

BUTLER SERVICE

S\$300++ per hour for the first 2 hours | \$100++ per hour for subsequent hours
A flat surcharge of \$100++ per butler after 10pm

**PARTY BOX (5-6 PERSONS)
S\$400**

Salted Egg Prawn Balls
Calamari
Mixed Grilled Satay (12 pcs)
Popcorn Chicken
Mushroom Wrap
Vegetable Spring Rolls

**PIZZA PARTY (6-8 PERSONS)
S\$410**

Meat Lover's Pizza
Mushroom & Caramelised Onion Pizza
Egg & Bacon Pizza
Margherita Pizza

**ASIAN DELIGHT A (2-3 PERSONS)
S\$300**

Stir-fried Black Pepper Beef with Mushrooms
Wok-fried Prawns with Salted Egg
Wok-fried Seasonal Vegetables with Garlic
Seafood Fried Rice

**ASIAN DELIGHT B (2-3 PERSONS)
S\$300**

Hainanese Chicken
Wok-fried Seasonal Vegetables with Garlic
Claypot Pork
Chicken Rice

**TASTE OF INDIA (4 PERSONS)
S\$450**

Kachumber Salad with Marinated Feta
Pomegranate & Potato Chaat
Butter Chicken
Lamb Do Pyaza
Grilled Tandoori Jumbo Prawn
Paneer Tikka with Mint Chutney
Indian Spiced Whole Roasted Cauliflower
Garlic Naan
Biryani Rice
Papadam / Mango Pickle / Mint Chutney

APERITIVO MENU (4 PERSONS)
\$420

Endive & Gorgonzola Salad
Grilled Octopus
Burrata Caprese
Charcuterie Platter

MEDITERRANEAN MENU (2-3 PERSONS)
\$425

Eggplant Parmigiana
Calamari Fritti
Crab Meat & Squid Ink Tonnarelli Pasta
Risotto Ai Funghi Porcini

BBQ - SURF & TURF A (5 PERSONS)
\$608

Chicken Satay with Peanut Sauce (50 pcs)
Sambal Marinated Fish
Teriyaki Chicken Chop
Chicken Sausage
Enoki Mushrooms
Broccoli & Zucchini
Seafood Fried Rice

BBQ - SURF & TURF B
\$558 NETT



Garlic Prawn
Sambal-marinated Stingray
Cajun-marinated Chicken
Black Angus Beef Steak
Portobello Mushrooms
Broccoli & Zucchini
Seafood Fried Rice

CANAPÉS COCKTAIL RECEPTION




\$200++ PER PLATTER

20 pieces per platter per selection with a minimum order of 2 platters per selection.
(Upon menu confirmation, payment has to be made a minimum of 5 working days in advance.)
Complimentary delivery within Sentosa with a minimum order of \$300.




COLD SELECTIONS

- Vegetable Wrap with Sweet Chilli & Local Basil
- Tiger Prawn Cocktail with Mango Salsa & Coriander Cress
- Crab Salad, Caviar & Toasted Brioche
- Locally Grown Heirloom Tomato Bruschetta with Local Basil 
- Locally Grown Honey Tomato, Buratta & Basil Pesto ^(V) 

HOT SELECTIONS

- Locally Farmed Chicken Tikka on Skewer 
- Truffle & Locally Farmed Mushroom Risotto Balls with Saffron Aioli 
- Pan-seared Hokkaido Scallop, Citrus Salsa & Salmon Roe
- Sautéed Locally Farmed Mushroom on Savoury Tartlet 
- Angus Beef Cheek Rendang & Brioche Toast
- Seafood Ragout in Vol au Vent Shell with Locally Grown Cress

DESSERTS

- Ondeh-Ondeh with Gula Melaka 
- Locally Farmed Hen Egg Tart 
- Locally Grown Pandan Macaroon 
- Chocolate Choux Puff
- Mini Hazelnut Royaltine

SANDWICHES \$100++ PER BOX OF 15 PCS

- Smoked Salmon Croissant with Lettuce & Tomato
- Tuna Mayo Croissant with Lettuce
- Croissant with Egg, Lettuce, Cheese, Tomato & Cucumber with Mayo ^(V)
- Shoulder Pork Ham or Bacon Sandwich



The Singapore Food Agency Farm-To-Table Recognition (Highest Tier) is awarded to HORECA firms where at least 15 percent of their produce across three or more food categories are sourced locally.