

## | DINNER PACKAGE |

Valid from 1 January to 31 December 2012

Buffet Dinner Menu  
\$90.00++ per person

Chinese Set Dinner Menu  
\$900.00++ per table of 10 persons  
inclusive of free flow of soft drinks

### SPECIALLY FOR YOU

Running out of ideas for places to go with great food, service and most importantly, privacy, for your department functions or birthday celebrations?

Singapore Marriott's Social Dinner Package is the perfect solution. Able to accommodate groups of 40 – 80 people, our packages offer you the flexibility of choosing a buffet menu or 8-course Chinese set dinner menu prepared by our award-winning Wan Hao Chinese Restaurant chefs. **At only \$900++ per table, this also includes a bottle of wine per table and one complimentary high tea voucher for two persons at Marriott Cafe.**

Having the entire area to yourselves means you can let your hair down and revel in all the party making to your heart's content.

Whether it's to celebrate a recent promotion or a time to connect with the rest of the department, whatever your objective may be, let us help you take the hassle out of it.

Please call our 'We Care' Catering Hotline at (65) 6831 4769 for enquires or  
Email: [mhrs.sindt.sales@marriotthotels.com](mailto:mhrs.sindt.sales@marriotthotels.com)

All prices are subject to 10% service tax and prevailing taxes.  
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## | Buffet Dinner Menu I |

### COLD PRESENTATION

Chinese Combination Cold Platter which includes:

Drunken Chicken, Octopus, Mini Squid and Jelly Fish

Assorted Smoked Fish Platter with Norwegian Smoked Salmon and

Smoked Tuna Loin Served with Onion Confit and Lemon Chutney

Roast Black Pepper Chicken Breast with Sliced Tomato and Mozzarella Cheese Dressed in Basil Oil

### SALAD PRESENTATION

Trio of Mushroom cooked in Balsamic Herbs

Greek Salad, Feta Cheese, Olives Tomato, Cucumber, Peppers and Crunchy

Salad Leaves tossed in French Dressing

Spicy Thai Beef Salad

Pasta and Smoked Sausage Flavoured with Garlic Olive Oil

Steamed Potato tossed in Creamy Mayonnaise topped with Gherkin & Spring Onion

Mixed Seasonal Salad Greens and Baby Spinach accompanied with 3 Varieties of Dressing

### FRESHLY BAKED BREAD

A Selection of Whole Meal Bread, White Bread & Whole Meal Rolls

### SOUP CORNER

Cream of Mushroom accompanied with Garlic Croutons

### HOT PRESENTATION

Roast Black Pepper Sliced Strip Loin with Red Port and Shallot Sauce

Seared Atlantic Salmon with Virgin Oil with Semi Dried Tomatoes

Oven Baked Chicken with Tomato and Cheese Gratinated

Wan Hao Roasted Duck with Plum Sauce

Braised Mushroom with Broccoli in Oyster Sauce

Wok Fried Rice with Diced Seafood & Salted Fish

### DESSERT

Assorted Cheesecake

Assortment of Cakes and Pies

Crème Brûlée

Banana Crumble

Seasonal Fresh Fruit Platter

Fresh Filtered Coffee and Tea

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## | Buffet Dinner Menu II |

### COLD PRESENTATION

Assorted Cold Meat Platter which includes:

Smoked Beef, Pepper Chicken Roll, Smoked Turkey served with Vegetable Anti-Pesto

Plum Red Tomato with Soft Mozzarella and Pesto Dressing

Home-made Salmon Terrine Combined with Norwegian Smoked Salmon Served with Dill Sauce

Assorted Sushi Include California Roll with Wasabi, Soya Sauce and Pickled Ginger

