

SOLEMNISATION

VEGETABLES — CHOICE OF 1 ITEM

- Nonya Chap Chye
- Buttered Haricots Verts Amandine
- Fried French Beans with Dried Shrimp
- Broccoli & Shredded Carrots in Shallot Oil
- Roasted Root Vegetables with Almond Mimosa

POULTRY — CHOICE OF 1 ITEM

- Ayam Ponteh
- Piccata of Turkey
- Ayam Masak Merah
- Ayam Buah Keluah
- Ragout of Poulet & Mushroom in Cream
- Roasted Free Range Chicken with 13 Spices
- Gong Bao Chicken with Chilli & Cashew Nuts

DESSERTS — CHOICE OF 4 ITEMS

- Apple Strudel with French Vanilla Sauce
- Assorted Cupcakes
- Banana Banoffee Pie
- Bread & Butter Pudding
- Chocolate Banana Cake
- Coconut Panna Cotta with Gula Melaka Sago
- Coconut Chiboust with Caramelized Pineapple
- Cappuccino Mocha Mousse Cake
- Cheese Tartlet with Blueberry Jam
- Dark Cherry Chocolate Tart
- Dark Chocolate Mousse with Crunchy Feuilletine
- Glazed Toffee Éclairs
- Eton Mess

VEGETARIAN — CHOICE OF 1 ITEM

- Paneer & Dhal Croquette
- Fritata of Zucchini & Peppers
- Potato & Lentil Stew in Spices
- BBQ Beancurd with Capsicum
- Moroccan Eggplant Mousakka

RICE/NOODLES/PASTA — CHOICE OF 1 ITEM

- Fragrant Steamed Rice
- Gratin Mac & Cheese
- New Potato Lyonnaise
- Baked Roti with Clarified Butter
- Braised Ee-fu Noodles with Mushrooms
- Mee Goreng with Brassica & Bean Sprout
- Golden Fried Rice with Crispy Garlic Flakes

- Lemongrass Jelly
- Mini Chocolate Brownie
- Mango Mascarpone in Shooters
- Panna Cotta with Raspberry Coulis
- Petite Passion Fruit Trifle
- Pistachio Financier
- Peach Hollander
- Ricotta Cheese Mousse with Raspberry Jello
- Spiced Carrot & Walnut Cake
- Sticky Date Toffee Pudding
- Tiramisu in Cup
- Triple Chocolate Mousse
- Turkish Milk & Rosewater Pudding
- White Chocolate Panna Cotta

Prices are subject to 10% service charge and 7% GST.
Prices and inclusions are subject to changes without prior notice.

SOLEMNISATION PACKAGE

Minimum 50 persons

Serenity Lunch Buffet from \$88++ per person

Tranquility Dinner Buffet from \$98++ per person

Customisable buffet menu (halal certified)
Exquisite floral decorations
Exclusive use of function venue
Free flow of soft drinks, coffee and tea
Choice of wedding favours for all guests
Waiver of corkage for all sealed duty-paid hard liquor and wine

With Compliments

Use of audio and visual equipment
Breakfast for 2 persons at Saltwater
One-night stay in Junior Suite with fruit basket
VIP parking lot at hotel's entrance for bridal car
Carpark coupons for 20% of confirmed attendance (subject to availability)
One bottle of housepour wine per confirmed table of 10 persons (for dinner only)

DESIGN YOUR SOLEMNISATION BUFFET MENU

APPETIZERS — CHOICE OF 3 ITEMS

- Apple & Cheese Salad with Walnut
- Bistro Tuna Nicoise Salad
- Bai Ling Mushrooms & Green Papaya Kerabu
- Beancurd Salad with Century Egg & Pickled Ginger
- Cherry Tomato & Bocconcini Skewers (V)
- Chicken Roulade with Romesco Sauce
- Citrus Seafood in Basil Oil Dressing
- Confit of Mushroom with Herbs & Vinegar
- Fine Selection of Maki & Hand Rolls
- 5 Spice Minced Chicken on Endives
- Gazpacho Shooters with EVO Oil (V)
- Goat Cheese Ceam on Grilled Zucchini (V)
- Grilled Asparagus & Pomelo with Ginger Soya
- Grilled Beef Salad with Nam prik Dressing

- Kerabu of Squid & Shrimp
- Grilled Squid with Chilli Mango Chutney
- Portobello with Silken Tofu Mousse (V)
- Poached Salmon Flakes with Mustard Dill
- Roasted Duck with Sesame & French Beans
- Poached Chicken with Ginger Cilantro Pesto
- Roasted Chicken Salad with Raisins & Walnuts
- Roasted Vegetables with Aged Balsamic
- Royal Beef Salad with Shredded Raw Mango
- Sundried Tomato on Feta Cheese with Basil Oil
- Vietnamese Style Beef in Rice Paper Wrap
- Seared Tuna & Broken Soya Dressing
- Spanish Egg Fritata with Aioli
- Watermelon & Crumbled Feta

SALAD BAR — CHOICE OF 1 COMBINATION

- Mixed Leaves & Greens*
Mixed Leaves & Romaine
Cornichons, Olives, Croutons
Caesar Dressing, Balsamic & Thousand Island
Tomato, Spinach Onion, Cucumber, Radish & Chickpea
- Mediterranean Salad Bar*
Mixed Leaves & Arugula
Olives, Feta, Croutons
Balsamic, French Dressing & Lemon Thyme Vinaigrette
Tomato, French Beans, Zucchini, Onion & Eggplant

SOUP — CHOICE OF 1 ITEM

- Mushroom Cream Soup (V)
- Clam Chowder
- Cream of Pumpkin (V)
- Cauliflower Veloute (V)
- Roasted Tomato Soup (V)
- Potato, Leek & Bacon
- Beef & Barley Soup
- Chicken Broth

FISH — CHOICE OF 1 ITEM

- Ikan Masak Pedas Nanas
- Char Siew Infused Salmon Steak
- Baked Miso Barramundi with Soya Glaze
- Wok-fried Fish Fillet with Nori & Biscuit Powder
- Steamed Fish with Bonito & Soya Truffle Dressing

BEEF/MUTTON/LAMB — CHOICE OF 1 ITEM

- Beef Rendang
- Mutton Mysore
- Mutton Rendang
- Tongseng Kambing
- Wok-fried Beef with Peppers
- Braised Beef with Root Vegetable
- Lamb & Root Vegetable Blanquette
- Mongolian-style Wok-fried Cumin Lamb
- Hungarian Beef Goulash with Sour Cream
- Cantonese Beef Hot Pot with Daikon & Carrot

SHELLFISH — CHOICE OF 1 ITEM

- Black Mussels with Garlic & Chive Cream
- Creole Cajun Prawns with Capsicum
- Wok-fried Prawns with Salted Egg Yolk
- Wok-fried Cuttlefish with Sambal Belacan
- Steamed Manila Clams with Ginger & Scallion

(V) — Vegetarian