



Weekend Classic Dinner 2015

(Applicable from Friday to Sunday, including Eve of Public Holidays & Public Holidays)



Partake of a sumptuous wedding banquet,
specially prepared by the innovative and award-winning Raffles culinary team

Continuous flow of soft drinks and mixers for a maximum of four hours

Accompanied by a barrel of thirty-litre beer

A bottle of our Charming Bordeaux Wine Selection will be presented to every confirmed table of ten persons

An elegant champagne pyramid and a complimentary bottle of champagne for the toasting ceremony

Complimentary tasting of selected set menu is available for up to six persons prior to the event
(Please note that tasting session is not available for buffet menu)

A delightful pre or post Wedding snack specially prepared for the couple

A specially designed model wedding cake for the cake-cutting ceremony;
With compliments, a five-hundred gram cake will be reserved and delivered for your enjoyment

The venue of your choice will be adorned with fresh floral decorations

Invite your guests to celebrate the joyous occasion with our exclusive Raffles wedding cards
(Provided with compliments for seventy percent of your guests, excluding printing)

Select a wedding favour from our extensive selection

Complimentary usage of a LCD projector during the wedding celebration

A commemorative Raffles Hotel poster is available for guests to express their well wishes

Enjoy two night's stay in a luxurious Courtyard Suite,
a luscious fruit basket and a box of chocolate pralines specially prepared for you, with our compliments.
Breakfast is served in-suite the morning after from an American set menu,
or you may partake of the buffet at the famed Tiffin Room

Luxuriate at the renowned Raffles Spa, where an exclusive fifteen percent discount
is offered on all rejuvenating and relaxing spa treatments and services

Twenty-five percent of your guests will enjoy complimentary self-parking



	<u>Min: 20 Tables/ 200 Guests</u>	<u>Min: 8 Tables / 80 Guests</u>
Classic Wedding Experience	S\$1,488.00 / S\$148.80	S\$1,568.00 / S\$156.80
<i>(Kindly note that Western, Fusion and Buffet Dinner Cuisines are chargeable by per person)</i>		

All prices are subject to 10% service charge and prevailing government taxes

1 Beach Road, Singapore 189673 Tel. No.: 65 6412 1341 Fax. No.: 65 6334 4553 cateringsales.raffleshotel@raffles.com

CHINESE CLASSIC DINNER MENU

Customize your very own Wedding Menu by selecting one-course from each category below

APPETIZER

八福富贵拼

Eight Harmony Treasures

Roast Duck, Golden Purse Chicken, Prawn Salad, Sesame Jellyfish, Steamed Stuffed Mushroom
Seasoned Baby Octopus, Crab Meat Scramble Egg, Crispy Five Spice Bean Curd



SOUP

蟹黄烩生翅

Braised Shark's Fin Soup with Crab Meat and Roe

金贝竹笙翅

Shark's Fin Soup with Bamboo Pith and Dried Scallop

清炖冬瓜汤

Double Boiled Winter Melon Soup with Chicken and Mushroom



SEAFOOD

滋补药膳虾

Steamed Live Water Prawn with Chinese Herb in Bamboo Basket

姜皇珊瑚蚌

Stir Fried Coral Clam with Sweet Bean in XO Sauce

港式豉王虾

Wok Fried Tiger Prawn with Superior Soya Sauce and Scallion



FISH

广式鲜糟

Steamed Snapper with Supreme Soya Sauce and Julienne Leek

豉汁八丁王

Steamed 'Pading' Fish with Fermented Bean Sauce

潮式金目鲈

Steamed Seabass in 'Teochew' Style



CHINESE CLASSIC DINNER MENU

Customize your very own Wedding Menu by selecting one-course from each category below

