

MEETING & EVENT MENUS



Western Breakfast Set Menu

Start the day with a curated set of breakfast in western style, featuring a series of healthy and wholesome offerings. Menus are quoted on a per person basis. Tailor-made menus can be arranged upon request.

WESTERN BREAKFAST SET MENU I

- Good morning juice - carrot, pineapple, ginger
- Fresh orange juice
- Coconut chia seed pudding, raspberry, homemade granola
- Avocado crush, poached egg, breakfast radish, toasted rye bread
- Forest mushroom, confit tomato, garden greens
- Home baked Danish pastries, croissants, doughnuts, muffins, rolls and bread
- Butter, jam and preserves
- Coffee or tea

\$500

WESTERN BREAKFAST SET MENU II

- Wake up juice - beetroot, apple, passionfruit
- Fresh orange juice
- Seasonal fresh fruit platter, fresh berries
- Scrambled eggs and home smoked Norwegian salmon tartine
- Roasted asparagus, confit tomato, garden greens
- Home baked Danish pastries, croissants doughnuts, muffins, rolls and bread
- Butter, jam and preserves
- Coffee or tea

\$500

Prices are subject to 10% service charge.Menu items and photos are for reference only and are subject to change based on availability and market conditions.A minimum food and beverage charge shall apply for each event.

Western Breakfast Buffet Menu

Enjoy a sumptuous spread of western breakfast items, featuring a handful of vegetarian and gluten-free options for a fulfilling start of the day. Menus are quoted on a per person basis. Tailor-made menus can be arranged upon request.

WESTERN BREAKFAST BUFFET MENU I

- Wake up juice - Apple, pineapple, spinach, celery, mint (V) (GF)
- Orange juice and grapefruit juice (V) (GF)
- Seasonal fresh fruit platter, berries (V) (GF)
- Selection of cereal, fresh milk (V)
- Homemade yoghurt, mango coulis (V) (GF)
- Bircher muesli smoothie (V)
- Home smoked Norwegian salmon, condiments (GF)

WESTERN BREAKFAST BUFFET MENU II

- Wake up juice - Pineapple, carrot, ginger juice (V) (GF)
- Orange juice and beetroot juice (V) (GF)
- Homemade yoghurt drink, vanilla bean roasted apricot (V) (GF)
- Seasonal fresh fruit platter, berries (GF) (V)
- Selection of cereal, fresh milk (V)
- Homemade yoghurt, forest berry compote (V) (GF)
- Bircher muesli (V)

Assorted cold cuts, pickles (GF)
Artisan cheese selection “Philippe Olivier”, grapes, dry fruits (GF) (V)
Home-baked Danish pastries, croissants (V)
Doughnuts, Gluten free muffins (V)
Home baked rolls, French baguette, butter, jam, honey (V)
Coffee or tea
\$400

ARTISAN CHEESE SELECTION “PHILIPPE OLIVIER”, GRAPES, DRY FRUITS (GF) (V)

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Chinese Breakfast Set Menu

Wake up to traditional Chinese breakfast, featuring deluxe dim sum and other authentic delights for a heartwarming morning. Menus are quoted on a per person basis. Tailor-made menus can be arranged upon request.

CHINESE BREAKFAST SET MENU I
Fresh soy bean milk, hot milk or yogurt
Selection of deluxe dim sum <i>Steamed pork and shrimp dumplingSteamed dumpling, vegan Omnipork, black truffleSteamed pork and vegetable bunDeep fried fresh shrimp spring rollBaked barbecued pork pastry</i>
Congee, chicken, Chinese mushroom, deep fried twisted Chinese doughnut, salted peanut
Seasonal fruit
Coffee or tea
\$500

Home smoked Norwegian salmon, condiments (GF)
Assorted cold cuts, pickles (GF)
Baked avocado, egg and bacon (GF)
Home-baked Danish pastries, croissants (V)
Doughnuts, Gluten free muffins (V)
Home baked rolls, French baguette, butter, jam, honey (V)
Coffee or tea
\$480

CHINESE BREAKFAST SET MENU II
Fresh soy bean milk, hot milk or yogurt
E-fu noodles in soup, shredded chicken
Selection of deluxe dim sum Steamed pork and shrimp dumplingSteamed shrimp and bamboo shoot dumplingSteamed barbecued pork bunBaked abalone and chicken puff pastryCrispy vegetable spring roll
Plain congee, pickle, deep fried twisted Chinese doughnut, salted peanut
Seasonal fruit
Coffee or tea

\$500

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Chinese Breakfast Buffet Menu

Enjoy a full array of local Chinese comfort food at our classic Chinese breakfast buffet. Menus are quoted on a per person basis. Tailor-made menus can be arranged upon request.

