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.

\$500	\$500
Coffee or tea	Coffee or tea
Butter, jam and preserves	Butter, jam and preserves
Home baked Danish pastries, croissants, doughnuts, muffins, rolls and bread	Home baked Danish pastries, croissants doughnuts, muffins, rolls and bread
Forest mushroom, confit tomato, garden greens	Roasted asparagus, confit tomato, garden greens
Avocado crush, poached egg, breakfast radish, toasted rye bread	Scrambled eggs and home smoked Norwegian salmon tartine
Coconut chia seed pudding, raspberry, homemade granola	Seasonal fresh fruit platter, fresh berries
Fresh orange juice	Fresh orange juice
Good morning juice - carrot, pineapple, ginger	Wake up juice - beetroot, apple, passionfruit
WESTERN BREAKFAST SET MENU I	WESTERN BREAKFAST SET MENU II

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	WESTERN BREAKFAST BUFFET MENU II
Wake up juice - Apple, pineapple, spinach, celery, mint (V) (GF)	Wake up juice - Pineapple, carrot, ginger juice (V) (GF)
Orange juice and grapefruit juice (V) (GF)	Orange juice and beetroot juice (V) (GF)
Seasonal fresh fruit platter, berries (V) (GF)	Homemade yoghurt drink, vanilla bean roasted apricot (V) (GF)
Selection of cereal, fresh milk (V)	Seasonal fresh fruit platter, berries (GF) (V)
Homemade yoghurt, mango coulis (V) (GF)	Selection of cereal, fresh milk (V)
Bircher muesli smoothie (V)	Homemade yoghurt, forest berry compote (V) (GF)
Home smoked Norwegian salmon, condiments (GF)	Bircher muesli (V)

\$400	\$480
A400	Coffee or tea
Coffee or tea	Home baked rolls, French baguette, butter, jam, honey (V)
Home baked rolls, French baguette, butter, jam, honey (V)	
Doughnuts, Gluten free muffins (V)	Doughnuts, Gluten free muffins (V)
Home-baked Danish pastries, croissants (V)	Home-baked Danish pastries, croissants (V)
(V)	Baked avocado, egg and bacon (GF)
Artisan cheese selection "Philippe Olivier", grapes, dry fruits (GF)	Assorted cold cuts, pickles (GF)
Assorted cold cuts, pickles (GF)	Home smoked Norwegian salmon, condiments (GF)

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	CHINESE BREAKFAST SET MENU II
Fresh soy bean milk, hot milk or yogurt	Fresh soy bean milk, hot milk or yogurt
Selection of deluxe dim sum	E-fu noodles in soup, shredded chicken
Steamed pork and shrimp dumplingSteamed dumpling, vegan Omnipork, black truffleSteamed pork and vegetable bunDeep fried fresh shrimp spring rollBaked barbecued pork pastry	Selection of deluxe dim sum Steamed pork and shrimp dumplingSteamed shrimp and bamboo shoot dumplingSteamed barbecued pork bunBaked
Congee, chicken, Chinese mushroom, deep fried twisted Chinese	abalone and chicken puff pastryCrispy vegetable spring roll
doughnut, salted peanut Seasonal fruit	Plain congee, pickle, deep fried twisted Chinese doughnut, salted peanut
Coffee or tea	Seasonal fruit
\$500	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	CHINESE BREAKFAST BUFFET MENU II
Fresh fruit juices (orange, watermelon)	Fresh fruit juices (orange, watermelon)
Fresh soya bean milk	Fresh soya bean milk
Fried egg, scrambled egg	Bakery Station
Bakery Station	Home-baked Danish pastries, croissants, muffins, rolls, toast and bread
Home-baked Danish pastries, croissantsMuffins, rolls, toast and bread	Normandy butter, jam
Normandy butter, jam	Western Selection
Selection of deluxe dim sum Steamed shrimp and bamboo shoot dumplingSteamed pork and	Scrambled egg, grilled tomato, ham, crispy bacon, hash brown French cinnamon toast, warm honey
Plain congee, pickle, deep fried twisted Chinese doughnut, salted	Plain congee, pickle, deep fried twisted Chinese doughnut, salted peanut
Wok-fried noodles, bean sprout, soy sauce	Selection of deluxe dim sum Steamed pork and shrimp dumpling, crab roeSteamed shrimp
Selection of yoghurt	and bamboo shoot dumplingSteamed minced pork and vegetable bunSteamed bun
Seasonal fresh fruits	Congee, shredded pork, century egg
Coffee or tea	Wok-fried noodles, bean sprout, soy sauce
\$500	Selection of yoghurt
	Seasonal fresh fruits
	Coffee or tea

\$600

Western Lunch Set Menu

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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.