MEAT

蒜香脆皮鸡

Roasted Chicken with Golden Minced Garlic and Shrimp Cracker

黑椒肉眼扒

Wok Fried Marinated Pork Rib with Black Pepper Sauce and Capsicum

八宝栗香鸭

Slow Braised Eight Treasures Duck with Chestnut



VEGETABLE

翡翠双冬烩

Braised Black Mushroom with Bamboo Shoot and 'Poh Choy'

蟹黄扒兰花

Steamed Broccoli with Wolfberry in Crabmeat Gravy

蓬菜罗汉斋

Traditional Chinese 'Lor Han Chai' Vegetable



RICE AND NOODLE

韭王香伊面

Braised Ee Fu Noodle with Mushroom and Yellow Chive

香港炒面

Fried Hong Kong Noodle with BBQ Pork and Shrimp

焖香荷叶饭

Special Fragrant Fried Rice Wrapped in Lotus Leaf



DESSERT

金莲红豆沙

Hot Red Bean Paste with Lotus Seed

芝香豆花钵

Chilled Homemade Bean Curd with Black Sesame Paste

百合龙眼水

Double Boiled 'Tong Shui' with Lily Bulb and Dried Longan

WESTERN CLASSIC DINNER MENU

Customize your very own Wedding Menu by selecting one-course from each category below

APPETIZER

Seared Tuna Loin with Crunchy Cucumber Salad
Roma Tomato Gazpacho

OR

Marinated Cod Fish with Kenya Bean Salad
Citrus Shallot Dressing



SOUP

Velouté of Wild Mushroom
Parmesan Cheese Stick

OR

Double Boiled Duck Consommé
Pocket Ravioli



MAIN COURSE

Slow-Baked Ocean Trout with Sage and Tomato Butter

OR

Provençal Herbs Marinated Baby Chicken, Madeira Jus
Served with
Grilled Asparagus and Zucchini Mashed Potato



DESSERT

Contemporary Fresh Fruit Salad, Caramelized Rice Krispies
Port Wine Reduction & Greek Yogurt Lime Sorbet

OR

Crunchy Gianduja Lemon Bar, Cocoa Nibs Crumble
Milk Chocolate Earl Grey Tea Chantilly

FUSION CLASSIC DINNER MENU

Customize your very own Wedding Menu by selecting one-course from each category below

APPETIZER

Smoked Scallop with Chilled Mint Soup and Avocado
Sesame Seaweed Salad

OR

Poached Dashi Prawn with Sweet Sake Watermelon
Kaffir Lime Dressing



SOUP

Roasted Sweet Onion Velouté
Parmesan Cheese Stick

OR

Double-Boiled Herbal Duck Consommé
Caramelized Yam Dumpling



MAIN COURSE

Roasted Chicken Roulade with Granny Smith Apple
Cinnamon Brown Jus

OR

Slow-Baked Katsoori Sea Bass Fillet with Caramelized Onion
Masala Curry Emulsion

Served with
Potato-Mushroom Mousseline and Baby Vegetable



DESSERT

Slow Poached Rock Melon, Cucumber & Watermelon in Rosemary Syrup,
Basil Puree, Sour Cream Orange Blossom Water Sponge

OR

Green Tea Tiramisu, Sensha Jelly & Coconut Cream
Raspberry Granite

BUFFET CLASSIC DINNER MENU

APPETIZERS AND SALAD

Raffles Smoked Salmon with Condiment
Cantonese BBQ Chicken and Roasted Duck with Condiment
Asian Marinated Fish with Vegetable
Chickpea Salad with Raisin, Apricot and Lemon Confit
Tiger Prawns Salad with Asparagus and Mango
Cajun Chicken with Curried Lentil
Tomato and Mozzarella with Basil and Balsamic
Mesclun Greens with Dressing and Condiment

SOUP

'Milanese Style' Minestrone Soup
Assorted Bread and Roll Selection
Butter Bowl and Balsamic Herb Olive Oil