CHINESE BREAKFAST BUFFET MENU I

Fresh fruit juices (orange, watermelon)

Fresh soya bean milk

Fried egg, scrambled egg

Bakery Station

Home-baked Danish pastries, croissantsMuffins, rolls, toast and bread

Normandy butter, jam

Selection of deluxe dim sum

Steamed shrimp and bamboo shoot dumplingSteamed pork and shrimp dumpling, crab roeSteamed bun

Plain congee, pickle, deep fried twisted Chinese doughnut, salted peanut

Wok-fried noodles, bean sprout, soy sauce

Selection of yoghurt

Seasonal fresh fruits

Coffee or tea

\$500

CHINESE BREAKFAST BUFFET MENU II

Fresh fruit juices (orange, watermelon)

Fresh soya bean milk

Bakery Station

Home-baked Danish pastries, croissants, muffins, rolls, toast and bread

Normandy butter, jam

Western Selection

Scrambled egg, grilled tomato, ham, crispy bacon, hash brown

French cinnamon toast, warm honey

Plain congee, pickle, deep fried twisted Chinese doughnut, salted peanut

Selection of deluxe dim sum

Steamed pork and shrimp dumpling, crab roeSteamed shrimp and bamboo shoot dumplingSteamed minced pork and vegetable bunSteamed bun

Congee, shredded pork, century egg

Wok-fried noodles, bean sprout, soy sauce

Selection of yoghurt

Seasonal fresh fruits

Coffee or tea

\$600

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Western Lunch Set Menu

Ideal for a lunch meeting, our western set lunch menus feature seasonal specialties beautifully crafted by our team of culinary experts. Menus are quoted on a per person basis. Tailor-made menus can be arranged upon request.

WESTERN LUNCH SET MENU I

Corn fed chicken and foie gras terrine, apricot, sour dough, pumpkin seed granola
Braised wagyu cheek, parmesan mash potato <i>mushroom and pancetta fricasee, red wine jus</i>
Roasted seabass, grilled leeks, confit potato, pickled grapes, white wine sauce
Baba apricot, crème Legere amaretto, almond, caramelize
Petit fours
Coffee or tea
\$760

WESTERN LUNCH SET MENU II

Home cured Yellowtail, pickled daikon, whipped horseradish cream, tomato consommé
Roasted duck breast, mash potato, green asparagus, sour cherry, duck and foie gras jus
Steamed seabass, Japanese ikura, green asparagus, curried squash veloute, pumpkin seed crumble
Key lime pie, coconut ice cream
Petit fours
Coffee or tea
\$880

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Western Lunch Buffet Menu

Indulge in a delectable spread of international specialties in our western lunch buffet menu, featuring items from salads and starters to main course and desserts. Minimum 50 persons is required. Menus are quoted on a per person basis. Tailor-made menus can be arranged upon request.

WESTERN LUNCH BUFFET MENU I

Classic prawn cocktail
Waldorf salad (V)
Arugula pear salad, balsamic, parmesan, black pepper (V)
Home smoked Norwegian salmon, condiments
Roasted bell pepper salad, basil, goat cheese (V)

WESTERN LUNCH BUFFET MENU II

Waldorf salad (V)
Arugula pear salad, balsamic, parmesan, black pepper (V)
Home smoked Norwegian salmon, condiments
Selection of crisp leaf lettuce, choice of dressings (V)
Mangrove forest prawns, Irish Sea whelk, NZ green lip mussel

Colorful tomato salad, mini mozzarella cheese, basil, eggplant, Kalamata olives (V)

Selection of crisp leaf lettuce, choice of dressings (V)

Assorted sashimi and sushi, fresh wasabi, ginger

Forest mushroom cream soup, truffle whip (V)

