

# MENU FOR MEETINGS & EVENTS

## 8 COURSE CHINESE SET MENU

### 1st Course (Please select 1 item)

- ☐ Crabmeat Omelette
- ☐ Barbecued Char Siew
- ☐ Scallop with X.O. Sauce
- ☐ Scallop with Mayonnaise
- ☐ Monkey Head Mushroom with Dried Chilli
- ☐ Deep-fried Seaweed Seafood Roll
- ☐ Baby Japanese Octopus
- ☐ Braised Duck
- ☐ Soya Chicken
- ☐ Deep-fried Lobster Ball
- ☐ Deep-fried Dried Beancurd
- ☐ Roasted Duck
- ☐ Deep-fried Spring Roll
- ☐ Roasted Pork
- ☐ Sea Whelk
- ☐ Deep-fried Chicken Money Bag
- ☐ Drunken Chicken
- ☐ Prawn Salad
- ☐ Jellyfish Salad

### 2nd Course (Please select 1 item)

- ☐ Shredded Abalone with Dried Seafood Soup
- ☐ Braised Dried Scallop and Yellow Chives in Superior Soup
- ☐ Braised Bird's Nest with Crabmeat and Dried Scallop Soup
- ☐ Braised Bird's Nest with Crabmeat and Pumpkin Soup
- ☐ Braised Bird's Nest with Crabmeat and Winter Melon Soup
- ☐ Braised Bird's Nest with Chicken and Pumpkin Soup
- ☐ Braised Bird's Nest with Winter Melon and Dried Scallop Soup
- ☐ Seafood Lobster Soup

### 3rd Course (Please select 1 item)

- ☐ Deep-fried Prawn with "Zhenjiang" Vinegar
- ☐ Deep-fried Prawn with Wasabi Sauce
- ☐ Deep-fried Prawn with Sweet & Sour Sauce
- ☐ Sautéed Black Pepper Prawn & Pacific Clam
- ☐ Sautéed Prawn & Pacific Clam with Celery & Cashew Nuts
- ☐ Sautéed Prawn & Pacific Clam in Spicy Sauce
- ☐ Sautéed Prawn & Pacific Clam in X.O. Sauce
- ☐ Sautéed Prawn & Pacific Clam with Dried Chilli

### 4th Course (Please select 1 item)

- ☐ Crispy Roasted Chicken
- ☐ Sesame Chicken
- ☐ Black Pepper Chicken
- ☐ Thai Style Chicken
- ☐ Preserved Beancurd Chicken
- ☐ Fisherman Style Chicken
- ☐ Garlic Chicken
- ☐ Shrimp Paste Chicken

### 5th Course (Please select 1 item)

- ☐ Sea Bass
- ☐ Pomfret
- ☐ Star Garoupa
- ☐ Soon Hock
- ☐ Garoupa
- ☐ Turbot

### Please select preferred cooking style:

- ☐ Steamed, Home Style
- ☐ Steamed, Hong Kong Style
- ☐ Steamed, Teochew Style
- ☐ Steamed with Preserved Vegetable
- ☐ Steamed with Black Bean
- ☐ Steamed with Minced Beancurd
- ☐ Steamed with Yellow Bean
- ☐ Steamed with Garlic
- ☐ Deep-fried

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### 6th Course (Please select 1 item)

- ☐ Braised Whole Baby Abalone with Sea Cucumber & Seasonal Vegetables
  - ☐ Braised Whole Baby Abalone with "Bai Ling" Mushroom & Seasonal Vegetables
  - ☐ Braised Whole Baby Abalone with Dried Beancurd & Seasonal Vegetables
  - ☐ Braised Whole Baby Abalone with Mushroom & Seasonal Vegetables
  - ☐ Braised Bamboo Pith, Dried Scallop with Mushroom & Seasonal Vegetables
  - ☐ Braised Dried Scallop with Mushroom & Seasonal Vegetables
  - ☐ Braised "Bai Ling" Mushroom with Dried Scallop & Seasonal Vegetables
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### 7th Course (Please select 1 item)

