



Corporate Dinner Package

2022

PRICE LIST

JADE SET MENU

\$650 per table of 10 persons minimum 20 tables

WESTERN SET MENU

\$65 per pax with minimum of 200 persons

BOLLYWOOD SET MENU

\$65 per pax with minimum of 200 persons

SELAMAT SET MENU

\$65 per pax with minimum of 200 persons

Minimum spending of \$15K is applicable for exclusive use of the whole ballroom



Package Inclusions

DINING

- A sumptuous choice of cuisine created specially by our culinary award winning chefs
 - Complimentary Food Tasting for a table of 10 persons(applicable from Tuesday to Thursday only, excluding eve & public holidays)

BEVERAGE

- Complimentary 1 x 30 litres barrel of beer
- Free flow of Soft Drinks and Chinese Tea during dining for up to 4 hours
- Waiver of corkage charge for duty paid hard liquor brought in by host

COMPLIMENTARY

- Pre-event cocktail reception with assorted nuts during cocktail reception
 - Usage Changing Room for up to 4 hours
- Parking coupons for 20% of confirmed attendance
- LCD Projectors with Screen & AV System

**Terms & Conditions Applys*



Jade 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



Western 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



Bollywood Menu

STARTER (SELECT 2) + MINT CHUTNEY

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

SALAD (SELECT 1)

- Kachumber Salad
- Veg Pasta Salad
- Potato & Egg Salad
- Aloo Chaat
- Mixed Raita
- Coleslaw

MAIN + COMPANIED WITH ASSORTED NAAN & PAPAD

CHICKEN (SELECT 1)

- Butter Chicken
- Kadai Chicken
- Chicken Masala
- Chicken in Thai Sauce
- Chicken Saag
- Chicken Vindaloo
- Teriyaki Chicken
- Black Pepper Chicken

FISH (SELECT 1)

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

MUTTON (SELECT 1)

- Mutton Rogan Josh
- Mutton Vindaloo
- Mutton Rendang
- Thai Green Curry Mutton
- Mutton Do Pyaza

VEGETABLES (SELECT 1)

- Sambal Egg Plant
- Thai Green Curry
- Broccoli with Mushroom
- Thai Green Curry
- Lyonnaise Potato

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

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

VEGETABLES (SELECT 3)

- Vegetable Jalfrezi
- Yellow Dal Tadka
- Makai Palak
- Aloo Chana Masala
- Gobi 65 Cauliflower
- Broccoli with Mushroom
- Aloo Gobi Masala
- Channa Masala
- Aloo Mutter
- Dal Makni
- Sambal Eggplant
- Vegetarian Lasagne
- Bhindi Do Pyaza
- Palak Paneer
- Mushroom Do Pyaza
- 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

NOODLE (SELECT 1)

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



Selamat Menu

STARTER (SELECT 1)

- Seafood Pocket
- Bakwan
- Crabstick Fritters

LOCAL DELIGHTS (SELECT 1)

- Rojak with Peanut Sauce
- Sambal Achar
- Kerabu Salad with Grilled Chicken

CHICKEN (SELECT 1)

- Ayam Masak Merah
- Ayam Pangang with Indo Sauce
- Ayam Goreng Hijau
- Ayam Bumbu Bali

BEEF (SELECT 1)

- Black Pepper Beef Fillet
- Beef Rendang
- Beef Masala
- Beef Rawon

SEAFOOD (SELECT 1)

- Ikan Tiga Rasa
- Butter Prawns
- Ikan Alon Alon
- Chilli Crabs Prawns
- Sweet & Sour Fish
- Sambal Udang

VEGETABLE (SELECT 1)

- Sambal Goreng
- Dalcha
- Mixed Vegetables Delixe

NOODLE (SELECT 1)

- Fried Bee Hoon Merah
- Fried Mee Siam
- Mee Hoon Putih

DESSERT (SELECT 6)

- Bubur Hitam
- Koleh Koleh
- Lapis Nonya
- Butter Pound Cake
- Pekat Pisang
- Kueh Kaswi
- Talam Durian
- Marble Pound Cake
- Ice Jelly Cocktail
- Talam Cendol
- Talam Keladi
- Cream Puff
- Chng Tng
- Talam Ubi
- Bakar Jagung
- Éclair



The Grand Ballroom