Home baked bread rolls (V)

Braised beef cheek, braising sauce, roasted vegetables

Baked duck breast and crispy duck leg, braised red cabbage, raspberries

Grilled fillet of sea bass, ratatouille, pine nuts, basil

Pistachio crusted rack of lamb, sultana jus

Linguini pasta, basil pesto, parmesan cheese, dried tomatoes, pine nuts (V)

Roasted pumpkin, toasted almonds, sage (V)

Creamy mash potato (V)

Caramelized chestnuts

Roasted duck

Barbecued pork honey

Suckling pig

Deep fried vegetable spring rolls (V)

Steamed shrimp and bamboo shoot dumpling

Steamed pork and shrimp dumpling

Deep fried spare ribs, garlic, spice salt

Wok fried chicken, cashew nuts, asparagus

Braised e-fu noodles with enoki mushroom, yellow chive (V)

Sweet and sour garoupa

Stir fried vegetable (V)

Braised beef cheek, braising sauce, roasted vegetables

Home baked bread rolls (V)

Pistachio crusted rack of lamb, sultana jus

Caramelized chestnuts

Roasted duck

Roasted bell pepper salad, basil, goat cheese (V)

Baked duck breast and crispy duck leg, braised red cabbage, raspberries

Colorful tomato salad, mini mozzarella cheese, basil, eggplant, Kalamata olives (V)

Assorted premium sashimi and sushi, fresh wasabi, ginger

Boston lobster bisque, truffle whip (V)

Grilled fillet of sea bass, ratatouille, pine nuts, basil

Linguini pasta, basil pesto, parmesan cheese, dried tomatoes, pine nuts (V)

Roasted pumpkin, toasted almonds, sage (V)

Creamy mash potato (V)

Barbecued pork honey

Suckling pig

Abalone and chicken puff pastry

Steamed shrimp dumplings

Steamed dumpling, vegan Omnipork, mushroom, black truffle

Deep fried lamb chop, garlic, spice salt

Wok fried chicken, asparagus, black bean sauce

Fried vegetarian noodle “Singapore style” (V)

Wok fried fillet garoupa, mushrooms, shrimp roe

Stir fried vegetable (V)

Fried rice, chicken, mushroom, crab meat, conpoy in lotus leaf

Assorted macaroons (V)

Red velvet cake (V)

Pistachio roll cake, pistachio crunch (V)

Earl grey tea panna cotta, raspberry (V)

Green tea red bean profiterole (V)

Bread and butter pudding (V)

Seasonal sliced and whole fruits (V)

Coffee or tea

\$880

Wok fried glutinous rice, sun dry preserved meat

Gulab jamun cheesecake (V)

Mini super berry honey cake (V)

Strawberry cream cake (V)

Lemon tart (V)

Pistachio butter cream cake (V)

Warm bread and butter pudding, vanilla sauce (V)

Seasonal sliced and whole fruits (V)

Coffee or tea

\$1180

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Chinese Lunch Menu

Go for an authentic Cantonese feast with our Chinese lunch menu, specially crafted by Executive Chinese Chef Chan Hon-cheong featuring local flavours and sustainable options. Menus are quoted on a per table (10-12 persons) basis. Tailor-made menus can be arranged upon request.

CHINESE LUNCH MENU I

Double boiled pork shank soup, conch, bamboo pith, porcini mushroom

Deluxe dim sum platter

Stir fried scallop, assorted vegetable, lily bulb, pear gum

Braised seasonal vegetable, conpoy, Shimeji mushroom

Steamed giant grouper fillet, shredded pork, Chinese mushroom

Fried rice wrapped in lotus leaf

Chilled sago cream, pomelo, mango

Chinese tea

CHINESE LUNCH MENU II

Double boiled fish maw soup, conch, bamboo piths, almond cream

Deluxe dim sum platter

Stir fried Iberico pork, mushroom, red wine, black pepper

Poached seasonal vegetable, fresh cordyceps flower, wolfberries, fish broth

Deep fried Patagonian toothfish filled with shrimp mousse, soya sauce

Fried rice, seafood, egg, crispy conpoy

Green bean cream, seaweed

\$9320

Chinese tea

\$10680

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Western Dinner Set Menu

Our delectable western dinner set menu offers guests an elaborate gastronomical experience, crafted with premium seasonal ingredients made to perfection. Menus are quoted on a per person basis. Tailor-made menus can be arranged upon request.