MAIN COURSE

Roasted Medallion of Beef with Eggplant and Garlic Cloves Jus
Tomato Lamb Stew with Glazed Vegetable
Baked Pink Snapper Coulbiac with Light Curry Cream Sauce
Wok-Fried Chicken Cube with Kung Po Sauce and Spring Onion
Aloo Matar (Potato with Cumin Seed and Green Pea)
Vegetable Polonaise
Buttered Herb Rice

DESSERTS

Cranberry Bread and Butter Pudding
Chestnut & Blackcurrant Cake
Assorted Nyonya Kueh
Coconut Sago with Fresh Mango and Tropical Fruit
Kalamansi Vanilla Jelly with Caramel Cream
Dark Chocolate Tonka Bean Mousse
Strawberry Eclairs
Slice Fresh Tropical Fruit

Raffles Blend Coffee
Selection of Fine Teas



Weekend Jubilee Dinner 2015

(Applicable from Friday to Sunday, including eve of Public Holidays and Public Holidays)



Partake of a sumptuous wedding banquet,
specially prepared by the innovative and award-winning Raffles culinary team
Tantalizing selection of canapés is butler-passed with a glass of Singapore Sling during the cocktail reception
(An average of two canapés per person)

Continuous flow of soft drinks and mixers for a maximum of four hours

Accompanied by a barrel of thirty-litre beer

A bottle of our Charming Bordeaux Wine Selection will be presented to every confirmed table of ten persons

An elegant champagne pyramid and a complimentary bottle of champagne for the toasting ceremony

Complimentary tasting of selected set menu is available for up to eight persons prior to the event
(Please note that tasting session is not available for buffet menu)

A delightful pre or post Wedding snack specially prepared for the couple

A specially designed model wedding cake for the cake-cutting ceremony;
With compliments, a five-hundred gram cake will be reserved and delivered for your enjoyment

The venue of your choice will be beautifully decorated with fresh floral designs

Invite your guests to celebrate the joyous occasion with our exclusive Raffles wedding cards
(Provided with compliments for seventy percent of your guests, excluding printing)

Select two choices of wedding favours from our extensive selection

Complimentary usage of a LCD projector during the wedding celebration

A commemorative Raffles Hotel poster and Token Box is available for guests to express their well wishes

Enjoy two night's stay in a luxurious Courtyard Suite,
a luscious fruit basket and a box of chocolate pralines specially prepared for you, with our compliments.
Breakfast is served in-suite the morning after from an American set menu,
or you may partake of the buffet at the famed Tiffin Room

Luxuriate at the renowned Raffles Spa, where an exclusive fifteen percent discount
is offered on all rejuvenating and relaxing spa treatments and services

Twenty-five percent of your guests will enjoy complimentary self-parking



	<u>Min: 20 Tables/ 200 Guests</u>	<u>Min: 8 Tables / 80 Guests</u>
Jubilee Wedding Experience	S\$1,638.00 / S\$163.80	S\$1,788.00 / S\$178.80
<i>(Kindly note that Western, Fusion and Buffet Dinner Cuisines are chargeable by per person)</i>		

All prices quoted subject to 10% service charge and prevailing government taxes

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CHINESE JUBILEE DINNER MENU

Customize your very own Wedding Menu by selecting one-course from each category below

APPETIZER

八福富贵拼

Eight Harmony Treasures

Roast Duck, Golden Purse Chicken, Prawn Salad, Sesame Jellyfish, Steamed Stuffed Mushroom
Seasoned Baby Octopus, Crab Meat Scramble Egg, Crispy Five Spice Bean Curd



SOUP

顶汤鸡参翅

Double Boiled Ginseng Chicken Soup with Shark's Fin Coin

海味珍宝翅

Braised Shark's Fin Soup with Sea Cucumber and Fish Maw

龙皇六宝翅

Double Boiled Shark's Fin Soup with Six Treasures



SEAFOOD

醉酒药膳虾

Steamed Drunken Tiger Prawn with Chinese Herb

香芒鲜带子

Stir Fried Mango Scallop with Asparagus and Lily Bulb

牛油麦香虾

Wok Fried Crystal Prawn with Butter and Oak Flake



FISH

蒜蒸红星斑

Steamed Red Garoupa with Minced Garlic and Spring Onion

港式蒸顺壳

Steamed 'Soon Hock' in Cantonese Style

娘惹大斗鲷

Steamed Pomfret with Ginger Flower Sauce



CHINESE JUBILEE DINNER MENU

Customize your very own Wedding Menu by selecting one-course from each category below

