

Outdoor Catering - Sit Down Menus

## MODERN CHINESE SIT DOWN

**Menu 1a/b – \$100 per person (minimum 50 persons)**

**Menu 2a/b – \$140 per person (minimum 50 persons)**

\* subject to service charge and applicable GST

\* catering charges apply

### Menu 1a

Crispy Tigers Prawns in Duo Style, accompanied with Grapes Salsa  
 Double-boiled Kampung Chicken Consommé with Dried Scallops and Honey Dew  
 Steamed Fillet of Ocean Cod with Black Fungus in Wild Mushroom Sauce  
 Wok-Grilled Champagne Pork Rib served with Crispy Cigar Bun  
 Stir-Fried Homemade Fish Noodles with Assorted Seafood and Chives  
 Chilled Lemongrass Gelo with Wild Berries and Lime Sorbet

### Menu 1b

Crisp-Fried Fresh Scallops tossed in Citrus Cream Mayo, Fresh Garden Greens  
 Double-boiled Bamboo Piths and Conpoy in Sakura Chicken Consommé  
 Oven-Baked Honey Glazed Fillet of Ocean Cod with Sautéed Egg White  
 Braised King Prawn in Chef's Blended Spicy Sauce, served with French Beans  
 Wagyu Beef with Radish in Fermented Beancurd Sauce, accompanied with Fragrant Truffle Rice  
 Pandan Panna Cotta with Coffee Ice Cream and Black Glutinous Rice

### Menu 2a

Fresh Prawn Salad with Water Melon accompanied with Crispy Prawn in 'Gong Bao' Sauce  
 Double-Boiled Shark's Fin in Seafood Consommé served in Young Coconut  
 Steamed Fillet of Marble Goby with Marinated Chilli and Preserved Vegetables  
 Pan-Fried Diced Beef Tenderloin in Chef's Marination, Sautéed Asparagus  
 Crispy Scallop Steak topped with Crab Meat and Roe  
 Stir-Fried Fragrant Rice with Chinese Sausage and Fresh Mushrooms wrapped in Lotus Leaf  
 Slow-cooked Honey Apple in Vanilla, with Coconut Ice Cream and Black Sesame Tuiles

### Menu 2b

Crisp-Fried King Prawn tossed in Citrus Cream Sauce, served with Grapes Salsa  
 Double-Boiled Shark's Fin with Bamboo Piths and Dried Scallops in Shark's Cartilage Soup  
 Steamed Fillet of Marble with Truffle Infused Wild Mushroom Sauce  
 Oven-baked Honey Glazed Pork Rib with Minced Garlic  
 Braised Edamame Beancurd with Honshimeiji and Enoki Mushrooms  
 Stir-Fried Fragrant Rice with Dried Octopus in Abalone Jus  
 Cream of Avocado with Vanilla Ice Cream and Homemade Biscotti served in Young Coconut