



*Because This Moments Matters*

Wedding Menu 2021-2022



## 4 COURSE WESTERN MENU

S\$148<sup>++</sup> per person

### STARTER

*Japanese Fresh Hokkaido Surf Clam with Green Papaya*

*or*

*Oven Baked Pumpkin with Crab Meat*

*or*

*Seafood Chowder with a Dash of Cream*

### ENTRÉE'S

*Black Angus Beef Stew with  
Sweet Potato Mashed & Crispy Lotus*

*or*

*Baked Atlantic Black Bass Fillet,  
Baby Spinach & Basil Cream*

*or*

*Pan-fried Chicken Piccata, Baby Kai Lan  
& Porcini Mushroom Sauce*

### DESSERTS

*Iced Tiramisu, Berries & Fresh Figs*

*or*

*Chocolate Mousses Cake with  
Healthy Nuts & Apricot Compote*

*or*

*Baked Cheese Cake with  
Black Soil & Vanilla Ice Cream*

### COFFEE *or* TEA WITH COOKIES

Terms and conditions apply. This menu is only available for lunch catering. All prices subject to 10% Service Charge and thereafter 7% Goods and Services Tax. Package and pricing are subject to changes without prior.

Food tasting is only available from Monday - Thursday (excluding Eve of Public Holiday and Public Holiday)

Maximum capacity of 8 guests with chargeable at 50% of the price.

## 5 COURSE WESTERN MENU

\$178<sup>++</sup> per person

### STARTER

*Fresh Salmon Tartar Timbale with  
Crispy Enoki Mushroom & Apple Chips*

or

*Grilled Smoked Duck Breast with  
Tortilla Chip & Citrus Glaze*

or

*Seasonal Water-melon, Walnuts,  
Feta Cheese with Mint Yoghurt Dressing*

### SOUP

*Hungarian Beef Goulash*

or

*Old Fashion English Clam Chowder*

or

*Forest Wild Mushroom with Truffle Oil*

### ENTRÉE'S

*US Black Angus Beef Ribeye, Lobster Tail,  
Garlic Potato Mashed and Tarragon Jus*

or

*Pan-fried Atlantic Black Cob Fillet, Sea Scallop,  
Parsley Potato, Baby Spinach & Tomato Wine Sauce*

or

*Slow-baked Egg Plant Lasagne, Tempura Portobello,  
US Asparagus, Poached Egg Au Gratin*

### DESSERTS

*Crème Caramel, Avocado Puree, Berries & Dried Figs*

or

*Chocolate Truffle with Walnuts & Ice Cream Vanilla*

or

*Strawberry Shortcake with Black Soil & Compote*

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## 5 COURSE WESTERN MENU

\$208<sup>++</sup> per person

### STARTER

*Scottato Truffle Balsamic Foie Gras Seared Goose Liver,  
Grill Apricot on Banana Bread with Truffle Balsamic Vinaigrette*

or

*Soft Shell Crab Mentaico Sea Urchin & Salmon Caviar  
Crispy Soft-shell Crab, Sea Urchin on Poached Egg with Salmon Caviar Gratin*

or

*Boston Lobster Rouche Avocado Summer Truffle Baked Lobster Tail,  
Avocado on Portobello Mushroom with Wine Summer Truffle*

### SOUP

*Chicken Consommé with Quail egg*

or

*Crab Bisque with a Dash of Cognac*

### ENTRÉE'S

*Roasted Angus Beef Tenderloin, Tempura Prawn,  
Pumpkin Mashed and Foie Gras Sauce*

or

*Oven-baked Atlantic Hamachi Fillet,  
Sea Uni Scramble Egg and Avruga Caviar*

or

*Baked Lobster Charton, Queen Scallop Au Gratin  
and Ebico Mousseline*

### DESSERTS

*Chocolate Fondant with Hot Fudge & Wild Berries*

or

*Black Forest Cake with Red Wine Pear*

or

*Strawberry Cheese Cake with Chocolate Ice Cream*

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# COCKTAIL CANAPÉ MENUS

S\$4<sup>++</sup> per piece

## COLD CANAPES

*Fresh Salmon Bruschetta*  
*Honey Ham & Cheese*  
*Ahi Tuna Tartar Egg Mayo*  
*Quail Egg & Vine Tomato*  
*King Prawn Guacamoles*  
*Prosciutto & Melon*  
*Green Mussel Mango Salsa*  
*Feta Cheese & Melon*  
*Top Shell Chili Lime*  
*Chunky Tuna & Egg*  
*Pacific Clam Biscotti*  
*Smoked Chicken Avocado*

## WARM CANAPES

*Seafood on Toast*  
*Roast Duck in Egg Crepes*  
*Tuna Cheese Melt*  
*Pork Meatloaf Mango Salsa*  
*King Prawn Wasabi Cream*  
*US Asparagus Bacon Rolls*  
*Baked Oyster Rockefeller*  
*Beef Steak Balsamico*  
*Seafood Dumpling Mentaico*  
*Chicken in Boat*  
*Smoked Salmon Scramble*  
*Calamari Dill Cream*

## DESSERT CANAPES

*Ondeh Ondeh Cake*  
*Pandan Kaya Cake*  
*Red Vevlet Cake*  
*Chocolate Fudge Cake*  
*Cheesecake*  
*Strawberry Shortcake*  
*Carrot Cake*  
*Mango Mirror Cake*  
*Strawberry Mirror Cake*  
*Passionfruit Raspberry Mousse Cake*  
*La Opera Cake*  
*Crunchy Hazelnut Feuilletine*

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