MEAT

荷香药材鸡

Steamed Herbal Chicken in Lotus Leaf

明火琵琶鸭

Crispy 'Pi Pa' Duck with Hoisin Sauce

蒙古厚骨支

Wok Fried Spare Rib with Mongolian Sauce



VEGETABLE

高汤烩鲍片

Steamed Pak Choy with Sliced Abalone in Supreme Sauce

山珍海味蔬

Fried Hong Kong Kai Lan with 'Pai Ling' Mushroom and Scallop

海参香菇扒蔬

Braised Sea Cucumber with Shimeji Mushroom and 'Dou Miao'



RICE AND NOODLE

双银炒香饭

Wok Fried Fragrant Rice with Silver Bait and Bean Sprout

蟹肉蒜香饭

Crab Meat Fried Rice with Straw Mushroom and Garlic Chip

港式炒生面

Crispy Egg Noodle with Seafood and Leek



DESSERT

奶香西米露

Chilled Melon Sago with Whipping Cream

椰香芋泥膏

'Or Nee' with Ginkgo Nut and Coconut Syrup

家乡花生糊

Warm Peanut Cream with Glutinous Rice Ball



夏日鲜果盘

Fresh Seasonal Fruit Platter

WESTERN JUBILEE DINNER MENU

Customize your very own Wedding Menu by selecting one-course from each category below

APPETIZER

Confit of 'Salmon' with Fennel and Apple Coleslaw
and Baby Bitter Leaf

OR

Spicy Duck Breast with Caramelized Honey Pineapple
Enoki Mushroom Salad and Plum Vinaigrette



SOUP

Lobster-Pumpkin Bisque with Cognac Foam

OR

Spiced Roma Tomato Soup with Kidney Bean
Scallion Tortellini



MAIN COURSE

Medallion of Fillet Mignon with Pan Fried Foie Gras and Aged Balsamic Jus

OR

Roasted Black Cod Fillet with Salmon Caviar and Calvados Butter Sauce

Served with
Fondant Potato, Tomato Confit and Baby Spinach



DESSERT

Irish Coffee Bavaroise, Baileys & Coffee Cream, Orange Crumble
Roasted Espresso Ice Cream

OR

Rose Ice Cream Dome, Raspberry Seed Compote
Candied Pink Grapefruit in Grenadine

FUSION JUBILEE DINNER MENU

Customize your very own Wedding Menu by selecting one-course from each category below

APPETIZER

Asian Spiced Beef Oxtail Terrine with Vegetable
Spicy Lemongrass Dressing

OR

Marinated Tuna Loin with Curry - Citrus
Pomelo Pickles and Tobiko Vinaigrette



SOUP

Cream of Tomato Roma,
Confit Chicken Ravioli, Squid Ink Grissini

OR

Aka Miso Crustacean Broth
Prawn and Seaweed



MAIN COURSE

Slow Braised US Chuck Rib with Spices Hoisin

OR

Pan-Seared Norwegian Salmon Fillet with Cumin
Served with
Cheese Polenta, Mushroom and Asparagus Spear



DESSERT

Roasted Sesame Blanc Manger, Pineapple Agar Agar, Caramelized Hazelnut
Pomelo Lime Chutney & Margarita Sorbet

OR

Tonka Bean Chantilly, Caramelized Nashi Pear & Green Apple
Thin Dark Chocolate Sheets and Coconut Sorbet

