

Outdoor Catering - Gardens by the Bay

MODERN CHINESE MENUS

Modern Chinese Set Menu

Menu	Price	Capacity
Menu 1	\$80 per person	Minimum 100 persons
Menu 2	\$80 per person	Minimum 100 persons
Menu 3	\$100 per person	Minimum 100 persons
Menu 4	\$100 per person	Minimum 100 persons
Menu 5	\$120 per person	Minimum 100 persons
Menu 6	\$120 per person	Minimum 100 persons

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MENU 1

海盐软壳蟹沙律
Soft Shell Crab Salad tossed with Togarashi Seasoning & Sea Salt

雪莲子炖樱花鸡汤
Double Boiled Snow Lotus Seed in Sakura Chicken Consommé

脆炸鳕鱼伴时蔬沙拉
Deep Fried Fillet of Marinated Cod Fish with Egg White, Ginger Scramble and Seasonal Garden Salad

海鲜炒饭
Stir Fried Fragrant Rice with Assortment of Seafood

椰味金瓜泥脆薯圈
Pumpkin Puree with Coconut Glutinous served with Crispy Sweet Potato Roll

MENU 2

梅子酱鲜虾沙拉
Chilled Prawns with Marinated Fennel, Radish and Raisin in Sesame Plum Sauce

干贝姬松茸炖樱花鸡汤
Double Boiled Sakura Chicken and Conpoy Consommé

中式煎牛柳
Oriental Style Chinese Beef Steak

荷香虾干瑶柱饭
Fragrant Rice accompanied with Dried Shrimps and Dried Scallop wrapped in Lotus Leaf

香茅芦荟冻
Chilled Lemongrass Jelly with Aloe Vera topped with Berries and Sliced Lime

MENU 3

果香金枪鱼扒
Seared Tuna Steak served with Mixed Fruit Compote in Yuzu Dressing

海鲜金菇鱼鳔羹
Assorted Seafood Broth with Golden Enoki Mushroom

豉油皇蒸笋壳球
Steamed Marble Goby Fillet with Superior Soya Sauce

黄焖蟹肉泡面线
"TanJia" Style Braised Mee Sua with Fresh Crab Meat

豆花布丁芝麻糊
Chilled Soya Bean Pudding with Black Sesame

MENU 4

四川香酥鸭
Sze Chuan Confit Duck served with Pan Seared Chinese Chives Pancake

海鲜蘑菇鱼鳔羹
Braised Fish Maw with Mushrooms in Assorted Seafood Broth

香烤栗子樱花鸡卷
Baked Boneless Sakura Chicken Roll with Chestnut, Sliced Northern Mushroom garnished with Ginger Onion Salsa

黄焖虎虾泡面线
Braised Mee Sua with Tiger Prawn in Noble Tanfu Jus

豆花布丁伴甘露
Chilled Soya Bean Pudding with Mango Pomelo Cream

MENU 5

百香果龙虾沙律
Sliced Lobster Meat with Air Flown Salad in Passion Fruit Dressing

谭家蟹肉翅
Braised Fresh Shark's Fin with Crab Meat in Noble Tanfu Broth

陈皮木耳蒸红斑件
Steamed Fillet of Red Garoupa with Black Fungus, Dried Orange Skin and Sundried Tomato

海中宝鲍鱼仔饭
Seafood Treasure Fried Rice with Braised Baby Abalone

紫芋南瓜冰淇淋
Chilled Purple Taro and Pumpkin topped with Ice Cream

MENU 6

老虎虾伴果香鱼子酱
Fresh Tiger Prawn Salad served with Caviar Fruit Salsa

金瓜鱼鳔蟹肉翅
Braised Fresh Shark's Fin with Crab Meat and Fish Maw in Pumpkin Broth

滑嫩低温烹鸡胸伴中式酱
Oriental Style Sous Vide Chicken Breast Meat with Vegetable Ragout

鲍鱼仔带子蟹肉炒饭
Scallop and Crab Meat Fried Rice with Braised Baby Abalone

金瓜紫米露
Chilled Cream of Pumpkin with Purple Glutinous Rice