



PRIVATE FUNCTIONS

MENUS 2018

INTERNATIONAL BUFFET MENUS 2018

Minimum 30 guests

MENU A

\$40⁺⁺

Sweet Corn Chowder
With garlic croutons.

Pommery Potato Salad
Chunky cubes of red-skinned potatoes with Pommery mayo, fresh parsley and mixed spices.

Gourmet Cajun Crabcake
Slivers of blue crab meat with potatoes, chives and Cajun spices. Served with jalapeno remoulade.

Seafood Chimichangas
Deep fried flour tortilla rolls with mixed seafood, beans, spinach and cheese.

Honey-Glazed Chicken Leg
Boneless chicken leg rubbed with mixed herbs and honey, oven-roasted, and topped with a crumbling of Feta cheese.

Irish Lamb Stew
Tender chunks of lamb with carrots and potatoes in a rich stew flavoured with thyme and bay leaves.

Pan-Seared Snapper Fillet
With lemon cream sauce.

NZ Garlic-Butter Mussels
Gently poached in a garlic-butter broth.

Wok-Tossed Chinese Vegetables
Broccoli, carrots and cauliflower with crystal gravy and a sprinkling of cashew nuts and wolfberries.

Pasta con Funghi e Tartufo
Spaghetti with mushrooms in a truffle cream sauce.

Butter-Herb Rice

Mango Pudding

Fresh Cut Fruits
Watermelon, honeydew and rockmelon.

Fruit Punch Cordial

Coffee & Tea

MENU B

\$50⁺⁺

Cream of Asparagus Soup
With garlic croutons.

Greek Feta Salad
Mixed greens with Roma tomatoes, red onions, cucumber and black olives in olive oil vinaigrette, topped with Greek Feta cheese.

Spicy Chicken Quesadillas
Spicy chicken breast, jalapenos, cilantro and cheese sandwiched between flour tortillas.

Indian Potato Cutlet
With mint chutney dip.

Five-Spiced Chicken Rolls
With sweet chilli and plum dip.

Teriyaki Chicken Leg
Boneless chicken leg with teriyaki sauce, topped with bonito flakes, seaweed and freshly roasted sesame seeds.

Thai-Style Mango Tilapia
Crispy tilapia fillet tossed with mango sauce.

Roast Leg of Lamb
With aromatic herb crust. Served with mint yoghurt.

Broccoli with Mushroom & Scallops
Wok-tossed with crystal gravy and a sprinkling of wolfberries.

Hainanese Chicken Rice
With chilli, ginger-garlic, and dark soy sauce.

Pasta Bolognese
Spaghetti with a minced beef tomato sauce.

Classic Apple Crumble
With vanilla sauce.

Fresh Cut Fruits
Watermelon, honeydew and rockmelon.

Fruit Punch Cordial

Coffee & Tea

MENU C

\$60⁺⁺

Lobster Bisque
With Parmesan bread sticks.

Smoked Salmon & Avocado Salad
Mixed greens with smoked salmon, avocado cubes, cherry tomatoes and pine nuts, tossed with honey mustard dressing.

Charcuterie Platter
Smoked duck, beef pastrami and spicy chicken salami, served with cornichons and pearl onions.

Vietnamese Spring Rolls
Mixed seafood and vegetables wrapped in rice paper and deep fried.

Gourmet Cajun Crabcake
Slivers of blue crab meat with potatoes, chives and Cajun spices. Served with jalapeno remoulade.

Tandoori Chicken Leg
With cucumber raita.

Rendang Lamb Chop
Tender lamb chops with signature rendang sauce.

Argentinean Beef Skewers
With bell peppers and onions, served with chimichurri sauce.

Asam Prawns
Tiger prawns stir-fried in a tangy tamarind sauce.

Norwegian Salt-Baked Salmon
Whole salmon baked and served in a salt shell, with a squeeze of lemon and Nordic dill remoulade.

Crabmeat Fried Rice
Oriental fried rice with lumps of crabmeat.

Pasta Pomarola
Spaghetti with a tomato-basil sauce.

Tiramisu Shooters

Fresh Cut Fruits
Watermelon, honeydew and rockmelon.

