



# HIGH TEA & COCKTAIL RECEPTION

## MENU





## Exclusive Package

- Complete set of disposable corn ware cutleries
- Elegant buffet setup
- Bins provided for trash disposal
- Transportation charge at \$85 (\$92.65 including GST)



**\$15.90** per pax

\$17.33 with GST

Minimum 30 pax

# TINSEL Tea Reception

## ASSORTED FINGER SANDWICHES

- o Creamy Egg Mayo and Corn 🍀
- o Tuna with Roasted Pepper and Onion

## DIM SUM COMBO

- o Steamed Chicken Siew Mai
- o Steamed Vegetarian Dumplings 🍀

## HOT SAVOURY

- o Pan Fried Black Carrot Cake 🍀  
*With Chye Poh and Eggs*
- o Oriental Sticky Sesame Chicken Wings
- o Breaded Cuttlefish Chip with Citrus Mayo Dip

## DESSERT

- o Selection of Cakes & Pastry 🍀
- o Assorted Nonya Kueh 🍀

## BEVERAGE

- o Tropical Fruit Punch

## 🍀 VEGETARIAN

*(May contain garlic, onion, egg & dairy product)  
Please inform us if you wish to have strict vegetarian options*

Photos shown are for illustration purposes only  
and may not accurately represent the final product.

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**\$19.90** per pax

\$21.69 with GST

Minimum 25 pax

# SEQUIN Tea Reception

## SPECIALITY CORNER

- Barbequed Chicken and Mutton Satay  
*Served with Onion, Cucumber and Thick Peanut Sauce*

## DIM SUM COMBO

- Steamed Yam Kueh with Hebi and Mushrooms
- Steamed Chive Dumplings

## ASSORTED PETITE CROISSANTS

- Honey Mustard Roasted Chicken
- Tuna with Roasted Pepper and Onion

## HOT SAVOURY

- Oven Baked Pizza Ala Hawaiian
- Petite Chicken Char Siew Pastry
- Tiger Prawn Beancurd Roll with Sriracha Mayo

## DESSERT

- Fresh Fruit Platter 🍀
- Assorted Petite Trio 🍀  
*Petite Vanilla Cream Puff, Walnut Brownies and Tartlets*

## BEVERAGE

- Coffee and Tea **OR** Refreshing Lime

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**\$22.90** per pax

\$24.96 with GST

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# ROYALE Tea Reception

## SPECIALITY CORNER

- Nyonya Laksa with Condiments  
*Accompanied with Prawns, Egg and Dried Beancurd in Spicy Coconut Soup. Topped with Laksa Leaves and Sambal Chilli*

## DIM SUM COMBO

- Steamed Vegetarian Soon Kueh with Sweet Sauce 🍀
- Steamed Shrimp Har Kow

## HOT SAVOURY

- Oven Baked Oriental Style Chicken
- Baked Seafood Napolitan Pizza
- Tomato Flavoured Chicken Popcorn
- Golden Seafood Croquettes

## DESSERT

- Traditional Bread and Butter Pudding 🍀  
*Served with Vanilla Sauce*
- Assorted Fruit Tartlet 🍀

## BEVERAGE

- Coffee and Tea **OR** Iced Lemon Tea

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**\$29.90** per pax

\$32.59 with GST

Minimum 25 pax

# SHIMMER Cocktail Reception

## SELECTION OF HORS D'OEUVRES

- Marinated Vine Tomato Tartlet 🍀
- Salmon Mi Cuit with Compressed Apple
- Hainanese Poached Chicken Roulade with Garlic Chilli

## SIGNATURE PIE

- Oven Baked Traditional Shepherd's Pie  
**(Choice of Chicken OR Beef)**

## HOT SAVOURY

- Baked Thai Lemongrass Chicken  
*Accompanied with Warm Pineapple Salsa*
- Golden Ebi Tempura with Wasabi Mayo
- Grilled Chicken Chipolata Sausages in BBQ Glaze
- Truffle Wild Mushroom Quiche 🍀

## TIDBIT

- Tortilla Chips with Pico De Gallo and Cheese Dip 🍀

## DESSERT

- Vanilla Pannacotta Shooters 🍀  
*With Berries Compote*
- Petit Trio 🍀  
*Ondeh Ondeh Gateau, Chocolate Fudge and Fruit Tartlet*

## BEVERAGE

- Pink Guava Cordial

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**\$35.90** per pax

\$39.13 with GST

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## GLITZ Cocktail Reception

### SELECTION OF HORS D'OEUVRES

- Thai Spiced Beef Tartlet
- Smoked Salmon Mousse with Marinated Trout Roe
- Marinated Lump Crab with Tobiko and Avocado Puree
- Beetroot Hummus with Kyuri and Kale 🍀

### PETIT CHEESE BOARD

- Brie, Cheddar and Blue  
With Crackers and Condiments 🍀

### HOT SAVOURY

- Grilled Chicken Sliders  
*With Onion Marmalade and Cheddar*
- Oven Baked Scallop Mornay  
*Topped with Chicken Ham & Cheese*
- Prawn Fritter with Nonya Sambal Dip
- Grilled Yakitori Chicken with Sesame Seeds
- Truffle Wild Mushroom Vol-au-Vents 🍀

### TIDBIT

- Tortilla Chips with Pico De Gallo and Cheese Dip 🍀

### DESSERT

- Black Sesame Pannacotta Shooters 🍀  
*With Hazelnut Cookie Crumble*
- Deluxe Petit Trio 🍀  
*Red Velvet, NY Cheesecakes and Citrus Meringue Tartlet*

### BEVERAGE

- Chilled Pandan Lemongrass

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