love is magnifique
wedding lunch package
2016 / 2017
2016/2017
Chinese Set (8-course) at $1,568.00** per table of 10 persons
Western Set (4-course) at $168.00** per person

Additional $50.00** per table / $5.00** per person for weddings held on Christmas Eve, Christmas, New Year’s Eve and New Year

### Saffron Ballroom
- Minimum of 10 tables (100 guests)
- Maximum of 14 tables (140 guests)
  (Inclusive of a 20-litre barrel of beer)

### Straits Ballroom
- Minimum of 20 tables (200 guests)
- Maximum of 25 tables (250 guests)
  (Inclusive of a 30-litre barrel of beer)

### Package Includes:

#### Banquet
- Choice of 8-course Chinese Set or 4-course Western Set prepared by our culinary team
- Complimentary menu tasting session for up to 10 guests
  (Monday to Thursday only, excludes eve of Public Holiday and Public Holiday)

#### Toast and Make Merry
- A barrel of beer to celebrate the occasion
- A bottle of house wine for each guaranteed table of 10 guests
- A bottle of champagne for toasting
- Unlimited soft drinks from cocktail reception onwards
- Waiver corkage for sealed and duty paid brought-in hard liquor

#### Decoration
- Exclusive selection of wedding themes that include floral arrangements for reception and dining tables along with floral stands
- A wedding cake model for cake cutting ceremony
- A classic accordion guest book for your well wishes
- Complimentary rental of unique token box for reception customised for each wedding theme
- A selection of wedding invitation cards based on 70% of guaranteed attendance (excludes insert printing)
- Usage of state-of-art AV equipment with projector and screen

#### Accommodation
- 2 nights stay in our Junior Suite inclusive of breakfasts for 2
- Exclusive wedding in-room dining menu for the couple (valid during wedding stay only)
- Complimentary day pass to So SPA facilities (valid during stay)
- A set of exclusive Sofitel gift for the couple

#### Privileges
- Valet parking service for all your invited guests
- Complimentary admission into Sentosa Island for all invited guests
- Complimentary solemnisation venue within your selected lunch venue with up to 20 Tiffany chairs

The Hotel reserves the rights to amend the terms and conditions without prior notice.
All prices are subject to 10% service charge and prevailing government taxes.
### Chinese Set Lunch