Fruit Punch Cordial

Coffee & Tea

AMERICAN TEX-MEX BUFFET MENUS 2018

Minimum 30 guests

MENU A

\$40⁺⁺

Chicken Gumbo Soup
With Parmesan cheese.

Summer Apple Salad
Mixed greens with apple cubes, chopped almonds, raisins and apple mayo dressing.

Chicken Chimichangas
Deep fried flour tortilla rolls with chicken, beans, spinach and cheese.

Spicy Chicken Quesadillas
Spicy chicken breast, jalapenos, cilantro and cheese sandwiched between flour tortillas.

Buffalo Wings
Buffalo-style mid-joint chicken wings served with ranch dressing.

Tex-Mex Grilled Chicken
Boneless chicken leg with BBQ sauce, topped with turkey bacon and melted cheese.

BBQ Beef Arrriba!
Slices of beef, onions and bell peppers sauteed with BBQ sauce and mixed cheese.

Blackened Dory Veracruz
Fillet of dory coated topside with peppercorn spice and panfried.

Tex-Mex Stewed Vegetables
Carrots, zucchinis, bell peppers and potatoes stewed in a tomato sauce.

Pasta Pomarola
Spaghetti with a tomato-basil sauce.

Tex-Mex Spicy Rice

Old Fashioned Bread Pudding

Fresh Cut Fruits
Watermelon, honeydew and rockmelon.

Fruit Punch Cordial

Coffee & Tea

MENU B

\$50⁺⁺

Cream of Mushroom Soup
With garlic croutons.

Waldorf Salad
Mixed greens with apples, celery, grapes and walnuts, dressed with lemon juice and mayonnaise.

Seafood Chimichangas
Deep fried flour tortilla rolls with mixed seafood, beans, spinach and cheese.

Turkey Quesadillas
Smoked turkey slices, BBQ sauce and cheese sandwiched between flour tortillas.

Gourmet Cajun Crabcake
Slivers of blue crab meat with potatoes, chives and Cajun spices. Served with jalapeno remoulade.

Tex-Mex Grilled Chicken
Boneless chicken leg with BBQ sauce, topped with turkey bacon and melted cheese.

BBQ Beef Shortribs
Tender beef shortribs slowly braised and finished on the grill, brushed with BBQ sauce.

San Francisco Seafood Cioppino
Prawns, squid, mussels and fish in a tomato-based stew.

Seabass ala Creole
Baked fillet of seabass with Creole sauce.

Mississippi Bouquetierre
Assorted diced seasonal vegetables with potatoes and pineapples in a zesty sauce.

Cajun Cream Pasta
Spaghetti with a spicy cream sauce.

Jambalaya Rice
Rice with chicken sausage, diced squid, onions, bell peppers and parsley in a tomato sauce.

Vanilla Crème Caramel

Fresh Cut Fruits
Watermelon, honeydew and rockmelon.

Fruit Punch Cordial

Coffee & Tea

MENU C

\$60⁺⁺

New England Clam Chowder
With crispy leeks and turkey bacon.

American Salad Bar
Mixed greens, cherry tomatoes, chicken ham, olives, pickles, walnuts and hard boiled eggs, with honey mustard, Caesar dressing and balsamic vinaigrette.

Chicken Chimichangas
Deep fried flour tortilla rolls with chicken, beans, spinach and cheese.

Buffalo Wings
Buffalo-style mid-joint chicken wings served with ranch dressing.

Gourmet Cajun Crabcake
Slivers of blue crab meat with potatoes, chives and Cajun spices. Served with jalapeno remoulade.

Taco-Spiced Calamari
With chipotle mayonnaise dip.

Tex-Mex Grilled Chicken
Boneless chicken leg with BBQ sauce, topped with turkey bacon and melted cheese.

BBQ Butter Prawns
With mixed spices and a squeeze of lime.

Blackened Salmon Veracruz
Fillet of salmon coated topside with peppercorn spice and panfried.

Roast Ribeye Mexicana
Rubbed with Mexican spices, and served with sour cream, guacamole and pico de gallo.

Grilled Lamb Chops
With garlic-rosemary sauce.

Pasta al Funghi
Spaghetti with a mushroom cream sauce.