\$760	\$880
Coffee or tea	Coffee or tea
Petit fours	Petit fours
Baba apricot, crème Legere amaretto, almond, caramelize	Key lime pie, coconut ice cream
Roasted seabass, grilled leeks, confit potato, pickled grapes, white wine sauce	Steamed seabass, Japanese ikura, green asparagus, curried squash veloute, pumpkin seed crumble
Braised wagyu cheek, parmesan mash potato mushroom and pancetta fricassee, red wine jus	Roasted duck breast, mash potato, green asparagus, sour cherry, duck and foie gras jus
Corn fed chicken and foie gras terrine, apricot, sour dough, pumpkin seed granola	Home cured Yellowtail, pickled daikon, whipped horseradish cream, tomato consommé
WESTERN LUNCH SET MENU I	WESTERN LUNCH SET MENU II

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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	WESTERN LUNCH BUFFET MENU II
Classic prawn cocktail	Waldorf salad (V)
Waldorf salad (V)	Arugula pear salad, balsamic, parmesan, black pepper (V)
Arugula pear salad, balsamic, parmesan, black pepper (V)	Home smoked Norwegian salmon, condiments
Home smoked Norwegian salmon, condiments	Selection of crisp leaf lettuce, choice of dressings (V)
Roasted bell pepper salad, basil, goat cheese (V)	Mangrove forest prawns, Irish Sea whelk, NZ green lip mussel

Colorful tomato salad, mini mozzarella cheese, basil, eggplant, Kalamata olives (V)	Braised beef cheek, braising sauce, roasted vegetables
Selection of crisp leaf lettuce, choice of dressings (V)	Home baked bread rolls (V)
Assorted sashimi and sushi, fresh wasabi, ginger	Pistachio crusted rack of lamb, sultana jus
Forest mushroom cream soup, truffle whip (V)	Caramelized chestnuts
Home baked bread rolls (V)	Roasted duck
Braised beef cheek, braising sauce, roasted vegetables	Roasted bell pepper salad, basil, goat cheese (V)
Baked duck breast and crispy duck leg, braised red cabbage, raspberries	Baked duck breast and crispy duck leg, braised red cabbage, raspberries
Grilled fillet of sea bass, ratatouille, pine nuts, basil	Colorful tomato salad, mini mozzarella cheese, basil, eggplant, Kalamata olives (V)
Pistachio crusted rack of lamb, sultana jus	Assorted premium sashimi and sushi, fresh wasabi, ginger
Linguini pasta, basil pesto, parmesan cheese, dried tomatoes,	Boston lobster bisque, truffle whip (V)
pine nuts (V)	Grilled fillet of sea bass, ratatouille, pine nuts, basil
Roasted pumpkin, toasted almonds, sage (V) Creamy mash potato (V)	Linguini pasta, basil pesto, parmesan cheese, dried tomatoes, pine nuts (V)
Caramelized chestnuts	Roasted pumpkin, toasted almonds, sage (V)
Roasted duck	Creamy mash potato (V)
Barbecued pork honey	Barbecued pork honey
Suckling pig	Suckling pig
Deep fried vegetable spring rolls (V)	Abalone and chicken puff pastry
Steamed shrimp and bamboo shoot dumpling	Steamed shrimp dumplings
Steamed pork and shrimp dumpling	Steamed dumpling, vegan Omnipork, mushroom, black truffle
Deep fried spare ribs, garlic, spice salt	Deep fried lamb chop, garlic, spice salt
Wok fried chicken, cashew nuts, asparagus	Wok fried chicken, asparagus, black bean sauce
Braised e-fu noodles with enoki mushroom, yellow chive (V)	Fried vegetarian noodle "Singapore style" (V)
Sweet and sour garoupa	Wok fried fillet garoupa, mushrooms, shrimp roe
Stir fried vegetable (V)	Stir fried vegetable (V)

