

# MENU DECK

AMBER PLATED MENU

THE OUTSET





# 4-COURSE PLATED MENU

THE  
OUTSET

Price	MOQ	No. of Courses	Remarks
\$78.00++ per pax	50 pax	4 courses	-
\$83.00++ per pax	30 pax	4 courses	-

## APPETISER

Choose 1

- ☐ **Imperial Chilled Chicken Roulade**  
Goji Purée, Red Date Glaze
- ☐ **Truffled Capellini**  
Fried Kailan, Yellow Frisée
- ☐ **Smoked Duck Tartlet**  
Cucumber Pearl, Burnt Pineapple
- ☐ **Thai Prawn & Mango Salad**  
Shredded Green Mango, Peanuts, Thai Dressing
- ☐ **Citrus-Spiced Octopus**  
Mango Salsa, Lettuce

## STARTER

Choose 1

- ☐ **Ginseng Essence Consommé**  
Chicken, Japanese Mushroom, Wolfberries
- ☐ **Hot & Spicy Soup**  
Tofu, Bamboo Shoot, Shredded Mushrooms
- ☐ **Fish Maw Treasure Soup**  
Shredded Mushroom, Black Fungus, Crabmeat
- ☐ **Silken Tofu & Mushroom Soup**
- ☐ **Golden Soup with Chanterelle Mushroom**

## MAIN

Choose 2

*For main course, guests will pre-select their preferred dish from the 2 options chosen by the host before the event.*

- ☐ **Classic Steamed Barramundi**  
Superior Soy, Crispy Ginger, Spring Onion
- ☐ **Mushroom-Stuffed Chicken Roulade**  
Savoury Chicken Jus
- ☐ **Sichuan-Spiced Braised Chicken Leg**  
Chinese Greens
- ☐ **Teochew-style Barramundi**

## DESSERT

Choose 1

- ☐ **Hibiscus Flower Pear Cheng Tng**  
Lotus Seed, Longan, Peach Gum, Snow Fungus
- ☐ **Mango Pomelo**
- ☐ **Red Bean Soup with Tangerine Peel**

Questions?  
WhatsApp Gina!







Truffled Capellini



# 5-COURSE PLATED MENU

THE  
OUTSET

Price	MOQ	No. of Courses	Remarks
\$88.00++ per pax	50 pax	5 courses	-
\$93.00++ per pax	30 pax	5 courses	-

## APPETISER

Choose 1

- ☐ **Imperial Chilled Chicken Roulade**  
Goji Purée, Red Date Glaze
- ☐ **Truffled Capellini**  
Fried Kailan, Yellow Frisée
- ☐ **Smoked Duck Tartlet**  
Cucumber Pearl, Burnt Pineapple
- ☐ **Thai Prawn & Mango Salad**  
Shredded Green Mango, Peanuts, Thai Dressing
- ☐ **Citrus-Spiced Octopus**  
Mango Salsa, Lettuce

## STARTER

Choose 1

- ☐ **Ginseng Essence Consommé**  
Chicken, Japanese Mushroom, Wolfberries
- ☐ **Hot & Spicy Soup**  
Tofu, Bamboo Shoot, Shredded Mushrooms
- ☐ **Fish Maw Treasure Soup**  
Shredded Mushroom, Black Fungus, Crabmeat
- ☐ **Silken Tofu & Mushroom Soup**
- ☐ **Golden Soup with Chanterelle Mushroom**

## MAIN

Choose 2

*For main course, guests will pre-select their preferred dish from the 2 options chosen by the host before the event.*

- ☐ **Classic Steamed Barramundi**  
Superior Soy, Crispy Ginger, Spring Onion
- ☐ **Mushroom-Stuffed Chicken Roulade**  
Savoury Chicken Jus
- ☐ **Sichuan-Spiced Braised Chicken Leg**  
Chinese Greens
- ☐ **Teochew-style Barramundi**

## ENTRÉE

Choose 1

- ☐ **Braised Beef Oxtail**  
Herbs, Chinese Mushroom, Daikon, Chinese Greens
- ☐ **Teochew Braised Duck Roll**  
Wrapped in Egg Crêpe, Julienne Vegetables

## DESSERT

Choose 1

- ☐ **Hibiscus Flower Pear Cheng Tng**  
Lotus Seed, Longan, Peach Gum, Snow Fungus
- ☐ **Mango Pomelo**
- ☐ **Red Bean Soup with Tangerine Peel**

Questions?  
WhatsApp Gina!







