

BANQUET & CATERING PACKAGE 2023-2024

8-Course Jade Set Menu
\$1,080.00+ per table of 10 persons
with a minimum of 20 tables



9-Course Phoenix Set Menu
\$1,188.00+ per table of 10 persons
with a minimum of 20 tables



4-Course Western Set Menu
\$108.00+ per person
with a minimum of 200 persons



International Buffet Menu
\$98.00+ per person
with a minimum of 200 persons



Bollywood Buffet Menu
\$98.00+ per person
with a minimum of 200 persons

Minimum requirement of 200 persons / 20 tables

Prices are subject to 10% service charge (Non-Members Only) & prevailing government taxes unless specified otherwise

Prices & Menu are subject to changes without prior notice



Package Includes:

- A sumptuous choice of cuisine specially curated by our culinary award winning chefs
- Children (Age: 4 to 11 Years) are at 50% of the menu price - Only for Buffet Package
- Exclusive usage of venue up to 4-hours
- Pre-event cocktail reception with mixed nuts
- Elegant dining table setting with crockery, cutleries, table menu & cloth napkin
- Usage of Basic In-House P.A system
- Complimentary usage of LCD projector & screen
- Complimentary car park coupons up to 20% of your guaranteed attendance

Beverage:

- Free-flow of Soft Drinks (*Coke, Sprite, F&N Orange*) throughout the event
- Free-flow of Chinese Tea throughout the event (*Applicable for Chinese Set Menu*)
- Free-flow of Coffee & Tea throughout the event (*Applicable for Western Set Menu*)
- Complimentary 02 x Beer Barrels with a minimum guaranteed of 200 persons
- Corkage Waiver of 1 x bottle of Hard Liquor / Wine brought-in with every guaranteed of 20 guests / 2 tables (*Duty Paid & Sealed - 75cl, Mixers not included for Hard Liquor*)
- Bar Setup Fee of \$500.00+ is applicable for all external hard liquors / wines brought-in
- Beverage List attached for minimum orders of Alcohol Beverages

Others:

- Surcharge of \$10.00+ per person / \$100.00+ per table is applicable on Eve & Public Holiday
- Extension of hours is applicable from \$700.00+ onwards (*Subject to venue usage*) before or after stipulated timing
- Usage of wireless microphone is applicable at \$30.00+ per unit
- Usage of additional LCD Projector and Screen at \$150.00+ per set
- Usage of Bridal / Changing Room is applicable at \$400.00+ per room

8-Course Jade Set Menu

COLD DISH COMBINATION

- 五彩拼盆 - 生捞海蜇丝, 虾枣, 日式八爪鱼, 石榴球, 蜜汁叉烧

Jade Combination Platter

Jelly Fish, Prawn Balls, Japanese Octopus, Crispy Seafood Money Bag, Barbecued Honey Glazed Pork

- 五彩拼盆 - 八爪鱼, 海蜇, 烧鸭, 椒盐白饭鱼, 腐皮卷

Jade Phoenix Combination Platter

Japanese Octopus, Jelly Fish, Roasted Duck, Crispy Silver Fish, Crispy Beancurd Skin filled with Shrimps

SOUP

- 红烧山珍海味翅 Braised Shark's Fin Broth with Assorted Seafood

- 蟹肉花胶鱼鳔羹 Braised Crabmeat Broth with Conpoy & Dried Fish Maw

SEAFOOD

- 鸳鸯虾球 Prawns served in Duet style: (Wasabi-mayo Sauce & Cereal with Chilli)

- 玉凤黄金虾球 Deep Fried Prawns with Salted Egg Yolk

VEGETABLES

- 蚝皇螺片北菇西兰花 Braised Sliced Sea Whelk with Chinese Mushroom and Broccoli

- 百灵菇西兰花 Braised Bai Ling Mushrooms with Seasonal Vegetables in Oyster Sauce

FISH

- 姜茸蒸巴丁鱼 Steamed Pa Ding Fish with Minced Ginger and Spring Onions

- 清蒸豆酥金目鲈 Steamed Sea Bass with Minced Preserved Beans with Minced Shrimps

POULTRY

- 脆皮吊烧鸡伴虾饼 Roasted whole Chicken with Prawn Crackers

- 脆皮四川烧鸡 Roasted Crispy Chicken with Spicy Szechuan Sauce

NOODLES/ RICE

- 海皇荷叶饭 Fried Rice with Assorted Seafood served in Lotus Leaf

- 干烧伊府面 Braised Ee Fu Noodles with Chives & Bean Sprouts

DESSERT

- 百年好合 Hot Red Bean Cream with Lotus Seeds and Fresh Lily Bulbs

- 杨枝甘露 Chilled Mango Sago with Pomelo Sacs

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9-Course Phoenix Set Menu

子母寿桃

Longevity Buns

寿宴烧味拼盘

脆皮烧肉, 陈醋海蜇, 蟹肉桂花炒蛋, 蜜汁叉烧, 醉鸡卷

BARBECUED COMBINATION

Roasted Pork Cubes, Marinated Jelly Fish with Aged Vinegar, Fried Crabmeat with Scrambled Egg,
Honey Glazed Char Siew and Drunken Chicken Roll

