

Cocktails

CLASSIC COCKTAIL

11 + 1 Course

\$30.00+ (\$32.70 with GST) Per Person
(Min. 50 Person)

Kindly note that this menu requires
a lead time of 5 working days.

1. COLD CANAPE

- Decadent Crab Salad Brioche Bites
蟹肉蛋黄酱开放式三明治
- Quail Egg & Pumpkin Puree & Guacamole
鹌鹑蛋南瓜泥块
- Sous Vide Chicken Roulade with Apricot and
Cucumber Salsa
鸡肉卷配杏黄瓜沙司
- Smoked Salmon with Kyuri on Garlic Crostini
蒜香烤面包烟熏三文鱼配青瓜

2. LIVE STATION (INCLUDES CHEF)

- Traditional Laksa Lemak with Fresh Prawn
传统叻沙配新鲜虾

3. HOT TAPAS

- Chicken Rendang Prata Ball
仁当鸡肉馅印度煎饼球
- Oven Baked NZ Mussel with Chilli
Parmesan Crumb
烤箱烤新西兰贻贝配辣椒巴马干酪面包屑
- Vegetable Ratatouille with Feta
分层烤料理鼠王配羊乳酪碎
- Savoury Mushroom Tartlet with Spinach Veloute
蘑菇馅饼配菠菜丝

4. DESSERT

- Sweet Basil Panna Cottas w Mixed Berry
Compote
甜罗勒布丁配混合浆果蜜饯
- Assorted Cheese Cakes
什锦芝士蛋糕

5. DRINKS (CHOICE OF 1)

- Lemongrass Pandan (Drink)
香茅班兰冷饮
- Wintermelon Tea
冬瓜茶 (冷)
- Refreshing Yuzu
柚子饮料
- Iced Lemon Tea
柠檬茶冷饮
- Grapefruit Pomelo
杂果水冷饮
- Refreshing Tropical Punch
杂果水冷饮



DELUXE COCKTAIL

11 + 1 Course

\$35.00+ (\$38.15 with GST) Per Person
(Min. 50 Person)

Kindly note that this menu requires
a lead time of 5 working days.

1. LIVE STATION (INCLUDES CHEF)

- Japanese Sushi and Maki Mori
日本寿司

2. HOT TAPAS

- Swedish Beef Meatball in Zesty Tomato Coulis
浓郁番茄酱瑞典牛肉丸
- Poached King Prawn Remoulade Tartlet
大虾蛋黄酱挞
- "Hae Bee Hiam" Glutinous Rice Ball w Tobiko
糯米酿香辣虾米配飞子
- Salmon Confit with Roasted Pepper Relish
三文鱼配烤辣椒酱

3. COLD CANAPE

- Diver Scallop with Tobiko and Orange
Ginger Glaze
潜水扇贝配飞鱼子和橙姜釉
- Citrus-Kissed Beetroot Cream Cheese Tartlets
甜菜根配柑橘香草和奶酪
- Earthy Truffle Mushroom Tart
松露香蘑菇挞
- Chicken Rice Sushi
鸡肉饭寿司

4. DESSERTS

- Mini Chocolate Brownies
迷你巧克力布朗尼
- Mango Pomelo Sago Shooter
芒果柚子西米

5. BEVERAGE

- Lemongrass Pandan (Drink)
香茅班兰冷饮
- Wintermelon Tea
冬瓜茶 (冷)
- Refreshing Yuzu
柚子饮料
- Iced Lemon Tea
柠檬茶冷饮
- Grapefruit Pomelo
杂果水冷饮
- Refreshing Tropical Punch



PREMIUM COCKTAIL

12 + 1 Course

\$40.00+ (\$43.60 with GST) Per Person
(Min. 50 Person)

Kindly note that this menu requires
a lead time of 5 working days.

1. LIVE STATION (INCLUDES CHEF)

- Roast New Zealand Ribeye Carving
烤新西兰肉眼雕刻

2. COLD CANAPE

- Quinoa Salad in Cucumber Cups
黄瓜杯藜麦沙拉
- Couscous Stuffed Vine Tomato Delight
蒸粗麦粉酿藤番茄
- Capellini Pasta with Sous Vide Lobster and
Caviar in Tomato Emulsions
卡佩里尼意大利面配番茄酱龙虾和鱼子酱
- Smoked Duck & Rock Melon Skewer w
Passion Fruit Sauce
熏鸭冰瓜串配百香果酱

3. HOT TAPAS

- Poached Beef Roulade with Pepper Glaze
胡椒汁水煮牛肉卷
- Baby Abalone with Pepper, Raspberry Glaze
and Pickles
小鲍鱼配胡椒、覆盆子釉和泡菜
- Grilled Eggplant Mash with Roasted Pumpkin
烤南瓜泥烤茄子
- Atlantic Crab Cake with Zesty Cilantro Aioli and
Braised Cherry Tomato
蟹饼配香菜蒜泥蛋黄酱和红烧樱桃番茄
- Smoked Salmon Rosette with Herb Oil
香草油烟熏三文鱼花环

4. DESSERTS

- Assorted Cheese Cake Platter
什锦芝士蛋糕
- Dark Chocolate Mousse and Ganache
with Crumble
黑巧克力慕斯和甘纳许碎

5. BEVERAGE

- Lemongrass Pandan (Drink)
香茅班兰冷饮
- Wintermelon Tea
冬瓜茶 (冷)
- Refreshing Yuzu
柚子饮料
- Iced Lemon Tea
柠檬茶冷饮
- Grapefruit Pomelo
杂果水冷饮
- Refreshing Tropical Punch
杂果水冷饮

