

WESTERN MENU

\$38+ per person

Minimum of 30 people | 3 days advanced booking required | Terms & Conditions Apply

Menu W1-38

Salad of Avocado and Heirloom Tomato

mixed salad of avocado, heirloom tomato, feta cheese, and fresh basil with olive oil

Smoked Salmon Salad and Salmon Roe

romaine lettuce, smoked salmon, salmon roe, orange, lemon segment, caviar cream, garlic crouton

Duck Consommé

clear duck soup with brunoises of vegetable and toast of duck confit

Roasted Tenderloin Beef with Perigourdine Sauce

slow cooked roasted beef with foie gras sauce

Seabass Fillet with Armorican Sauce

fresh seabass baked with creamy lobster sauce

Asparagus Chicken Roulade with Salsa Verde Sauce

stuffed chicken leg with grilled asparagus and herbs sauce

Mushroom Seafood Spaghetti

portobello mushroom, Paris mushroom, mixed seafood, parsley

Gratin Dauphinois

creamy gratin of potato and garlic

Mixed Sautéed Vegetable

broccoli, capsicum, eggplant, baby carrot, red onion

Deluxe Fruit Platter

mango, dragon fruit, red fruit, watermelon, honey dew, pineapple

Homemade Chocolate Opera

layer of biscuit, coffee cream, chocolate ganache

Lemon Tarte Meringue

lemon custard with Italian meringue

Assorted Homemade Cream Puff

vanilla cream, strawberry cream

Juice (Apple/Orange/Lime)

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Menu W1-38H (Healthier Choice)

Caprese Salad with Homemade Pesto

pesto sauce, fresh mozzarella cheese, fresh basil

Caesar Salad

dijon mustard, parmesan, olive oil, romaine hearts, lemon juice

Consommé of Vegetable

cauliflower, juniper berries, leek, carrots, olive oil

Sous Vide Tenderloin Thyme and Garlic with Confit Carrot

beef tenderloin, rosemary, butter, olive oil, garlic with carrot

Oven Baked Seabass Fillet with Light Tomato Basil Sauce

Sea bass, cherry tomatoes, green olives, olive oil, fresh basil

Steamed Marinated Chicken Breast and Asparagus Garlicky

Chicken breast, asparagus, butter, fresh herbs, onion powder

Seafood Aglio Olio with Portobello Mushroom

spaghetti, seafood, mushrooms, parmesan, butter, olive oil

Saffron Steamed Potato and Fresh Herbs

steamed potato with saffron olive oil and mix fresh herbs

Vegetable Ratatouille

mixed vegetable stew in tomato sauce

Apple and Strawberry Crumble

apple and strawberry caramilized with vanilla crumble

Kiwi Tarte

fresh kiwi with vanilla custard

Lemon Tarte Meringue

lemon custard with Italian meringue

Fruit Platter

Fruit Infused Water