\$880	\$1180
Coffee or tea	Coffee or tea
Seasonal sliced and whole fruits (V)	Seasonal sliced and whole fruits (V)
Bread and butter pudding (V)	Warm bread and butter pudding, vanilla sauce (V)
Green tea red bean profiterole (V)	Pistachio butter cream cake (V)
Earl grey tea panna cotta, raspberry (V)	Lemon tart (V)
Pistachio roll cake, pistachio crunch (V)	Strawberry cream cake (V)
Red velvet cake (V)	Mini super berry honey cake (V)
Assorted macaroons (V)	Gulab jamun cheesecake (V)
Fried rice, chicken, mushroom, crab meat, conpoy in lotus leaf	Wok fried glutinous rice, sun dry preserved meat

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	CHINESE LUNCH MENU II
Double boiled pork shank soup, conch, bamboo pith, porcini mushroom	Double boiled fish maw soup, conch, bamboo piths, almond cream
Deluxe dim sum platter	Deluxe dim sum platter
Stir fried scallop, assorted vegetable, lily bulb, pear gum	Stir fried Iberico pork, mushroom, red wine, black pepper
Braised seasonal vegetable, conpoy, Shimeji mushroom	Poached seasonal vegetable, fresh cordycep flower, wolfberries, fish broth
Steamed giant grouper fillet, shredded pork, Chinese mushroom Fried rice wrapped in lotus leaf	Deep fried Patagonian toothfish filled with shrimp mousse, soya sauce
Chilled sago cream, pomelo, mango	Fried rice, seafood, egg, crispy conpoy
Chinese tea	Green bean cream, seaweed

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.

\$1350	\$1 4 30
Coffee or tea	\$1450
Petit fours	Coffee or tea
	Petit fours
Warm almond chocolate cake, hazelnut ice cream, caramel	Mango Oolong tea mango cake, mango sorbet
Roasted seabass, prawn and scallop fricassee, confit potato, grilled asparagus, provencal bouillabaisse veloute	Steamed Chilean seabass, confit potato, baby leeks, pickled Kyoho grapes, sauce Veronique
Grilled M3 Wagyu Sirloin, parmesan potato gratin, grilled broccolini, beetroot and port reduction, red wine jus	Grilled Australian tenderloin, Comté mash potato, baby carrots, green asparagus, red wine and foie gras jus
Poached Japanese egg, smoked potato espuma, black truffle, roasted chorizo and porcini fricassee	Poached pigeon breast, creamy parmesan risotto, braised morels, port reduction
Atlantic crab salad, avocado, roasted capsicum, chardonnay jelly, dill and cream emulsion	Atlantic lobster salad, truffle panna cotta, roasted capsicum, oscietra caviar
WESTERN DINNER SET MENU I	WESTERN DINNER SET MENU II

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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	Assorted seafood on ice, condiments Canadian lobster, scallops, mussels, prawns, sea whelk
Home-smoked salmon, sour crème, onion, capers	
24 Month aged Parma ham, sweet melon	Assorted sashimi, maki and nigiri, fresh wasabi, ginger
Sesame chicken salad, soya bean, Thai basil, coriander	Home smoked Norwegian salmon, condiments
Italian seafood salad, vinegar, celery, young leafs	Herb crusted black cod, dried tomatoes, artichokes, basil
Thai prawn salad, mango, avocado, mint leaves	24 month aged Parma ham, sweet melon
Endive salad with sweet mustard dressing, asparagus, grapes	Grand Hyatt chicken liver pate, sesame lavash
	Thai prawn salad, crispy shallots, peanuts, chili
Hummus with vegetable crudités and pita bread	Nicoise salad, tuna, black olives, fresh herbs
Greek salad with Persian feta cheese	Italian seafood salad, vinegar, celery, young leafs
Tomato, buffalo mozzarella, basil pesto (V)	Puglian burrata with colorful tomatoes, basil pesto, anchovy
Seasonal fresh salad, choice of dressings, condiments (V)	Fennel & pear salad, rocket lettuce (V)
Classic lobster bisque, whipped cream, chives	Assorted garden green salad, choice of dressings
Home-baked bread, rolls	
Teriyaki chicken breast, roasted broccoli, sesame	Caesar salad, shaved parmesan, crispy bacon
Braised beef cheek Ropa vieja style	Seafood bouillabaisse, sauce rouille
Char grilled lamb chop, ratatouille, pine nuts	Home-baked bread, rolls
Roasted cod fish, parsley potatoes, tomato salsa	Lamb shank Ossobuco, braised tomato ragout, gremolata
Premium seafood fregola, saffron, dried tomatoes, fresh herbs	Miso brined chicken, roasted pineapple, sesame, spring onion
Potato gnocchi, cherry tomato sauce, mozzarella, arugula	Tortellini with ricotta& spinach, creamy parmesan sauce, toasted hazelnuts
Black truffle & porcini roasted cauliflower	Premium seafood fregola, saffron, dried tomatoes, fresh herbs
Baked macaroni and cheese	Grilled seasonal vegetables
Grilled seasonal vegetables	Black truffle potato mash
Wok-fried prawns, chili bean sauce	Slow cooked US prime beef rib, assorted mustards, green
Steamed garoupa, bean curd, Yunnan ham	peppercorn sauce, red wine jus
Vegetable fried rice in fresh lotus leaf	Char sui, honey glazed pork
Singapore style fried noodles	Roasted pork belly