BUFFET JUBILEE DINNER MENU

APPETIZERS AND SALAD

Raffles Cured and Smoked Salmon with Condiment
Cantonese BBQ Selection with Jelly Fish
Soba Noodle Salad with Shitake Mushroom and Nori
Oven Baked Snapper with Oriental Spicy Bean Curd Sauce
Roasted Chunk Butternut Pumpkin with Coriander Honey and Sesame Seed
Tiger Prawns Salad with Kaffir Lime and Chili Dressing
Curry Chicken Rice Salad with Pineapple
Anti - Pasto Selections
Mesclun Greens with Dressing and Condiment

SOUP

Spiced Tomato and Onion Broth with Seafood
Assorted Bread and Roll Selection
Butter Bowl and Balsamic Herb Olive Oil

MAIN COURSE

Mini Beef Steak with Roasted Mushroom and Black Pepper Sauce
Tandoori Lamb with Ketchup, Riata and Mint Chutney
Steamed Sea Bass Fillet 'Nyonya Style' with Pineapple and Tomato
Provençal Herb Rubbed Chicken with Lemon Thyme Sauce
Seafood Lasagna with Gruyère Cheese and Tomato Sauce
Buttered Seasonal Vegetable with Chestnut and Almond
Roasted New Chat Potatoes with Cajun Spice and Mixed Herb
Steamed Fragrant Jasmine Rice

CARVING STATION

Roasted Garlic-Cajun Leg of Lamb with Rosemary Jus
Saffron Mashed Potato

Or

Baked Salt Crusted Ocean Trout with Braised Fennel and Carrot
Basil Cream Sauce

DESSERTS

Cinnamon Chiboust & Orange Tartlet
Fresh Mango with Darjeeling Tea Chantilly
Chocolate Coffee Cream
Tocinillo Cream with Grapefruit
Pineapple, Strawberry and Lime Dacquoise
Raspberry & Rose Tartlet
Assorted Nonya Kueh
American Cheesecake
Slice Fresh Seasonal Fruit

Raffles Blend Coffee
Selection of Fine Teas



Weekend Grandeur Dinner 2015

(Applicable from Friday to Sunday, including eve of Public Holidays and Public Holidays)



Partake of a sumptuous wedding banquet,
specially prepared by the innovative and award-winning Raffles culinary team

Tantalizing selection of canapés is butler-passed
with an open bar on house pour brands during the cocktail reception
(An average of five canapés per person)

Continuous flow of soft drinks and mixers for a maximum of four hours

Accompanied by a barrel of thirty-litre beer

Two bottles of our Charming Bordeaux Wine Selection will be presented to every confirmed table of ten persons

An elegant champagne pyramid and a complimentary bottle of champagne for the toasting ceremony

Tasting of selected set menu is available for up to ten persons prior to the event
(Please note that tasting session is not available for buffet menu)

A delightful pre or post Wedding snack specially prepared for the couple

With compliments, a specially designed wedding cake for the cake-cutting ceremony
(To be portioned and served for your guests to enjoy)

The venue of your choice will be adorned with an abundant array of fresh floral decorations

Invite your guests to celebrate the joyous occasion with our exclusive Raffles wedding cards
(Provided with compliments for a hundred percent of your guests, excluding printing)

An elegant selection of 'Live' entertainment to commemorate your evening

Take your pick of wedding favours, with personalization, from our extensive selection

Complimentary usage of a LCD projector during the wedding celebration

A commemorative Raffles Hotel poster and Token Box is available for guests to express their well wishes

Enjoy two nights' stay in a luxurious Courtyard Suite, a luscious fruit basket and a box of chocolate pralines specially prepared for you, with our compliments. Champagne breakfast is served in-suite the morning after from an American set menu, or you may partake of the buffet at the famed Tiffin Room

Luxuriate at the renowned Raffles Spa, where an exclusive fifteen percent discount is offered on all rejuvenating and relaxing spa treatments and services