<table>
<thead>
<tr>
<th>Magnifique Treasures</th>
<th>福禄鸳鸯 (choice of 5 items)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Braised Superior Dark Soy Chicken</td>
<td>简油鸡</td>
</tr>
<tr>
<td>Crispy Vegetables Spring Roll</td>
<td>脆皮春卷</td>
</tr>
<tr>
<td>Prawn Salad with Mixed Fruits</td>
<td>明虾沙律</td>
</tr>
<tr>
<td>Roasted Pork Belly with Hoisin Sauce</td>
<td>脆皮五花肉</td>
</tr>
<tr>
<td>Marinated Japanese Baby Octopus</td>
<td>日式八爪鱼</td>
</tr>
<tr>
<td>Marinated Jellyfish Flower with Sesame Seeds</td>
<td>五彩凉拌海蜇</td>
</tr>
<tr>
<td>Poached Drunken Chicken</td>
<td>花雕醉鸡</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Happiness</th>
<th>永浴爱河 (choice of 1 soup)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Braised Fish Maw Soup with Enoki Mushroom and Crab Meat</td>
<td>蟹肉鱼肚羹</td>
</tr>
<tr>
<td>Braised Bamboo Pith Soup with Shredded Duck, Crab Meat and Fish Soup</td>
<td>竹笙鸭丝蟹肉鱼唇羹</td>
</tr>
<tr>
<td>Double Boiled Fish Maw Soup with Chicken and Assorted Mushrooms</td>
<td>双菌鱼肚炖鸡汤</td>
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<table>
<thead>
<tr>
<th>Bliss</th>
<th>比翼双飞 (choice of 1 poultry)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crispy Roasted Chicken with Prawn Crackers</td>
<td>脆皮烧鸡</td>
</tr>
<tr>
<td>Steamed Chinese Herbal Ginseng Chicken</td>
<td>清膈药材人参鸡</td>
</tr>
<tr>
<td>Crispy Chicken with Cereal</td>
<td>脆香麦片鸡</td>
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<tr>
<th>Abundance</th>
<th>相敬如宾 (choice of 1 fish)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Steamed Live Dragon Grouper in Hong Kong Style</td>
<td>港蒸龙虎斑</td>
</tr>
<tr>
<td>Steamed Soon Hock with Garlic Sauce</td>
<td>蒜香蒸弁壳</td>
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<thead>
<tr>
<th>Harmony</th>
<th>琴瑟合鸣 (choice of 1 seafood)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wok-Fried Prawns with Cereal</td>
<td>脆香麦片虾</td>
</tr>
<tr>
<td>Stir Fried Prawns with Asparagus in Tortilla Basket</td>
<td>雀巢虾球炒芦笋</td>
</tr>
<tr>
<td>Stir Fried Prawns with Spicy Sauce</td>
<td>雀巢酱爆虾球</td>
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<thead>
<tr>
<th>Everlasting</th>
<th>缘结同心 (choice of 1 vegetable)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Braised Bailing Mushroom with Spinach</td>
<td>白灵菇扒菠菜</td>
</tr>
<tr>
<td>Braised Bamboo Pith and Shimeji Mushroom with Broccoli</td>
<td>竹笙茶树菇扒西兰花</td>
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</tbody>
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<thead>
<tr>
<th>Eternity</th>
<th>缘结良缘 (choice of noodles or rice)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seafood Fried Rice with Tobiko</td>
<td>鱼籽海鲜炒饭</td>
</tr>
<tr>
<td>Fried Egg Noodle with Char Siew, Shrimps and Chinese Sausage</td>
<td>虾仁双喜炒面</td>
</tr>
<tr>
<td>Braised Ee Fu Noodle with Yellow Chives, Seafood and Mushrooms</td>
<td>海鲜焖伊面</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Sweet Beginnings</th>
<th>心心相印 (choice of 1 dessert)</th>
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</thead>
<tbody>
<tr>
<td>Chilled Mango Pudding with Coconut Milk</td>
<td>酥汁香芒布丁</td>
</tr>
<tr>
<td>Chilled Rock Melon with Pomelo &amp; Sago</td>
<td>香瓜甘露</td>
</tr>
<tr>
<td>Sweetened Cream of Red Bean with Lotus Seeds</td>
<td>百年好合</td>
</tr>
<tr>
<td>Mashed Taro with Pumpkin &amp; Gingko Nuts</td>
<td>金银芋泥</td>
</tr>
</tbody>
</table>

The Hotel reserves the right to change the menu without prior notice.
western set lunch

Appetizer

Peppered Tuna Tataki
served with arugula salad,
raspberry dressing and shaved parmesan

Soup

Mushroom Soup
with crème fraîche and a touch of truffle oil

Main Course

Miso & Wasabi Seared Chicken
served with kombu daikon,
sautéed shimeji and tempura asparagus

or

Pan Fried Snapper
served with roasted parsnip,
caponata in confit lemon sauce

Dessert

Strawberry Rhubarb Crumble
served with cinnamon ice cream

The Hotel reserves the right to change the menu without prior notice.
bel amour
wedding dinner package
2016 / 2017
bel amour
wedding dinner package 2016 / 2017

Valid for Weekday (Monday to Thursday, excludes Eve of Public Holiday and Public Holiday)

2016/2017
Chinese Set (8-course) at $1,668.00** per table of 10 persons
Western Set (4-course) at $178.00** per person

Saffron Ballroom
- Minimum of 10 tables (100 guests)
- Maximum of 14 tables (140 guests)
  (Inclusive of a 20-litre barrel of beer)

Straits Ballroom
- Minimum of 20 tables (200 guests)
- Maximum of 25 tables (250 guests)
  (Inclusive of a 30-litre barrel of beer)

Package Includes:

Banquet
- Choice of 8-course Chinese Set or 4-course Western Set prepared by our culinary team
- Complimentary menu tasting session for up to 10 guests
  (Monday to Thursday only, excludes eve of Public Holiday and Public Holiday)