WESTERN DINNER SET MENU I

Atlantic crab salad, avocado, roasted capsicum, chardonnay jelly, dill and cream emulsion

Poached Japanese egg, smoked potato espuma, black truffle, roasted chorizo and porcini fricassee

Grilled M3 Wagyu Sirloin, parmesan potato gratin, grilled broccolini, beetroot and port reduction, red wine jus

Roasted seabass, prawn and scallop fricassee, confit potato, grilled asparagus, provencal bouillabaisse veloute

Warm almond chocolate cake, hazelnut ice cream, caramel hazelnut

Petit fours

Coffee or tea

\$1350

WESTERN DINNER SET MENU II

Atlantic lobster salad, truffle panna cotta, roasted capsicum, oscietra caviar

Poached pigeon breast, creamy parmesan risotto, braised morels, port reduction

Grilled Australian tenderloin, Comté mash potato, baby carrots, green asparagus, red wine and foie gras jus

Steamed Chilean seabass, confit potato, baby leeks, pickled Kyoho grapes, sauce Veronique

Mango Oolong tea mango cake, mango sorbet

Petit fours

Coffee or tea

\$1450

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Western Dinner Buffet Menu

A feast for celebration, our western dinner buffet menu features a delectable spread of international specialties ranging from salads and starters to main course and desserts. Minimum 50 persons is required. Menus are quoted on a per person basis. Tailor-made menus can be arranged upon request.

WESTERN DINNER BUFFET MENU I

WESTERN DINNER BUFFET MENU II

Assorted sashimi, maki and nigiri, fresh wasabi, ginger
.....
Home-smoked salmon, sour crème, onion, capers
.....
24 Month aged Parma ham, sweet melon
.....
Sesame chicken salad, soya bean, Thai basil, coriander
.....
Italian seafood salad, vinegar, celery, young leafs
.....
Thai prawn salad, mango, avocado, mint leaves
.....
Endive salad with sweet mustard dressing, asparagus, grapes
.....
Hummus with vegetable crudités and pita bread
.....
Greek salad with Persian feta cheese
.....
Tomato, buffalo mozzarella, basil pesto (V)
.....
Seasonal fresh salad, choice of dressings, condiments (V)
.....
Classic lobster bisque, whipped cream, chives
.....
Home-baked bread, rolls
.....
Teriyaki chicken breast, roasted broccoli, sesame
.....
Braised beef cheek Ropa vieja style
.....
Char grilled lamb chop, ratatouille, pine nuts
.....
Roasted cod fish, parsley potatoes, tomato salsa
.....
Premium seafood fregola, saffron, dried tomatoes, fresh herbs
.....
Potato gnocchi, cherry tomato sauce, mozzarella, arugula
.....
Black truffle & porcini roasted cauliflower
.....
Baked macaroni and cheese
.....
Grilled seasonal vegetables
.....
Wok-fried prawns, chili bean sauce
.....
Steamed garoupa, bean curd, Yunnan ham
.....
Vegetable fried rice in fresh lotus leaf
.....
Singapore style fried noodles
.....

Assorted seafood on ice, condiments
Canadian lobster, scallops, mussels, prawns, sea whelk
.....
Assorted sashimi, maki and nigiri, fresh wasabi, ginger
.....
Home smoked Norwegian salmon, condiments
.....
Herb crusted black cod, dried tomatoes, artichokes, basil
.....
24 month aged Parma ham, sweet melon
.....
Grand Hyatt chicken liver pate, sesame lavash
.....
Thai prawn salad, crispy shallots, peanuts, chili
.....
Nicoise salad, tuna, black olives, fresh herbs
.....
Italian seafood salad, vinegar, celery, young leafs
.....
Puglian burrata with colorful tomatoes, basil pesto, anchovy
.....
Fennel & pear salad, rocket lettuce (V)
.....
Assorted garden green salad, choice of dressings
.....
Caesar salad, shaved parmesan, crispy bacon
.....
Seafood bouillabaisse, sauce rouille
.....
Home-baked bread, rolls
.....
Lamb shank Ossobuco, braised tomato ragout, gremolata
.....
Miso brined chicken, roasted pineapple, sesame, spring onion
.....
Tortellini with ricotta& spinach, creamy parmesan sauce, toasted hazelnuts
.....
Premium seafood fregola, saffron, dried tomatoes, fresh herbs
.....
Grilled seasonal vegetables
.....
Black truffle potato mash
.....
Slow cooked US prime beef rib, assorted mustards, green peppercorn sauce, red wine jus
.....
Char sui, honey glazed pork
.....
Roasted pork belly
.....