All of your guests will enjoy complimentary self-parking



	<u>Min: 20 Tables/ 200 Guests</u>	<u>Min: 8 Tables / 80 Guests</u>
Raffles Grandeur Experience	\$S2,088.00 / \$S208.80	\$S2,288.00 / \$S228.80

(Kindly note that Western, Fusion and Buffet Dinner Cuisines are chargeable by per person)

All prices quoted subject to 10% service charge and 7% GST

1 Beach Road, Singapore 189673 Tel. No.: 65 6412 1341 Fax. No.: 65 6334 4553 cateringsales.affleshotel@affles.com

CHINESE GRANDEUR DINNER MENU

Customize your very own Wedding Menu by selecting one-course from each category below

APPETIZER

八福喜临门

Eight Harmony Treasures

Roast Duck, Golden Purse Chicken, Prawn Salad, Sesame Jellyfish, Steamed Stuffed Mushroom
Seasoned Baby Octopus, Crab Meat Scramble Egg, Crispy Five Spice Bean Curd



SOUP

金山炖翅

Double Boiled 'Kam San' Shark's Fin with Chicken and Bean Sprout

金鼎佛跳墙

Double Boiled Buddha Jumps Over the Wall

金华大 鲍翅

Braised Superior 'Kam San' Shark's Fin with Ham and Yellow Chive



SEAFOOD

豆豉王明虾

Wok Fried King Prawn with Superior Soya Sauce, Ginger and Scallion

太子龙王巢

Sautéed Scallop and Prawn with Celery in Vermicelli Basket

酱爆彩龙王

Wok Baked Rainbow Lobster with XO Sauce



FISH

潮式斗鲳王

Steamed Pomfret in 'Teochew' Style

港式蒸顺壳

Steamed Red Garoupa with Soya Sauce

金蒜深海鳕鱼

Steamed Black Cod Fillet with Garlic Soya Sauce



CHINESE GRANDEUR DINNER MENU

Customize your very own Wedding Menu by selecting one-course from each category below

MEAT

药材烤鸭

Herbal Roast Duck with Wolfberry

乌龙熏香鸡

'Wu Long' Tea Smoked Soya Chicken

五香芋腩花

Slow Braised Five Spiced Pork Belly with Yam



VEGETABLE

鲍皇扒时蔬

Braised Baby Abalone with Baby Pak Choy and Winter Melon

金华显津白

Steamed Chinese Long Cabbage with Scallop and 'Kam Wah' Ham

海珍西兰花

Braised Sea Cucumber and Fish Maw with Broccoli



RICE AND NOODLE

银丝干贝

Braised Crystal Noodle with Shitake Mushroom and Dried Scallop

家传荷叶饭

Steamed Glutinous Rice with Chinese Sausage Wrapped in Lotus Leaf

XO 玉谷香

XO Fried Rice with Assorted Seafood and Crispy Shallot



DESSERT

鲜果香芒冻

Chilled Mango Pudding with Mixed Fruit

山参雪蛤露

Double Boiled Ginseng 'Hashima' with Snow Fungus

家好月圆

Hot Walnut Cream with Glutinous Rice Ball



夏日鲜果盘

Fresh Seasonal Fruit Platter

WESTERN GRANDEUR DINNER MENU

Customize your very own Wedding Menu by selecting one-course from each category below

APPETIZER

Terrine of Foie Gras with Duck Confit
Caramelized Fig & Fennel Salad

OR

Marinated Alaska King Crab with Zucchini Spaghetti Salad
Truffle Dressing



SOUP

Saffron Bouillabaisse with Prawn Aioli and Croutons

OR

Truffles Infused Wild Mushroom Consommé
Porcini Ravioli



PRE MAIN COURSE

Braised Lamb Shank
with Potato Purée, Caramelized Shallot with Natural Jus

OR

Seared Seabass Fillet with Green Pea Risotto
Pernod Saffron Emulsion



MAIN COURSE

Black Angus Beef Tenderloin with Bordelaise Sauce
Slow Baked Lobster with Crustacean Sauce
Celeriac Purée and Baby Carrot