红烧蟹肉三宝烩生翅

Braised Shark's Fin Broth with Trio Treasures and Crabmeat

极品酱炒带子时蔬

Sauteed Fresh Scallops with XO Chili Sauce and Seasonal Greens

古法蒸龙虎斑

Steamed Sea Grouper with Chef's Noble Sauce

明炉烧鸭

Signature Roasted Crispy Duck

蚝皇金鲍仔花菇扣菠菜

Braised Whole Baby Abalone with Shitake Mushrooms and Spinach in Supreme Oyster Sauce

长寿虾粒干烧面线

Braised Longevity Noodles with Diced Prawns

红莲六宝汤丸

Hot Chng Tng Soup with Glutinous Rice Dumplings

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4-Course Western Set Menu

APPETIZER

Caesar Salad with Prawns Provencal



SOUP

Cappuccino of Mushroom With Truffle Infuse



ENTRÉE

Baked Barramundi with Tomato Confit Bouillon Potatoes and Grilled Asparagus

Or

Pan-Fried Breast of Capon Butter Fettucine and Mustard Gravy



DESSERT

Chocolate Lava with Vanilla Ice Cream

Coffee or Tea

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International Buffet Menu 2023

STARTERS (SELECT 2)

- | | | |
|--|---|--|
| <input type="checkbox"/> Mini Potato Curry Puff | <input type="checkbox"/> Mini Margarita Pizza | <input type="checkbox"/> Mini Chicken Sausage Roll |
| <input type="checkbox"/> Mini Indian Samosa | <input type="checkbox"/> Vegetarian Samosa | <input type="checkbox"/> Vegetarian Spring Roll |
| <input type="checkbox"/> Fried Crispy Chicken Wanton | <input type="checkbox"/> Chicken Tenders with Honey Mustard | |
| <input type="checkbox"/> Potato Wedges | <input type="checkbox"/> Curly Fries | <input type="checkbox"/> Nacho Chips |
| | | <input type="checkbox"/> Papadums |

SALADS (SELECT 1)

- | | | |
|---|--|---|
| <input type="checkbox"/> Spicy Vegetarian Tang Hoon Salad | <input type="checkbox"/> Penne Primavera Salad | <input type="checkbox"/> Coleslaw with Raisin |
| <input type="checkbox"/> Garden Greens with Condiments | <input type="checkbox"/> Mixed Bean Salad | <input type="checkbox"/> Potato & Egg Salad |

SOUP (SELECT 1)

- | | | |
|---|--|--|
| <input type="checkbox"/> Cream of Mushroom | <input type="checkbox"/> Cream of Tomato & Basil | <input type="checkbox"/> Minestrone Soup |
| <input type="checkbox"/> Puree of Potato & Leek | | |

MAINS (SELECT 3)

- | | |
|--|--|
| <input type="checkbox"/> Stir-Fry Chicken with Ginger & Onion | <input type="checkbox"/> Chicken Teriyaki with Bean Sprouts |
| <input type="checkbox"/> Wok-Fried Pepper Chicken | <input type="checkbox"/> Kung-Po Chicken with Cashew Nuts |
| <input type="checkbox"/> Chicken Cacciatore | <input type="checkbox"/> Sweet & Sour Pork |
| <input type="checkbox"/> BBQ Pork Ribs with Tangy Sauce | <input type="checkbox"/> Coffee Pork Ribs |
| <input type="checkbox"/> Wok-Fried Fish Fillet with Ginger & Onion | <input type="checkbox"/> Sweet & Sour Fish |
| <input type="checkbox"/> Pan-Fried Salmon with Champagne Sauce | <input type="checkbox"/> Pan-Fried Dory Fish with Butter Lemon Sauce |
| | <input type="checkbox"/> Breaded Fish Fillet with Remoulade Sauce |

VEGETABLES (SELECT 2)

- | | |
|---|--|
| <input type="checkbox"/> Broccoli with Braised Mushrooms | <input type="checkbox"/> Assorted Vegetables with Butter Sauce |
| <input type="checkbox"/> Braised Tofu with Mixed Vegetables | <input type="checkbox"/> Nonya Chop Chye |
| <input type="checkbox"/> Lohan Vegetables | <input type="checkbox"/> Sayur Lodeh |
| <input type="checkbox"/> Vegetable Korma | <input type="checkbox"/> Roasted Potatoes |
| | <input type="checkbox"/> Mashed Potatoes |