Seafood Jambalaya Rice
Rice with chicken sausage, prawns, mussels, diced squid, onions, bell peppers and parsley in a tomato sauce.

Sticky Date Pudding

Fresh Cut Fruits
Watermelon, honeydew and rockmelon.

Fruit Punch Cordial

Coffee & Tea

Source Ed-Ventures Pte Ltd (199501629H)

1 Marina Coastal Drive, Berth 1 Marina South Pier, Singapore 018988

Tel: 62785775 Email: functions@riverboat.com.sg

All prices subject to 10% service charge and prevailing GST.

LOCAL (SOUTH-EAST ASIAN) BUFFET MENUS 2018

Minimum 30 guests

MENU A

\$40⁺⁺

Old-Fashioned Chicken Soup
With old cucumber and wolfberries.

Mackerel Otah-Otah
Wrapped in banana leaves and grilled.

Indian Potato Cutlet
With mint chutney dip.

Har Cheong Kai Poppers
Bite-sized deep fried boneless chicken leg marinated in prawn paste.

Classic Chicken Curry
Chunks of chicken and potatoes in curry gravy.

Ginger-Onion Sliced Beef
Thinly sliced beef stir-fried with ginger and onions.

Oriental Kung-Po Fish
Fillet of tilapia in kung-po sauce with dried chilli.

Sweet & Sour Prawns
With pineapples, bell peppers and cashew nuts.

Nyonya Sayur Lodeh
Mixed vegetables in coconut gravy.

Seafood Fried Rice
Oriental style fried rice with mixed seafood, served with pickled vegetables and prawn crackers.

Singapore Fried Bee Hoon
With shredded mixed vegetables and sambal chilli.

Honeydew Sago
With coconut milk.

Fresh Cut Fruits
Watermelon, honeydew and rockmelon.

Calamansi Juice

Coffee & Tea

MENU B

\$50⁺⁺

Ginseng Chicken Soup
With red dates and wolfberries.

Deep Fried Wantons
Packed with minced chicken and shrimp, and served with sweet chilli dip.

Five-Spiced Chicken Rolls
With sweet chilli and plum dip.

Do-It-Yourself Rojak
Dough fritters, pineapples, cucumber, turnip and beancurd with sticky black sauce.

Chicken & Beef Satay
With peanut sauce.

Oriental Kung-Po Chicken
Boneless chicken leg in kung-po sauce with dried chilli.

Kerala-Style Fish Curry
Mackerel in a tangy-spicy curry gravy.

Lamb Rendang Betawi
Tender lamb cubes marinated in Betawi spices and simmered in a thick coconut gravy.

Herbal Prawns
Tiger prawns simmered in a concoction of Chinese herbs.

Nyonya Chap Chai
Braised mixed vegetables with black fungus.

Nasi Jagung
Malay-style butter rice with sweet corn kernels.

Seafood Yi Mee
Stir-fried egg noodles with prawns, squid and fishcake in a savoury sauce.

Hot Green Bean Soup

Fresh Cut Fruits
Watermelon, honeydew and rockmelon.

Calamansi Juice

Coffee & Tea

MENU C

\$60⁺⁺

Mixed Seafood Soup
Clear soup with prawns, clams, fish, tomatoes, toufu and egg.

Gado Gado
Indonesian-style steamed vegetables, fermented beans and beancurd in peanut sauce.

Prawn-Paste Chicken Wings
Deep fried marinated mid-joint chicken wings.

Mackerel Otah-Otah
Wrapped in banana leaves and grilled.

Chicken & Beef Satay
With peanut sauce.

BBQ Prawn Skewers
With a squeeze of lime.

Tandoori Chicken Leg
Served with cucumber raita.

Mysore Mutton
Mutton cubes cooked with dry Indian spices.

Beef Rendang Betawi
Tender beef cubes marinated in Betawi spices and simmered in a thick coconut gravy.

Teochew-Style Sliced Fish
Slices of seabass fillet steamed with tomatoes, pickled plum, ginger and toufu.

Crayfish in Chilli Crab Sauce
With deep fried mantou buns.

Hainanese Chicken Rice
With chilli, ginger-garlic, and dark soy sauce.

Penang Char Kway Teow
With shrimp and cockles, and sambal chilli on the side.

