



**CANAPÉS**  
RECEPTION  
**MENU**







## Exclusive Package

- Elegant buffet set-up with premium disposable MOZAIC wares or sustainable BAGASSE sugarcane wares.
- 1 x compulsory staff on site for food top-up.
  - \* Additional \$150 (\$163.50 including GST) for order below 100 pax.
  - \* No additional cost for order of 100 pax and above.
- Provision of fruit infused water.
- Transport and catering charges at \$100 (\$109 including GST).



**\$38.00** per pax

\$41.42 with GST

**Min 50 pax** and above

# APETIT

## SAVORY *(Please select 3)*

- Baked Otak-otak Flan with Black Fungus Relish
- Smoked Salmon Mousse with Marinated Trout Roe
- Deep Fried Golden Scallop with Citrus Mayo
- Salmon Mi-cuit with Compressed Apple Salad
- Grilled Chicken Slider with Cheddar Cheese
- Hainanese Poached Chicken Roulade with Garlic Chilli
- Smoked Duck And Mango Rice Paper Roll with Hoisin Dressing
- Thai Spiced Beef Tartlet
- Marinated Vine Tomato Tartlet (V)
- Cold Truffle Infused Cappelini (V)

## SWEETS *(Please select 2)*

- Citrus Meringue Tart (V)
- Dark Chocolate Mousse Shooters (V)
- Chocolate Fudge Brownies (V)
- Red Velvet Cake (V)
- Southern Carrot Cake (V)



### (V) VEGETARIAN

*(May contain garlic, onion, egg & dairy product)  
Please inform us if you wish to have strict vegetarian options*





**\$48.00** per pax

\$52.32 with GST

**Min 50 pax** and above

# FLEUR

## SAVORY *(Please select 4)*

- Baked Otak-otak Flan with Black Fungus Relish
- Smoked Salmon Mousse with Marinated Trout Roe
- Deep Fried Golden Scallop with Citrus Mayo
- Salmon Mi-cuit with Compressed Apple Salad
- Grilled Chicken Slider with Cheddar Cheese
- Hainanese Poached Chicken Roulade with Garlic Chilli
- Smoked Duck And Mango Rice Paper Roll with Hoisin Dressing
- Thai Spiced Beef Tartlet
- Marinated Vine Tomato Tartlet (V)
- Cold Truffle Infused Cappellini (V)

## SWEETS *(Please select 2)*

- Citrus Meringue Tart (V)
- Wild Berries Vanilla Panacotta Shooter (V)
- Assorted Macarons (V)
- Chocolate Trio Gateau (V)
- Dark Chocolate Mousse Shooters (V)
- Chocolate Fudge Brownies (V)
- Southern Carrot Cake (V)

### (V) VEGETARIAN

*(May contain garlic, onion, egg & dairy product)  
Please inform us if you wish to have strict vegetarian options*





**\$58.00** per pax

\$63.22 with GST

**Min 50 pax** and above

# SAVOIR

## SAVORY *(Please select 6)*

- Baked Otak-otak Flan with Black Fungus Relish
- Smoked Salmon Mousse with Marinated Trout Roe
- Deep Fried Golden Scallop with Citrus Mayo
- Grilled Chicken and Mutton Satay with Peanut Sauce
- Grilled Chicken Slider with Cheddar Cheese
- Hainanese Poached Chicken Roulade with Garlic Chilli
- Chicken Tikka Masala Ragout in “Pani Puri”
- Truffle Forest Mushroom “Pie Tee” (V)
- Basil Tomato Bruschetta (V)
- Marinated Vine Tomato Tartlet (V)
- Salmon Mi-cuit with Compressed Apple Salad
- Deconstructed “Pizza”
- Smoked Duck and Mango Rice Paper Roll with Hoisin Dressing
- Thai Spiced Beef Tartlet
- Plum Infused Vine Tomatoes (V)
- Cold Truffle Infused Cappelini (V)
- Romesco Torta with Chargrilled Asparagus (V)
- Marinated Lump Crab with Tobiko, Avocado Puree and Seaweed Cone
- Salmon Terrine En Croute
- 72 hours Angus Beef Brisket with Tangy Salsa
- Roasted Beetroot Hummus with Kyuri and Kale (V)

## (V) VEGETARIAN

*(May contain garlic, onion, egg & dairy product)*

*Please inform us if you wish to have strict vegetarian options*

## SWEETS *(Please select 2)*

- Assorted Macarons (V)
- Chocolate Trio Gateau (V)
- Mignardises (V)
- Citrus Meringue Tart (V)
- Raspberry Choux (V)
- Wild Berries Vanilla Panacotta Shooter (V)
- Myrtille Sable Mille Feuille (V)
- Butterfly Bluepea Flower Shooter (V)







**\$78.00** per pax

\$85.02 with GST

**Min 50 pax** and above

# CHANDELIER

## SAVORY *(Please select 8)*

- Baked Otak-otak Flan with Black Fungus Relish
- Smoked Salmon Mousse with Marinated Trout Roe
- Deep Fried Golden Scallop with Citrus Mayo
- Grilled Chicken and Mutton Satay with Peanut Sauce
- Grilled Chicken Slider with Cheddar Cheese
- Hainanese Poached Chicken Roulade with Garlic Chilli
- Chicken Tikka Masala Ragout in "Pani Puri"
- Truffle Forest Mushroom "Pie Tee" (V)
- Basil Tomato Bruschetta (V)
- Marinated Vine Tomato Tartlet (V)
- Salmon Mi-cuit with Compressed Apple Salad
- Deconstructed "Pizza"
- Smoked Duck and Mango Rice Paper Roll with Hoisin Dressing
- Thai Spiced Beef Tartlet
- Plum Infused Vine Tomatoes (V)
- Cold Truffle Infused Cappelini (V)
- Romesco Torta with Chargrilled Asparagus (V)
- Marinated Lump Crab with Tobiko, Avocado Puree and Seaweed Cone
- Salmon Terrine En Croute
- 72 hours Angus Beef Brisket with Tangy Salsa
- Roasted Beetroot Hummus with Kyuri and Kale (V)

## (V) VEGETARIAN

*(May contain garlic, onion, egg & dairy product)*

*Please inform us if you wish to have strict vegetarian options*

## SWEETS *(Please select 2)*

- Assorted Macarons (V)
- Chocolate Trio Gateau (V)
- Mignardises (V)
- Citrus Meringue Tart (V)
- Raspberry Choux (V)
- Wild Berries Vanilla Panacotta Shooter (V)
- Myrtille Sable Mille Feuille (V)
- Butterfly Bluepea Flower Shooter (V)

