

8-COURSE CHINESE SET MENU A

Bliss Combination

- Seafood Bean Curd Rolls, Marinated Golden Mushroom & Seaweeds, Smoked Duck, Marinated Jellyfish in Plum Sauce, Deep Fried Yam Rolls
海鲜腐皮卷，拌金菇海带，鲜熏鸭，凉拌海蜇，芋泥卷
- Braised Fish Maw Soup with Bamboo Pith & Crabmeat 竹笙蟹肉鱼鳔羹
 - Eight Treasures Chicken 荷香八宝鸡
 - Pumpkin Buttered Prawns 奶油金瓜虾球
 - Steamed Sea Bass Nonya Style 娘惹蒸金目鲈
- Braised Bai Ling Mushrooms with Lettuce 白灵菇扒生菜
 - Lotus Leaf Fragrant Rice 腊味荷叶饭
- Chilled Sago with Creamy Honeydew 蜜瓜西米露

8-COURSE CHINESE SET MENU B

Double Happiness Combination

- Streaky Pork with Minced Garlic, Golden Fried Rice Net with Scallops, Marinated Sea Asparagus, Marinated Sesame Jellyfish, Pandan Leaf Chicken Chop
蒜香五花肉，干烧鲜贝，拌海芦笋，芝麻海蜇，斑斓鸡扒
- Braised Eight Treasures Broth (includes Dried Scallops, Crabmeat, Shrimps, Bamboo Shoots, Fish Maw, Mushroom, Chicken, Sea Cucumber)
八宝羹（干贝，蟹肉，虾仁，竹笙，鱼鳔，香菇丝，鸡丝，海参）
- Braised Chicken with Cordyceps Flowers 虫草花扒鸡
- Kong Poh Prawns 宫保虾球
- Steamed or Deep Fried Black Garoupa Hong Kong Style 港式清蒸石斑鱼 或 港式油浸石斑鱼
- Broccoli or Chinese Spinach with Wild Mushrooms 野菌西兰花 或 野菌菠菜
- Fried Ee Fu Noodles with Chives & Mushrooms (dry) 韭黄干炒伊面
- Yam Pudding with Ginkgo Nuts in Coconut Milk 白果椰浆芋泥

8-COURSE CHINESE SET MENU C

Eternity Combination

- Roast Suckling Pig Pieces, Sea Asparagus Thai Style, Prawn Salad,
Seafood Ball with Almond, Japanese Mini Octopus
乳猪，泰式海芦笋，沙律虾，杏仁海鲜丸，迷你日式八爪鱼
- Braised Abalone with Crabmeat Soup 鲍鱼蟹肉羹
 - Roast Chicken Chef's Signature 脆皮鸡
 - Poached Prawns in Herbal Broth 药膳灼生虾
- Steamed Red Grouper or Soon Hock Hong Kong Style 港蒸红斑鱼 或 港蒸顺壳鱼
- Broccoli or Chinese Spinach with Giant Topshell & Mushrooms 玉鲍西兰花 或 玉鲍菠菜
 - Fried Rice with Red Cherry Shrimps 樱花虾炒饭
 - Chilled Passion Fruits with Aloe Vera 养颜果香芦荟

8 - COURSE CHINESE FUSION SET MENU

Love Combination

• **Seafood Trio**

Country Style Deep Fried Prawns with Straw Spuds
Smoked Salmon with Granny Smith Apple & Fennel Straw
Vietnamese Spring Rolls with Sugar Plum Octopus & Crispy Cucumber
or

• **Oriental Cold Dish Deluxe**

Prawns & Fruit Salad with Sweet Mayonnaise
Vietnamese Vegetarian Rolls
Marinated Jellyfish
Roast Pork
Deep Fried Water Chestnut Rolls

• **From The Tureen**

Lobster Bisque with Fried Seafood Parcel & Spring Onion Oil or
Braised Seafood Treasure Soup (Dried Scallops, Fish Maw & Crabmeat) or
Braised Sea Cucumber, Crabmeat, Spinach Broth & Truffle Oil

• **Poultry**

Paper-wrapped Herbal Chicken with Rosemary or
Roast Chicken with Dragon Beards & Chef's Specialty Sauce

• **Fish**

Steamed Black Garoupa with Orange Zest, Ginger Sauce &
Black Bean Beurre Blanc or
Steamed Black Garoupa Teochew Style

• **Seafood**

Poached Prawns with Chinese Herbs Broth or
Tossed Crispy Prawn Meat with Aged Dried Orange
Skin & Sour Plum Sauce or
Baked Scallops, Brie in Tarragon Pepper