Toast and Make Merry
- A barrel of beer to celebrate the occasion
- A bottle of house wine for each guaranteed table of 10 guests
- A bottle of champagne for toasting
- Unlimited soft drinks from cocktail reception onwards
- Waiver corkage for sealed and duty paid brought-in hard liquor

Decoration
- Exclusive selection of wedding themes that include floral arrangements for reception and
dining tables along with floral stands
- A wedding cake model for cake cutting ceremony
- A classic accordion guest book for your well wishes
- Complimentary rental of unique token box for reception for customised for each
wedding theme
- A selection of wedding invitation cards based on 70% of guaranteed attendance
  (excludes insert printing)
- Usage of state-of-art AV equipment with projector and screen

Accommodation
- 2 nights stay in our Prestige Suite inclusive of breakfasts for 2
- Exclusive wedding in-room dining menu for the couple (valid during wedding stay only)
- Complimentary one-hour couple treatment at So SPA (valid for 6 months from wedding day)
- A set of exclusive Sofitel gift for the couple

Privileges
- Valet parking service for all your invited guests
- Complimentary admission into Sentosa Island for all invited guests
- Complimentary solemnisation venue within your selected dinner venue
  with up to 20 tiffany chairs

The Hotel reserves the rights to amend the terms and conditions without prior notice.
All prices are subject to 10% service charge and prevailing government taxes.
chinese set dinner

Magnifique Treasures 福禄鸳鸯 (choice of 5 items)
- Marinated Jelly Fish Flower with Vinegar Sauce 老醋拌海蜇花
- Crispy Vegetables Spring Roll 炸皮春卷
- Cantonese Roast Duck with Hoisin Sauce 脆皮烧鸭
- Tempura Prawn with Wasabi Mayo 辣芥天妇罗虾
- Seafood Roll with Cocktail Sauce 鸡尾酒海鲜卷
- Five Spice Crispy Silver Fish 椒香白饭鱼
- Soft Shell Crab Maki 软壳蟹寿司卷
- Marinated Japanese Baby Octopus 日式八爪鱼
- Poached Drunken Chicken 饮肉炒蛋白
- Braised Beef Shank with Wine Sauce 醉香牛腱

Happiness 永浴爱河 (choice of 1 soup)
- Braised Fish Maw Soup with Golden Mushroom and Crab Meat 蟹肉金菇鱼肚羹
- Braised Bamboo Pith Soup with Crab Meat, Shredded Roast Duck and Mushroom 鲍鱼参羹
- Braised Fish Lips Soup with Dried Scallop 珊柱鱼唇羹
- Double-Boiled Mini Abalone Soup with Ginseng, Chicken and Cordyceps Flower 老汤药材炖迷你鲍

Bliss 比翼双飞 (choice of 1 poultry)
- Crispy Roasted Chicken with Prawn Crackers 脆皮烧鸡
- Steamed Chinese Herbal Ginseng Chicken 清蒸药材人参鸡
- Crispy Chicken with Cereal 脆香麦片鸡

Abundance 相敬如宾 (choice of 1 fish)
- Steamed Live Dragon Grouper in Hong Kong Style 港蒸龙虎斑
- Steamed Red Grouper with Spring Onion Sauce 清蒸红星斑
- Pan-Fried Cod Fish Steak with Teriyaki Sauce 日式蒸雪鱼

Harmony 琴瑟合鸣 (choice of 1 seafood)
- Wok-Fried Prawns with Cereal 脆香麦片虾
- Stir Fried Scallops with Asparagus in Tortilla Basket 香菜带子炒芦笋
- Stir Fried Scallop with Capsicum in XO Sauce 酱爆虾球

Everlasting 结缘同心 (choice of 1 vegetable)
- Braised Sea Cucumber with Hong Kong Spinach 海参扒菠菜
- Stir Fried Sugar Beans with Macadamia Nuts in Yam Ring 佛钵夏果炒甜豆
- Braised Bamboo Pith and Shimeji Mushroom with Broccoli 竹笙茶树菇扒西兰花

Eternity 结缔良缘 (choice of noodles or rice)
- Seafood Fried Rice with Tobiko 鱼籽海鲜炒饭
- Braised Bee Fu Noodle with Yellow Chives, Mushrooms and Crab Meat 韭黄蟹肉焖伊面
- Steamed Fragrant Rice with Prawns, Scallop, Salted Egg Yolk Wrapped in Lotus Leaf 海鲜荷叶饭

