

BABY SHOWER/ BIRTHDAYS 2018

Hi-Tea Buffet at \$55.00 per person Lunch Buffet at \$70.00 per person Dinner Buffet at \$88.00 per person



- A sumptuous Hi-Tea, Lunch or Dinner buffet created by our team of chefs
- Solution
   Usage of venue from 12pm to 4pm (Lunch), 2pm to 5pm (Hi-Tea) or 7pm to 11pm (Dinner)
- Free flow of coffee and tea, soft drinks and mixers throughout the event
- Fresh Floral centerpiece arrangement for all dining tables
- Red eggs basket and Ang Ku Kueh platter for every table of 10 persons
- Chocolate pralines in dainty boxes give-away to every guests
- Complimentary parking for 20% of your guaranteed guests

#### NOTE:

- Packages are subject to change without prior notice
- Prices are subject to 10% service charge and prevailing government taxes and are subject to change without prior notice.







## HIGH TEA BUFFET MENU A

### **COLD**

Roasted Beef Sandwich with Pickle
Tuna and Corn Croissant
Turkey & Cheese Tortilla Wrap
Tomato and Cucumber Sandwiches (V)
Vietnamese Rice Paper Rolled

#### HOT

## Selection of Two Types of Steamed Dim Sum with Hot Bean Sauce

(Chicken Siew Mai / Prawn Har Gau / Chicken Char Siew Pau / Salted Egg Pau / Yam Pau / Lotus Bean Pau (V) / Crystal Dumpling (V) / Jade Dumpling (V))

### Choice of **One** Baked Pie

(Black Pepper Chicken Pie / Mini Chicken Pie / Rendang Chicken Pie / Thai Green Curry Chicken Pie)

### Choice of One Quiche

(Turkey & Cheese / Salmon & Spinach / Mushroom & Leek (V) / Spinach & Cheese (V))

Crab Meat Chawamushi Tandoori Chicken Drumlets Seafood Mee Goreng

# **UNDER THE LIGHTS**

Plain & Chocolate Scone Clotted Cream & Fruit Preserve

### **DESSERT**

Walnut Tart
Raspberry Financier
Coffee Chocolate Cup
Mango Panna Cotta
Pistachio Cheese Cake
Freshly Sliced Tropical Fruits Platter (V)

Coffee and Tea







# HIGH TEA BUFFET MENU B

### **COLD**

Egg salad with Cheese on White Bread
Turkey and Cheese on Focaccia
Tomato and Cucumber on Wheat Bread (V)
Chicken Salad on Baguette
Smoked Salmon and Cream Cheese on Croissant

#### HOT

## Selection of Two Types of Steamed Dim Sum with Hot Bean Sauce

(Chicken Siew Mai / Prawn Har Gau / Chicken Char Siew Pau / Salted Egg Pau / Yam Pau / Lotus Bean Pau (V) / Crystal Dumpling (V) / Jade Dumpling (V))

### **Choice of One Baked Pie**

(Black Pepper Chicken Pie / Mini Chicken Pie / Rendang Chicken Pie / Thai Green Curry Chicken Pie)

#### Choice of One Quiche

(Turkey & Cheese / Salmon & Spinach / Mushroom & Leek (V) / Spinach & Cheese (V))

Seafood Fried Rice Kampong Style Pyramid Indian Samosa with Mango Chutney Baked Fish Otak

#### UNDER THE LIGHTS

Plain & Oatmeal Scone Clotted Cream & Fruit Preserve

### **DESSERT**

Orange Cake
Pecan Brownies
Cheery Almond Tart
Maple Walnut Cheese Cake
Soya Milk Panna Cotta
Freshly Sliced Tropical Fruits Platter (V)

Coffee and Tea





### SHERATON TOWERS SINGAPORE HOTEL



# **LUNCH BUFFET MENU**

### **APPETIZER & SALAD**

Thai Basil Beef Salad
Baked Tomato with Garlic and Balsamic (V)
Indonesian Gado Gado with Tangy Peanut Sauce (V)
Chinese Style Top Shell Salad
Five Spice Duck Salad with Mango
3 Kinds of Seasonal Boutique Greens (V)

## **DRESSINGS**

Thousand Island, French, In-house Specialty, Sesame Soya

## **CONDIMENTS**

Sweet Corn Kernel, Cucumber, Cherry Tomato, Sun Flower Seeds

### **HOT DISHES**

Masala Okra (V)

Madras Style Fish Curry

Baked Chicken with Trio Roasted Potato

Stir Fried Squid with Hot Bean Paste

Wok-fried Crabmeat Fried Rice

### DESSERT

Freshly Sliced Tropical Fruits Platter (V)
Walnut Brownies
Raspberry Mousse
Pandan Kaya Slice
Thai Tea Cheese Cake
Soya Milk Panna Cotta

Coffee and Tea







## **DINNER BUFFET MENU**

## **APPETIZER & SALAD**

Selection of Chinese Cold Platter
Mix Fruit and Vegetable Rojak with Shrimp Paste
Thai Beef Salad
Fusilli Pasta with Roasted Mushroom (V)
Tomato & Mozzarella Cheese, Basil Pesto (V)
3 Kinds of Seasonal Boutique Greens (V)

## **DRESSINGS**

Thousand Island, French, In-house Specialty, Sesame Soya

## **CONDIMENTS**

Sweet Corn Kernel, Cucumber, Cherry Tomato, Sun Flower Seeds

### **SOUP**

Cream of Tomato (V) with bread and butter

### **HOT DISHES**

Sweet and Sour Fish
Oven Roasted Strip loin of Beef with Mushroom Sauce
Stir-fried "Lo Hon" Vegetables (V)
Grilled Satay Marinated Chicken Thigh with Peanuts Sauce
Chardonnay Seafood Stew with Dill
Steamed Jasmine Rice (V)

### DESSERT

Freshly Sliced Tropical Fruits Platter (V)
Selection of Mini French Pastries
Mango Pudding
Selection of Nonya Kueh (V)
Strawberry Mousse
Green Tea Jelly

Coffee and Tea



