



EXQUISITE AND SMALL



NEW ASIAN

Iced Cuisine

Cold “Noodles” of Enorki with Tofu
Beef “Sushi” with Somen
Freshwater Prawns and Caramelized Melon
Terrine of Masala Potato – Purple and Yellow
Jasmine Tea-Cured Salmon with Roes



Fire Cuisine

Seafood and Crab Claw Crisp
Poached “Live” Prawns and Cucumber
Hoisin Marinated Chicken and Garlic Braised Eggplant
Grilled Pineapple “Thai” Style
“Satay” of Beef with Sesame



Sugar Cuisine

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

Our Chefs will be delighted to assist with any dietary requirement

All prices are subject to 10% service charge and 7% Goods and Services Tax



EAST-WEST

The Chilled

Cold Somen Noodles with Tofu
Baby Octopus with Seaweed
Wing of Scallop with Asian Spices
Oolong Tea-Smoked Salmon with Roes
Szechuan Prawn Medley



The Heat

Skewer of Chicken with Soy and Ginger
Cilantro and Shellfish in Crispy Beancurd Skin
Asparagus with Sesame Lime Dressing
Nori Wrapped Fillet of Seabass
“Char Siew” Rack of Lamb



The Caramel

Chinese Almond Cookies
Chocolate-Ginger Feullintine
Pandan-Coconut Layer
White Fungus and Rock Sugar
Tangerine Shooters

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