



## COCKTAIL MENU A

(Minimum 50 pax)  
Price at \$55++ per person

### Cold

Watermelon, Feta Cheese with Black Olives

\* \* \* \* \*

Marinated Salmon with Dill Served on French Baguette

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Tartelette filled with Avocado Salad Topped with Marinated Thai Prawns

\* \* \* \* \*

Tomato Bruschetta (Diced tomatoes tossed in olive oil & basil leaf)

\* \* \* \* \*

Beef Pastrami with Parmesan Cheese on Brown Bread

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### Condiments

\* \* \* \* \*

Corn Chips/ Mixed Olives / Vegetables Sticks / Mixed Nuts

### Hot

Chicken Teriyaki

*(Grilled Chicken leg marinated in teriyaki sauce)*

\* \* \* \* \*

Prawns with Sesame Seed & Sweet Chili Sauce

*(Stir fried prawns tossed with sesame seeds and sweet chili sauce)*

\* \* \* \* \*

Shitake Stew with Chicken ham in Tartlet

*(Diced shitake braised with chicken ham in cream sauce)*

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Deep Fried Fish Fillet Fritters

*(Marinated spices and coated with chick-pea flour)*

\* \* \* \* \*



Potato Cheese Croquette  
*(Mashed potatoes and cheese, deep fried to golden brown)*

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**Dessert**

Fresh Fruit Tartlets

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Strawberry in Cream Puff

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Assorted of Macaroon

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Crème Brulee

\* \* \* \* \*

Free Flow of soft drinks

\* \* \* \* \*



## COCKTAIL MENU B

(Minimum 50 pax)  
Price at \$45++ per person

### Cold

Assorted Mini Sushi

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Vietnamese Spring Rolls with Vegetable, Crabmeat & Mango

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Tartelette filled with Avocado Salad topped with Salmon Caviar

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### Condiment

Fresh Vegetables with Dips  
Grissini Stick with Rosemary  
Selected Nuts with Black Peppercorn

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### Hot

Steamed Chicken dumplings with chilli sauce  
*(Minced chicken dumplings cooked in steam)*

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Breaded Mushroom Cup filled with Roquefort Cheese  
*(Deep fried button mushrooms stuffed with Roquefort cheese to golden brown)*

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Quail Egg with Wasabi Hollandaise Sauce  
*(Poached Quail egg on tartlet topped with wasabi hollandaise sauce)*

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Mixed Seafood Fritters  
*(Prawns, mussels and squids deep fried to crispy brown)*

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### Dessert

Pralines Crispy Tartlette Chocolate

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Strawberry in Nuts Chocolate on spoon

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Ginger Crème Brulee

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## COCKTAIL MENU C

(Minimum 50 pax)  
Price at \$40++ per person

### **Cold Canapé**

Chilled tofu with Asian pesto

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Dill Marinated Salmon On Rye Bread

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Quail Eggs with Leta Caviar

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### **Hot Canapé**

Sesame Prawns

*(Stir fried prawns tossed with sesame seeds)*

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Deep Fried Fish Fillet Fritters

*(Marinated spices and coated with chick-pea flour)*

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Chicken Tikka with mint sauce

*(Tandoor cooked boneless Chicken, served with mint sauce)*

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Indian Samosa

*(Crispy Indian puff stuffed with savoured potatoes & green peas)*

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### **Condiment**

Toasted Peanut

Krupuk

Potato Chips

Relishes with Cheese Dip

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Assorted Pastries

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Free Flow of soft drinks