Lodeh

Dim Sum

Ku Chye Dumplings
Steamed Chicken Pau

Dessert

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 Face Sandwich

Smoked Salmon with Sour Cream Chives
Poached Chicken Breast with Pineapple, Passion
Fruit Sauce
Prawn with Avocado and Coriander Salsa
Tuna Fish Salad with Onion and Tomato

Gado Gado with Peanut Sauce

Thai Spicy Papaya Salad

Hot Chaffer

Seafood Mee Goreng
Soon Kueh with Sweet Sauce and Chili Sauce
Deep-fried Marinated Chicken in Fine Shrimp Paste
Prawn Toast
Breaded Crab Claw
Indian Samosa
Japanese Pan-fried Gyoza

Dim Sum

Steamed Prawn Dumplings
Lotus Bean Paste Pau

Dessert

Peach Clafoutis
Assorted Nonya Kueh
Banana Custard Jelly
Strawberry Mousse Cake
Pecan and Walnut Tart
Assorted Mixed Fruit Tartlet
Seasonal Fresh Fruit Platter
Coffee and Tea

Event packages are based on a minimum of 50 persons.

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

INTERNATIONAL BUFFET LUNCH

\$65++ 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 Sauté Shitake and Mango Salsa,
Passion Fruit Sauce

Buffet Salad

Marinated Artichoke with Anchovies and Feta Cheese
Caramelised Beetroot with Citrus Compote
Roasted Champignon Mushroom and Chestnut Salad
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 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-fred 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 Potato with Walnut and Shrimp 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 Tomato, 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 Onion
Stir-fried Prawn in Oriental Sauce
Stir-fried Beef in Thai Spice with Eggplant
Dauphinoise Potato
Noisette of Fine Green Beans with Sun-dried Tomato and
Toasted Almond

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 50 persons.

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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

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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

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

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

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CAPACITY CHART

Function Rooms / Room Layout	U-Shape	Classroom	Boardroom	Theatre	Cluster	Buffet	Cocktail
							
Chancery	26	26	24	50	25-30	20-30	25-30
Tanglin	26	26	24	50	25-30	20-30	25-30
Cuscaden	26	32	24	60	25-30	30-40	30-40
Orchard	26	32	24	60	25-30	30-40	30-40
Newton	32	40	34	70	35-42	50-60	40-50
Claymore	32	40	34	70	35-45	50-60	40-50
Scotts Suite	28	36	24	80	42-56	60-100	60-100
Ardmore Suite	30	40	26	80	35-40	40-50	50-60
Balmoral Hall	50	80	40	160	90-100	110-120	180-200
Corporate Suite	-	-	10	-	-	-	-