



CORPORATE MENU

# CORPORATE MENU

1

## LUNCH (MIN. 20 PAX)

Lunch Buffet - \$48+ Per Pax  
Premium Lunch Buffet - \$60+ Per Pax  
Service Staff - \$100+ Per Staff  
Catering Fees - \$15+ Per Pax

Starters - Select 3  
Mains - Select 4  
Sides - Select 2  
Dessert - Select 1

2

## DINNER (MIN. 20 PAX)

Dinner Buffet - \$68+ Per Pax  
Premium Dinner Buffet - \$80+ Per Pax  
Service Staff - \$100+ Per Staff  
Catering Fees - \$15+ Per Pax

Starters - Select 3  
Mains - Select 6  
Sides - Select 2  
Dessert - Select 1 + Fruit Platter

\*Catering fees include transport, set-up,  
tear down & tableware

## STARTERS (WESTERN)

- House-Smoked Ocean Trout with Fresh Wasabi Dressing
- Antipasto of Char-Grilled Mediterranean Vegetables
- Roma Tomato & Bocconcini Salad with Basil, Aged Balsamic & Extra Virgin Olive Oil
- Char-Grilled Portobello & Forrest Mushroom with Garlic Herb & Aged Balsamic
- Seafood Pasta Salad with Thousand Island Dressing
- Caesar Salad with Parmesan, Eggs, Croutons & Bacon
- Niçoise Salad with Egg, Tuna, Potatoes, Onions, Olives, Tomatoes
- House-Smoked Ocean Trout with Caviar Crème Fraiche Duck Rilette with Cornichons
- Salad of Confit Salmon, Grilled Asparagus, Baby Spinach & Yuzu Dressing
- Char-Grilled Spanish Octopus Salad, Lemon-Garlic Dressing

## STARTERS (ASIAN)

- Dutch-Style Chicken & Vegetable Rissoles
- 'Gado-Gado' Indonesian Salad of Mixed Vegetables with Egg, Potato & Peanut Dressing
- 'Tahu Telur' Crispy Tofu Omelette with Vegetable Julienne & Peanut Dressing
- Thai Glass Vermicelli Salad with Chilli-Lime Dressing, Dried Shrimp, Minced Meat & Cashew Nuts
- 'Lemper' Glutinous with Lemongrass Chicken
- Chilled Cha-Soba with Oriental Mushrooms & Truffle Soy Dressing
- Manado' Seafood Ceviche with Coconut Milk, Lemon Basil, Chilli & Lime



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## MAINS (WESTERN)

- Beef Bourguignon with Mushrooms & Herbs
- Braised Chicken Cassoulet with Root Vegetables & Mushrooms
- Oven-Baked Fillet of Dory in White Wine & Dill Sauce
- Coq Au Vin' Slow-Cooked Chicken in Red Wine with Mushrooms, Shallots & Pancetta
- Roasted Chicken with Rosemary, Herbs & Lemon
- Tender-Braised Beef Cheeks in Red Wine & Forrest Mushrooms
- Slow-Roasted Leg of Lamb with Ratatouille
- Char-Grilled Black Angus Sirloin with Green Peppercorn Sauce
- Pan-Fried Pork Medallions with Forrest Mushrooms
- Crispy Roasted Salted Pork Belly
- Forrest Mushroom Linguini with Shaved Parmesan
- Penne Arrabbiata with Fresh Basil & Buratta
- Chicken and Mushroom Lasagne
- Slow-Cooked Cod with Miso Glaze & Mushrooms
- Seafood Linguini with Tomatoes in White Wine Sauce



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## MAINS (ASIAN)

- Char-Grilled Madura Chicken Satay
- Tender-Braised Beef Shin Rendang
- Braised Pork Belly in Green Manado Spices
- Fillet of Black Cod in Indonesian Curry with Baby Okra
- Ayam Buah Keluak' Slow-Braised Chicken in Buah Keluak
- 'Ayam Bumbu Rujak' - Charred & Braised Chicken in Sweet-Spicy Gravy
- 'Ayam Rica Rica' Char-grilled Chicken in Manado Spices
- Ayam Goreng Jawa' Indonesian Fried Chicken
- 'Opor Ayam' Char-Grilled & Braised Chicken 'Korma' Style
- 'Sayur Lodeh' Mixed Vegetable Curry with Young Jackfruit
- 'Sambal Goreng Tahu Tempe' Fermented Soya Bean Cake with Shrimp
- 'Ikan Balado' Fillet of Fish in Balado Chilli
- 'Babi Pongteh' Braised Pork Belly with Potatoes & Green Chilli
- Braised Egg Tofu with Crab Meat & Broccoli
- Braised Nyonya Chap Chye
- Wok-Fried Glass Vermicelli with Prawns, Chicken & Mushrooms
- 'Mee Goreng Jawa' Wok-Fried Javanese Mee Goreng
- Nasi Goreng' Spicy Javanese Fried Rice
- Char-Grilled Iberico Pork Pluma Satay
- Tender-Braised Wagyu Oxtail Rendang
- Babi Guling with Condiments
- 'Ayam Tuturuga' Braised Chicken in Manado Spices
- 'Empal Goreng' Tender-Braised & Fried Beef Cheeks
- Fillet of Cod in 'Assam' Gravy with Baby Okra
- Ikan Pepes' Fillet of Cod with Javanese Spices Wrapped & Grilled in Banana Leaves
- Udang Goreng Special'
- Grilled King Prawns with Braised Sweet Chilli
- Miso-Baked Fillet of Cod with Oriental Mushrooms



