

HALF DAY SEMINAR MENU A

\$19.00 per person (\$24.61 with GST) -Minimum 30 person

\$22.00 per person (\$27.82 with GST) -Minimum 25 person

\$25.00 per person (\$31.03 with GST) -Minimum 20 person

MORNING TEA

Chicken Ham Finger Sandwiches

Steamed Beancurd Roll (V)

Hash Brown (V)

with Chili Sauce

Mini Honey Butter Cake

Coffee & Tea

BUFFET LUNCH

DIY Nonya Mee Siam

Hard Boiled Egg, Beancurd, Chives

Vermicelli Noodle, Sambal Chili & Gravy

Air Flown Greens (V)

with Japanese Sesame Dressing

Italian Roasted Chicken

Garlic Rosemary Marinated Chicken with lemon

Ikan Assam Pedas

Wok Fried Fish with Assam

Cereal Prawn

Stir Fried Prawn with Cereal Prawn

Deep Fried Yam Roll (V)

with Chili Dip

Sautéed Medley of Greens with Carrots (V)

Nasi Goreng (V)

Mini Mochi

Refreshing Orange Drink

****Upgrade to Coffee Machine @ \$3/pax per session & Premium Tea Bag with Hot Water at \$2/pax per session**

****Upgrade to Stall Setup @ \$100 & Chef @ \$120 (4hrs)**

SEMINAR MENU B

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MORNING TEA

Potato Curry Puff (V)

Steamed Har Kow

Expresso Cheese Cake

Fresh Fruit Platter (V)

Coffee & Tea

BUFFET LUNCH

DIY Soba Noodle

Japanese Wheat Noodle

Served with Shoyu, Sesame Seed & Seaweed

Classic Waldorf Salad (V)

Cube Apple & Celery tossed with Mayonnaise

Thai Green Curry Chicken

Herb Marinated Grilled Fish Fillet

N.Z Half Shell Messel

with Mango Salsa Verde

Beef Meat Ball with Caramelized Onion Sauce

Crisp Fried Cajun Okra (V)

Thai Style Olive Fried Rice (V)

Chilled Lemongrass Jelly

Fruit Punch

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SEMINAR MENU C

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MORNING TEA

Mini Chicken Puff

Steamed Siew Mai

Sesame Peanut Ball (V)

Mini Cream Puff

Coffee & Tea

BUFFET LUNCH

DIY Laksa

*Sliced Egg, Fish Cake, Beansprout
Thick Vermicelli Noodle, Laksa Leaves, Chili & Gravy*

Summer Cold Pasta Salad (V)

Fusilli, Trio Capsicum, Carrot, Bean, Cherry Tomato

Baked Boneless Teriyaki Chicken

Stir Fried Sweet & Sour Fish Fillet with Lychee

Stir Fried "Taiwanese" Style Prawn with Basil

Deep Fried Beancurd Roll

with Minced Prawn

Sayur Lodeh (V)

Cabbage, Long Bean, Beancurd, Carrot & Turnip

Thai Pineapple Fried Rice (V)

Bread & Butter Pudding

Pink Guava

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SEMINAR MENU D

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MORNING TEA

Grilled Chipolata Sausage

Tomato Omelette (V)

Pan Fried Shrimp Gyoza
with Vinegar & Ginger

Banana Walnut Brownie

Coffee & Tea

BUFFET LUNCH

DIY Mee Soto

*Shredded Chicken & Beansprout
Yellow Noodle, Chili & Gravy*

Marinated Jelly Fish with Shredded Green Mango

Signature Curry Chicken with Potato

Breaded Fish Fillet

with Wasabi Mayonnaise Dip

Wok Fried Prawn with Lemongrass Thai Chili

Deep Fried Potato Croquette (V)

with Tartare Sauce

Braised Emperor Beancurd with Spinach (V)

Vegetarian Fried Bee Hoon (V)

Chilled Osmanthus & Wolfberry Jello

Apple Drink

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SEMINAR MENU E

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MORNING TEA

Seafood Mayo Finger Sandwiches

Steamed Mushroom Bun (V)

Seaweed Chicken

Sliced Marble Cake

Coffee & Tea

BUFFET LUNCH

DIY Rojak

*You Tiao, Pineapple, Cucumber, Turnip
Tossed with Prawn Paste, Crushed Peanuts & Chili*

Zuppa Di Funghi (V)

with Bread Roll

Chicken Cacciatore

Stewed Chicken with Bell Pepper & Mushroom in Tomato Sauce

Baked Fish Fillet with Lemon Dill Veloute

Sautéed Prawn with Bell Peppers

Mini Beef Patties

with Black Pepper Sauce

Wok Fried Kale with Mushroom & Carrots (V)

Steamed Buttered Rice with Pumpkin (V)

Fresh Fruit Platter

Refreshing Orange Drink

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***Upgrade to Stall Setup @ \$100 & Chef @ \$120 (4hrs)*

*Other Charges

- Delivery Charge of \$60 for half day seminar is applicable, waived for orders above 80person
- An Additional Surcharge of \$10 is applicable for delivery to off shore & C.B.D area
 - Early Morning Delivery of \$50 is applicable for eating time before 8.30am
 - Late Collection of \$50 is applicable for collection time from 10.30pm- 11.30pm
- A Surcharge of \$30 - \$80 is applicable for delivery to venues without lift landing

*All price stated are subjected to 7% GST

Menu Information

Provision of Buffet Line setup with Warmers, Tables, Table Cloth & Skirting

Provision of Disposable Cutleries

Menu items are subject to availability and may change without notice

Actual Delivery time may vary 30minutes before or after stipulated delivery time

*Miscellaneous Items

- Chef @ \$120 each (3hrs)
- Service Staff @ \$80 each (3hrs)
- Rental of 3ft Square table with table cloth @ \$10
- Rental of 5ft Round table with Table Cloth @ \$35 each (Delivery Surcharge apply for early delivery or late collection)
- Rental of Cushion Chair with Sea Cover @ \$8 each (Delivery Surcharge apply for early delivery or late collection)
- Rental of Plastic Stools @ \$0.70each (Delivery Surcharge apply for early delivery or late collection)
- Rental of Plastic Chair with Back Rest @ \$2 each (Delivery Surcharge apply for early delivery or late collection)
- Rental of Bistro Table with Dressing @ \$30 each (Delivery Surcharge apply for early delivery or late collection)
 - Fresh Flower Centerpiece on Buffet Line @ \$80 each
 - Fresh Flower Centerpiece for 5ft Round Table @ \$50each
 - Fresh Flower Centerpiece for Bistro Table @ \$20 each
 - Rental of Porcelain wares with Goblets @ \$4/pax
(Compulsory to engage Service Staff with rental of porcelain wares – Ratio 1:20)
 - Rental of Melamine wares with Goblets @ \$3/pax
(Compulsory to engage Service Staff with rental of porcelain wares – Ratio 1:20)
 - Rental of napkin @ \$1/pax

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