ON SCOTTS SINGAPORE

## **CHINESE SET MENU**

S\$788++ per table

Prosperity Salmon Yu Sheng
Fresh salmon slices served with
traditional pickled vegetable strips, candid fruits and plum sauce

Chinese Braised Seafood Fish Maw Soup

Double-boiled Chinese Herbal Chicken

Wok-fried Butter Milk Prawn with Curry Leave and Chili Padi

Braised Shiitake Mushroom with Scallop and Broccoli

Steamed Glutinous Rice with Chicken in Lotus Leaves

Chilled Mango Sago with Pomelo

Free-flow Chinese Tea

Event packages are based on a minimum of 60 persons.

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

ON SCOTTS SINGAPORE

#### **CHINESE DINNER SET MENU**

S\$988++ per table

#### **MENU A**

Prosperity Salmon Yu Sheng
Fresh salmon slices served with
traditional pickled vegetable strips, candid fruits and plum sauce

Five Delicacies
Prawn salad, Jellyfish with sesame seeds, Seafood roll
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 in "Teochew Style"

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

Seafood Noodles with Crabmeat Crispy Wanton Noodle, Seafood & Chive with Egg White Crabmeat Sauce

Steamed Yam Paste with Gingko Nuts

Free-flow Chinese Tea

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## **CHINESE DINNER SET MENU**

S\$988++ per table

#### **MENU B**

Prosperity Salmon Yu Sheng
Fresh salmon slices served with
traditional pickled vegetable strips, candid fruits and plum sauce

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 with Passion Fruit Sauce

Braised Shiitake Mushrooms with Broccoli & Pacific Clam

Steamed Lotus Leaf Rice with Assorted Meat

Glutinous Rice Balls in Red Bean Paste

Free-Flow Chinese Tea

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ON SCOTTS SINGAPORE

# INTERNATIONAL BUFFET LUNCH

S\$78++ per person

#### **MENU B**

# **Appetiser**

Thai Spicy Seafood Salad
Prawn and Avocado Salad with Lemon Olive Dressing
Smoked Duck Breast with Confit of Grapes and Celeriac Waldolf Salad

#### Salad

Boiled Potatoes with Walnut and Shrimp in Mustard Mayonnaise Onion Salad with Sour Cream Roasted Courgette and Eggplant with Olive and Silver Skin Onions 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 and 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
Dauphinois Potatoes
ine Green Beans with Sun-dried Tomatoes and Almonds

#### **Dessert**

Green Tea Tiramisu

Mint Panna Cotta

Passion Fruit and Strawberry Mousse Cake
Plum and Lemon Tarts

Bread and Butter Pudding with Vanilla Sauce
Seasonal Fresh Fruit Platter

Coffee and Tea

ON SCOTTS SINGAPORE

## INTERNATIONAL BUFFET DINNER

S\$88++ 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 with Pickled Beetroot

#### Salad

Tunisian Couscous Salad with Chilled Caponata and Almond Flakes
Middle Eastern Tabouleh Salad
Green Tea Soba with Mango and Shrimp Salad
Shrimp Nicoise Salad
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

Truffle Cream of Mushroom Soup served with Bread and Bread Roll, 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
Coasted Root Vegetables and Navy Bean Casoulet
Coasted Lamb Shank with Winter Vegetables
Spanish Patatas Panadera

#### Dessert

Selection of French Pastries
Coconut Panna Cotta with Wild Berry Compote
White Chocolate and Lemon Mousse
Bread and Butter Pudding with Vanilla Sauce
Classic Crème Brulee
Cherry Trifle
Seasonal Fresh Fruit Platter

Coffee and Tea

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ON SCOTTS SINGAPORE

## INTERNATIONAL BUFFET DINNER

S\$88++ per person

#### MENU B

#### **Appetiser**

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

### Salad

Roasted Pumpkins with Anchovy Crumbs Greek Salad with Sheep's Milk Feta Cheese Potato Salad with 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

#### Soup

Cream of Asparagus Soup with Crabmeat served with Bread and Bread Rolls, Butter and Margarine

#### **Main Course**

Briyani Rice with Cashew Nuts
Wok-fried Prawns in Oriental Sauce
Fried Scallops with Asparagus and Shiitake Mushrooms
Malay Beef Rendang
An fried Sea Bream with Sour Cherry and Tomato Confit
Confidence on Lamb Tagine with Chickpeas and Dried Apricots
Lyonnaise Potatoes

## Dessert

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

Coffee and Tea

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ON SCOTTS SINGAPORE

# INTERNATIONAL BUFFET LUNCH

S\$78++ per person

#### MENU A

#### **Appetiser**

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

# Salad

Marinated Artichoke with Anchovies and Feta Cheese Caramelised Beetroot with Citrus Compote Roasted Champignon Mushrooms and Chestnut Salad 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

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

#### **Main Course**

Black Olive Fried Rice with Seafood
Thai Green Curry Chicken
ied Egg Tofu and Prawns in Egg White Crabmeat Sauce
Vok-fried Minced Chicken and Salted Fish Omelette
the fried Green Asparagus with Scallops 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

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