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## SIDES (WESTERN)

- Roasted Root Vegetables
- Sautéed Rosemary Potatoes
- Ratatouille

## SIDES (ASIAN)

- Steamed Jasmine Rice
- Steamed Shallot Rice
- Sambal Belachan
- 'Keropuk' Udang & Empeng
- Nasi Kuning' Yellow Ginger Rice

## LIVE STATIONS (WESTERN + ASIAN)

- Traditional Laksa with Prawn, Chicken, Fish Cake & Egg with Condiments
- Hae Mee' Prawn Noodle Soup in Lobster & Conpoy Broth with Condiments
- Slow-Roasted Black US Ribeye (Prime) with Condiments
- Crispy Roasted Suckling Pig with Star Anise Jus

## DESSERTS (WESTERN)

- Apple & Rhubarb Crumble with Vanilla Anglaise
- Mini Valrhona Dark Chocolate Tartlets
- Mocha Bavarois with Grated Chocolate
- Panna Cotta with Fresh Summer Berries
- Vanilla Custard Profiteroles with Warm Chocolate Sauce
- Fresh Fruit Platter
- Strawberry Custard Tarts with Champagne Jelly
- Sticky Date Pudding with Butterscotch Sauce  
Tiramisu with Espresso & Tia Maria

## DESSERTS (ASIAN)

- Bubur Cha-Cha
- Iced Chendol with Gula Jawa & Young Jackfruit
- 'Es Teler' Indonesian Fruit Cocktail with Avocado & Jackfruit
- Kaya & Caramelized Banana Crumble
- Gula Jawa Panna Cotta with Pineapple Crush
- Vanilla Custard Profiteroles with Warm Chocolate Sauce





PRIVATE DINING

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## PRIVATE DINING LUNCH (MIN. 12 PAX)

### 3 Course Menu

(1 Starter, 1 Main & 1 Dessert) - \$70+ Per Pax

### Premium 3 Course Menu

(1 Starter, 1 Main & 1 Dessert) - \$80+ Per Pax

### 4 Course Menu

(1 Starter, 1 Entree, 1 Main & 1 Dessert) - \$88+ Per Pax

### Premium 4 Course Menu

(1 Starter, 1 Entree, 1 Main & 1 Dessert)- \$98+ Per Pax

2

## PRIVATE DINING DINNER (MIN. 12 PAX)

### 3 Course Menu

(1 Starter, 1 Main & 1 Dessert) - \$100+ Per Pax

### Premium 3 Course Menu

(1 Starter, 1 Main & 1 Dessert) - \$118+ Per Pax

### 4 Course Menu

(1 Starter, 1 Entree, 1 Main & 1 Dessert) - \$138+ Per Pax

### Premium 4 Course Menu

(1 Starter, 1 Entree, 1 Main & 1 Dessert) - \$150+ Per Pax

Service Staff - \$100+ Per Staff | Catering Fees - \$28+ Per Pax

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## PRIVATE DINING STARTERS (WESTERN)

- Carpaccio of Hokkaido Sea Scallops with Iwate Ikura, Herb Mesclun & Truffle Soy Dressing
- House-Smoked Ocean Trout with Iwate Ikura, Herb Mesclun & Wasabi Dressing
- Salad of Grilled Octopus, Avocado, Chorizo, Roasted Peppers, Black Olives, Lemon Garlic & Herb Dressing
- Tart Tatin of Roasted Roma Tomatoes with Burrata, Pesto & Rocket
- Oven-Baked Gruyere Cheese Soufflé with White Wine Fondue
- Cream of Forrest Mushroom Soup with Truffle Espuma
- Tartare of Hokkaido Scallops with Iwate Ikura & Truffle Soy Dressing
- Cold Angel Hair Pasta with Avruga Caviar, Chives & Truffle Soy Dressing
- Fresh Sea Urchin Linguini with Iwate Ikura & Roasted Seaweed
- Oven-Baked Forrest Mushroom Tart with Poached Hen's Egg, Truffle Hollandaise & Crispy Serrano
- Pan-Fried Foie Gras on Corn Blinis, Rosella Flower Confit & Port Glaze
- Roasted Lobster Bisque with Cognac Espuma
- Warm Smoked Salmon on Braised Daikon with Fresh Wasabi Chive Dressing