Teochew Braised Duck Roll



# 6-COURSE PLATED MENU

THE  
OUTSET

Price	MOQ	No. of Courses	Remarks
\$98.00++ per pax	50 pax	6 courses	-
\$103.00++ per pax	30 pax	6 courses	-

## APPETISER

Choose 1

- ☐ **Imperial Chilled Chicken Roulade**  
Goji Purée, Red Date Glaze
- ☐ **Truffled Capellini**  
Fried Kailan, Yellow Frisée
- ☐ **Smoked Duck Tartlet**  
Cucumber Pearl, Burnt Pineapple
- ☐ **Thai Prawn & Mango Salad**  
Shredded Green Mango, Peanuts, Thai Dressing
- ☐ **Citrus-Spiced Octopus**  
Mango Salsa, Lettuce

## STARTER

Choose 1

- ☐ **Ginseng Essence Consommé**  
Chicken, Japanese Mushroom, Wolfberries
- ☐ **Hot & Spicy Soup**  
Tofu, Bamboo Shoot, Shredded Mushrooms
- ☐ **Fish Maw Treasure Soup**  
Shredded Mushroom, Black Fungus, Crabmeat
- ☐ **Silken Tofu & Mushroom Soup**
- ☐ **Golden Soup with Chanterelle Mushroom**

## MAIN

Choose 2

*For main course, guests will pre-select their preferred dish from the 2 options chosen by the host before the event.*

- ☐ **Classic Steamed Barramundi**  
Superior Soy, Crispy Ginger, Spring Onion
- ☐ **Mushroom-Stuffed Chicken Roulade**  
Savoury Chicken Jus
- ☐ **Sichuan-Spiced Braised Chicken Leg**  
Chinese Greens
- ☐ **Teochew-style Barramundi**

## ENTRÉE 1

Choose 1

- ☐ **Braised Beef Oxtail**  
Herbs, Chinese Mushroom, Daikon, Chinese Greens
- ☐ **Teochew Braised Duck Roll**  
Wrapped in Egg Crêpe, Julienne Vegetables

## ENTRÉE 2

Choose 1

- ☐ **Braised Shiitake with Scallop**
- ☐ **Braised Tiger Prawn Ball**
- ☐ **Wok-Fired XO Tiger Prawns**

## DESSERT

Choose 1

- ☐ **Hibiscus Flower Pear Cheng Tng**  
Lotus Seed, Longan, Peach Gum, Snow Fungus
- ☐ **Mango Pomelo**
- ☐ **Red Bean Soup with Tangerine Peel**

Questions?  
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Teochew-style Barramundi



# VEGETARIAN PLATED MENU

THE  
OUTSET

No. of Courses	Price per pax	Remarks
4 courses	\$78.00++ - \$83.00++	✓ Appetiser ✓ Soup <input type="checkbox"/> Entrée 1 ✓ Entrée 2 <input type="checkbox"/> Entrée 3 ✓ Dessert
5 courses	\$88.00++ - \$93.00++	✓ Appetiser ✓ Soup ✓ Entrée 1 ✓ Entrée 2 <input type="checkbox"/> Entrée 3 ✓ Dessert
6 courses	\$98.00++ - \$103.00++	✓ Appetiser ✓ Soup ✓ Entrée 1 ✓ Entrée 2 ✓ Entrée 3 ✓ Dessert

## APPETISER

### Gong Bao Plant-Based “Unagi”

Grilled soy-based unagi with a savoury-sweet gong bao glaze

## SOUP

### Hot & Sour Soup

Classic broth with mushrooms, bamboo shoot, and tangy spice

## ENTRÉE 1

### Braised Bai Ling Mushrooms with Broccoli

Tender Bai Ling mushrooms braised in a savoury sauce, served with broccoli

## ENTRÉE 2

### Teochew-style Plant-based “Duck”

Traditional-style braised mock duck with Teochew spices

## ENTRÉE 3

### Sweet & Sour Mock “Prawn”

Plant-based prawns tossed in a tangy sweet & sour sauce.

## DESSERT

### Hibiscus Flower Pear Cheng Tng

A refreshing sweet broth with lotus seed, red date, and snow fungus

Questions?  
WhatsApp Gina!







Fish Maw Treasure Soup



# PLATED MENU FAQ

THE  
OUTSET

## Package Information

### Is there a pre-cocktail service?

Yes! A 30-minute pre-cocktail beverage service is included, featuring the drinks listed below.

### What beverages are provided during service?

Enjoy free-flow for 3 hours with Coca-Cola, Yuzu Citron Tea and Water.

### What dining essentials are provided?

We provide porcelain crockery, stainless steel cutlery, glassware, premium paper napkins, table number stands, and menu cards.

### How many service staff will there be?

1 service staff will be assigned for every 20 guests.

### Is food tasting available?

Yes! Complimentary food tasting for 2 persons is included with confirmed orders. Additional guests may be added at menu price.

## Booking & Payments

### Can I do food tasting before confirming an order?

Yes, it is available at \$250.00++ for 2 people.

### Can I request additional service staff?

Certainly! Additional staff can be arranged at \$120.00++ for 4 hours.

### Are there additional charges?

A 10% service charge and prevailing GST will apply to the total bill.

## Leftovers & Takeaways

### Are takeaway boxes provided?

No, takeaway boxes are not provided due to Singapore Food Agency (SFA) food safety regulations.

### Can leftovers be consumed after the event?

For food safety reasons, we strongly advise against consuming leftovers after the event.

Questions?  
WhatsApp Gina!







Mushroom-Stuffed Chicken Roulade