Mango Sago with Pomelo

Fresh Cut Fruits
Watermelon, honeydew and rockmelon.

Calamansi Juice

Coffee & Tea

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INDIAN BUFFET MENUS 2018

Minimum 30 guests

MENU A

\$40⁺⁺

Classic Rasam Soup

With tamarind, tomatoes and lemon.

Onion Pakoda

Fried onion fritters with curry and coriander leaves and a selection of Indian spices.

Indian Potato Cutlet

With mint chutney dip.

Chilli Chicken

Battered boneless chicken thigh coated with ginger-garlic paste and chilli gravy.

Mutton Dalcha

Small cuts of goat ribs with potatoes, carrots and dhal.

Mutton Masala

Tender chunks of mutton simmered in masala spices till dry.

Gobi 65

Fried cauliflower with a classic mix of spices.

Aloo Bhindi

Ladies fingers and potatoes cooked in Indian spices.

Egg Masala

Indian Tomato Rice

Achar

Gulab Jamun

Fresh Cut Fruits

Watermelon, honeydew and rockmelon.

Calamansi Juice

Coffee & Tea

MENU B

\$50⁺⁺

Tomato Saar Soup

Pureed tomatoes with tamarind, cumin, mustard seeds, curry leaves and peppercorn spice, thickened with coconut milk.

Onion Pakoda

Fried onion fritters with curry and coriander leaves and a selection of Indian spices.

Indian Fish Cutlet

With mint chutney dip.

Tandoori Murgh

Roasted chicken leg marinated in yoghurt and spices.

Mutton Mysore

Tender chunks of mutton stir-fried with mysore herbs and spices.

Mutton Dalcha

Small cuts of goat ribs with potatoes, carrots and dhal.

Kerala-Style Pepper Fish

Fillet of tilapia marinated in spices and wok-fried.

Prawn Masala

Tiger prawns simmered in masala spices till dry.

Gobi 65

Fried cauliflower with a classic mix of spices.

Palak Paneer

Cubes of cottage cheese in a thick paste of pureed spinach, garlic and spices.

Briyani Rice

Cucumber Raita

Papadum

Kesari

Fresh Cut Fruits

Watermelon, honeydew and rockmelon.

Calamansi Juice

Coffee & Tea

MENU C

\$60⁺⁺

Mutton Soup

Tender chunks of mutton cooked in its own broth with a mix of spices.

Indian Fish Cutlet

With mint chutney dip.

Chicken 65

Fried chicken with a classic mix of spices.

Butter Chicken

Boneless chicken tikka cooked in a mild butter-curry gravy

Mutton Masala

Tender chunks of mutton simmered in masala spices till dry.

Kerala-Style Fish Curry

Mackerel in a tangy-spicy curry gravy.

Fish Tikka

Boneless fish fillet baked tandoori style.

Crayfish & Mussels Masala

Local crayfish and New Zealand greenbay mussels simmered in masala spices till dry.

Palak Paneer

Cubes of cottage cheese in a thick paste of pureed spinach, garlic and spices.

Brinjal Masala

Cabbage Kootu

Saffron Pilaf Rice

Tomato Pachadi

Cucumber Raita

Papadum

Payasam

Fresh Cut Fruits

Watermelon, honeydew and rockmelon.

Calamansi Juice

Coffee & Tea

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SET MENUS 2018

10-50 guests

SOUP (CHOOSE 1)

Classic French Onion Soup
French Onion Soup with Escargot
Louisiana Chicken Gumbo Soup

Classic Minestrone
New England Clam Chowder
Potato & Carrot Soup

Wild Mushroom Soup
Cream of Asparagus Soup
Crayfish Bisque

APPETIZER (CHOOSE 1)

Quesadillas & Chimichangas Combo
A Tex-Mex combo of BBQ turkey slices with cheese packed between flour tortillas, and deep fried flour tortilla rolls packed with chicken, beans, spinach and cheese.

Gourmet Cajun Crabcake
Slivers of blue crab meat with potatoes, chives and Cajun spices. Served with jalapeno remoulade and mesclun salad.

Avocado Prawn Cocktail
Sliced cold tiger prawns with diced avocado, rockmelon, honeydew and raisins dressed in sweet mayonnaise and served in a Martini glass with a squeeze of fresh lemon.

