

TEMPLE FLOWER DINNER

APPETISER

Lemon & herb marinated grilled prawns on the grilled vegetable bruschetta served with garden salad

or

Creamy mashed cauliflower on Australian scallops with flying fish caviar accompanied and microgreen salad accompanied with wasabi mayo

SOUP

Lemongrass scented mussels and shrimp chowder

MAIN COURSE

Grilled lobster with butter garden vegetable and french fries accompanied with lemon garlic butter sauce

or

Herb marinated grilled Australian black angus beef tenderloin steak with mashed potato on turn vegetable with onion red wine jus

or

Mixed grill platter

(herb marinated Australian beef tenderloin steak, tandoori chicken, lamb chop, beef sausage, fried egg with grilled vegetable and onion red wine pepper jus)

DESSERT

Soft-centred chocolate pudding with tuile cups on vanilla ice cream in raspberry compote

or

Orange and banana crepes with brandy snap rolls in caramelized ginger ice cream with blueberry coulis

or

Tropical fresh fruit platter with lime sorbet

BEVERAGE

2 glass of sparkling wine

Water

Tea or coffee served with petit four (homemade chocolate)

Price: US\$ 120 ++ Per couple

All the prices are subject 10% service charge and 12% Government tax.



SEAFOOD AND MIXED BBQ DINNER

LIVE GRILL

Slipper Lobster, Prawns, Herb Marinated Fish, Sea Crab
Squid Skewer, Chermoula Spice Chicken Drumstick and Herb Marinated Barbeque Beef
(Corn and Barbeque Sauce, Mushroom Sauce, Garlic Butter Cream Sauce)

STARTER

Tuna and Avocado Tartare On Micro Green Salad

SALAD

Chicken Caesar Salad with Parmesan and Garlic Crouton
Greek Salad
Cucumber Stick with Sesame Dressing
Thousand Island Dressing, Balsamic Vinegar, Caesar Dressing

MAIN COURSE

White Rice
Singapore Style Egg Noodles
Seafood and Tomato Lasagna
Cream Potato
Butter Chicken
Chicken Pizza

DESSERT

Almond Chocolate Crunch
Mango Mousse
Strawberry and Mango Mille-Feuille
Tropical Sliced Fruit

Buffet Time: 7.30Pm to 9:30Pm
Price US\$50 ++ Per person

All the prices are subject 10% service charge and 12% Government tax.

IXORA FLOWER DINNER

APPETIZER

Caesar Salad Veg with Parmesan Cheese and Garlic Croutons
or
Veg Spring Roll

SOUP

Cream of Tomato
or
Hot & Sour Veg Soup

MAIN COURSE

Vegetable Biryani
(Accompanied with Raita, Pickle, Pappadam)
or
Chilli Cauliflower/ Lady Finger Masala/ Chickpea curry
(Accompanied with Garlic Naan)
or
Vegetable Pizza

DESSERT

Assorted Ice Cream
or
Fresh Fruit Platter

BEVERAGE

2 Glass of red or white wine
Water
Tea or Coffee served with petit four (homemade chocolate)

Price US\$80 ++ Per couple

All the prices are subject 10% service charge and 12% Government tax.



FAN FLOWER DINNER

APPETISER

Dill marinated poached prawn with avocado and garden microgreen salad with crispy crouton
or
Tuna tartare with mango and avocado on micro salad
Citrus dressing

SOUP

Tom yum goong soup served with Thai style hot and sour spicy tiger prawn
with mushroom, tomato and coriander

SORBET

Mango Sorbet

MAIN COURSE

Seafood platter served with
Grilled lobster, calamari, crab, tiger prawn, tuna & reef fish
Accompanied with turn vegetable microgreen salad & lemon garlic butter sauce

DESSERT

Warm brownies with ice cream gateau on caramel nut and mix coulis
and brandy snap cup on mango salsa
or
Fresh fruit platter in lime sorbet

BEVERAGE

2 Glass of sparkling wine
Water
Coffee / Tea served with petit four (homemade chocolate)

Price US\$ 150 ++ Per couple

All the prices are subject 10% service charge and 12% Government tax.



HIBISCUS FLOWER DINNER

APPETISER

Tuna tartar with avocado and tomato in microgreen salad with mango dressing
or
Fried tortilla cups on Caesar salad with Cajun seasoning grilled tiger prawns with garlic croutons

SOUP

Soup of the day

SORBET

Mango Sorbet

MAIN COURSE

Thai steamed reef fish with chili and lime coriander ginger
with papaya salad and steamed rice with spinach
or
Herb marinated grilled Australian beef tenderloin steak with mashed potato
on turn vegetable with onion red wine jus
or
Herb marinated Greek lamb chop with grilled vegetable with couscous
spinach and caper butter sauce and mint sauce

DESSERT

Soft-centred chocolate pudding with tuile cups on vanilla ice cream in raspberry compote
or
Orange and banana crepes with brandy snap rolls in caramelized ginger ice cream with blueberry coulis
or
warm brownies with caramelized orange ice cream on nut and mix coulis
or
Tropical fresh fruit platter with lime sorbet

BEVERAGE

2 Glass of red or white wine
Water
Tea or Coffee served with petit four (homemade chocolate)

Price: US\$ 100 ++ Per couple

All the prices are subject 10% service charge and 12% Government tax.