



COCKTAIL RECEPTION MENU A

The Chilled – Passaround

Tea-Smoked Salmon with Roes
Freshwater Prawns with 5-Spice
Baby Mozzarella and Cherry Tomato with Cracked Pepper
Mini Yukon Potato with Sour Cream and Caviar
Petit Reblochon with Grapes and Walnut

The Heat

Skewer of Chicken with Soy and Ginger
Cilantro and Alaskan King Crab in Crisp
Fire-seared Tuna with Pepper Emulsion
Asparagus with Sesame Lime Dressing
Mini Seafood Spring Roll with Dip
Green Sea Scallops Brochettes
Saffron Risotto Ball with Herbs

Sugar Cuisine

Pralines and Macarons
Aloe Vera Jelly in Tea Cups
Marsala Perfumed Tiramisu
White Wine and Citrus Martini
Symphony of Fruit Tartlets
Refreshing Fruit Mosaic



COCKTAIL RECEPTION MENU B

Under 10 Degrees

Chilled Crystal Glass Noodles and Wakame **(Veg)**
Cilantro Tossed Salmon with Lime
Citrus Crusted Shrimp on Gingered Starfruit
Wing of Scallop with Asian Spices
Skewered Potato "Tikka"

Above 70 Degrees

Nori-wrapped Fillet of Seabass
Miniature Crustaceans "Bouillabaisse"
Poached "Live" Prawns and Cucumber
"Char Siew" Rack of Lamb
Tandoori Chicken and Mint Chutney **(Indian)**
Beef Kibbeh with Raw Asparagus, Spiced Yoghurt
Crispy Golden Pumpkin and Scallions **(Veg)**

Sweet Memoirs

Tangerine Shooters
Rice Cake with Black Sesame
Kumquat and Rice Wine Jelly
Chocolate Mousse and Candied Ginkgo Nut
Red Dates and Vanilla Panna Cotta
Orange Shortcake with Sweet Basil



COCKTAIL RECEPTION MENU C

Iced Cuisine

Cured Ahi with Asian Salad
Sesame Marinated Jelly Fish
Cold Wok-seared Salmon with Tofu
Salad wrap of Peking Duck
Summer Salad in Lychee **(Veg)**

Fire Cuisine

Unagi Roll with Mango
Baked Prawn Wantons
Seafood and Crab Claw Crisp
Chicken Roll with Seaweed
Hoisin Marinated Chicken and Garlic Braised Eggplant
Yam Pear with Green Pea Puree **(Veg)**
Vegetable Samosa with Chilli **(Veg)**

The Finale

Cheng Tng Jelly
"Pu Er" Tea Brûlée
Spoon of Tangerine and Gel
Melon-Sago-Coconut Milk
Mini Kuch Assortment