Roasted herb crusted US beef sirloin, assorted mustards, green
peppercorn sauce
.....
Salted chocolate caramel gateaux
.....
Red velvet rose cake
.....
Madagascar vanilla bean panna cotta, red berry
.....
Pecan pie
.....
Strawberry short cake
.....
Raspberry chocolate tart
.....
Warm chocolate cake, vanilla sauce
.....
Seasonal sliced and whole fruits
.....
Coffee or tea
.....

\$1450

Roasted goose, plum and ginger sauce
.....
Wok-fried duck, young ginger, red pepper, spring onions
.....
Wok-fried beef cubes, black pepper sauce
.....
Wok-fried prawns with chili and spring onions
.....
Wok-fried sweet and sour garoupa
.....
Wok-fried vegetables Sichuan style
.....
Seafood fried rice in lotus leaf
.....
Braised e-fu noodles, chicken, vegetables
.....
Seasonal fresh fruit platter
.....
Green tea pudding, adzuki bean
.....
Red date crispy candy puff
.....
One Harbour Road signature mango pudding
.....
Coconut raspberry tart
.....
Chocolate caramel gâteaux
.....
Freshly made waffles, condiments
.....
Selection of ice cream, sorbet, condiments
.....
Coffee or tea
.....

\$1600

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Chinese Dinner Menu

Enjoy an authentic culinary experience with our Chinese dinner menu, featuring an elaborate range of classic Cantonese dishes meticulously crafted by Executive Chinese Chef Chan Hon-cheong. Menus are quoted on a per table (10-12 persons) basis. Tailor-made menus can be arranged upon request.

CHINESE DINNER MENU I

Baked crab shell with crab meat, cheese, onion
.....

CHINESE DINNER MENU II

Barbecued whole suckling pig
.....

Wok fried scallop, fungus, termite mushroom sauce
Braised vegetable, crab meat, crab roe
Braised silky chicken soup, conch, bamboo pith, matsutake mushroom
Steamed giant grouper, soya sauce
Deep fried crispy chicken, garlic
Fried rice, seafood
Braised e-fu noodle, conpoy, enoki mushroom
Walnut cream
Chinese petit fours
Chinese tea
<i>\$15580</i>

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Canape Menu

Perfect for your cocktail reception, our canape menu offers a series of exquisitely crafted canapes and small bites in both Asian and western style. Menus are quoted on a per person basis. Tailor-made menus can be arranged upon request.

CANAPE MENU I

Beetroot cured salmon, tarragon pear puree, blini
Crab, dashi gelee, miso creme, yuzu, bamboo ash chip
Vietnamese soft prawn spring roll, organic vegetables, fine herbs
Foie gras lollipop, vanilla roasted apricot, lavender
Beef tartare, crouton, egg yolk crème
Boneless spicy karaage chicken wings, prawn stuffed
Braised smoked beef short rib, tomato eggplant crème, roasted pine nuts

Wok fried scallop, bell pepper, lily bulb, pine nut, black bean sauce
Braised bird’s nest, seafood, pumpkin, black truffle
Braised sliced abalone, Chinese mushroom, vegetable
Steamed giant grouper, soya sauce
Poached chicken, soya sauce
Fried rice wrapped in lotus leaf
Braised e-fu noodle, Shimeji mushroom, shrimp roe, chives
Double boiled pear gum, lotus seed, red date, sea coconut
Chinese petit fours
Chinese tea
<i>\$16880</i>

Mini quiche lauren, smoked mustard crème
.....
Confit fennel, Portobello mushroom & goat’s cheese tarte, paprika lemon crème
.....
Deep fried crab claw filled with shrimp mousse
.....
Deep fried vegetable spring roll
.....
Hainan chicken rice roll
.....
“Daisy” coconut whipp, mango passionfruit jelly
.....
Blood peach tart, raspberry gel, Breton
.....
Mini chocolate tart, vanilla cream
.....
Pistachio financier, fresh raspberry
.....

