

Outdoor Catering - Sit Down Menus

## CHINESE SIT DOWN

**Menu 1a/b – \$428 per table for 10 persons (minimum 2 tables)**

**Menu 2a/b – \$528 per table for 10 persons (minimum 2 tables)**

\* subject to service charge and applicable GST

\* catering charges apply

### Menu 1a

烧味拼盘  
 Barbequed & Cold Cut Combination  
 川汁花枝片  
 Sauteed Slices Cuttlefish with Selected Vegetables in Spicy Sauce  
 海皇鱼腩羹  
 Braised Fish Maw and Dried Seafood in Supreme Broth  
 金柱野菌三层楼  
 Special Homemade Beancurd with Wild Fungus and Dried Conpoy  
 蒜香蒸金目鲈  
 Steamed Sea Bass with Garlic Sauce  
 意式炸鸡  
 Italian Style, Deep-fried Chicken  
 干烧伊面  
 Stewed Ee-fu Noodles  
 海底椰杏仁豆腐  
 Chilled Sweetened Almond Beancurd with Sea Coconut

### Menu 1b

烧味拼盘  
 Barbequed & Cold Cut Combination  
 川汁虾仁  
 Sauteed Prawns with Selected Vegetables in Spicy Sauce  
 姬崧茸炖一阳鸟  
 Double Boiled Wild Fungus with Quail Soup  
 崧菇野菌三层楼  
 Special Homemade Beancurd with Wild Fungus and Honshimeiji Mushrooms  
 泰式炸金目鲈  
 Thai Style Deep-fried Sea Bass  
 药材鸡  
 Steamed Whole Chicken with Chinese Herbs  
 干烧伊面  
 Stewed Ee-fu Noodles  
 海底椰杏仁豆腐  
 Sweetened Almond Beancurd with Sea Coconut

### Menu 2a

烧味拼盘  
 Deluxe Barbequed & Cold Cut Combination  
 川汁花枝片鲍贝  
 Sauteed Slices Cuttlefish and Pacific Clams with Selected Vegetables in Spicy Sauce  
 红烧竹笙鸡丝翅  
 Braised Shark's Fin Broth with Bamboo Piths and Shredded Chicken  
 招牌麦片虾  
 Signature Deep-fried Prawns with Crispy Oats  
 瑶柱北菇扒时蔬  
 Sauteed Diced Conpoy and Black Mushrooms with Selected Vegetables  
 清蒸笋壳  
 Hong Kong Style Steamed Marble Goby  
 金牌一品烧鸡  
 The House Special Roast Crisp Chicken  
 鲜虾荷叶饭  
 Fried Fragrant Rice with Fresh Prawns Wrapped in Lotus Leaf  
 蜜瓜西米露  
 Chilled Fresh Honeydew with Sago Cream

### Menu 2b

烧味拼盘  
 Deluxe Barbequed & Cold Cut Combination  
 极品酱花枝带子  
 Sauteed Scallops and Cuttlefish with Selected Vegetables in X.O. Sauce  
 红烧金菇蟹肉翅  
 Braised Shark's Fin Broth with Golden Mushrooms and Crab Meat  
 流金沙脆虾  
 Deep-fried Prawns coated with Salted Egg Yolk  
 瑶柱白灵菌扒时蔬  
 Sauteed "Bai Ling" Fungus and Dried Conpoy with Selected Vegetables  
 清蒸笋壳  
 Hong Kong Style Steamed Marble Goby  
 药材鸡  
 Steamed Whole Chicken with Chinese Herbs  
 干烧伊面  
 Stewed Ee-fu Noodles  
 香芋西米露  
 Chilled Fresh Yam Puree with Sago Cream