

*Petite Takeaway Menu A*

MENU PRICE @\$168.00 (\$179.76 inclusive of GST)  
Good for 8-10 PAX



**APPETISER**

Seafood Youtiao with Citrus Mayonnaise  
Ebi Breaded Prawn with Wasabi Mayonnaise

**MODERN ASIAN**

Grilled Teriyaki Chicken with Sauteed Leek  
Medley of Seafood and Egg Tofu Stew with Broccoli and Golden Pumpkin Sauce  
Steamed Asian Green with Vegetarian Oyster Sauce (V)

**WESTERN CLASSIC**

Baked Fish Fillet with Sicilian Tomato Sauce with Olive and Caper  
Grilled Swedish Meatball with Onion Gravy

**MAIN (Choose 1)**

Turmeric Pilaf Rice with Dried Raisin (V)  
Mushroom Aglio Olio Pasta with Garlic Confit and Chili Flake (V)

*Petite Takeaway Menu B*

MENU PRICE @\$258.00 (\$276.06 inclusive of GST)  
Good for 8-10 PAX



**APPETISER**

Simply Green Salad with Assorted Condiments and House Dressing (V)  
Japanese Wafu Potato Salad (V)  
Seafood Youtiao with Citrus Mayonnaise

**MODERN ASIAN**

Poached Chicken with Sesame Soya Sauce  
16 Hours Braised Beef Rendang  
Steamed Fragrant Garlic Rice

**WESTERN CLASSIC**

Poached Fish Fillet with Lemon Caper Cream  
Roasted Provençal Vegetable with Tomato Coulis (V)  
Breaded Ebi Prawn with Cheddar Cheese

**DESSERT**

American Southern Carrot Cake (V)  
Classic Crème Puff (V)

## *Petite Takeaway Menu C*

MENU PRICE @\$328.00 (\$350.96 inclusive of GST)  
Good for 8-10 PAX



### **APPETISER**

Mesclun Green Salad with Condiments and House Dressing (V)  
Beetroot Quinoa Salad with Locally Farmed Kale, Dried Fruit and Walnut (V)  
Otak-Otak in Fritter  
*Served with Spiced Mayonnaise*

### **MODERN ASIAN**

Pacific Prawn and Egg Tofu in "Chili Crab" Sauce  
Mala Vegetable with Asian Green, Lotus Root and Mushroom (V)

### **WESTERN TWIST**

Slow Roasted Rosemary Cajun Chicken with BBQ Glaze  
Norwegian Salmon Fillet with Miso Butter  
16 Hours Braised Beef Bourguignon with Aromatic Vegetable

### **MAIN (Choose 1)**

Laksa Seafood Aglio Olio Pasta with Tofu Puff and Bean Sprout  
Saffron Pilaf Rice with Dried Raisin and Almond Flake (V)

### **DESSERT**

Chocolate Éclair  
English Spiced Cake with Mango Passion Fruit