STAPLE (SELECT 1 RICE & 1 NOODLE)

- | | | |
|--|--|---|
| <input type="checkbox"/> Steamed Rice | <input type="checkbox"/> Kunyit Rice | <input type="checkbox"/> Chicken Jambalaya |
| <input type="checkbox"/> Yangzhou Fried Rice | <input type="checkbox"/> Seafood Paella Rice | <input type="checkbox"/> Macaroni with Cheese Sauce |
| <input type="checkbox"/> Mee Siam | <input type="checkbox"/> Laksa | <input type="checkbox"/> Spaghetti Marinara Sauce |
| <input type="checkbox"/> Sin Chew Bee Hoon | <input type="checkbox"/> Seafood Mee Goreng | <input type="checkbox"/> Fried Hong Kong Noodles |

DESSERTS (SELECT 2)

- | | | | |
|---|---|--|--|
| <input type="checkbox"/> Bobo Cha Cha | <input type="checkbox"/> Cold Cheng Tng | <input type="checkbox"/> Red Bean Soup | <input type="checkbox"/> Fresh Fruit Platter |
| <input type="checkbox"/> Honeydew with Sago | <input type="checkbox"/> Mango Pudding | <input type="checkbox"/> Mini Fruit Tartlets | <input type="checkbox"/> Mini Assorted Cakes |
| <input type="checkbox"/> Crème Brulee | <input type="checkbox"/> Bread & Butter Pudding | | |

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Bollywood Buffet Menu

STARTER (SELECT 2) + MINT CHUTNEY

- Cumin Chicken Kebab
- Mini Indian Samosa
- Aloo Bonda
- Veg Spring Roll
- Chicken Tikka
- Hara Bahra Kebab
- Veg Pakora
- Mushroom Quiche

SALAD (SELECT 1)

- Kachumber Salad
- Veg Pasta Salad
- Potato & Egg Salad
- Mix Green
- Mixed Raita
- Coleslaw

MAIN + COMPANIED WITH ASSORTED NAAN & PAPAD

CHICKEN (SELECT 1)

- Butter Chicken
- Kadai Chicken
- Chicken Masala
- Chicken in Thai Sauce
- Saag Murg
- Chicken Do Pyaza
- Teriyaki Chicken
- Black Pepper Chicken

FISH (SELECT 1)

- Indian Fish Curry
- Sweet & Sour Fish
- Sambal Fish Fillet
- Crispy Oatmeal Fish
- Fish Fillet in Thai Sauce
- Fish Masala
- Fish Methi
- Kadai Fish

MUTTON (SELECT 1)

- Mutton Rogan Josh
- Thai Green Curry Mutton
- Kadhai Gosht
- Mutton Do Pyaza
- Mutton Rendang

MOCK ITEMS (SELECT 2 TO REPLACE FOR CHICKEN & FISH ITEM)*

- Mock Mutton Rendang
- Sambal Fish Fillet
- Thai Green Curry Mock Mutton
- Mock Mutton Curry
- Fish Fillet in Teriyaki Sauce
- Kong Poh Mock Chicken
- Mock Chicken Curry

VEGETABLES (SELECT 3)

- Vegetable Jalfrezi
- Yellow Dal Tadka
- Makai Palak
- Chana Masala
- Gobi Matter
- Broccoli with Mushroom
- Aloo Gobi Masala
- Channa Masala
- Aloo Matter
- Dal Makni
- Sambal Eggplant
- Vegetarian Lasagne
- Bhindi Do Pyaza
- Palak Paneer
- Khumb Corn Masala
- Mixed Vegetable Curry
- Lyonnaise Potato
- Aloo Palak
- Brinjal Masal
- Kadai Vegetables
- Sayor Lodeh
- Vegetable Curry

RICE (SELECT 1)

- Bryani Rice
- Peas Pulao
- Steamed Rice
- Garlic Rice
- Jeera Rice
- Basmati Rice
- Butter Olive Rice
- Veg Fried Rice

DESSERT (SELECT 2)

- Moong Dal Halwa
- Assorted French Pastries
- Ice Jelly with Sea Coconut
- Sago Gula Melaka
- Rasmalai
- Gulab Jamun
- Mango Pudding
- Fruit Platter

NOODLE (SELECT 1)

- Mee Siam Gravy
- Mee Goreng
- Vegetarian Fried Bee Hoon

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ADD-ON CARVING STATIONS

CARVING STATION (Min. Gtd. of 50 persons & above)

- Striploin with Condiments @ \$12.00+ per person
- Rib-Eye with Condiments @ \$15.00+ per person
- Prime Rib with Condiments @ \$18.00+ per person
- Lamb Leg with Condiments @ \$12.00+ per person
- Herb Crusted Salmon with Condiments @ \$15.00+ per person