DESSERT

Textures of Blackcurrant, Red Crumble, Vanilla Jus
Candied Chestnut & Whisky Ice Cream

OR

Tainori Chocolate Tart Topped with Mandarin Sorbet
Cocoa Nibs Nougatine & Citrus Reduction

FUSION GRANDEUR DINNER MENU

Customize your very own Wedding Menu by selecting one-course from each category below

APPETIZER

Foie Gras Roulade with Cinnamon Celeriac Confit
Butter Brioche and Caramelized Sarawak Pineapple

OR

Confit Duck Leg with Szechun Pepper Spice
Honey-Pomegranate Dressing



SOUP

Almond-Pumpkin Broth
Shark's Fin Coin

OR

Light Lemongrass Bouillabaisse with Seared Scallop



PRE MAIN COURSE

Seared Black Cod Fillet with White Bean Ragout and Crispy Shrimp

OR

Fried Sweet Bread with X.O. Gnocchi and Chicken Floss



MAIN COURSE

Tournedos of Beef Tenderloin with Five Pepper Jus
Tandoori King Prawn

Served with
Broccolini and Silver Onion



DESSERT

Poached Granny Smith Apple in Fresh Lemon Verbena,
Milk Chocolate Cremeux & Candied Lemon Sorbet

OR

Fresh Tarragon Parfait & Cranberry Sorbet
Light Lime Mousse, Tarragon "Pesto" and Pear Jelly

BUFFET GRANDEUR DINNER MENU

Customize your very own Wedding Menu by selecting one-course from each category below

APPETIZERS AND SALAD

Rock Oyster with Condiment on Ice
Assorted Sushi with Condiment
Assorted Chinese Deluxe BBQ and Cold Cut Arrangement
Raffles Smoked Salmon with Condiment
Grilled Balsamic Vegetable with Pine nut
Cilantro Seafood Salad with Sweet Mango
Roasted Beef Striploin with Honey Mustard Dressing and Pickle
Tangy Aloo Chat Salad
Pasta Salad with Nicoise Olive, Tomato and Basil Pesto

SOUP

Truffle Infused Corn and Almond Chowder with Crab Meat
Assorted Bread and Roll Selection
Butter Bowl and Balsamic Herb Olive Oil

MAIN COURSE

Breaded Veal Escalope with Glazed Onion and Morel Mushroom Sauce
Cumin Lamb Leg with Lyonnaise Potato and Black Pepper Jus
Slow-Baked Salmon Fillet with Artichoke Ragout and Cayenne Cream Sauce
Roasted Duck Breast with Glazed Pear and Red Currant Sauce
Baked Prawn with Mild Curry Cream Sauce
Murgh Pancharattan (Chicken with Spicy Cashew Nut and Cardamom Sauce)
Japanese Beancurd with Scallop and Vegetable
Stir-Fried Chinese Seasonal Vegetable
Shrimp and Pineapple Fried Rice with Scallion

CARVING STATION

Pepper-Herb Crusted Prime Rib of Beef with Onion Jus
Roasted Root Vegetable, Pommery Mustard, Dijon Mustard and Horseradish Cream
Slow-Baked Herb Crusted Black Cod Fillet with Truffle Tomato Salsa
Garlic Mashed Potato

DESSERTS

White Peach & Thyme Crumble, Peach Coulis
Tiramisu
Dark Chocolate & Orange Cake
Raspberry White Chocolate Cake
Coconut Passion Fruit Composition
Strawberry Pistachio Tartlet
Lemon Curd on Brittany Sable
Milk Chocolate Chantilly & Crunchy Dry Fruit
Earl Grey Tea & Dark Chocolate Sabayon
Slice Fresh Deluxe Fruit
Raffles Blend Coffee
Selection of Fine Teas