### SALAD PRESENTATION

Prune Beetroot with Lemon and Onion

Marinated Squid in Hot Sauce and Julienne Vegetables

Thai Marinated Chicken with Fresh Cut Vegetables

Waldorf Salad Topped with Walnut and Sultana

Roasted Zucchini with Herbs Black Pepper and Salami

Selection of Mixed Seasonal Field Green accompanied with 3 Varieties of Dressing

### FRESHLY BAKED BREAD

A Selection of Whole Meal Bread, White Bread & Whole Meal Rolls

### SOUP CORNER

Carrot and Ginger Soup with Coriander

### HOT PRESENTATION

Stir-fried Scallop with Cashew Nuts in Spicy Sauce

Thai Green Curry Chicken with Egg Plant

Wok Fried Sliced Beef with Capsicum

Braised Australian Lamb Stew with Root Vegetable in Red Wine Gravy

Braised Mushroom with Broccoli in Oyster Sauce

Steamed Saffron Rice with Garden Vegetable

### DESSERT

Selection of French Pastries

New York Cheesecake

Lemon Tart, Pear Flan

Warm Bread Pudding with Vanilla Sauce

Agar Agar

Seasonal Fresh Fruit Platter

Fresh Filtered Coffee and Tea

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## | CHINESE MENU |

Per table of 10 persons

### APPETISER | 头盆

Choice of 5 Items | 自选五款

#### Combination of Deluxe Appetizer

龙凤五福大拼盆

Roasted Pork Belly, Vietnamese Spring Roll, Prawn Salad, Abalone Clam in Thai Style, Roasted Duck  
炭烧金猪件, 越南银丝卷, 鲜果沙律虾, 泰式鲍贝, 明炉烧鸭

Crispy Dumpling with Chicken and Pork, Japanese Unagi, Deep-fried Mushroom stuffed with Shrimp  
Paste, Japanese Octopus, Spicy Jelly Fish

脆炸石榴鸡, 日式烤鳗鱼, 鱼茸炸酿冬菇, 八爪鱼仔, 麻辣海蜇

### SEAFOOD | 海鲜

Stir-fried Scallop and Shrimps with Peppers and Celery

翡翠彩椒虾仁带子

Sautéed Scallop and Squids with Celery and Sweet Peas in Spicy Sauce

酱爆带子花枝球

Wok-fried Coral Clam and Shrimps with Broccoli in Spicy Sauce

辣汁虾仁珊瑚蚌

Sautéed Coral Clam and Palm-shaped Clam with Celery in Sambal Sauce

虾米酱珊瑚佛手蚌

### SOUP | 汤类

Braised Shark's Fin Broth with Crabmeat and Shredded Fish Maw

蟹肉鱼肚翅

Braised Shark's Fin Broth with Conpoy and Shredded Bamboo Pith

瑶柱竹笙翅

Braised Shark's Fin Broth with Crabmeat, Shredded Bamboo Pith and Shredded Mushrooms

三宝烩生翅

Braised Hasma Broth with Conpoy, Shredded Abalone, Sea Cucumber, Bamboo Pith and  
Shredded Mushrooms

海味雪蛤羹

### FISH | 鱼

Steamed Live Garoupa with Mandarin Peel in Black Bean Sauce

陈皮豉汁蒸石斑

Steamed Live Garoupa with Minced Garlic

金银蒜蒸石斑

Steamed Pomfret in Teochew Style

潮式蒸斗鲳

Steamed Spotted Garoupa with Minced Garlic

金银蒜蒸星斑

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VEGETABLE | 菜

Braised Sea Cucumber and Ling Zhi Mushroom with Seasonal Greens  
蚝皇灵芝菇扣海参

Braised Goose Web and Mushroom with Seasonal Greens  
碧绿北菇扣鹅掌

Braised Sliced Jian Bao Abalone and Mushroom with Seasonal Greens  
红烧北菇金鲍片

Braised Sea Cucumber and Beancurd Sheet with Seasonal Greens  
蚝皇豆筋烩海参

POULTRY | 家禽

Wan Hao Signature Roasted Crispy Chicken  
万豪炸子鸡

Crispy Chicken Marinated with Chinese Rose Wine and Salt  
脆皮盐焗鸡

Soya Chicken Marinated with Bean Sauce  
天府手烤鸡

Crispy Chicken with Minced Garlic Sauce  
蒜香吊烧鸡

RICE & NOODLES | 饭, 面

Stewed Ee-Fu Noodles with Crabmeat, Straw Mushrooms and Chives  
蟹肉干烧伊面

Wok-fried Rice with Diced Chinese Sausage, Chicken, Mushrooms and  
Minced Dried Shrimps served in Lotus Leaf

飘香腊味荷叶饭

Stewed Ee-fu Noodles with Minced Pork, Chives and Mushrooms in Spicy Sauce  
川辣肉崧焗伊面

Stewed Vermicelli with Shredded Duck Meat, Capsicums, Bean Sprouts and Preserved Vegetables  
雪菜鸭丝焗米粉

DESSERT | 甜品

Sweetened Red Bean Cream with Glutinous Black Sesame Dumpling, Lily Bulbs and Lotus Seeds  
百年好合

Chilled Mango Pudding  
香芒冻布丁

Warm Almond Cream with Glutinous Black Sesame Dumpling  
杏汁汤丸露

Cold Almond Beancurd with Longan  
龙眼杏仁冻豆腐

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