



CORPORATE PACKAGE

(MIN 80 PAX)

Tea Time

\$68++/pax

5-course high tea
reception buffet

Choice of 1 drink

4hr venue usage

50 cups fresh coffee
cart from AMcoffee

Standard

\$89++/pax

9-course
standard buffet

Choice of 1 drink

4hr venue usage
(Free additional 1hr set up time)

80 cups fresh coffee
cart from AMcoffee

Premium

\$ 120++/pax

3-course
sit down menu

Free flow soft drinks

4hr venue usage
(Free additional 1hr set up time)

1 bottle
complimentary wine
(per 10pax guaranteed)

Packages will include:

AV equipment | Furniture | Holding room

AV equipment includes 2 wireless mics, speakers, LED wall for presentation
Additional Hours @ \$800++/hr

High Tea Buffet Menu

Choose total of 5 items & 1 drink from any category

STAPLE

- Signature Mee Siam Goreng
- Italian Fusilli Aglio Olio
- Spagetti Aglio Olio
- Hong Kong Noodles
- Sin Chow Bee Hoon
- Laksa Goreng
- Yangzhou Fried Rice
- Laksa Fried Rice
- American Fried Rice
- Garlic Butter Rice
- Classic Rice Pilaf

PASTRY

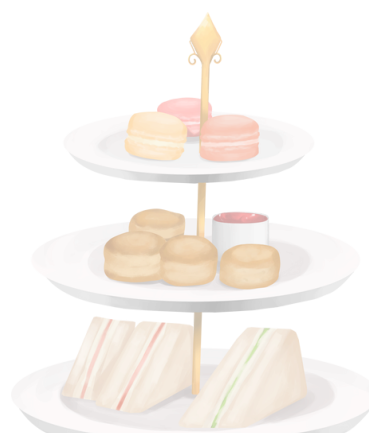
- Baked Chicken Puff
- Baked Chicken Sausage Puff
- Baked Mushroom Puff
- Baked Tuna Puff
- Nutella Danish
- Baked Mushroom Quiche (V)
- Baked Quiche Lorraine
- Baked Salmon Quiche
- Portuguese Egg Tart
- Mini Custard Danish
- Apple Danish

CROISSANT/SANDWICH

- Ham & Cheese Croissant
- Egg Mayonnaise Croissant
- Tuna Mousse Croissant
- Vegetable Croissant (V)
- Tuna Mousse Sandwich
- Ham & Cheese Sandwich
- Egg Mayonnaise Sandwich

PATISSERIE/ SWEET

- Mini Walnut Brownie
- Mini Chocolate Eclair
- Mini Cream Puff
- English Butter Cake
- Pandan Cake
- Mini Fruit Tartlet
- Mini Lemon Meringue Tartlet
- Mini Red Velvet Cake
- Mini Blueberry Muffin
- Vanilla Swiss Roll



High Tea Buffet Menu

Choose total of 5 items & 1 drink from any category

GOLDEN DELIGHT

- Honey Prawn Dumpling (DF)
- Japanese Gyoza (DF)
- Potato Samosa (DF) | (V)
- Breaded Scallop (DF)
- Vegetarian Spring Roll (V)
- Chicken Nugget (DF)
- Thai Fish Cake
- Crispy Chicken Drumlet
- Honey Glazed Chicken Wing
- Chicken Cocktail Sausage

DIM SUM

- Chicken Siew Mai
- Prawn Har Gao
- Chwee Kueh
- Chee Cheong Fun
- Steamed Yam Cake
- Mini Soon Kueh
- Chicken Char Siew Pau
- Vegetable Pau (V)
- Lotus Paste Pau
- Peanut Sesame Ball

BEVERAGES

- Hot Coffee
- Hot Tea
- Fruit Punch
- Honey Yuzu
- Orange Cordial

Add-on food

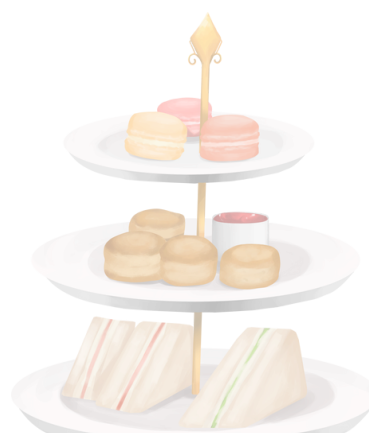
\$3.50++/pax/additional course

Add-on Beverages

\$2.50++/pax/additional drink option

- Hot Coffee
- Hot Tea
- Fruit Punch
- Honey Yuzu
- Orange Cordial

\$8++/pax for free flow soft drinks
(coke, sprite, orange juice, apple juice)



