



Seminar Menu

EXCEPTIONAL SERVICE, UNFORGETTABLE CELEBRATIONS

SERVE & BEST

By Sebastian T.

MORNING MOTIVATOR

The breakfast menu, offering a revitalizing selection of dishes to energize and kick-start the day for seminar attendees.

\$8.00+ Per Guest for Minimum of 30 Guests

HOT MAINS

Egg Benedict or Mee Siam Goreng or Fried Signature Cai Tao Kway
Buffalo Chicken Drumlet or Tandoori Chicken Drumlet or Har Cheung Chicken Wing
Tuna Croissant or Fish Otah or Fish Slices in Pumpkin Sauce

SAVOURY DELIGHTS

Hash Brown Potato or Vegetable Samosa or Steamed Siew Mai, Har Kow

BEVERAGES

Coffee & Tea

INSPIRING LUNCH

The lunch menu, featuring a well-rounded assortment of culinary creations to nourish and fuel productivity during seminar events.

\$14.00+ Per Guest for Minimum of 30 Guests

HOT MAINS

Spaghetti "Carbonara" or Biryani Rice or Fried Rice with Silver Fish
Rosemary Roasted Chicken or Chicken Tikka or Steamed Herbal Chicken
Orange Mayo Prawn or Buttered Prawn w Curry Leaf or Passion Fruit Mayo Prawn
Beef Goulash "Stroganoff" or Beef Rendang or Angelica Root Roast Duck
Poached Fish "Mornay" or Fish Slices in Thai Sauce or Cereal Fried Fish Slices
Green Mussel "Au Gratin" or Sambal Sotong or Cuttlefish w Celery & Black Fungus
Roasted Vegetables or Vegetables "Masala" or Vegetables Melody

DESSERTS

Bread & Butter Pudding or Iced Grass Jelly w Aloe Vera or Iced Cheng Tng
Fruit Platter

BEVERAGES

Chilled Cordial Drink

Subject to:

- Delivery charges of \$30 + 8% GST
- Complimentary food delivery for your utmost convenience for orders 50 Guests and above

All packages include:

- Elegant buffet set up with skirting & classy centerpieces
- High-quality chafing dishes for warm dishes, and tasteful platters for chilled selections
- Eco-friendly tableware, including plates, cutlery, cups, and napkins

****Some of our dishes may contain common allergens such as nuts, dairy, gluten, and seafood.****

If you or your guests have any allergies or dietary restrictions, please reach out to us at [63833113](tel:63833113) or [96625930](tel:96625930) for menu customization and assistance from our dedicated customer service professionals!



AFTERNOON RECHARGE

The afternoon tea break menu, providing a delightful variety of light bites and refreshments to reinvigorate guests for the remainder of the workshop.

\$8.00+ Per Guest for Minimum of 30 Guests

SAVOURY DELIGHTS

Salmon & Spinach Quiche Lorraine or Tuna & Onion Savoury Puff or Chicken Char Siew Soi
Hawaiian Cocktail Pizza or Pull Duck Slider or Braised Duck in Lotus Leaf Sandwich Bao
Steamed Liu Sar Bao or Teriyaki Chicken Bao or Shrimp in Bean Sheet Roll

DESSERTS

Fruit Tart, Chocolate Éclair or Fruit Cream Puff, Brownie or Apple Crumble, Marble Cake

BEVERAGES

Coffee & Tea

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