



HIGH TEA & COCKTAIL RECEPTION

MENU





Exclusive Package

- Complete set of disposable corn ware cutleries
- Elegant buffet setup
- Bins provided for trash disposal
- Transportation charge at \$70 (\$76.30 including GST)



\$15.90 per pax

\$17.33 with GST

Minimum 30 pax

TINSEL Tea Reception

ASSORTED FINGER SANDWICHES

- o Creamy Egg Mayo and Corn 🍀
- o Tuna with Roasted Pepper and Onion

DIM SUM COMBO

- o Steamed Chicken Siew Mai
- o Steamed Vegetarian Dumplings 🍀

HOT SAVOURY

- o Pan Fried Black Carrot Cake 🍀
With Chye Poh and Eggs
- o Oriental Sticky Sesame Chicken Wings
- o Breaded Cuttlefish Chip with Citrus Mayo Dip

DESSERT

- o Selection of Cakes & Pastry 🍀
- o Assorted Nonya Kueh 🍀

BEVERAGE

- o Tropical Fruit Punch

🍀 VEGETARIAN

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

Photos shown are for illustration purposes only
and may not accurately represent the final product.

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\$18.90 per pax

\$20.60 with GST

Minimum 25 pax

SEQUIN Tea Reception

SPECIALITY CORNER

- o Barbequed Chicken and Mutton Satay
Served with Onion, Cucumber and Thick Peanut Sauce

DIM SUM COMBO

- o Steamed Yam Kueh with Hebi and Mushrooms
- o Steamed Chive Dumplings

ASSORTED PETITE CROISSANTS

- o Honey Mustard Roasted Chicken
- o Tuna with Roasted Pepper and Onion

HOT SAVOURY

- o Oven Baked Pizza Ala Hawaiian
- o Petite Chicken Char Siew Pastry
- o Tiger Prawn Beancurd Roll with Sriracha Mayo

DESSERT

- o Fresh Fruit Platter 🍀
- o Assorted Petite Trio 🍀
Petite Vanilla Cream Puff, Walnut Brownies and Tartlets

BEVERAGE

- o Coffee and Tea **OR** Refreshing Lime

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\$22.90 per pax

\$24.96 with GST

Minimum 25 pax

ROYALE Tea Reception

SPECIALITY CORNER

- o Nyonya Laksa with Condiments
Accompanied with Prawns, Egg and Dried Beancurd in Spicy Coconut Soup. Topped with Laksa Leaves and Sambal Chilli

DIM SUM COMBO

- o Steamed Vegetarian Soon Kueh with Sweet Sauce 🍀
- o Steamed Shrimp Har Kow

HOT SAVOURY

- o Oven Baked Oriental Style Chicken
- o Baked Seafood Napolitan Pizza
- o Tomato Flavoured Chicken Popcorn
- o Golden Seafood Croquettes

DESSERT

- o Traditional Bread and Butter Pudding 🍀
Served with Vanilla Sauce
- o Assorted Fruit Tartlet 🍀

BEVERAGE

- o Coffee and Tea **OR** Iced Lemon Tea

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\$29.90 per pax

\$32.59 with GST

Minimum 25 pax

SHIMMER Cocktail Reception

SELECTION OF HORS D'OEUVRES

- Marinated Vine Tomato Tartlet ✪
- Salmon Mi Cuit with Compressed Apple
- Hainanese Poached Chicken Roulade with Garlic Chili

SIGNATURE PIE

- Oven Baked Traditional Shepherd's Pie
(Choice of Chicken OR Beef)

HOT SAVOURY

- Baked Thai Lemongrass Chicken
Accompanied with Warm Pineapple Salsa
- Golden Ebi Tempura with Wasabi Mayo
- Grilled Chicken Chipolata Sausages in BBQ Glaze
- Truffle Wild Mushroom Quiche ✪

TIDBIT

- Tortilla Chips with Pico De Gallo and Cheese Dip ✪

DESSERT

- Vanilla Pannacotta Shooters ✪
With Berries Compote
- Petit Trio ✪
Ondeh Ondeh Gateau, Chocolate Fudge and Fruit Tartlet


BEVERAGE

- Pink Guava Cordial

✪ VEGETARIAN

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\$35.90 per pax

\$39.13 with GST

Minimum 25 pax

GLITZ Cocktail Reception

SELECTION OF HORS D'OEUVRES

- Thai Spiced Beef Tartlet
- Smoked Salmon Mousse with Marinated Trout Roe
- Marinated Lump Crab with Tobiko and Avocado Puree
- Beetroot Hummus with Kyuri and Kale ✪

PETIT CHEESE BOARD

- Brie, Cheddar and Blue
With Crackers and Condiments ✪

HOT SAVOURY

- Grilled Chicken Sliders
With Onion Marmalade and Cheddar
- Oven Baked Scallop Mornay
Topped with Chicken Ham & Cheese
- Prawn Fritter with Nonya Sambal Dip
- Grilled Yakitori Chicken with Sesame Seeds
- Truffle Wild Mushroom Vol-au-Vents ✪

TIDBIT

- Tortilla Chips with Pico De Gallo and Cheese Dip ✪

DESSERT

- Black Sesame Pannacotta Shooters ✪
With Hazelnut Cookie Crumble
- Deluxe Petit Trio ✪
Red Velvet, NY Cheesecakes and Citrus Meringue Tartlet


BEVERAGE

- Chilled Pandan Lemongrass

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