• **Vegetable**

Broccoli or Chinese Spinach with Bai Ling Mushrooms
& Fresh Scallops or
Baked Spinach with Cheddar Cheese,
Straw Mushroom & Pine Nuts or
Braised Sliced Top Shells with Broccoli

• **Rice OR Noodle**

Wok-stirred Yam Rice with Chorizo Sausage & Dried Shrimps or
Ee Fu Noodles with Shredded Chicken and Mushrooms

• **Sweet**

Passion Fruit Mousse with Peach & Herbal Jelly Strip or
Yam Pudding with Gingko Nuts in Coconut Milk

INTERNATIONAL BUFFET MENU

Lunch/Dinner

• **Appetizers & Salads**

Maki Sushi with Pickled Ginger, Wasabi and Soya Sauce
New Potatoes with Pine Nuts & Pesto Oil
Squids with Pomelo Salad Thai Style
Australia Iceberg with Seasonal Berries
Seafood & Pasta Salad
Selection of Apple Wood Smoked Chicken Breast
with Pineapple Salsa

• **Dressings**

Red Bell Pepper Vinaigrette, Balsamic Vinaigrette,
Thousand Island, Asian Dressing

• **From The Tureen**

Chicken Consomme with Quail Eggs & Julienne Vegetables or
Cream of Wild Mushroom serves with
Freshly-baked Bread Rolls & Butter or
Ginseng Chicken Soup or Seafood & Bean Curd Thick Soup

• **Main**

Fried Prawns with Tomato and Garlic
Braised Beef Goulash with Potatoes or Mongolian Beef Cubes
Fillet of Wild Salmon, Shaved Pancetta, Asparagus & Garlic Puree
Lemongrass Chicken Curry or Grilled Chicken Teriyaki
Braised Chinese Cabbage with Mushrooms or
Sauted Hong Kong Kai Lan in Oyster Sauce
Fried Mee Siam (dry) or Spaghetti Aglio Olio
Yong Chow Fried Rice or Fried Rice with Century Eggs

• **Dessert**

Tropical Mixed Fresh Fruits
Cream Brulee or Assorted Fruit Tartlets
Strawberry Shortcake or Black Forest Cake
Bread & Butter Pudding or Cream Caramel
Mini Cream Puff or Mini Chocolate Eclairs
Chilled Puree of Mango with Sago Pearls or Cheng T'ng (hot or cold)

Freshly-brewed Coffee & selection of Teas

Four Points by Sheraton Singapore, Riverview

HIGH TEA MENU

- **Selection of Open Faced Sandwiches** (please select 2)
Curried Eggs with Chives
Beef Pastrami with Pickles
Smoked Salmon with Capers & Horseradish
Cheese & Tomato
 - **Gourmet Sandwiches** (please select 2)
Ham & Cheese
Tuna & Olives
Eggs with Mustard Mayonnaise
Beef Pastrami
 - **Steamed Basket**
Spinach & Seafood Dumpling
Chicken Siew Mai
 - **Hot Savouries**
Fried Chicken Ngoh Hiang or
Deep Fried Shrimp Paste Chicken Tulip
Mini Quiche Lorraine
Mini Italian Pizza
Mutton Curry Puff
Homemade Vegetable Spring Rolls
Fried Noodles Singapore Style
 - **Sweet Temptations**
Strawberry Short Cake
Chocolate Eclairs
Assorted Fruit Tartlets
Assorted Nonya Kueh
Black Forest Cake
Raisin & Coconut Scones
- Freshly-brewed Coffee & Selection of Teas

STANDING COCKTAIL MENU

- **Selection of Miniature Open-Faced On Croute**
Smoked Salmon with Horseradish Cream
Roasted Duck with Baba Ganush Asian Style
Prawn & Mango Salsa on Seasonal Greens
Brie Cheese with Berry Compote
Vegetable Crudities with Spicy Cream Cheese Dip
 - **Condiments**
Salted Peanuts
Potato Chips
 - **Hot Savouries**
Assorted Satay with Peanut Sauce & Condiments
Wild Mushroom & Spinach Quiche
Tandoori Chicken Tulips with Raita Sauce
Baked Chicken Char Siew Soh
Grilled Thai Prawn Mousse on Sugar Cane Skewers, serves with Chilli Dip
Steamed Cabbage Rolls
Steamed Bean Curd Rolls
 - **Sweet Temptations**
Selection of Mini French Pastries
Chocolate Raspberry Tartlets
Wild Berries Mousse with Berry Compote
Pecan Nut Chocolate Brownies
Assorted Nonya Kueh
Mini Cream Puff
- Freshly-brewed Coffee & Selection of Teas