



WEDDINGS at
ONE°15

CHINESE SET LUNCH MENU

VALID FOR WEEKDAYS/WEEKENDS

APPETISER (please choose five items)

- | | | |
|--|--|---|
| <input type="checkbox"/> Prawn Salad with Fruit Cocktail | <input type="checkbox"/> BBQ Chicken Gold Coin Meat | <input type="checkbox"/> Deep-Fried Money Bag |
| <input type="checkbox"/> Roasted Pork Belly | <input type="checkbox"/> Cantonese Roast Duck | <input type="checkbox"/> Mini Japanese Octopus |
| <input type="checkbox"/> Seafood Bean Curd Roll | <input type="checkbox"/> Sliced Top Shell with Dragon Fruit in Spicy Sauce | <input type="checkbox"/> Sliced Smoked Duck with Passion Fruit Dressing |
| <input type="checkbox"/> Crabmeat Omelette | <input type="checkbox"/> Marinated Jelly Fish in Peanut Butter Sauce | <input type="checkbox"/> Soya Chicken Infused with Rose Wine |
- Optional upgrade (additional cost): Roast Suckling Pig

SOUP (please choose one item)

- | | |
|---|---|
| <input type="checkbox"/> Exotic Sea Treasures in Superior Stock with Shredded Jade Abalone, Conpoy and Fish Maw | <u>Optional upgrade at additional cost:</u> |
| <input type="checkbox"/> Double Boiled Superior Broth with Cordycep Flower, Fish Maw and Dried Scallop | <input type="checkbox"/> Braised Shark's Fin Soup with Crab Meat and Fish Maw |
| <input type="checkbox"/> Double Boiled Superior Broth with Baby Abalone, Conpoy and Fresh Shitake Mushroom | <u>Optional upgrade at additional cost:</u> |
| | <input type="checkbox"/> Braised Shark's Fin Soup with Alaskan Crab Meat |
| | <u>Optional upgrade at additional cost:</u> |
| | <input type="checkbox"/> Braised Shark's Fin with Crab Meat and Crab Roe |



WEDDINGS at
ONE°15

MEAT (please choose one item)

- Roast Crispy Chicken served with Five Spice Flavored Salt
- Crispy Roast Chicken with Sze Chuan Sauce topped with Fragrant Garlic and Scallion
- Cantonese Roast Duck served with Lemon Plum Sauce
- Stir-Fried Pork Chop in Cantonese-Style

FISH (please choose one item)

- Steamed Sea Bass with Nonya Assam Gravy
- Steamed Black Garoupa “Hong Kong” Style
- Steamed Sea Bream with Minced Garlic and Soya Sauce

Optional upgrade at additional cost:

- Red Garoupa
- Marble Gorby
- Cod Fish Fillet
- Pomfret

VEGETABLES (please choose one item)

- Braised Bailing Mushroom with Dried Scallops and Chinese Spinach
- Braised Japanese Flower Mushroom and Spinach in Abalone Sauce
- Braised Sliced Jade Abalone with Broccoli in Superior Oyster Sauce
- Braised Vegetables in Superior Oyster Sauce (Pak Choy, Gluten, Black Mushrooms and Bailing Mushrooms)

RICE/NOODLES (please choose one item)

- Wok-Fried Seafood Fried Rice
- Braised Ee-Fu Noodles with Dried Scallops and Enoki Mushrooms and Yellow Chives
- Sautéed Seafood Udon Black Pepper
- Chili Crab Sauce with Crispy Man Tou
- Steamed Glutinous Rice Wrapped with Beancurd



WEDDINGS at ONE°15

DESSERTS (please choose one item)

- Cream of Red Bean Paste with Glutinous Rice Ball
- Double Boiled Snow Fungus with Red Dates, Longan and Lotus Seeds
- Yam Paste with Gingko Nuts in Pumpkin Sauce
- Chilled Mango Sago Pomelo

Optional upgrade at additional cost:

- | | | |
|---|---|---|
| Western Individually Plated Desserts | <input type="checkbox"/> Desserts Buffet Menu A | <input type="checkbox"/> Desserts Buffet Menu B |
| <input type="checkbox"/> Opera Sliced with Raspberries Compote | ↓ Tropical Sliced Fruits Platter | ↓ Ice Kacang (Live Station) |
| <input type="checkbox"/> Dark and White Chocolate Mousse Served With Almond Tuiles | ↓ Mango Pudding | ↓ Hot Tau Suan with Chinese Crullers |
| <input type="checkbox"/> Iced Nougat with Lavender Honey, Pistachio and Almond Flakes served with Mixed SummerBerries | ↓ Assorted French Pastries | ↓ Bubur Hitam with Coconut Milk |
| | ↓ Caramel Custard | ↓ Assorted Nonya Kuehs |
| | ↓ Strawberry Mousse | ↓ Kueh Lapis |
| | ↓ Carrot Cake with Cream Cheese | ↓ Durian Pengat |
| | ↓ Glutinous Rice Ball | ↓ Tropical Sliced Fruits Platter |
| | ↓ Dumplings in Ginger Broth | ↓ Pandan Kaya Swiss Roll |
| | ↓ Mini Fruit Tartlets | ↓ Coconut Pana Cotta |
| | ↓ Peach and Passion Fruit Gateau | |
| | ↓ Chocolate Éclairs | |



WEDDINGS at
ONE°15

INTERNATIONAL BUFFET MENU

VALID FOR MON-THURS/FRI, SAT, SUN LUNCH

Appetisers & Salads

Potato Salad with Prune Meat Loaf
Caesar Salad with Condiments
Assorted Greens Salad with Dressings
Roasted Chicken and Grilled Vegetables Salad
Grilled Vegetables with Feta Cheese

Chef's Daily Kettle

Cream of Wild Mushroom Soup with Assorted Bread Rolls and Butter

Main Dishes

Grilled Lamb Chops with Ratatouille
Wok-Fried Slipper Lobster with Oriental Creamy Mustard Sauce
Poached Fillet of Empress Red Snapper in Saffron Cream Sauce
Tandoori Chicken with Yoghurt
Sautéed Seasonal Vegetables in Light Herb Butter
Vegetarian Fried Rice

Carving Station

Roast Striploin with Red Wine Sauce

Desserts

Assorted Tropical Fruit Tartlets
Mocca Mousse Cream Puffs
Apple Crumble
Assorted French Pastries
American Cheese Cake
Tropical Fruit Platter

Coffee & Tea