



JW MARRIOTT
SINGAPORE SOUTH BEACH

JW CONNECTS

Multiple Locations, One Great Virtual Event

Connect with your team, clients or partners via the virtual space with real-time experiences. JW Connects presents a range of options catering to your event needs, from the comfort of your home.



Choose your Menu



Choice of Add-on



Delivery



Accumulate Points

EXQUISITE MENU OPTIONS

From \$14+ Per Person

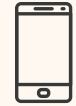
- Executive Lunch Set
- Western Menu
- Gourmet Sandwiches
- Canapés & Coffee Break

EXPERIENTIAL MASTERCLASS

ADD ON: From \$15+ Per Person

- Cocktail Session
- Mocktail Session
- Handcrafted Sushi Session

TO ORDER



+65 6818 1888



jw.sinjw.sales@marriott.com

Terms & Conditions

All prices are in Singapore Dollars and subjected to prevailing 7% goods and services tax. Delivery fee applies at \$8 per location. Rates are applicable for a minimum of 10 persons.

MENU

MADAME FAN

EXECUTIVE LUNCH SET 1

\$22

Dim Sum

Shumai, Crispy Duck Roll

Vegetable

Tiger Prawn, Seasonal Green

Rice or Noodles

Chicken Fried Rice
Singapore Vermicelli, Prawn, Char Siu, Chili

EXECUTIVE LUNCH SET 2

\$39

Dim Sum

Sesame Prawn Toast, Pan Fried Mooli Cake

Meat

Charcoal Grilled Iberico Pork, Wild Mushrooms

Rice or Noodles

Waygu Beef Cube Fried Rice
Braised E-Fu Noodle, Prawn

GOURMET SANDWICHES

Spicy Thai Grilled Beef, Tortilla Wrap, Peanut Sauce \$14

Turkey Ham, Swiss Cheese, Multigrain Sourdough, Honey Mustard Sauce \$17

Brioche Hot Dog Bun with Smoked Chicken, Grilled Thai Asparagus, Caramelized Onions, Truffle Mayonnaise \$16

Grilled Vegetable Panini With Onion, Pepper, Eggplant, Mushroom Hummus Served With Garden Green, Balsamic Dressing, Potato Salad V \$14

Banh Mi, Pickle Carrot, Cucumber, Bean Curd, Capsicum, Lemongrass Vegetarian Mayonnaise, Served With Garden Green, Balsamic Dressing, Potato Salad V \$14

COFFEE BREAK

Inclusive of 1 Ice Brewed Tea \$16

(Choice of 3)

Banana Financier

Smoked Salmon, Lettuce, Sour Cream Wrap

Bircher Muesli, Green Apple, Passion Fruit

Seasonal Fruit Cup

French Pastries

Green Tea Tart

Tropical Fruit Salad, Chia Seeds

Pumpkin Parfait, Granola, Berries +\$2.5

Turkey Ham And Cheese Croissant +\$2

Grilled Veg, Lettuce, Hummus Wrap V

Egg And Cheese Croissant V

Avocado, Cucumber And Cheese Sandwich V

WESTERN MENU

Starter & Main \$22

Main & Dessert \$22

Starter, Main & Dessert \$30

Starter *(Choice of 1)*

Roasted Pumpkin Salad
Baby Spinach, Feta Cheese, Caramelised Walnuts, Honey Balsamic Dressing

Signature Garden Greens
Quail Egg, Smoked Duck Breast, Asian Dressing

Tuna Pasta Salad

Main *(Choice of 1)*

Confit Chicken Leg
Mediterranean Cous Cous, Asparagus, Chicken Jus

Pan Seared Salmon
Quinoa, Baby Spinach, Lemon Dill Beurre Blanc

Organic Fried Rice
Organic Brown Rice, Asparagus, Egg White, Edamame

Dessert *(Choice of 1)*

Chocolate Truffle Cake

Crème Brulee with Berries

Fruit Salad Cocktail with Mint Leaves

CANAPÉS

(For 5 items)

Smoked Salmon, Chive Tartlet

Vietnamese Fresh Spring Roll, Peanut Dressing V

Parma Ham, Parmesan Cheese, Fig Jam, Sourdough

Mini Brioche, Teriyaki Chicken

Grilled Zucchini, Basil Cream Cup V

EXPERIENTIAL MASTERCLASS

A 30-minute guided masterclass by renowned bartenders and chefs. Each guest will receive an individual set of equipment required for the class.

Cocktail Session \$22

Mocktail Session \$15

Handcrafted Sushi Session \$28

BEVERAGES

Soft Drinks \$2

Bottled Juice \$4

IPA Sweetwater (Bottle) \$8

Aqua Panna / San Pellegrino \$4

Sauvignon Blanc, Clos Henri, New Zealand, 375ml \$27

Pinot Noir, Clos Henri, New Zealand, 375ml \$27

Little Black Dress Rosé, 750ml \$32

V | Vegetarian

Terms & Conditions

All prices are in Singapore Dollars and subjected to prevailing 7% goods and services tax. Delivery fee applies at \$8 per location. Rates are applicable for a minimum of 10 persons.

