



DINNER AND DANCE PACKAGE

7-COURSE CHINESE MENU
(\$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 Broccoli 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

Braise *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 Broccoli 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)

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

Roasted "*Dang Gui*" Duck

Steamed Seabass with "*Mui Chye*"

Braised Broccoli 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)

Appetisers

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

Salads

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

Dressing

Thousand Island, French Dressing &
Sesame and Soya

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

Desserts

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)

APPETISERS

(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 DISHES (CHICKEN)

(Choice of 1 item only)

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

HOT DISHES (BEEF)

(Choice of 1 item only)

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

HOT DISHES (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

VEGETABLES

(Choice of 2 items only)

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

NOODLES, RICE & POTATOES

(Choice of 2 items only)

- Buttered 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

DESSERTS

(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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