



PRIVATE DINING

PRIVATE DINING

1

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

*Catering fees include transport, set-up, tear down, tableware & chef on site.

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