Sweet Beginnings 心心相印 (choice of 1 dessert)
- Chilled Mango Pudding with Coconut Milk 豆汁香芒布丁
- Chilled Rock Melon with Pomelo & Sago 香瓜甘露
- Sweetened Cream of Red Bean with Lotus Seeds 百年好合
- Mashed Taro with Pumpkin & Gingko Nuts 金银芋泥

The Hotel reserves the right to change the menu without prior notice.
western set dinner

Appetizer
Roulade of Smoked Salmon with Cream Cheese
served with poached potato,
salmon roe and chive foam

Soup
Pumpkin Soup
with pistachio and coconut cream

Main Course
Pan Fried Barramundi
served with sauté spinach,
crispy fried leek and purple potato puree

or
Beef Fillet Mignon
served with zucchini “fettuccine”
and tomato confit in au jus

Dessert
Granny Smith Crumble
with raspberry sorbet

The Hotel reserves the right to change the menu without prior notice.
la vie en rose
wedding dinner package
2016 / 2017
La vie en rose
Wedding Dinner Package 2016 / 2017

Valid for Friday to Sunday, Eve of Public Holiday and Public Holiday

2016/2017
Chinese Set (8-course) at $1778.00++ per table of 10 persons
Western Set (4-course) at $198.00++ per person
Additional $50.00++ per table / $5.00++ per person for weddings held on Christmas Eve, Christmas, New Year’s Eve and New Year

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Package Includes:

Banquet
- Choice of 8-course Chinese Set or 4-course Western Set prepared by our culinary team
- Complimentary menu tasting session for up to 10 guests
  (Monday to Thursday only, exclude eve of Public Holiday and Public Holiday)

Toast and Make Merry
- A barrel of beer to celebrate the occasion
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Decoration
- Exclusive selection of wedding themes that include floral arrangements for reception and dining tables along with floral stands
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- A classic accordion guest book for your well wishes
- Complimentary rental of unique token box for reception customised for each wedding theme
- A selection of wedding invitation cards based on 70% of guaranteed attendance (excludes insert printing)
- Usage of state-of-art AV equipment with projector and screen

Accommodation
- 2 nights stay in our Prestige Family Suite inclusive of breakfasts for 2
- Exclusive wedding in-room dining menu for the couple (valid during wedding stay only)
- Complimentary one-hour couple treatment at So SPA (valid for 6 months from wedding day)
- A set of exclusive Sofitel gift for the couple

Privileges
- Valet parking service for all your invited guests
- Complimentary admission into Sentosa Island for all invited guests
- Complimentary solemnisation venue within your selected dinner venue with up to 20 tiffany chairs

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<td>Cantonese Roast Duck with Hoisin Sauce 脆皮烧鸭</td>
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<tr>
<td>Tempura Prawn with Wasabi Mayo 辣芥末天妇罗虾</td>
</tr>
<tr>
<td>Baked Unagi with Teriyaki Sauce 日式鳗鱼</td>
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<tr>
<td>Five Spice Crispy Silver Fish 椒香白饭鱼</td>
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<tr>
<td>Soft Shell Crab Maki 软壳蟹寿司卷</td>
</tr>
<tr>
<td>Smoked Duck Breast with Fruit Salsa 香蜜鸭胸</td>
</tr>
<tr>
<td>Egg White Scramble with Crab Meat 蟹肉炒蛋白</td>
</tr>
<tr>
<td>Braised Beef Shank with Wine Sauce 酒香牛腱</td>
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| **Happiness (永浴爱河 (choice of 1 soup))** |
| Braised Fish Maw Soup with Golden Mushroom and Crab Meat 珊瑚金菇鱼肚羹 |
| Braised Shredded Abalone Soup with Sea Cucumber 鲍鱼海参羹 |
| Braised Four Treasure Soup with Dried Scallop, Abalone, Fish Lips and Fish Maw 塔柱四宝羹 |
| Double Boiled Mini Abalone Soup with Ginseng and Cep Mushroom 迷你鲍炖人参鸡汤 |

