

Half Day Seminar Package

半天研讨会配套

(Minimum 30 persons)

(最少 30 位用)

1 Lunch and 1 Tea Break at \$19/person (\$20.33 incl. 7% GST)

1 个自助午餐和 1 个茶会于 \$19/位 (\$20.33 incl. 7% GST)



MORNING/ AFTERNOON TEA BREAK

研讨会茶会

Choice of 3 items + Coffee and Tea

任选 3 样菜色 + 咖啡和红茶

FINGER SANDWICHES 迷你三明治

- 1) Tuna Mousse 金枪鱼慕斯 
- 2) Egg Mayonnaise 鸡蛋蛋黄酱 
- 3) Cheese Slices 乳酪片
- 4) Tomato and Lettuce 番茄和生菜
- 5) Grilled Vegetables 烧烤时蔬

SAVOURIES 开胃菜



- 1) Honey-glazed Chicken Drumlets 蜜糖小鸡腿 
- 2) Prawn Paste-marinated Chicken Wings 脆炸虾酱鸡翅
- 3) Fried Potato Curry Puff 脆炸马铃薯角
- 4) Vegetarian Spring Rolls 脆炸素春卷
- 5) Fish Fingers with Cheese 芝士炸鱼条
- 6) Deep-fried Fish Balls 炸鱼丸
- 7) Sambal Fish Balls 叁芭辣鱼丸
- 8) Deep-fried Sotong Balls 炸苏东丸
- 9) Crispy Chicken Nuggets 脆炸鸡块
- 10) Crispy Scallop Nuggets 脆炸带子
- 11) Chicken 'Ngoh Hiang' served with Sweet Sauce 鸡肉五香卷伴甜酱 
- 12) Deep-fried Thai Fish Cake 泰式炸鱼饼
- 13) Honey Prawn Dumplings served with Mayonnaise Dip 蜜汁明虾角伴蛋黄酱 

- 14) Mini Hawaiian Pizza 迷你夏威夷比萨
- 15) Chicken Karaage 日式炸鸡

DIM SUM 点心

- 1) Steamed Shrimp 'Har Gao' 蒸鲜虾饺
- 2) Steamed Chicken 'Siew Mai' 蒸鸡肉烧卖 
- 3) Steamed Chives Dumplings 蒸韭菜饺
- 4) Pan-fried Gyoza served with Ginger and Vinegar 香煎饺子伴陈醋姜丝 
- 5) Steamed Lotus Bun 蒸莲蓉包子
- 6) Steamed Red Bean Bun 蒸红豆包子
- 7) Steamed Crystal Dumplings 蒸水晶饺
- 8) Pan-fried Carrot Cake 油煎萝卜糕

RICE/ NOODLES 饭面类

- 1) Mee Goreng 马来炒面 
- 2) Stir-fried 'Mee Tai Mak' 炒米台目
- 3) Fried Rice with Egg and Garlic 蒜香蛋炒饭
- 4) Kampong Fried Rice 马来甘榜炒饭
- 5) Kampong 'Mee Siam' with Egg 马来米粉伴鸡蛋 
- 6) Malay Nasi Goreng 马来炒饭
- 7) Nasi Minyak 马来油饭
- 8) Hong Kong Fried Noodles 香港炒面
- 9) Singapore-style Fried Bee Hoon 星洲炒米粉 

PASTRIES 酥皮糕点

- 1) Pandan Swiss Roll 香兰瑞士卷
- 2) Chocolate Swiss Roll 巧克力瑞士卷
- 3) Strawberry Swiss Roll 草莓瑞士卷
- 4) Mini Chocolate Brownie 迷你巧克力核仁蛋糕
- 5) Mini Chocolate Éclair 迷你巧克力饼 
- 6) Snowy Cream Puff 香滑奶油泡芙
- 7) Mini Green Tea Almond Cake 迷你绿茶杏仁蛋糕 
- 8) Mini Red Velvet Cake 迷你紅絲絨蛋糕 
- 9) Mini Donut with Icing Sugar 迷你糖霜甜甜圈

BUFFET LUNCH RECEPTION

研讨会自助午餐

Choice of 9 items + 1 beverage (1 item from each category)
任选 9 样菜色 + 1 种饮料 (每一个类别中选择 1 项)

COLD AND SALADS 冷菜与沙律

- 1) Garden Salad with Italian Dressing 田园沙律伴意大利式酱 🍴
- 2) Chicken Ham Salad 鸡肉火腿沙律
- 3) Tomato and Spanish Onion Salad with Vinaigrette Dressing 西班牙洋葱西红柿沙律伴油醋汁
- 4) Potato and Egg-mayo Salad 马铃薯鸡蛋伴蛋黄酱
- 5) Gado Gado (Salad with Peanut Sauce) 马来沙律伴花生酱