## PRIVATE DINING STARTERS (ASIAN)

- 'Tahu Telur' Crispy Tofu Omelette with Vegetable Julienne & Peanut Dressing
- Char-Grilled Ocean Prawn & Squid with Black Shrimp Sambal, Kaffir Lime
- Char-Grilled Madura Chicken Satay with Spicy Peanut Dressing
- Pan-Seared Five-Spice Deboned Quail with Spice Reduction, Rocket & Pine Nuts
- Laksa Linguine with Flower Crab Meat and Crispy Laksa Leaves
- 'Soto Ayam' Indonesian Tumeric & Chicken Soup with Perkedel
- Oven-Baked Chilli Crab Pot Pie
- Ceviche of Reef Fish with Manado Spices, Lemon-Basil, Kaffir Lime & Chilli
- Char-Grilled Iberico Pork Pluma Satay with Pickled Acar
- Special Prawn Noodle Soup in Rich Lobster & Conpoy Broth

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## PRIVATE DINING MAINS (WESTERN)

• Pan Seared Crispy Duck Leg Confit, Lyonnaise Potatoes, Fine Beans & Shallot Jus

• Slow-Cooked Beef Bourguignon with Glazed Shallots, Carrots, Forrest Mushrooms in Red Wine Sauce

• Char-Grilled Aged Black Angus Striploin with Truffle Mash, Glazed Spring Vegetable & Port Reduction

• Pan-Seared Challans Duck Breast with Potato Fondant, Port Wine Braised Red Cabbage & Muscatel Jus

• Crispy Roasted Suckling Pig with Smoked Bacon Sauerkraut, Rosemary Potatoes & Star Anise Jus

• Roasted Rack of NZ Maori Spring Lamb, Potato & Comte Cheese Gratin, Eggplant Caponata, Fine Beans, Rosemary Jus

• Charred US Prime Ribeye on Truffle Mash Potatoes, Glazed Root Vegetables & Port Reduction

• Pan-Roasted French Silver Cod, Artichoke Mash, Asparagus & Scampi Glaze

## PRIVATE DINING MAINS (ASIAN)

• 'Pepes' Fillet of Black Cod, Char-Grilled in Banana Leaf, Salad of 'Urap Urap' & Garlic Rice

• Braised Chicken in 'Buah Keluak', Nyonya Chap Chye, Sambal & Steamed Jasmine Rice

• Slow-Cooked Wagyu Beef Cheeks in 'Bumbu Rujak' Spices with Tofu & Steamed Jasmine Rice

• Pan-Roasted Fillet of Black Cod with Lime-sambal Glaze on 'Kunyit' Yellow Ginger Risotto with Asparagus & Kaffir Lime

• Tender-Braised Wagyu Oxtail Rendang with Pickled Acar & Steamed Shallot Rice



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## PRIVATE DINING STARTERS (VEGETARIAN)

• Cappuccino of Forrest Mushroom Soup with Truffle Espuma

• Cream of Cauliflower Soup with Truffle Espuma  
Tart Tatin of Roasted Roma Tomatoes, Pesto, Rocket & Burrata

• Baked White Asparagus Tart with Poached Hen's Egg & Truffle Hollandaise Baked Caramelized Onion & Gruyere Soufflé

• 'Tahu Telur' Crispy Tofu Omelette with Vegetable Julienne & Peanut Dressing

• 'Gado-Gado' Indonesian Salad of Mixed Blanched Vegetables with Spicy Peanut Dressing & Prawn Crackers

• Char-Grilled Tofu Satay with Peanut Sauce & Condiments

## PRIVATE DINING MAINS (VEGETARIAN)

• Porcini & Forrest Mushroom Linguini with Baby Spinach & Shaved Parmesan

• Portobello Mushroom Truffle Risotto

• Nasi Kuning' Platter of Char-Grilled Tofu Satay, Young Jackfruit Sayur Lodeh, Egg Balado, Perkedel Potato Patty & Pickled Acar

• Indonesian Vegetable Curry, Steamed Rice & Dried Bean Curd

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## PRIVATE DINING DESSERTS (WESTERN)

• Viennese Apple Strudel with Vanilla Anglaise & French Vanilla Ice Cream

• Sticky Date Pudding with Butterscotch & French Vanilla Ice Cream

• Crispy Pear & Almond Feuilleté with Poire Williams Anglaise & French Vanilla Ice Cream

• Baked Apple & Rhubarb Crumble with French Vanilla Ice Cream

• Soft-Centered Valrhona Chocolate Soufflé with French Vanilla Bean Ice Cream

• Peach Panna Cotta with Fresh Strawberries & Almond Biscotti

• Tiramisu with Espresso & Tia Maria

• Apple Tart Tatin with Calvados Anglaise & French Vanilla Ice Cream

## PRIVATE DINING DESSERTS (ASIAN)

• Kaya & Caramelized Banana Crumble with Young Coconut Ice Cream

• Roasted Pineapple Tart with Young Coconut & Gula Jawa Ice Cream

• Gula Jawa Panna Cotta with Crushed Pineapple Salsa, Pineapple Crisp & Young Coconut Ice Cream

• Chendol Panna Cotta with Young Jackfruit & Young Coconut Ice Cream