Roasted herb crusted US beef sirloin, assorted mustards, green peppercorn sauce	Roasted goose, plum and ginger 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	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

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	CHINESE DINNER MENU II
Baked crab shell with crab meat, cheese, onion	Barbecued whole suckling pig

Wok fried scallop, fungus, termite mushroom sauce	Wok fried scallop, bell pepper, lily bulb, pine nut, black bean
Braised vegetable, crab meat, crab roe	sauce
Braised silky chicken soup, conch, bamboo pith, matsutake	Braised bird's nest, seafood, pumpkin, black truffle
mushroom	Braised sliced abalone, Chinese mushroom, vegetable
Steamed giant grouper, soya sauce	Steamed giant grouper, soya sauce
Deep fried crispy chicken, garlic	Poached chicken, soya sauce
Fried rice, seafood	Fried rice wrapped in lotus leaf
Braised e-fu noodle, conpoy, enoki mushroom	Braised e-fu noodle, Shimeji mushroom, shrimp roe, chives
Walnut cream	Double boiled pear gum, lotus seed, red date, sea coconut
Chinese petit fours	Chinese petit fours
Chinese tea	Chinese tea
\$15580	\$16880

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	CANAPE MENU II
Beetroot cured salmon, tarragon pear puree, blini	Poached lobster, cocktail, raspberry tapioca crisp
Crab, dashi gelee, miso creme, yuzu, bamboo ash chip	Hainanese chicken rice roll
Vietnamese soft prawn spring roll, organic vegetables, fine herbs	Raspberry tart, cremeux, vanlla cream
Foie gras lollipop, vanilla roasted apricot, lavender	Smoked sea urchin temari sushi, sea salt
Beef tartare, crouton, egg yolk crème	Porcini almond foie gras truffle, green apple gel, parsnip crisp
Boneless spicy karaage chicken wings, prawn stuffed	Vitello tonato cube, tomato coulis, caper leaf, crouton
Braised smoked beef short rib, tomato eggplant crème, roasted pine nuts	Crispy mushroom, sweetcorn crème, flower pedals

Mini quiche lauren, smoked mustard crème	Smoked slow cooked beef short rib, corn crème, bacon bits
Confit fennel, Portobello mushroom & goat's cheese tarte,	US scallop slices, pumpkin lemongrass custard, chives
paprika lemon crème	Crab bisque risotto, uni, ikura
Deep fried crab claw filled with shrimp mousse	Stuffed mushrooms, sauce tartar
Deep fried vegetable spring roll	Day fried account of the last
Hainan chicken rice roll	Pan fried asparagus, pork roll, Osmanthus sauce
"Dairy" coconut whipp mange passion fruit ielly	Deep fried cuttlefish and shrimp dumpling
"Daisy" coconut whipp, mango passionfruit jelly	Mini rum baba, chantily cream, lemon balm
Blood peach tart, raspberry gel, Breton	Mango cream, Breton, freshmango
Mini chocolate tart, vanilla cream Pistachio finanacier, fresh raspberry	"Cactus" Pistachio financier cake
	Cactus Pistaciiio iiiianciei cake
\$850	Strawberry cucumber sphere
	\$930

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	SIGNATURE MORNING COFFEE BREAK II
Fresh juice: watermelon, orange, beetroot (V) (GF)	Wheat grass shots (V) (GF)
Lemon ginger and turmeric shots (V) (GF)	Fresh juice: orange, grapefruit, watermelon (V) (GF)
Chia seed pudding, coconut, pineapple, mango compote (V) (GF)	Aloe vera and ginseng jelly, basil seed (V) (GF)
Bircher muesli smoothie (V)	Avocado and bitter chocolate pudding (V) (GF)
Custard Danish (V)	Gluten free muffin – banana (V)
Gluten free muffin –banana, chocolate (V) (GF)	Steamed vegetables bun (V)
Warm ham and gruyere cheese croissant	Smoked salmon bagel, cream cheese, cucumber and chive
Avocado crush, radish, garden cress, rye bread (V)	Steamed dumpling, vegan Omnipork, mushroom, black truffle

