

# MOMENTS OF JOY LUNCH

\$108++ PER PERSON

## APPETISERS

Duck Rilette Terrine with Prunes and Seaweed  
Spicy Periwinkle with Red Onions and Kaffir Lime  
Homemade Gravlax with Pickled Beetroots and Condiments

## JAPANESE CORNER

Assorted Nigiri Sushi and Maki Roll with Wasabi and Gari  
Cold Soba Noodles with Dipping Sauce

## BUFFET SALAD

Grilled Pears, Feta Cheese with Cranberries and Walnuts Salad  
Roasted Beef and Shaved Asparagus with Citrus Dressing  
Seaweed Omelette and Spinach Salad

## SALAD BAR

Oak Leaf Lettuce, Cos Lettuce, Baby Spinach, Arugula Salad, Mesclun Salad and Frisee Lettuce

## DRESSINGS

Thousand Island, Caesar Dressing, French Dressing, Soy-Sesame Dressing, Raspberry Vinaigrette

## CONDIMENTS

Olives, Cornichons, Sun-dried Tomatoes, Herb Croutons, Parmesan Cheese, Toasted Hazelnuts

## SOUP

Cream of Butternut Pumpkin with Crabmeat served with Bread Rolls, Butter and Margarine

## MAIN COURSES

Chinese Wok-fried Prawns with Curry Leaves and Chilli Padi  
Deep-fried Seabass in Lemak Curry with Baby Eggplants  
Beef Shank stewed with Baby Carrots and Caramelised Baby Onions  
Mutton Vindaloo - Braised Mutton in Indian Spices with Potatoes  
Barbecued Chicken with Caramelised Red Cabbage  
Braised Spinach with Superior Three Eggs Sauce  
Saffron Pilaf Rice

## DESSERTS

Bread and Butter Pudding with Crème Anglaise  
White Chocolate and Lemon Mousse  
Orange Chocolate Chips Gâteau  
Jivara Chocolate Crumble  
Assorted French Pastries  
Seasonal Fresh Fruit Platter

## COFFEE AND TEA

Above price is based on buffet dinner with minimum attendance of 60 guests.

# EVENING OF LOVE DINNER

\$118++ PER PERSON

## APPETISERS

Poached Whole Salmon with Dill Crème Fraiche  
Smoked Duck with Marinated Artichokes and Radicchio Garlic Confit  
Grilled Portobello Mushrooms with Caramelised Onions and Pinto Beans  
Poached Chicken Roulade with Jicama Salsa

## JAPANESE CORNER

Japanese Salmon and Tuna Sashimi with Wasabi and Gari  
Assorted Nigiri Sushi and Maki Roll

## BUFFET SALAD

Avocado, Asparagus and Pea Salad with Blue Cheese Crumbs  
Jellyfish and Wakame with Homemade Endive Kimchi  
Roasted Champignon Mushrooms and Chestnuts Salad

## SALAD BAR

Oak Leaf Lettuce, Cos Lettuce, Baby Spinach, Arugula Salad, Mesclun Salad and Frisee Lettuce

## DRESSINGS

Thousand Island, Caesar Dressing, French Dressing, Soy-Sesame Dressing, Raspberry Vinaigrette

## CONDIMENTS

Olives, Cornichons, Sun-dried Tomatoes, Herb Croutons, Parmesan Cheese, Toasted Hazelnuts

## SOUP

Lobster Bisque served with Bread Rolls, Butter and Margarine

## MAIN COURSES

Chinese Wok-fried Crabs with Spiced Vegetables  
Sautéed Crayfish with Pineapples and Black Pepper Sauce  
Green Curry Red Snapper and Sweet Potatoes  
Charmoula Marinated Chicken Casablanca  
Malay Mutton Rendang  
Braised Spinach with Superior Three Eggs Sauce  
Garlic Fried Rice with Sesame Seeds and Spring Onions

## CARVINGS

Oven-smoked Roasted Striploin of Beef with Shallots, Rosemary Sauce, Mustard and Horseradish

## DESSERTS

Chocolate Pudding with Pistachio Anglaise  
Peanut Butter Chocolate Cream  
Wasabi-infused Cheesecake  
Assorted French Pastries  
Passion Fruit Tiramisu  
Yam Crème Brulee  
Seasonal Fresh Fruit Platter

## COFFEE AND TEA

Above price is based on buffet dinner with minimum attendance of 60 guests.