- ☐ Wok-fried Noodles with Seafood in Superior Soya Sauce
  - ☐ Wok-fried Noodles with Seafood in Black Pepper Sauce
  - ☐ Steamed Rice with Diced Wax Meat Wrapped in Lotus Leaf
  - ☐ Braised Ee-fu Noodles with Spicy Minced Pork Sauce
  - ☐ Braised Ee-fu Noodles with Seafood
  - ☐ Braised Ee-fu Noodles with Yellow Chives
  - ☐ Wok-fried Seafood with Crispy Noodles
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### 8th Course (Please select 1 item)

- ☐ Chilled Pomelo Mango Sago with Dragon Fruit
- ☐ Sweetened Red Bean Paste with Sesame Dumpling
- ☐ Sweetened Cream of Red Bean with Lotus Seed & Dried Lily Bulb
- ☐ Chilled Sea Coconut with Honeydew Sago
- ☐ Teochew Yam Paste with Gingko Nut & Coconut Cream
- ☐ Sweetened Beancurd with Mixed Fruit & Longan
- ☐ Chilled Mango Pudding with Assorted Fruits
- ☐ Double-boiled Red Dates with Sesame Dumpling & Dried Lily Bulb

## HIGH TEA BUFFET-ON-THE-TABLE MENU

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### Cold Hors D'Oeuvres

Assorted Finger Sandwich  
Gado Gado with Condiments

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### Hot Hors D'Oeuvres

Deep-fried Crispy Fish Fillet with Tartar Sauce  
Marinated Chicken Glazed with Teriyaki & Sesame Seed  
Vegetarian Spring Roll  
Fried Carrot Cake with Shrimp Sambal, Garlic & Eggs

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### Dim Sum

Chicken Siew Mai  
Mini Glutinous Rice Wrapped with Lotus Leaf  
Lotus Bun

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### Noodle

Laksa with Condiments

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### Dessert

Tropical Fruits  
Raisin Scones with Assorted Jam & Whipped Cream  
Assorted French Pastries

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### Beverage

Coffee & Tea

## LUNCH BUFFET-ON-THE-TABLE MENU

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### *Cold Hors D'Oeuvres*

Selection of Mixed Greens with Condiments & Dressings  
Tomato, Red Onion, Balsamic Reduction  
Pasta Salad, Tuna & Green Beans  
Gado Gado with Condiments

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### *Soup*

Leak & Potato with Snipped Chives served with Country Soft & Hard Rolls

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### *Hot Hors D'Oeuvres*

Confit of Chicken Drumsticks with Creamy Leek Fondue  
Grilled Fish Tikka Kebabs with Mint Yogurt Dressing  
Slow Braised Lamb with Rosemary & Potatoes  
Panache of Seasonal Vegetables with Basil Butter  
Fragrant Baked Rice

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### *Dessert*

Assorted French Pastries  
Chocolate Chip Brownies  
Tropical Fruits

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### *Beverage*

Coffee & Tea

## DINNER BUFFET-ON-THE-TABLE MENU

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### *Cold Hors D'Oeuvres*

Selection of Mixed Greens, Condiments & Dressing  
Greek Salad, Persian Feta, Black Olives, Olive Oil & Lemon Dressing  
Roasted Beef & Egg Salad with French Dressing  
Achar Achar with Crunchy Peanuts

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### *Soup*

Pumpkin, Cumin Cream served with Country Soft & Hard Rolls

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### *Hot Hors D'Oeuvres*

Oven Baked Chicken with Sage, Pan Jus  
Sautéed Fish Fillet, Crispy Leeks, White Wine Dill Reduction  
Tofu with Mushrooms & Vegetables in claypot  
Stir-fried Vegetables with Crispy Shallots  
Tomato Baked Rice

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### *Dessert*

Assorted French Pastries  
Honeydew with Coconut Sago  
Chocolate Mousse Cups  
Tropical Fruits

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### *Beverage*

Coffee & Tea