\$380	\$380
Fresh seasonal fruit (V) (GF)	Fresh seasonal fruit (V) (GF)
Steamed pork and shrimp dumpling, crab roe	Superfood spinach wrap, ancient seeds and grains, hummus

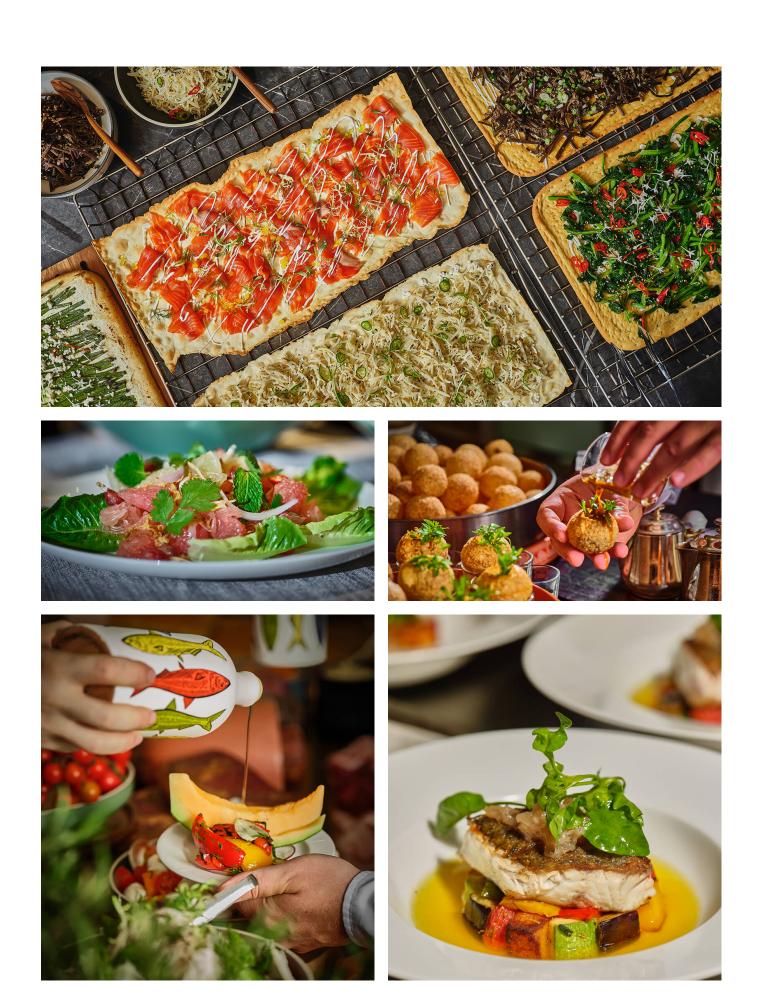
Signature Afternoon Coffee Break

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	SIGNATURE AFTERNOON COFFEE BREAK II
Fresh juice: orange, watermelon (V) (GF)	Fresh juice: orange, grapefruit (V) (GF)
Full boost juice (V) (GF) Blood orange, carrot, ginger, celery	Immune system boosting juice (V) (GF) Pear, lemon, turmeric
Crudités served with dips (VE) (GF)	Vietnamese mango spring roll (V) (GF)
Beetroot and pistachio humus, guacamole, capsicum and cashew nut dip	BBQ jackfruit sandwich, vegan cheese, crispy onion, shallots, pickles (V)
Steamed barbecued pork bun	Steamed shrimp and bamboo shoot dumpling
Spicy crab mac and cheese cup	
Crispy vegetable spring roll (V)	Parma ham and mozzarella toasty
Seasonal sliced fruit salad (V) (GF)	Seasonal sliced fruit salad (V) (GF) Vegan chocolate mousse, raspberry compote (VE)
Cheng teng panna cotta, pear snow fungus (VE)	
	Caramelized Yuzu – mango mini tart (V)
Salted caramel profiterole (V)	Green tea opera gateaux (V)
Chocolate Versailles gateaux (V)	\$380
\$380	<i>Ş</i> 300

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