

# DINNER & DANCE PACKAGE

**\$85++ PER PERSON**

## **Appetisers**

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

## **Salads**

Roasted Pumpkin with Anchovy Crumbs  
Greek Salad with Sheep's 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 Tomatoes, Cornichons, Stuffed Green Olives  
Herb Croutons, Parmesan Cheese, Pine Nuts

## **Dressings**

Lemon Olive Vinaigrette, Thousand Island, Caesar Dressing

## **Soups**

Cream of Asparagus Soup with Crabmeat  
Served with Bread and Bread Rolls  
Butter and Margarine

## **Main Courses**

Biryani Rice with Cashew Nuts  
Wok-fried Prawns in Oriental Sauce  
Stir-fried Scallops with Asparagus and Shitake Mushrooms  
Malay Beef Rendang  
Pan-fried Sea Bream with Sour Cherries and Tomato Confit  
Moroccan Lamb Tagine with Chickpeas and Dried Apricots  
Lyonnaise Potatoes

## **Desserts**

Classic Crème Brulee  
Hazelnut Pudding with Mocca Sauce  
Italian Classic Tiramisu  
Mini Tropical Fruits Tartlet  
Chocolate Truffle Cake  
Bread and Butter Pudding with Vanilla Sauce  
Seasonal Fresh Fruit Platter

## **Coffee and Tea**

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

## DINNER & DANCE PACKAGE CHINESE SET MENU

### MENU A

8-COURSE

\$888.00++ PER TABLE

Five Delicacies Cold Cuts  
Prawn Salad, Jellyfish with Sesame Seeds,  
Seafood Rolls, Deep-fried 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 and  
Enoki Mushrooms with Egg White Crabmeat  
Sauce

Steamed Yam Paste with Gingko Nuts

**Free-flow of Soft Drinks and Jasmine Tea**

### MENU B

9-COURSE

\$988.00++ PER TABLE

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 Mushrooms with Broccoli

Wok-fried Cereal Prawns with Chilli Padi and Curry  
Leaves

Steamed Lotus Leaf Rice with Assorted Meat

Glutinous Rice Balls in Red Bean Paste

**Free-flow of Soft Drinks and Jasmine Tea**