

# 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
- Fish Maw Treasure Soup**  
Shredded Mushroom, Black Fungus, Crabmeat
- Golden Soup with Chanterelle Mushroom**

- Hot & Spicy Soup**  
Tofu, Bamboo Shoot, Shredded Mushrooms
- Silken Tofu & Mushroom Soup**

## MAIN

Choose 2

- Classic Steamed Barramundi**  
Superior Soy, Crispy Ginger, Spring Onion
- Sichuan-Spiced Braised Chicken Leg**  
Chinese Greens

- Mushroom-Stuffed Chicken Roulade**  
Savoury Chicken Jus
- Teochew-style Barramundi**

## DESSERT

Choose 1

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

- Mango Pomelo**





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
- Fish Maw Treasure Soup**  
Shredded Mushroom, Black Fungus, Crabmeat
- Golden Soup with Chanterelle Mushroom**

- Hot & Spicy Soup**  
Tofu, Bamboo Shoot, Shredded Mushrooms

- Silken Tofu & Mushroom Soup**

## MAIN

Choose 2

- Classic Steamed Barramundi**  
Superior Soy, Crispy Ginger, Spring Onion
- Sichuan-Spiced Braised Chicken Leg**  
Chinese Greens

- Mushroom-Stuffed Chicken Roulade**  
Savoury Chicken Jus

- Teochew-style Barramundi**

## ENTRÉE

Choose 1

- Braised Beef Oxtail**  
Herbs, Chinese Mushroom, Daikon, Chinese Greens
- Hibiscus Flower Pear Cheng Tng**  
Lotus Seed, Longan, Peach Gum, Snow Fungus
- Red Bean Soup with Tangerine Peel**

- Teochew Braised Duck Roll**  
Wrapped in Egg Crêpe, Julienne Vegetables

- Mango Pomelo**

## DESSERT

Choose 1

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





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
- Fish Maw Treasure Soup**  
Shredded Mushroom, Black Fungus, Crabmeat
- Golden Soup with Chanterelle Mushroom**
- Hot & Spicy Soup**  
Tofu, Bamboo Shoot, Shredded Mushrooms
- Silken Tofu & Mushroom Soup**

## MAIN

Choose 2

- Classic Steamed Barramundi**  
Superior Soy, Crispy Ginger, Spring Onion
- Sichuan-Spiced Braised Chicken Leg**  
Chinese Greens
- Mushroom-Stuffed Chicken Roulade**  
Savoury Chicken Jus
- 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**
- Wok-Fired XO Tiger Prawns**
- Braised Tiger Prawn Ball**

## DESSERT

Choose 1

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





Teochew-style Barramundi

# VEGETARIAN PLATED MENU

THE  
OUTSET

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

## 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**