



DINNER AND DANCE PACKAGE

7-COURSE CHINESE MENU (S\$550++ per table of 10 persons)

MENU A

Four Delicacies Platter

(*Chuka Wakame*, XO Prawn, Vietnamese Spring Roll, Prawn and Chestnut Bean Curd Roll)

** **

Braised Fish Maw Soup with Crab Meat

** **

Deep-Fried Chicken Cutlet with Seven-Spice Powder

** **

Deep-Fried Seabass with Oyster Sauce

** **

Braised Asparagus with Prawn Balls

** **

Seafood Olive Fried Rice

** **

Glutinous Rice Balls with Cereal

MENU B

Four Delicacies Platter

(Smoked Duck, Pan-Fried Chicken with "*Hoi Xin*" Sauce, Seaweed Seafood Roll, Shrimp Roll)

** **

Braised Seafood Soup with Crab Meat and Winter Melon

** **

Crispy Fried Spring Chicken

** **

Steamed Red Snapper in Hong Kong Style

** **

Stir-Fried Salted Egg Yolk Prawns

** **

Braised *Ee Fu* Noodle with Double Mushrooms

** **

Double-Boiled *Luo Han Guo* with White Fungus

Management reserves the right to substitute any of the menu items as and when it deemed fit.



DINNER AND DANCE PACKAGE

8-COURSE CHINESE MENU (S\$600++ per table of 10 persons)

MENU A

Deluxe Platter

(Jelly Fish Salad, XO Chicken, Seaweed Seafood Roll, Shrimp Roll)

** **

Braised Shark's Fin Soup with Crab Meat and Bamboo Pith

** **

Roasted Crispy Chicken with Black Pepper Sauce

** **

Steamed Seabass in "Teochew" Style

** **

Braised Asparagus with Scallops

** **

Fried Prawns in Seven-Spice Powder

** **

Ee Fu Noodle with Double Mushrooms

** **

Double-Boiled Ginseng with Red Dates and White Fungus

MENU B

Deluxe Platter

(Prawn Salad, Smoked Duck Roulade, Pan-Fried Chicken with "Hoi Xin" Sauce,
Vietnamese Spring Roll)

** **

Shark's Fin Soup with Crab Meat

** **

Roasted "Dang Gui" Chicken

** **

Steamed Red Snapper with Cordyceps Flower

** **

Sliced Smoked Squid with Spinach

** **

Braised "Live" Prawns

** **

Seafood *Udon* with Spring Onion

** **

Chilled Mango Cream with *Sago*

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DINNER AND DANCE PACKAGE

8-COURSE CHINESE MENU (S\$680++ per table of 10 persons)

MENU C

Combination Platter

(Coral Clam, Seaweed Seafood Roll, Shrimp Roll, Prawn Salad, Thai Style Sliced Smoked Squid)

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Braised Shark's Fin Soup with Crab Meat, *Hon-shimeji* Mushroom and Bamboo Pith

* * *

Roasted "*Dang Gui*" Duck

* * *

Steamed Seabass with "*Mui Chye*"

* * *

Braised Asparagus with Scallops

* * *

Wok-Fried Spicy Coconut and Cereal Prawns

* * *

Stir-Fried Seafood *Udon*

* * *

Double-Boiled White Fungus with Red Dates and Ginseng

MENU D

Combination Platter

(Prawn Salad, Seaweed Bean Curd Roll, *Chuka Wakame*, XO Chicken, California *Hoso*)

* * *

Shark's Fin Soup with Crab Meat

* * *

Roasted Chicken in "*Szechuan Style*"

* * *

Steamed Red Snapper "*Teochew Style*"

* * *

Smoked Squid with *Hon-shimeji* Mushroom and Spinach

* * *

Coffee Flavoured Pork Ribs

* * *

Wok-Fried Seafood Rice with Preserved Meat

* * *

Glutinous Rice Balls with Cereal

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DINNER AND DANCE PACKAGE

BUFFET MENU (S\$60++ Per Person)