\$850

Smoked slow cooked beef short rib, corn crème, bacon bits
.....
US scallop slices, pumpkin lemongrass custard, chives
.....
Crab bisque risotto, uni, ikura
.....
Stuffed mushrooms, sauce tartar
.....
Pan fried asparagus, pork roll, Osmanthus sauce
.....
Deep fried cuttlefish and shrimp dumpling
.....
Mini rum baba, chantily cream, lemon balm
.....
Mango cream, Breton, freshmango
.....
“Cactus” Pistachio financier cake
.....
Strawberry cucumber sphere
.....

\$930

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Signature Morning Coffee Break

Our signature morning coffee break features an extensive series of power bites and refreshing juices for a wonderful pick-me-up. Menus are quoted on a per person basis. Tailor-made menus can be arranged upon request.

SIGNATURE MORNING COFFEE BREAK I

Fresh juice: watermelon, orange, beetroot (V) (GF)
.....
Lemon ginger and turmeric shots (V) (GF)
.....
Chia seed pudding, coconut, pineapple, mango compote (V) (GF)
.....
Bircher muesli smoothie (V)
.....
Custard Danish (V)
.....
Gluten free muffin –banana, chocolate (V) (GF)
.....
Warm ham and gruyere cheese croissant
.....
Avocado crush, radish, garden cress, rye bread (V)
.....

SIGNATURE MORNING COFFEE BREAK II

Wheat grass shots (V) (GF)
.....
Fresh juice: orange, grapefruit, watermelon (V) (GF)
.....
Aloe vera and ginseng jelly, basil seed (V) (GF)
.....
Avocado and bitter chocolate pudding (V) (GF)
.....
Gluten free muffin – banana (V)
.....
Steamed vegetables bun (V)
.....
Smoked salmon bagel, cream cheese, cucumber and chive
.....
Steamed dumpling, vegan Omnipork, mushroom, black truffle
.....

Steamed pork and shrimp dumpling, crab roe

.....

Fresh seasonal fruit (V) (GF)

.....

\$380

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Signature Afternoon Coffee Break

Take a break in between your meetings and indulge in a range of delicious nibbles and power-boosting juices for a productive afternoon. Menus are quoted on a per person basis. Tailor-made menus can be arranged upon request.

SIGNATURE AFTERNOON COFFEE BREAK I

Fresh juice: orange, watermelon (V) (GF)

.....

Full boost juice (V) (GF)

Blood orange, carrot, ginger, celery

.....

Crudités served with dips (VE) (GF)

Beetroot and pistachio humus, guacamole, capsicum and cashew nut dip

.....

Steamed barbecued pork bun

.....

Spicy crab mac and cheese cup

.....

Crispy vegetable spring roll (V)

.....

Seasonal sliced fruit salad (V) (GF)

.....

Cheng teng panna cotta, pear snow fungus (VE)

.....

Salted caramel profiterole (V)

.....

Chocolate Versailles gateaux (V)

.....

\$380

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Superfood spinach wrap, ancient seeds and grains, hummus

.....

Fresh seasonal fruit (V) (GF)

.....

\$380

SIGNATURE AFTERNOON COFFEE BREAK II

Fresh juice: orange, grapefruit (V) (GF)

.....

Immune system boosting juice (V) (GF)

Pear, lemon, turmeric

.....

Vietnamese mango spring roll (V) (GF)

.....

BBQ jackfruit sandwich, vegan cheese, crispy onion, shallots, pickles (V)

.....

Steamed shrimp and bamboo shoot dumpling

.....

Parma ham and mozzarella toasty

.....

Seasonal sliced fruit salad (V) (GF)

.....

Vegan chocolate mousse, raspberry compote (VE)

.....

Caramelized Yuzu – mango mini tart (V)

.....

Green tea opera gateaux (V)

.....

\$380



DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian