



# Full Day Corporate Seminar Package A

\$32.00 per pax (\$34.88 with 9% GST)  
MINIMUM ORDER 30 PAX

## BREAKFAST TEA

Oven Baked Baguette served with Teriyaki Chicken, Cheese, Lettuces & Onions  
Mini Pancake with Strawberry Jam, Butter & Maple Syrup  
Mini Soon Kueh with Chilli & Dark Sweet Sauce Dippings  
Coffee & Tea

## LUNCH

Nonya Mee Siam with Gravy served with Condiments  
(Hard Boiled Eggs, Chives, Tau Kwa, Sambal Chilli & Lime)  
Yang Chow Fried Rice  
Stir-fried Fish Fillet served with Spring Onion & Ginger  
Breaded Torpedo Prawns served with Fruit Salad Sauce  
Stir-fried Sambal Long Bean with Tau Kwa  
Home-made Prawn Roll with Waterchestnut Stuffing  
Grilled Chicken Chop in Black Pepper Sauce  
Malay Chendol  
Blackcurrant Drink

## AFTERNOON TEA BREAK

Freshly Baked Mini Hawaiian Pizza  
Mini Mushroom Quiche  
Chicken Siew Mai  
Coffee & Tea



# Full Day Corporate Seminar Package B

\$35.00 per pax (\$38.15 with 9% GST)  
MINIMUM ORDER 30 PAX

## BREAKFAST TEA

Freshly Baked Butter Croissants with Tuna Mousse Filling  
French Toast served with Maple Syrup & Butter  
Assorted Cheese Cake (Marble, Green Tea, Blueberry)  
Coffee & Tea

## LUNCH

Nonya Laksa with Gravy served with Condiments (Prawns, Boiled Egg, Sliced Beancurd,  
Fishcake & Bean Sprouts)  
Healthy Brown Rice  
Red Snapper Fillet in Black Bean Sauce topped with Roasted Ginger  
Stir-fried Fresh Prawns with Salted Egg Sauce  
Baby Nai Bai Choy in Dried Scallop Sauce topped with Crispy Silver Fish  
Thai Style Pandan Leaf Chicken  
Stir-fried Beef Teriyaki with Fresh Leeks  
Deluxe Fresh Fruit Platter  
Assorted Nonya Kueh  
Wintermelon Drink

## AFTERNOON TEA BREAK

Pan-fried Carrot Cake with Fresh Shrimps & Crispy Anchovies  
Wholemeal Bread with Chicken Ham, Crispy lettuces, Tomato Slices  
Mini Banana Chocolate Walnut Tarts  
Coffee & Tea



# Full Day Corporate Seminar Package C

\$37.00 per pax (\$40.33 with 9% GST)  
MINIMUM ORDER 25 PAX

## BREAKFAST TEA

Freshly Baked Mini Banana & Chocolate Chip Muffins  
Pancakes with Strawberry Jam, Butter & Maple Syrup  
Scrambled Egg with Parmesan Cheese  
Coffee & Tea

## LUNCH

Mix Garden Green Salad with Grilled Chicken Breast & Japanese Sesame Dressing  
Spaghetti Seafood Aglio Olio  
Butter Rice with Raisin & Nuts  
Pan-fried Salmon in Teriyaki Sauce & Shredded Nori Seaweed  
Thousand Island Prawns topped with Lumpfish Roe  
Oven Grilled Stuffed Mushrooms with Minced Chicken & Parmesan Cheese  
Grilled Chicken Kebab with Red Pepper, Mushroom & Onion  
Roasted Rainbow Vegetables with Herbs (Brussel Sprouts, Assorted Peppers, Corn, Baby  
Carrot & Eggplant)  
Beef Rendang Istimewa  
Refreshing Soursop Ice Jelly  
Lemonade Drink

## AFTERNOON TEA BREAK

Freshly Baked Shepherd's Pie (Chicken)  
Assorted Danish Pastries (Banana Puff, Chocolate Chip Twist, Cinnamon Roll,  
Apple Strudel)  
Crabmeat with Lumpfish Roe in Tart Shell  
Coffee & Tea