

|WESTERN GALA|

Grand Ballroom

Three Course Set Menu | \$98.00++ per person

Three Course Set Menu (with a choice of main course) | \$120.00++ per person

Four Course Set Menu | \$108.00++ per person

Four Course Set Menu (with a choice of main course) | \$130.00++ per person

minimum of 250 persons

HAVE A BALL OF A TIME

- ♦ Choice of 3 or 4-course A-la-carte western menu
- ♦ Free flow of soft drinks and mixers for six hours
- ♦ Customised selection of wines at attractive prices from wine list
- ♦ Dedicated event planner for your event
- ♦ Exclusive usage of event space from 7.00pm to 11.00pm

THE GIFTS ARE ON US

- ♦ Two VIP car park lots at the Hotel Forecourt
- ♦ Complimentary floral centerpiece for VIP tables
- ♦ Complimentary food tasting session for up to 6 persons
Applicable for event with a minimum of 250 persons
- ♦ Complimentary car park passes for 15% of your confirmed attendance
- ♦ Complimentary palate cleansers for all guests

For reservations and enquiries, kindly contact the catering hotline at (65) 6831 4769

All prices are subject to 10% service tax and prevailing taxes
Kindly note that all prices quoted are subject to change at the discretion of the hotel



| WESTERN MENU |

Starters

Blue swimmer crab, fine bean and tomato tartare, deconstructed gremolata

Scallop ceviche citrus, chili, arugula, jicama, coriander ,avocado

Smoked duck breast beetroot, asparagus, walnuts, green apple salsa

Serrano Jamon grilled fig, feta cheese, baby spinach, vin cotto

Pistachio dukkah tuna Eggplant, turmeric kipflers, Swiss chard, tarragon dressing

Soups

Lobster bisque Saffron oil, dill crème fraiche

Pumpkin, coriander and parmesan fennel seed lavosh

Boston clam chowder, crisp pancetta, chive oil

Forestiere mushroom, truffle foam, sea salt grissini

Roasted vine tomato, aged balsamic, basil

Palate cleansers

Watermelon and gin granita

Lime and ginger sorbet

Strawberry maple sorbet

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Main Course

Meat

Macadamia lamb rump, grain mustard, potato puree, spinach, merlot jus

Seared chicken breast, sundried tomato risoni, asparagus, champagne cream

Australian beef tenderloin, Portobello mushroom, braised shallots, Jerusalem artichoke puree, natural glaze

Confit duck leg Skordalia, caramelized witlof, shallot jus

Fish

Grilled sea bass De puy lentils, caramelized onions, tomato balsamic

Atlantic salmon fillet, grilled olive polenta, bok choy, baby carrot, lime dressing

Roasted miso cod fish, Shimeji mushroom, cherry tomatoes, peas, saffron broth

Desserts

Strawberry mascarpone panna cotta, white choc canelle and basil mirror sauce

Japanese cheese cake aloe, apple shot and pink ginger mirror

Cinnamon yoghurt terrine with macerated mango

Fromage blanc fresh berries , minted Chantilly

Classic chocolate silk cake, ginger laced cream and chocolate shards

Peanut butter chocolate batard, cinnamon cream and chocolate Chevrons (gluten free)

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