



Function Dinner Menu

\$35++ PER PERSON

G-Board

(Assorted cold cuts and French AOC cheese)

Scottish salmon fillet & homemade ratatouille

Garlic herb butter roasted chicken & mashed potatoes

Spaghetti aglio e olio

Dessert board

(Crème brûlée, chocolate tart, fruit sorbet)

\$45++ PER PERSON

G-Board

(Assorted cold cuts and French AOC cheese)

Sweet potato fries

Kalamata olives

Salmon fillet & homemade ratatouille

Baby chicken & truffle mashed potatoes

Spaghetti aglio e olio

Dessert board

(Crème brûlée, chocolate tart, fruit sorbet)

\$55++ PER PERSON

1 Meter Board

(5 cheese, 5 cold cuts, 1 pâté)

Australian 200 days grain fed Angus beef prime rib

Line-caught barramundi & ratatouille

Garlic herb butter roasted chicken & mashed potatoes

Spaghetti olio scampi, confit cherry tomato, baby rocket

Dessert board

(Apple croustillant, chocolate tart, fruit sorbet)

\$65++ PER PERSON

1 Meter Board

(5 cheese, 5 cold cuts, 1 pâté)

Duck rillettes, crispy baguette

Traditional Caesar salad, Parma chips

Australian 200 days grain fed Angus beef prime rib

Seafood en Papillote, warm tomato vinaigrette

Garlic herb butter roasted chicken & mashed potatoes

Wild mushroom & truffle risotto & grilled asparagus

Dessert board

(Paris-Brest, crème brûlée, chocolate tart, fruit sorbet)

Wine & Beverage

\$15++ PER PERSON

Free flow of tea & coffee, soft drinks & juices for 2 hours

\$30++ PER PERSON

Free flow of red, white & sparkling wine, tea & coffee, soft drinks & juices for 2 hours

\$50++ PER PERSON

Free flow of premium red, white & sparkling wine, tea & coffee, soft drinks & juices for 2 hours

Note: Menus can be altered to suit dietary requirements and preferences.

Prices are quoted in SGD.

Prices are subject to 10% service charge and applicable 7% government tax.