Standard Buffet Menu

Choose 1 item from each category

MAIN

- Yang Chow Fried Rice
- American Fried Rice
- Golden Pineapple Fried Rice
- Italian Fusilli Aglio Olio w/ Bell peppers
- Signature Mee Siam Goreng

CHICKEN

- Signature Curry Chicken
- Signature Chicken Rendang
- Honey Glazed Chicken Mid Wing
- Breaded Chicken Cutlet
- Salted Egg Yolk Chicken

FISH

- Sweet & Sour Fish
- Breaded Fish Fillet
- Pan-seared Fish w/ Black Pepper sauce
- Pan-seared Fish with Lemon Butter
- Fish Fillet w/ Thai Spicy Sauce

FINGER FOOD

- Breaded Scallop
- Cocktail Sausage w/ Cheese Dip
- Chicken Nugget w/ Cheese Dip
- Vegetarian Samosa
- Vegetarian Spring Roll

VEGETABLE

- Broccoli & Cauliflower w/ Mushroom
- Nonya Chap Chye
- Sayur Lodeh
- Loh Chan Chye (V)
- Roasted Vegetable Medley

SIDE DISH

- Honey Prawn Dumpling
- Butterfly Shrimp Wonton
- Braised Beancurd with Mushroom
- Swedish Chicken Meatballs
- Chicken Chipolata Sausage



Standard Buffet Menu

Choose 1 item from each category

DESSERT

- Ice Jelly with Peach & Lychee
- Cocktail Agar Agar
- Mango Pudding with Cocktail
- Chilled Sea Coconut with Lemon
- Chilled Snow Fungus, Red Date & Longan

BEVERAGE

- Iced Lemon Tea
- Honey Yuzu
- Fruit Punch
- Grape Cordial
- Orange Cordial

Add-on Beverages

\$2.50++/pax/additional drink option
from standard buffet menu

\$8++/pax for free flow soft drinks
(coke, sprite, orange juice, apple juice)

PASTRY

- Mini Vanilla Cream Puff
- Mini Victoria Royal Cheese Cake
- Mini Chocolate Eclair
- Mini Butter Cake Mini Walnut Brownie

Add-on food

\$5++/pax/additional course from
Premium selection (Seafood/Special)

SEAFOOD

- Golden Manna Prawn (cereal prawn)
- Golden Tempura Prawn
- Salted Egg Yolk Prawn
- Sweet & Sour Prawn
- Sambal Sotong

SPECIAL

- House-made Prawn Roll
- Baked Scallop Mornay
- Signature Shepherd Pie
- Kueh Pie Tee
- Tortilla Chips w/ Nacho Cheese



3-course menu

Appetizer or Soup

(select 1 for everyone)

Citrus Fennel Salad

Orange, Grapefruit, Arugula, Fennel, shallots, citrus mustard vinaigrette

or

Heirloom Tomato Salad

mozzarella balls, EVOO, aged balsamic, basil

Roasted Butternut Squash Soup

toasted sunflower & pumpkin seeds, creme fraiche

or

Roasted Tomato Basil Soup

toasted three cheese croutons

Main Courses

(pre-select 2 protein for guests, vegetarian option also included)

Half Roasted Chicken

with roasted garlic herbed potatoes, carrot puree, balsamic glazed shallots
sautéed spinach

Duck

duck leg confit, pomme puree, wilted spinach, grapes,
balsamic carrots, jus

Fish

pan seared salmon, grilled asparagus, fondant potato,
crispy capers, beurre blanc

Cauliflower(V)

roasted cauliflower, sweet potato puree, crispy oyster mushroom, pomegranate

Desserts

(Select 1 for everyone)

Fudgy Chocolate brownie

with ice cream

or

French vanilla panna cotta

berries coulis, summer berries, toasted pistachio, biscoff crumbs