Charcuterie Platter (For sharing)
Smoked salmon, smoked duck breast, beef pastrami and spicy chicken salami, together with brie and raclette cheese, served with cornichons and pearl onions.

MAIN COURSE (CHOOSE UP TO 3)

We will need you to inform us the final number of each main course selection 10 days before the function.

Portobello Mushroom Caps
Portobello mushroom caps stuffed with mixed vegetables and breadcrumbs, then baked with cheese and drizzled with pesto sauce and olive oil. Served with tomato-olive rice and mesclun salad.
\$30⁺⁺

Pasta Alle Vongole
Spaghetti with clams in a light cream sauce with dill and garlic, livened up with lemon juice.
\$30⁺⁺

Taco-Spiced Chicken Leg
Boneless chicken leg marinated with house taco spices and oven-baked. Served with mixed peppers salsa, garlic mashed potatoes and grilled vegetables.
\$35⁺⁺

Crispy-Skin Barramundi
Panfried fillet of barramundi with Argentinean chimichurri sauce. Served with spice roasted baby potatoes and grilled vegetables.
\$35⁺⁺

Mushroom Ribeye Steak
Air-flown ribeye steak grilled over an open flame and ladled over with truffle mushroom gravy. Served with garlic mashed potatoes and grilled vegetables.
\$40⁺⁺

San Francisco Seafood Cioppino
Prawns, squid, mussels and fish in a tomato-based stew. Served with mashed potatoes and puffy tortillas.
\$40⁺⁺

Citrus-Crusted Salmon
Fillet of salmon coated topside with citrus-infused breadcrumbs and panfried. Served with lemon cream sauce, butter herb rice and asparagus.
\$40⁺⁺

Surf & Turf Combo
Pan-seared juicy tiger prawns with garlic butter, and ribeye steak grilled over an open flame. Served with spice roasted baby potatoes and grilled vegetables.
\$45⁺⁺

Lobster Thermidor
Half a lobster tail stuffed with lobster meat, mushrooms and assorted vegetables, smothered in cream sauce and baked with cheese. Served with spaghetti aglio olio.
\$50⁺⁺

DESSERT (CHOOSE 1)

Apple Crumble with Vanilla Ice Cream
Chocolate Brownie with Vanilla Ice Cream
Mint Lemongrass Creme Brulee

Mixed Fruit & Muesli Yoghurt Parfait
Crepe Suzette with Caramel Sauce & Peaches
Classic Tiramisu / Virgin Tiramisu

DRINKS

Free-flow Coke, Sprite, Coffee & Tea

SEMI-BUFFET MENUS 2018

Minimum 30 guests

MAIN COURSE (CHOOSE UP TO 3)

We will need you to inform us the final number of each main course selection 10 days before the function.

Portobello Mushroom Caps

Portobello mushroom caps stuffed with mixed vegetables and breadcrumbs, then baked with cheese and drizzled with pesto sauce and olive oil. Served with tomato-olive rice and mesclun salad.

\$40⁺⁺

Pasta Alle Vongole

Spaghetti with clams in a light cream sauce with dill and garlic, livened up with lemon juice.

\$40⁺⁺

Taco-Spiced Chicken Leg

Boneless chicken leg marinated with house taco spices and oven-baked. Served with mixed peppers salsa, garlic mashed potatoes and grilled vegetables.

\$45⁺⁺

Crispy-Skin Barramundi

Panfried fillet of barramundi with Argentinean chimichurri sauce. Served with spice roasted baby potatoes and grilled vegetables.

\$45⁺⁺

Mushroom Ribeye Steak

Air-flown ribeye steak grilled over an open flame and ladled over with truffle mushroom gravy. Served with garlic mashed potatoes and grilled vegetables.

\$45⁺⁺

San Francisco Seafood Cioppino

Prawns, squid, mussels and fish in a tomato-based stew. Served with mashed potatoes and puffy tortillas.

\$50⁺⁺

Citrus-Crusted Salmon

Fillet of salmon coated topside with citrus-infused breadcrumbs and panfried. Served with lemon cream sauce, butter herb rice and asparagus.

