



DINNER AND DANCE PACKAGE

7-COURSE CHINESE MENU (S\$550++ per table of 10 persons)

MENU A

Four Delicacies Platter

(*Chuka Wakame*, XO Prawn, Vietnamese Spring Roll, Prawn and Chestnut Bean Curd Roll)

** **

Braised Fish Maw Soup with Crab Meat

** **

Deep-Fried Chicken Cutlet with Seven-Spice Powder

** **

Deep-Fried Seabass with Oyster Sauce

** **

Braised Asparagus with Prawn Balls

** **

Seafood Olive Fried Rice

** **

Glutinous Rice Balls with Cereal

MENU B

Four Delicacies Platter

(Smoked Duck, Pan-Fried Chicken with "*Hoi Xin*" Sauce, Seaweed Seafood Roll, Shrimp Roll)

** **

Braised Seafood Soup with Crab Meat and Winter Melon

** **

Crispy Fried Spring Chicken

** **

Steamed Red Snapper in Hong Kong Style

** **

Stir-Fried Salted Egg Yolk Prawns

** **

Braised *Ee Fu* Noodle with Double Mushrooms

** **

Double-Boiled *Luo Han Guo* with White Fungus

Management reserves the right to substitute any of the menu items as and when it deemed fit.



DINNER AND DANCE PACKAGE

8-COURSE CHINESE MENU (S\$600++ per table of 10 persons)

MENU A

Deluxe Platter

(Jelly Fish Salad, XO Chicken, Seaweed Seafood Roll, Shrimp Roll)

** **

Braised Shark's Fin Soup with Crab Meat and Bamboo Pith

** **

Roasted Crispy Chicken with Black Pepper Sauce

** **

Steamed Seabass in "Teochew" Style

** **

Braised Asparagus with Scallops

** **

Fried Prawns in Seven-Spice Powder

** **

Ee Fu Noodle with Double Mushrooms

** **

Double-Boiled Ginseng with Red Dates and White Fungus

MENU B

Deluxe Platter

(Prawn Salad, Smoked Duck Roulade, Pan-Fried Chicken with "Hoi Xin" Sauce,
Vietnamese Spring Roll)

** **

Shark's Fin Soup with Crab Meat

** **

Roasted "Dang Gui" Chicken

** **

Steamed Red Snapper with Cordyceps Flower

** **

Sliced Smoked Squid with Spinach

** **

Braised "Live" Prawns

** **

Seafood *Udon* with Spring Onion

** **

Chilled Mango Cream with *Sago*

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DINNER AND DANCE PACKAGE

8-COURSE CHINESE MENU (S\$680++ per table of 10 persons)

MENU C

Combination Platter

(Coral Clam, Seaweed Seafood Roll, Shrimp Roll, Prawn Salad, Thai Style Sliced Smoked Squid)

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Braised Shark's Fin Soup with Crab Meat, *Hon-shimeji* Mushroom and Bamboo Pith

* * *

Roasted "*Dang Gui*" Duck

* * *

Steamed Seabass with "*Mui Chye*"

* * *

Braised Asparagus with Scallops

* * *

Wok-Fried Spicy Coconut and Cereal Prawns

* * *

Stir-Fried Seafood *Udon*

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Double-Boiled White Fungus with Red Dates and Ginseng

MENU D

Combination Platter

(Prawn Salad, Seaweed Bean Curd Roll, *Chuka Wakame*, XO Chicken, California *Hoso*)

* * *

Shark's Fin Soup with Crab Meat

* * *

Roasted Chicken in "*Szechuan Style*"

* * *

Steamed Red Snapper "*Teochew Style*"

* * *

Smoked Squid with *Hon-shimeji* Mushroom and Spinach

* * *

Coffee Flavoured Pork Ribs

* * *

Wok-Fried Seafood Rice with Preserved Meat

* * *

Glutinous Rice Balls with Cereal

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