| **Bliss (比翼双飞 (choice of 1 poultry))** |
| Crispy Roasted Chicken with Prawn Crackers 脆皮烧鸡 |
| Steamed Chinese Herbal Ginseng Chicken with Hong Kong Baby Pok Choy 滋润药材人蔘鸡 |
| Crispy Chicken with Cereal 麦片虾鸡 |

| **Abundance (相敬如宾 (choice of 1 fish))** |
| Steamed Red Grouper with Spring Onion Sauce 清蒸红gne斑 |
| Pan-Fried Cod Fish Steak with Teriyaki Sauce 日式煎鳕鱼 |
| Steamed Coral Grouper Hock with Hong Kong Style 港式蒸鱼腩 |

| **Harmony (琴瑟合鸣 (choice of 1 seafood))** |
| Stir Fried Prawns with X.O Sauce 蛋炒虾球 |
| Stir Fried Scallop with Asparagus in Tortilla Basket 香煎芦笋虾球 |
| Stir Fried Prawn with Macadamia Nuts 葡果虾球 |

| **Everlasting (締结同心 (choice of 1 vegetable))** |
| Braised Slice Abalone with Spinach 鮑片扒菠菜 |
| Braised Whole Abalone with Chinese Mushrooms, Wolfberries, Iceberg Lettuce 冬菇鲍鱼扒生菜 |
| Braised Sea Cucumber and Chinese Mushroom with Broccoli 海参扒西兰花 |

| **Eternity (締结良缘 (choice of noodles or rice))** |
| Seafood Fried Rice with Tobiko 花籽海鲜炒饭 |
| Braised Ee Fu Noodle with Yellow Chives, Mushrooms and Crab Meat 丝苗蟹肉银丝面 |
| Steamed Fragrant Rice with Prawns, Scallop and Salted Egg Yolk Wrapped in Lotus Leaf 海鲜荷叶饭 |

| **Sweet Beginnings (心心相印 (choice of 1 dessert))** |
| Chilled Mango Pudding with Coconut Milk 鳄梨香芒布丁 |
| Chilled Rock Melon with Pomelo and Sago 香瓜甘露 |
| Sweetened Cream of Red Bean with Lotus Seeds 百年好合 |
| Mashed Taro with Pumpkin and Gingko Nuts 金银芋泥 |
| Classic Tiramisu 提拉米苏 |

The Hotel reserves the right to change the menu without prior notice.
Western set dinner

Appetizer

Hokkaido Scallops
served with asparagus, sea urchin,
shaved truffle, caviar vinaigrette

Soup

Crab Bisque
with crab dumpling,
chilli infused milk foam

Main Course

King Fish
served with miso glazed, israel couscous,
enoki tempura, seaweed butter

or

Wagyu Short Ribs
served with braised pearl bean, stuffed zucchini,
couscous and tomato chutney

Dessert

Ducley Nutty Bar
served with salted caramelize ice cream

The Hotel reserves the right to change the menu without prior notice.
solemnisation package 2016 / 2017

<table>
<thead>
<tr>
<th>Spice Island Point</th>
<th>Villa Du Jardin**</th>
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<tbody>
<tr>
<td>$5,558**</td>
<td>$3,458**</td>
</tr>
<tr>
<td>Up to 60 persons</td>
<td>Up to 30 persons</td>
</tr>
</tbody>
</table>

**Package Includes:**

- Exclusive use of the solemnisation venue inclusive of tiffany chairs setup
- Basic floral arrangements
- Cocktail reception with choice of five canapes prepared by our culinary team
- Unlimited soft drinks from cocktail reception onwards
- A VIP lot for wedding couple
- Complimentary admission into Sentosa Island for all invited guests

**Villa Du Jardin room stay is not included in the package.**

A minimum one night stay in Villa Du Jardin is required for dinner celebration.

A minimum two night stay is required for lunch celebration.

**Special Add-ons (for Spice Island Point & Villa Du Jardin only)**

- Buffet Lunch $60.00** per person (2016) / $65.00** (2017)*
- Buffet Dinner $90.00** per person (2016) / $95.00** (2017)*

*Minimum of 30 persons

*Menu is subject to changes with additional surcharge for wedding held on Christmas Eve, Christmas, New Year’s Eve and New Year.

