

SOLEMNISATION



# SOLEMNISATION PACKAGE

Minimum 50 persons

*Serenity Lunch Buffet from \$88++ per person*

*Tranquility Dinner Buffet from \$98++ per person*

Customisable buffet menu  
Exclusive use of function venue  
Free flow of soft drinks, coffee and tea  
Exquisite floral decorations  
Choice of wedding favours for all guests  
Waiver of corkage for all sealed duty-paid hard liquor and wine

*With Compliments*

One-night stay in Junior Suite with fruit basket  
Breakfast for 2 persons at Saltwater  
One bottle of housepour wine per confirmed table of 10 persons (for dinner only)  
Use of audio and visual equipment  
VIP parking lot at hotel's entrance for bridal car  
Carpark coupons for 20% of confirmed attendance (subject to availability)

2019/2020

## DESIGN YOUR SOLEMNISATION BUFFET MENU

### APPETIZERS — CHOICE OF 3 ITEMS

- Apple & Cheese Salad with Walnut
- Bai Ling Mushrooms & Green Papaya Kerabu
- Beancurd Salad with Century Egg & Pickled Ginger
- Bistro Tuna Nicoise Salad
- Cherry Tomato & Bocconcini Skewers (V)
- Chicken Roulade with Romesco Sauce
- Citrus Seafood in Basil Oil Dressing
- Confit of Mushroom with Herbs & Vinegar
- Fine Selection of Maki & Hand Rolls
- 5 Spice Minced Chicken on Endives
- Gazpacho Shooters with EVO Oil (V)
- Goat Cheese Ceam on Grilled Zucchini (V)
- Grilled Asparagus & Pomelo with Ginger Soya
- Grilled Beef Salad with Nam prik Dressing

- Grilled Squid with Chilli Mango Chutney
- Poached Chicken with Ginger Cilantro Pesto
- Kerabu of Squid & Shrimp
- Poached Salmon Flakes with Mustard Dill
- Portobello with Silken Tofu Mousse (V)
- Roasted Chicken Salad with Raisins & Walnuts
- Roasted Duck with Sesame & French Beans

- Roasted Vegetable with Aged Balsamic
- Royal Beef Salad with Shredded Raw Mango
- Seared Tuna & Broken Soya Dressing
- Spanish Egg Fritata with Aioli
- Sundried Tomato on Feta Cheese with Basil Oil
- Vietnamese Style Beef in Rice Paper Wrap
- Watermelon & Crumbled Feta

## SALAD BAR — CHOICE OF 1 COMBINATION

### *Mixed Leaves & Greens*

Mixed Leaves & Romaine  
 Tomato, Spinach Onion, Cucumber,  
 Radish & Chickpea  
 Cornichons, Olives, Croutons  
 Caesar Dressing, Balsamic & Thousand Island

### *Mediterranean Salad Bar*

Mixed Leaves & Arugula  
 Tomato, French Beans, Zucchini,  
 Onion & Eggplant  
 Olives, Feta, Croutons  
 Balsamic, French Dressing & Lemon  
 Thyme Vinaigrette

## SOUP — CHOICE OF 1 ITEM

- Mushroom Cream Soup (V)
- Clam Chowder
- Cream of Pumpkin (V)
- Cauliflower Veloute (V)
- Roasted Tomato Soup (V)
- Potato, Leek & Bacon
- Beef & Barley Soup
- Chicken Broth

## FISH — CHOICE OF 1 ITEM

- Char Siew Infused Salmon Steak
- Baked Miso Barramundi with Soya Glaze
- Ikan Masak Pedas Nanas
- Wok-fried Fish Fillet with Nori & Biscuit Powder
- Steamed Fish with Bonito & Soya Truffle Dressing

## BEEF/MUTTON/LAMB — CHOICE OF 1 ITEM

- Braised Beef with Root Vegetable
- Cantonese Beef Hot Pot with Daikon & Carrot
- Wok-fried Beef with Peppers
- Hungarian Beef Goulash with Sour Cream
- Beef Rendang
- Mutton Mysore
- Mutton Rendang
- Lamb & Root Vegetable Blanquette
- Mongolian-style Wok-fried Cumin Lamb
- Tongseng Kambing

## SHELLFISH — CHOICE OF 1 ITEM

- Creole Cajun Prawns with Capsicum
- Black Mussels with Garlic & Chive Cream
- Wok-fried Cuttlefish with Sambal Belacan
- Wok-fried Prawns with Salted Egg Yolk
- Steamed Manila Clams with Ginger & Scallion

(V) — Vegetarian

## VEGETABLES — CHOICE OF 1 ITEM

- Buttered Haricots Verts Amandine
- Roasted Root Vegetables with Almond Mimosa
- Broccoli & Shredded Carrots in Shallot Oil
- Fried French Beans with Dried Shrimp
- Nonya Chap Chye

## POULTRY — CHOICE OF 1 ITEM

- Ayam Masak Merah
- Ayam Ponteh
- Gong Bao Chicken with Chilli & Cashew Nuts
- Ragout of Poulet & Mushroom in Cream
- Roasted Free Range Chicken with 13 Spices
- Ayam Buah Keluak
- Piccata of Turkey

## DESSERTS — CHOICE OF 4 ITEMS

- Apple Strudel with French Vanilla Sauce
- Assorted Cupcakes
- Banana Banoffee Pie
- Bread & Butter Pudding
- Cappuccino Mocha Mousse Cake
- Chempedak Mousse
- Cheese Tartlet with Blueberry Jam
- Chocolate Banana Cake
- Coconut Chiboust with Caramelized Pineapple
- Coconut Panna Cotta with Gula Melaka Sago
- Dark Cherry Chocolate Tart
- Dark Chocolate Mousse with Crunchy Feuilletine
- Eton Mess
- Glazed Toffee Éclairs

## VEGETARIAN — CHOICE OF 1 ITEM

- BBQ Beancurd with Capsicum
- Paneer & Dhal Croquette
- Moroccan Eggplant Mousakka
- Fritata of Zucchini & Peppers
- Potato & Lentil Stew in Spices

## RICE/NOODLES/PASTA — CHOICE OF 1 ITEM

- Fragrant Steamed Rice
- Golden Fried Rice with Crispy Garlic Flakes
- Braised Ee-fu Noodles with Mushrooms
- Gratin Mac & Cheese
- New Potato Lyonnaise
- Mee Goreng with Brassica & Bean Sprout
- Baked Roti with Clarified Butter

- Lemongrass Jelly
- Mango Mascarpone in Shooters
- Mini Chocolate Brownie
- Panna Cotta with Raspberry Coulis
- Peach Hollander
- Petite Passion Fruit Trifle
- Pistachio Financier
- Ricotta Cheese Mousse with Raspberry Jello
- Spiced Carrot & Walnut Cake
- Sticky Date Toffee Pudding
- Tiramisu in Cup
- Triple Chocolate Mousse
- Turkish Milk & Rosewater Pudding
- White Chocolate Panna Cotta

Prices are subject to 10% service charge and 7% GST.  
Prices and inclusions are subject to changes without prior notice.