\$50⁺⁺

Surf & Turf Combo

Pan-seared juicy tiger prawns with garlic butter, and ribeye steak grilled over an open flame. Served with spice roasted baby potatoes and grilled vegetables.

\$55⁺⁺

Lobster Thermidor

Half a lobster tail stuffed with lobster meat, mushrooms and assorted vegetables, smothered in cream sauce and baked with cheese. Served with spaghetti aglio olio.

\$60⁺⁺

SEMI-BUFFET MENU A

No additional charges

Classic French Onion Soup

Summer Apple Salad

Mixed greens with apple cubes, chopped almonds, raisins and apple mayo dressing.

Pommery Potato Salad

Chunky cubes of red-skinned potatoes with Pommery mayo, fresh parsley and mixed spices.

Chicken Chimichangas

Deep fried flour tortilla rolls with chicken, beans, spinach and cheese.

Turkey Quesadillas

Smoked turkey slices, BBQ sauce and cheese sandwiched between flour tortillas.

Taco-Spiced Calamari

With chipotle mayonnaise dip.

Old Fashioned Bread Pudding

Fresh Cut Fruits

Watermelon, honeydew and rockmelon.

Fruit Punch Cordial

Coffee & Tea

SEMI-BUFFET MENU B

Add \$5⁺⁺

Louisiana Chicken Gumbo Soup

Waldorf Salad

Mixed greens with apples, celery, grapes and walnuts, dressed with lemon juice and mayonnaise.

Texas Ranch Potato Salad

Chunky cubes of red-skinned potatoes with crispy turkey bacon, onions, sour cream and cheese.

Avocado Prawn Cocktail

Diced tiger prawns, avocado, rockmelon, honeydew and raisins dressed in sweet mayonnaise.

Spicy Chicken Quesadillas

Spicy chicken breast, jalapenos, cilantro and cheese sandwiched between flour tortillas.

Gourmet Cajun Crabcake

Slivers of blue crab meat with potatoes, chives and Cajun spices. Served with jalapeno remoulade.

Classic Apple Crumble

With vanilla sauce.

Fresh Cut Fruits

Watermelon, honeydew and rockmelon.

Fruit Punch Cordial

Coffee & Tea

SEMI-BUFFET MENU C

Add \$10⁺⁺

Crayfish Bisque

American Salad Bar

Mixed greens, cherry tomatoes, chicken ham, olives, pickles, walnuts and hard boiled eggs, with honey mustard, Caesar dressing and balsamic vinaigrette.

Selection of Canapes

Smoked salmon, prawn, and classic bruschetta.

Selection of Cold Cuts

Smoked duck, beef pastrami and spicy chicken salami, served with cornichons and pearl onions.

Chicken Chimichangas

Deep fried flour tortilla rolls with chicken, beans, spinach and cheese.

Gourmet Cajun Crabcake

Slivers of blue crab meat with potatoes, chives and Cajun spices. Served with jalapeno remoulade.

Tiramisu Shooters

Fresh Cut Fruits

Watermelon, honeydew and rockmelon.

Fruit Punch Cordial

Coffee & Tea

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CHINESE BANQUET MENUS 2018

Minimum 30 guests. Contains pork and alcohol. Prices quoted are per table of 10.

MENU A

"PURE HAPPINESS"
\$688⁺⁺

Cold Dish

Seasoned jellyfish, seasoned baby octopus, prawn salad, smoked duck breast and vegetable & spring roll.

Fish Maw Soup

With shredded chicken and mushrooms.

Chicken Two Ways

Crispy battered boneless chicken leg with lemon sauce and Thai chilli sauce.

Steamed Seabass

Hong Kong or Teochew style.

Mushrooms & Vegetables

Black mushrooms and chye sim in oyster sauce with a sprinkling of wolfberries.

XO Tiger Prawns

Juicy tiger prawns sauteed with XO sauce, with dried scallop and garlic.

Braised Ee-Fu Noodles

With sliced chicken.

Yam Paste

With ginkgo nuts.

Free-Flow Coke, Sprite
& Chinese Tea

MENU B

"ETERNAL BLISS"
\$888⁺⁺

Cold Dish

Seasoned jellyfish, seasoned baby octopus, prawn salad, smoked duck breast and vegetable & spring roll.