DIM SUM 点心类

- 1) Steamed Shrimp 'Har Gao' 蒸鲜虾饺
- 2) Steamed Chicken 'Siew Mai' 蒸鸡肉烧卖 🍴
- 3) Steamed Chives Dumplings 蒸韭菜饺
- 4) Pan-fried Carrot Cake 香煎萝卜糕

SNACKS 小食类

- 1) Vegetarian Spring Rolls 脆炸素春卷
- 2) Vegetarian Curry Samosa 香脆咖喱素角
- 3) Chicken 'Ngoh Hiang' served with Sweet Sauce 鸡肉五香卷伴甜酱 🍴
- 4) Deep-fried Fish Balls 炸鱼丸
- 5) Curry Fish Balls with 'Tau Pok' and Eggplant 咖喱鱼丸配豆干及茄子
- 6) Golden Scallop Nuggets 脆炸带子
- 7) Crispy Chicken Nuggets 脆炸鸡块

POULTRY 家禽类


- 1) Stew Chicken in Sambal Tomato Sauce 红烧辣味鸡 🍴
- 2) Baked 'Char Siew' Chicken Drumlets 蜜汁烤叉烧小鸡腿
- 3) Signature Curry Chicken with Potatoes 经典马铃薯咖喱鸡 🍴

- 4) Chicken with Dried Red Chillies 宫保鸡丁
- 5) Sweet and Sour Chicken 咕嚕鸡柳
- 6) Ayam Goreng Bumbu (Fried Chicken with Blue Ginger) 蓝姜炸鸡

OCEAN'S CATCH 鲜鱼类

- 1) Sliced Fish Fillet in Sweet and Sour Sauce 酸甜炸鱼片
- 2) Oriental-style Soya Fish Fillet 中式酱油鱼柳 
- 3) Fish Fillet coated in Bread Crumbs 脆炸面包鱼柳块
- 4) Fish Fillet with Black Bean Sauce 豆豉焖鱼柳
- 5) Goreng Ikan Dory (Deep-fried Dory Fillet with Chef's Special Sauce) 酥炸多利鱼
伴厨师特制蘸酱




VEGETABLES 蔬菜类

- 1) Nonya-style Braised Cabbage 娘惹焖包心菜
- 2) Mixed Lo Han Chye 罗汉斋
- 3) Mixed Vegetables with Assorted Mushrooms 什菇伴综合时蔬 
- 4) 'Tau Pok' with Assorted Mushrooms 豆卜焖什菇
- 5) Sayur Lodeh (Light Curry Vegetables) 马来蔬菜咖哩


RICE/NOODLES 饭面类

- 1) Garlic Fried Rice 蒜香炒饭
- 2) Hong Kong Fried Rice 港式炒饭 
- 3) Malay Nasi Goreng 马来式炒饭
- 4) Mee Goreng 马来炒面
- 5) Hong Kong Fried Noodles 港式炒面
- 6) Singapore-style Fried Bee Hoon 新洲炒米粉
- 7) Steamed Fragrant White Rice 白饭

PASTRIES 西式糕点

- 1) Mini Chocolate Éclair 迷你巧克力饼 
- 2) Snowy Cream Puff 香滑奶油泡芙
- 3) Mini Swiss Roll 迷你瑞士卷
- 4) Mini Donut with Icing Sugar 迷你糖霜甜甜圈
- 5) Mini Dark Cherry Almond Cake 迷你黑樱桃杏仁蛋糕 
- 6) Mini Coffee Chocolate Cheesecake 迷你咖啡巧克力芝士蛋糕 
- 7) Mini Gula Melaka Cake 迷你椰糖蛋糕

DESSERT 甜品类

- 1) Chilled 'Cheng Tng' 冰凉冻清汤 
- 2) Homemade Mango Pudding in Cup 自制香芒布丁
- 3) Sea Coconut with Fruits Cocktail 海底椰伴什果
- 4) Red Bean Soup (Hot) 红豆汤 (热)
- 5) Green Bean Soup (Hot) 绿豆汤 (热)

BEVERAGE 饮料

- 1) Pokka Jasmine Green Tea 茉莉花绿茶
- 2) Pokka Ice Peach Tea 蜜桃花茶
- 3) Pokka Ice Lemon Tea 柠檬茶
- 4) Coffee and Tea 咖啡与红茶

Terms & Conditions 期限及条件:

- Complete buffet setup with tablecloth, food warmers, decorations, biodegradable disposable wares, serviettes & chilli sauce. 食品展示台包括台布, 食品保温器具, 装饰, 一次性环保餐具, 纸巾及辣椒酱。
- Transport charge of \$70 per day & prevailing 7% GST of the total amount is applicable. 运输费另计 \$70 一天和所有价格增收 7% 普通消费税。
- We reserve the rights to replace any of the menu items with another of equivalent value, without prior notice, if it is unavailable due to seasonality. 由于采用季节性食材, 公司有权在不预先通知的情况下, 以其他等价值菜单替换。