

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

Minimum 30 persons, maximum of 80 persons



- A sumptuous Hi-Tea, Lunch or Dinner buffet created by our team of chefs
- 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
- Complimentary one (1) kg cake
- 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 MENU A

(No Pork, No Lard)

HORS D'OEURVE

Assorted Finger Sandwiches
(Selection of Egg, Tuna Mayonnaise with Cucumber, Turkey Ham and Cheese)

COLD SAVOURIES

Shrimp and Mango Salad

JAPANESE SAVOURIES

California Maki, Kappa Maki, Kanpyo Maki Saba, Tamago and Oshinko Maki

HOT SAVOURIES

Seafood Vol Au Vent
Mini Chicken Burger with Condiments
Assorted Satays (Chicken, Mutton and Beef) with Peanut Sauce, Rice Cake and Condiments
Spicy Thai Fish Cakes with Cucumber in Chilli Sauce
Crispy Spicy Wing Zing
Mini Vegetarian Pizza (V)
Braised Ee-Fu Noodle with Chinese Mushroom and Chives (V)

SWEETS

Praline Crunchy Chocolate Slice
Bittersweet Chocolate Cream Puff
Old fashioned Apple Pie
Home-made Scones with Raspberry, whipped Cream and Butter
Ang Ku Kueh / A Basket of Red Eggs (on table)

Coffee and Tea







HIGH TEA MENU B

(Contain Pork*)

HORS D'OEURVE

Assorted Finger Sandwiches (Selection of Egg, Tuna Mayonnaise with Cucumber, Turkey Ham and Cheese)

COLD SAVOURIES

Marinated Squids on Coriander Onion Relishes

JAPANESE SAVOURIES

California Maki, Kappa Maki, Kanpyo Maki Saba, Tamago and Oshinko Maki

HOT SAVOURIES

Assorted Dim Sum

(Selection of Siew Mai, Steamed Chicken Pau and Lotus Pau)

TLC Mini Burgers

Sweet Potato Fries (V)

Assorted Tempura

Scallop Potato

Steamed Butter Corn in Cup

Baked Penne with Mozzarella Cheese and Tomato Sauce (V)

SWEETS

Durian Puff
Assorted Mini French Pastries
Butter Pudding with Vanilla Sauce
Black Forest Cake
Ang Ku Kueh / A Basket of Red Eggs (on table)

Coffee and Tea





SHERATON TOWERS SINGAPORE HOTEL



LUNCH MENU A

(No Pork, No Lard)

SALADS AND APPETIZERS

Poached Salmon with Dill Cream Cheese and Wasabi Mayonnaise
Seared Beef Carpaccio with Lemon Aioli
Chicken Liver Paté
Assorted Cheese Platter
Pasta with Kalamata Olive, Pepper and Onion Salad (V)
Green Asparagus Salad with Lemon Vinaigrette and Shaved Parmesan Cheese (V)
Assorted Salad Green (V)
Romaine Lettuce (V)

DRESSINGS AND CONDIMENTS

Caesar, Thousand Island, Oriental, House Dressing Herbs Crouton, Cucumber, Tomato, Corn and Parmesan Cheese গ্ৰুপ্ত

MAIN DISHES

Roasted Snapper with Herbs and Beans Ragout
Seared Chicken with Caponata Sauce
Sliced Roasted Beef with Mushroom Ragout and Roasted Potato
Steamed Asparagus with Hollandaise Sauce (V)
Saffron Rice with Almond and Raisin (V)
Baked Penne with Mozzarella Cheese and Tomato Sauce (V)
Roasted Carrot and Root Vegetable with Balsamic Glaze (V)

DESSERTS

Freshly Sliced Tropical Fruits Platter
Chocolate Fudge Cake
Strawberry Mousse Cake
Mango Pudding with Strawberry
Praline Crunchy Chocolate Slice
Bobo Cha Cha

Ang Ku Kueh / A Basket of Red Eggs (on table)

Coffee and Tea







LUNCH MENU B

(No Pork, No Lard)

SALADS AND APPETIZERS

Marinated Seafood with Green Papaya
Thai Beef Salad
Prawn and Mango
Marinated Mushroom Salad with Green Onion (V)
Tomato, Cucumber and Onion Salad with Indian Spice (V)
Marinated Cucumber with Garlic and Chili (V)
Assorted Salad Green (V)
Romaine Lettuce (V)

DRESSINGS AND CONDIMENTS

Caesar, Thousand Island, Oriental, House Dressing Herbs Crouton, Cucumber, Tomato, Corn and Parmesan Cheese গ্ৰহ

MAIN DISHES

Baked Seabass with Coriander & Lemongrass Broth
Duck Confit with Braised Red Cabbage
Mutton Rendang
Baked Potato with Condiments (V)
Tomato Rice (V)
Vegetable Hong Kong Noodle (V)
Chinese Spinach with Mushroom (V)

DESSERTS

Freshly Sliced Tropical Fruits Platter
Blue Berry Cheese Cake
Soya Pudding with Longan
Assorted Malay Kueh
Assorted Indonesian Kueh Lapis
Pulut Hitam

Ang Ku Kueh / A Basket of Red Eggs (on table)

Coffee and Tea





SHERATON TOWERS SINGAPORE HOTEL