Fish Maw & Crabmeat Soup

With shredded chicken, mushrooms and crabmeat.

Roasted Whole Chicken

With plum powder dip and prawn crackers.

Steamed Soon Hock

Hong Kong or Teochew style.

Herbal Drunken Prawns

In a flavourful soup with Shaoxing wine and an assortment of Chinese herbs.

Crispy Pork Belly

With sweet plum sauce and onion sambal.

"10-Head" Abalone & Spinach

In premium oyster sauce.

Seafood Ee-Fu Noodles

With prawns and squid.

Glutinous Rice Balls

In red bean paste.

Free-Flow Coke, Sprite
& Chinese Tea

Free-Flow Heineken or
1 Bottle Red/White Wine per table

MENU C

"SWEET PROSPERITY"
\$1,088⁺⁺

Cold Dish

Seasoned jellyfish, seasoned baby octopus, prawn salad, smoked duck breast and vegetable & spring roll.

Braised Shark's Fin Soup

With fish maw and crabmeat.

Roasted Suckling Pig

With Grand Marnier orange glaze.

Steamed Red Garoupa

Hong Kong or Teochew style.

Scallops & Asparagus

Pan-seared scallops and lightly blanched asparagus in hot garlic sauce.

Chicken Two Ways

Crispy battered boneless chicken leg with lemon sauce and Thai chilli sauce.

"6-Head" Abalone & Spinach

In premium oyster sauce.

Fresh Steamed Prawns

Steamed tiger prawns with slices of ginger.

Crabmeat Fried Rice

Yong chow style fried rice with assorted seafood and crabmeat.

Mango Sago with Pomelo

Free-Flow Coke, Sprite
& Chinese Tea

Free-Flow Heineken or
1 Bottle Red/White Wine per table

CANAPES / BAR-BITES MENUS 2018

Minimum 20 guests

MENU A

\$20⁺⁺

Mini Cajun Crab Cake

Slivers of blue crab meat with potatoes, chives and Cajun spices. Served with jalapeno remoulade.

Tomato Bruschetta

With garlic confit and fresh basil.

Zucchini in Parmesan Crust

With truffle mayonnaise.

Beef & Asparagus Skewers

Skewers of smoked asparagus rolled with shabu beef, brushed with yakiniku sauce.

Roasted Lamb Meatballs

With mint yoghurt dip.

Vegetable Parcels

Mixed vegetables in wonton wrappers deep fried and served with sweet chilli dip.

Mushroom Pasta Salad

Fusilli with mushrooms and bell peppers tossed with olive oil and mixed herbs.

Fruit Punch Cordial

Coffee & Tea

MENU B

\$25⁺⁺

Potato & Cheese Croquette

Creamy bashed potatoes stuffed with mozzarella cheese, breaded and deep fried. Served with arrabiata sauce.

Tomato Bruschetta

With garlic confit and fresh basil.

Mini Mushroom Quiche

Creamy mushrooms and egg in savoury tart shells.

Crispy Mexican Wings

Battered midjoint chicken wings marinated and tossed in house taco spices and drizzled with butter.

Thai Beef Skewers

Marinated cubes of sirloin beef grilled and served with Thai chilli-soy dip.

Tandoori Chicken Skewers

With mint chutney dip.

Seafood Ceviche Shooters

Small glasses of diced prawns, squid and mussels dressed with lime juice, chilli, onions and cilantro.

Pesto Chicken Pasta Salad

Fusilli with cubes of grilled chicken tossed with pesto sauce.

Fruit Punch Cordial

Coffee & Tea

MENU C

\$30⁺⁺

Charcuterie Platter

Smoked duck, beef pastrami and spicy chicken salami, served with cornichons and pearl onions.

Mentaiko Prawn Cocktail

Diced prawns, avocado and rockmelon in mentaiko spiced mayonnaise, topped with lumpfish caviar.

Mini Cajun Crab Cake

Slivers of blue crab meat with potatoes, chives and Cajun spices. Served with jalapeno remoulade.

Smoked Salmon Canapes

With dill cream cheese, on table crackers.

Escargot-Stuffed Mushrooms

White button mushrooms stuffed with escargots sauteed in garlic butter, and baked with cheese.