Appetiser

Old Fashioned Potato Salad
Cherry Tomato and Cucumber Salad
Tuna Salad with Corn, Shallots and Mayonnaise

Salad

Salad with *Wafu* Dressing
Chicken Caesar Pasta
Carrot and Lettuce Salad

Dressing

Thousand Island, French,
Sesame and Soya Dressing

Soup

Cream of Mushroom Soup

Hot Selection

Pork Chop with *Teriyaki* Sauce
Thai-style Roasted Chicken
Spinach with Assorted Mushrooms
Spicy Curry Cuttlefish
Braised *Ee Fu* Noodle with Yellow Chives
Special Fried Rice

Dessert

Hot *Tau Suan* (Split *Mung* Bean Soup)
An Assortment of Mini Cakes
Seasonal Fresh Fruit Platter

Free flow of Coffee and Tea

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DINNER AND DANCE PACKAGE

“CREATE YOUR OWN” BUFFET MENU (S\$70++ Per Person)

APPETISER

(Choice of 1 item only)

- Cuttlefish *Kang Kong*
- Cold Cut
- Gado Gado*
- Chinese Cold Cuts Platter
- Melon and Prawn Cocktail
- Thai Minced Pork Glass Noodle

SALAD

(Choice of 3 items only)

- Tuna Salad
- Mixed Garden Greens
- Tomato and Egg
- Potato Salad
- Cucumber with Yogurt
- American-style Coleslaw
- Chicken & Melon Salad
- Waldorf Salad
- Pasta Salad

SOUP

(Choice of 1 item only)

- Cream of Mushroom
- Chicken Noodle Soup
- Szechuan* Hot and Sour Soup

HOT DISH (CHICKEN)

(Choice of 1 item only)

- Pan-fried Chicken *Piccata Masala*
- Chicken Curry
- Deep-fried Spring Chicken with Shrimp Paste

HOT DISH (BEEF)

(Choice of 1 item only)

- Roast Sirloin of Beef with Red Wine Sauce
- Sautéed Beef with Pineapple Sauce
- Classic Beef Stew Stroganoff

HOT DISH (LAMB)

(Choice of 1 item only)

- Kambing Kering Ujing* (Mutton Rendang)
- White Lamb Stew with Mushrooms
- Roast Leg of Lamb

SEAFOOD

(Choice of 1 Fish & 1 Prawn item only)

- Deep-fried Fish Fillet with Thai Spicy Sauce
- Dory with Black Pepper Sauce
- Classic Sole Meunière with Lemon and Butter Sauce
- Sautéed Prawns with Celery and Mushrooms
- Thai Red Curry with Fried Prawns
- Sautéed Prawns with Hot *Szechuan* Sauce

VEGETABLE

(Choice of 2 items only)

- Lor Han Cai* (Mixed Vegetables Stew)
- Sayoh Lodeh* (Mixed Vegetables in Curry Broth)
- Buttered Vegetable
- Sambal* Egg Plant
- Stir-fried Baby *Kai Lan* with Oyster Sauce
- Braised Asparagus with Crab Meat

NOODLE, RICE & POTATO

(Choice of 2 items only)

- Butter Fried Rice
- “*Yang Chow*” Fried Rice
- Fried Thai Pineapple Rice
- Fried Vermicelli in “Singapore” Style
- Spaghetti Bolognese
- Braised *Ee Fu* Noodles
- Potato “William”
- Baked Potatoes with Sour Cream and Chives

DESSERT

(Choice of 4 items only)

- Almond Longan Jelly
- Sea Coconut with Longan
- Chilled Honeydew with *Sago*
- Seasonal Fresh Fruit Platter
- An Assortment of Mini Cakes
- Swiss Roll
- Red Bean Soup with Lotus Seed
- Bubor Cha Cha*
- Bubur Terigu*
- Chocolate Mousse

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