All prices are subject to 10% service charge and prevailing government taxes. The Hotel reserves the rights to amend the packages without prior notice.
canapé selections

**Cold Selections**

- Baby Steamed Potato with Chives, Sour Cream and Caviar
- Mini Tartlet with Blue Cheese Mousse, Paprika and Candied Walnut
- Cured Salmon with Sour Cream and Roe, Blinis
- Tuna Tartare with Gazpacho Jelly, Sesame Toast
- Crab Salad with Caviar, Brioche
- Tomato and Cheese Tart Tatin, Basil Oil
- Compressed Watermelon with Cajun Prawns, Ricotta Cheese
- Duck Rillettes with Strawberry Compote, Brioche
- Gazpacho Soup with Oyster, in Shooter
- Bruschetta with Mozzarella Cheese and Red Onion Tartare

**Hot Selections**

- Beef Burgundy Tart, Sour Cream
- Fried Brie with Caramelized Apple, Strawberry Sauce
- Mini Quiche Lorraine
- Beef Cubes on Fondant Potato, Mustard
- Grilled Prawn with Arugula and Truffle Oil, Baguette
- Pancetta Wrap with Chicken, Stuffed Preserved Lemon
- Salted Cod Croquette, Lemon & Pepper Mayonnaise
- Polenta Crusted Salmon with Pineapple, Remoulade Sauce
- Scallop Wrap with Smoked Salmon, Tabasco Sauce
- Fish Bites, Gribiche Mayonnaise

**Desserts**

- Mini Macaroons
- French Ganache Tartelette
- Mini Hazelnut Royalite
- Crème Brulée
- Ivory Tartelette
- Chocolate Raspberry Financier
- Lemon Meringue Tart
- Pate De Fruit
- Chocolate Panna Cotta Verrine
- Morella Cherry with Chantilly Verrine

The Hotel reserves the right to change the menu without prior notice.
special add-ons

International Buffet Lunch Menu

Appetiser
Steamed Asparagus, Baby Shrimps, Anchovies Olive Dressing
Shredded Roast Duck Salad, Mango, Tamarind Sauce
Mixed Bean Salad with Honey Ham, Sesame Dressing

Salad Bar
Mesclun, Baby Spinach, Arugula, Red Oak, Iceberg with Condiments and Dressing

Freshly Baked Breads
Selections of Bread from Our Bakery

Soup
Potato and Leek, Shredded Chicken Soup

Main Selection
Stir Fried Chicken with Mushroom, Oyster Sauce
Pan Fried Sea Bass with Caper Butter Sauce, Fried Leeks
Work Fried Prawns with Capsicum, Spicy Sauce
Braised Tofu with Assorted Mushroom, Hot Bean Sauce
Honey Orange Glaze Carrot
Tomato Rice with Capsicum

Dessert
Mango Cheese Cake
Pistachio Opera Cake
Honey Jelly with Apple Cream Verrine
Pear Crumble Tart
Seasonal Sliced Fruits

International Buffet Dinner Menu

Appetiser
Baked Pumpkin, Candied Walnut, Feta Cheese, Maple Glaze
Marinated Portobello Mushroom, Beet Root Salad
Smoked Duck, Quinoa Salad, Fisee, Raspberry Dressing
Spiced Thai Beef, Lemon Grass, Peanuts and Chili

Salad Bar
Mesclun, Baby Spinach, Arugula, Red Oak, Iceberg with Condiments and Dressing

Freshly Baked Breads
Selections of Bread from Our Bakery

Soup
Shrimps Bisque, Crème Fraiche

Main Selection
Fried Chicken Cutlet with Apple Salsa
Grilled Lamb T-Bone with Braised Lentil, Rosemary Sauce
Teriyaki Baked Salmon with Sesame Seeds
Szechuan Prawn with Cashew Nuts
Wok Fried Kai Lan and Shiitakes, Minced Ginger
Seafood Fried Rice

Dessert
Raspberry Yoghurt Gateau
Hazelnut Royaltine Chocolate Cake
Mango Pudding Verrine
Summer Berry Tart
Seasonal Sliced Fruits

The Hotel reserves the right to change the menu without prior notice.