



Holiday Inn

AN IHG® HOTEL

SINGAPORE ATRIUM

Menu for Events

Holiday Inn® Singapore Atrium

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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 Crab Meat and Dried Scallop Soup
- Braised Bird's Nest with Crab Meat and Pumpkin Soup
- Braised Bird's Nest with Crab Meat 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

8-Course Chinese Set Menu

5th Course (Please select 1 choice of fish)

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|------------------------------------|----------------------------------|---------------------------------------|
| <input type="checkbox"/> Sea Bass | <input type="checkbox"/> Pomfret | <input type="checkbox"/> Star Garoupa |
| <input type="checkbox"/> Soon Hock | <input type="checkbox"/> Garoupa | <input type="checkbox"/> Turbot |

Please select choice of cooking style

- | | |
|---|---|
| <input type="checkbox"/> Steamed, Home Style | <input type="checkbox"/> Steamed, Teochew Style |
| <input type="checkbox"/> Steamed, Hong Kong Style | <input type="checkbox"/> Steamed with Minced Beancurd |
| <input type="checkbox"/> Steamed with Preserved Vegetable | <input type="checkbox"/> Steamed with Yellow Bean |
| <input type="checkbox"/> Steamed with Black Bean | <input type="checkbox"/> Steamed with Garlic |
| <input type="checkbox"/> Deep-fried | |

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

7th Course (Please select 1 item)

- Wok-Fried Noodles with Seafood in Superior Soya Sauce
- Steamed Rice with Diced Wax Meat Wrapped in Lotus Leaf
- Braised Ee-Fu Noodles with Spicy Minced Pork Sauce
- Wok-fried Seafood with Crispy Noodles
- Braised Ee Mian with Seafood
- Wok-fried Noodles with Seafood in Black Pepper Sauce
- Braised Ee-Fu Noodles with Yellow Chives

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

Cold Hors D' Oeuvres

Assorted Finger Sandwich
Gado Gado with Condiments

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

Dim Sum

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

Noodle

Laksa with Condiments

Dessert

Fresh Cut Tropical Fruits
Scones with Preserves & Cream
Assorted French Pastries

Beverage

Coffee & Tea

Lunch Buffet-on-the-Table Menu

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

Soup

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

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

Dessert

Assorted French Pastries
Chocolate Chip Brownies
Fresh Cut Tropical Fruits

Beverage

Coffee & Tea

Dinner Buffet-on-the-Table Menu

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

Soup

Pumpkin, Cumin Cream served with Country Soft & Hard Rolls

Hot Hors D' Oeuvres

Oven Baked Chicken with Sage, Pan Jus

Sautéed Fish Fillet, Crispy Leeks, White Wine Dill Reduction

Clay Pot Tofu with Mushrooms & Vegetables

Stir-fried Vegetables with Crispy Shallots

Tomato Baked Rice

Dessert

Assorted French Pastries

Honeydew with Coconut Sago

Chocolate Mousse Cups

Fresh Cut Tropical Fruits

Beverage

Coffee & Tea