Classic Italian Menu \$20 Per Guest Minimum 30 Guests \$22 Per Guest Less than 30 Guests \$24 Per Guest Less than 20 Guests

On Mini Saucer

SIGNATURE Cheesy Baked Wagyu Meatballs With Tomato Sauce & Puree Fresh basil

Breaded Risotto Al Fungi Ball

On Toast

Smoked Salmon and Hollandaise Pate Served on Crisp Toast

Skewers German Sausage With Cheese Skewer

Sweet Temptation VEGETARIAN Classic Italian Panna Cotta With Blue Berries In Shooter VEGETARIAN Mini Crème Puff

Fresh Uncut Fruits Skewer

Grapes, Strawberry & Wild berries

Choice Of Mocktail | Beverages

Hawaiian Ice Lemon Tea **Refreshing Ice Peach Tea Tropical Fruit Punch** Mango Sensation **Apple Spritzer** Pink Guava

Package Include

Thematic Buffet Set Up Porcelain & Glasses

Optional Extra Charges Butler Service - \$80 X 4 Hours I Chef On Site - \$120 X 4 Hours Delivery Charge - \$50.00





Fusion – East Meets West Menu \$25 Per Guest Minimum 30 Guests \$28 Per Guest Less than 30 Guests \$30 Per Guest Less than 20 Guests

On Mini Saucer

SIGNATURE Crab Cake Hors d'oeuvres With Chillie Lime Dressing

SIGNATURE Beijing Smoked Duck Wrapped In Hoisin Sauce

VEGETARIAN Famous Hainanese Chicken Rice Ball With Steamed Chicken & Cucumber

VEGETARIAN Röschti - Crispy Shredded Potatoes Served With Sour Cream And Chives

On Toast Tuna & Salmon Tartare On Toast

Skewers Teriyaki Sesame Chicken Skewer

German Sausage With Cheese Skewer

Sweets Temptation

Strawberry Fruit Tart Mango Pudding In Shooter

Fresh Uncut Fruits Skewer

Grapes, Strawberry & Wild berries

Choice Of Mocktail | Beverages

Hawaiian Ice Lemon Tea **Refreshing Ice Peach Tea Tropical Fruit Punch** Mango Sensation Apple Spritzer Pink Guava

Package Include

Thematic Buffet Set Up Porcelain & Glasses

Optional Extra Charges Butler Service - \$80 X 4 Hours | Chef On Site - \$120 X 4 Hours Delivery Charge - \$50.00





Gourmet Western Menu \$30 Per Guest Minimum 30 Guests \$33 Per Guest Less than 30 Guests \$36 Per Guest Less than 20 Guests

On Mini Saucer

SIGNATURE Crab & Lobster Stuffed Mushroom With shredded mozzarella cheese

Black Agnes New York Strip With Misah Steak

On Toast

NEW DISHES Pan Sealed Tuna Loin With Rosemary Oil

In Shooter

Pan Fried Japanese Scallop, Cherry Tomatoes, Baby Asparagus In Italian Prosecco Sauce

In Shell Tarts

VEGETARIAN Wild Mushroom Vol Au Vent

Skewers

Moroccan Honey Chicken Kebabs with Mediterranean Greens splashed with Pepper Flakes

Sweets Temptation Parisian Style Meringue Dome Macaroons Award Winning Tiramisu Mousse In Shooter

> **Fresh Uncut Fruits Skewer** Grapes, Strawberry & Wild berries

Choice Of Mocktail | Beverages

Hawaiian Ice Lemon Tea **Refreshing Ice Peach Tea Tropical Fruit Punch** Mango Sensation Apple Spritzer Pink Guava

Package Include

Thematic Buffet Set Up Porcelain & Glasses

Optional Extra Charges Butler Service - \$80 X 4 Hours | Chef On Site - \$120 X 4 Hours Delivery Charge - \$50.00





Premium Menu \$40 Per Guest Minimum 30 Guests \$44 Per Guest Less than 30 Guests \$48 Per Guest Less than 20 Guests

On Mini Saucer

SIGNATURE Wagyu Beef Tenderloin Wrapped With Asparagus In Truffle Sauce

On Toast NEW DISHES Smoked Salmon With Dill Sauce And Caviar

Foie Gras Mousse Ficelle

In Shooter **SIGNATURE LODSTER WITH Fruits In Crème Sauce**

Cheese Canapés

VEGETARIAN Gourmet Cheese Skewer With Olives, Sun Dried Tomatoes and Avocado Cream

Skewers **Skewered Chicken With Pomegranate Glace**

Sweets Temptation Parisian Style Meringue Dome Macaroons Award Winning Tiramisu Mousse In Shooter

> **Fresh Uncut Fruits Skewer** Grapes, Strawberry & Wild berries

Choice Of Mocktail | Beverages

Hawaiian Ice Lemon Tea **Refreshing Ice Peach Tea Tropical Fruit Punch** Mango Sensation Apple Spritzer Pink Guava

Package Include

Thematic Buffet Set Up Porcelain & Glasses

Optional Extra Charges Butler Service - \$80 X 4 Hours | Chef On Site - \$120 X 4 Hours Delivery Charge - \$50.00