Beef & Asparagus Skewers

Skewers of smoked asparagus rolled with shabu beef, brushed with yakiniku sauce.

Tandoori Chicken Skewers

With mint chutney dip.

Roasted Lamb Meatballs

With mint yoghurt dip.

Turkey Ham Pasta Salad

Fusilli with turkey ham, cherry tomatoes, black olives, spinach, and onions dressed in olive vinaigrette, topped with pine nuts, sour cream and a crumbing of Feta cheese.

Fruit Punch Cordial

Coffee & Tea

SUPPLEMENTARY MENUS 2018

Add-Ons to Basic F&B Packages

PREMIUM DESSERT SPREAD

Add \$15⁺⁺

Choose 3 Mini Cakes:

Apple Crumble | Chocolate Brownie
Chocolate Truffle | American Carrot
Red Velvet | Blackforest | Tiramisu
Mango Mousse | Hazelnut Crunch
Peanut Butter Bar

Choose 3 Shooters:

Chocolate Mousse | Caramel Custard
Mango Pudding | Strawberry Parfait
Oreo/Berry Cheesecake | Tiramisu
Longan Jelly | Gulab Jamun
Durian Pengat

3 Macaroons:

Strawberry | Pistachio | Lemon
or

3 Mini Cupcakes:

Double Chocolate | Red Velvet
Cookies & Cream

Choose 1 Feature Item:

Chocolate Fondue Fountain
*With strawberries, apples, kiwi,
marshmallows, biscuit sticks.*

Ice Kachang Station

*With assorted agar-agar, corn, red beans,
atap-chi, chopped peanuts, carnation milk, gula
melaka and assorted flavoured syrups.*

Ice Cream Cart

*Chocolate, vanilla and strawberry ice cream freshly
scooped in front of your guests, with chocolate
fudge, strawberry puree and chopped peanuts.*

Live Pancake Station

*Pancakes freshly made in front of your guests, with
chocolate fudge, maple syrup, butter, chocolate
chips, diced strawberries and chopped peanuts.*

HOUSE WINES

WHITE

De Bortoli Family Selection
Semillon-Chardonnay, Australia
or
Santa Rita Gran Hacienda
Sauvignon Blanc, Chile
\$30⁺⁺ (Usual \$45⁺⁺)

RED

De Bortoli Family Selection
Shiraz-Cabernet, Australia
or
Santa Rita Gran Hacienda
Merlot, Chile
\$30⁺⁺ (Usual \$45⁺⁺)

SWEET

Banrock Station Moscato, Australia
\$30⁺⁺ (Usual \$45⁺⁺)

SPARKLING

Torresella Prosecco Extra Dry, Italy
\$35⁺⁺ (Usual \$58⁺⁺)

CHAMPAGNE

Domaine Henri Abele Brut NV
\$78⁺⁺ (Usual \$88⁺⁺)

Champagne Mansard Rose Brut NV
\$88⁺⁺ (Usual \$98⁺⁺)

*Enjoy \$10 off all other wines from our wine list
as well. Check with your sales executive to view the
wine list, or ask to speak with our in-house wine
specialist for recommendations.*

HOUSE SPIRITS

\$150⁺⁺

Smirnoff Vodka
Beefeater Gin
Bacardi Rum
Olmeqa Tequila
Jim Beam Bourbon

COMPLIMENTARY MIXERS

Coke, Sprite, Soda, Tonic, Ginger Ale

PREMIUM MIXERS - \$10/Carafe (1L)

*Orange Juice, Lime Juice,
Cranberry Juice, Red Bull*

PREMIUM WHISKY

Johnny Walker Black Label
\$160⁺⁺ (Usual \$168⁺⁺)

Chivas Regal 12 Years
\$160⁺⁺ (Usual \$168⁺⁺)

Glenfiddich 12 Years
\$180⁺⁺ (Usual \$198⁺⁺)

The Macallan 12 Years
\$200⁺⁺ (Usual \$228⁺⁺)

The Macallan 18 Years
\$370⁺⁺ (Usual \$398⁺⁺)

*If there are any other whiskies or spirits you might
like that are not in this list, let your sales executive
know and we will do our best to source for it.*