

THE ONE WITH THE FOOD FUN



A
3-MICHELIN
STAR
INSPIRED
DESSERT



Chandler's

EDIBLE HELIUM BALLOON

\$12 Per
Balloon



HELIUM
BALLOON
GIVEAWAY



Chef's recommendations

The One With CANAPÉS



| Smoked Salmon tip with Cream Cheese |



| Smoked Salmon Roll with Tuna |

| Pan-Seared Prawn served with Homemade Sauce |


| Tuna Roll with Japanese Cucumber Wrap |

| Panko-crushed Kurobuta Meatball |

| Homemade Beef ball served with Marina Sauce |

Please
choose 5.



| Mini Mushroom Burger | 

| Italian Style Bruschetta | 

| Spring roll | 

| Samosa | 



| Watermelon tip with Feta Cheese | 

Mini Assorted Cakes

The One With Refreshment Bar + Main Course

REFRESHMENT BAR

| Salad Bar |

| Cold Station |
Smoke Duck | Cold Cut

Table
service

Pick any 1

ENTRÉE

| Janice's OH.MY.GOD Baby Back Ribs |

| Joey's Pan Seared Seabass served with sautéed vegetable |

| Monica's Too Much Gallic Seafood Aglio Olio |

| Phoebe's You're My Lobster Pasta |

| Phoebe's I Can't Eat Meat Steak
served w Mash potatoes and seared vegetable |

DESSERTS BAR

| Assorted Mini Cakes |

| Fruit Platter |

\$78 per
Guest





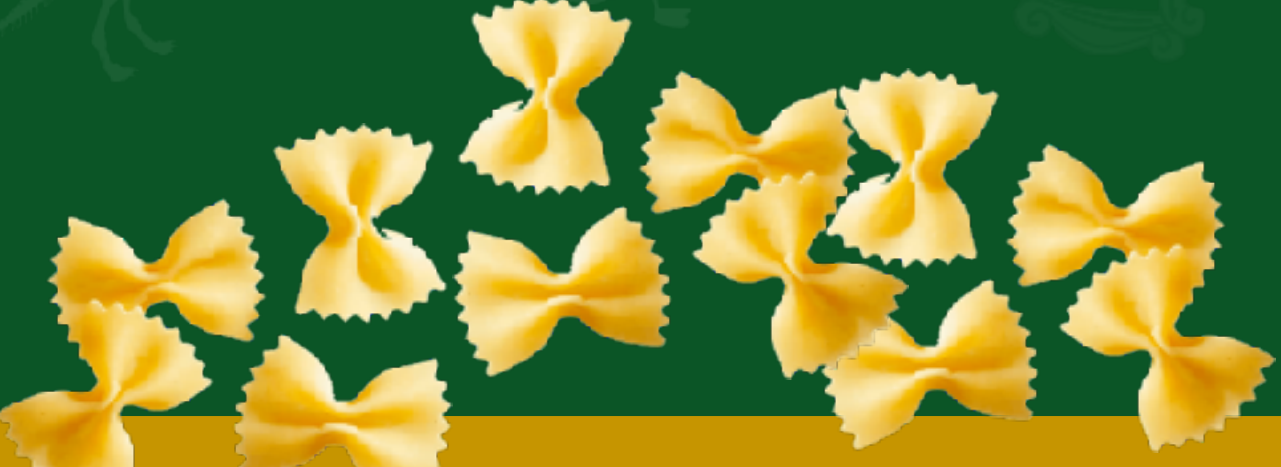
The One With The Party Favorite

Table service or Buffet



- | Tater Tots /Truffle Fries |
- | Potato Salad / Tomato Salsa w Garlic Bread |
- | Local Style Wings |
- | Calamari |
- | Meat Lover Pizza |
- | Sauteed Assorted Veg Aglio Olio |
- | Assorted Fruits Platter |
- | Free Flow Ice Cream |

\$45 per Guest





Add ons

Live Station

Roast Lamb | Turkey | Roast Beef

Fresh Oysters | Fresh Sashimi | Sushi

Seasonal Price





The One With Buffet Menu

\$54 per
Guest



Vegetables

| Tomato Salsa w Garlic Bread |
| Potato Salad |

Mains

| Wild Mushroom sautéed with Herb Aglio Olio/Marinara |

Meat / Fish / Seafood

| Roast Chicken w herbs, with Baby Potatoes |
| Meat Lover Pizza |
| Sauteed Clams with White Wine |
| Oven Baked Fish with Saffron & Lemon |

Desserts

| Seasonal Fruit Platter |
| Assorted Mini Cakes |

The One With The Buffet Items List

Vegetables

- | Tater Tots |
- | Potato Salad |
- | Caesar Salad |
- | Cheesy Potato Gratin |
- | Tomato Salsa w Garlic Bread |
- | Assorted Vegetables |

\$5/Dish

Meat

- | Roast Chicken w herbs, with Baby Potatoes |
- | Local Style Fried Wings / Spicy Baked Wings |
- | Meat Lover Pizza |

\$6/Dish

Mains

- | Wild Mushroom sautéed with Herb Aglio Olio/Marinara |
- | Wild mushroom with Arborio Rice (Risotto) |
- | Cold Angel Hair Pasta w Ikura |
- | Cheesy Baked Rice |

\$6/Dish

Fish / Seafood

- | Pan-Seared Grilled Salmon Teriyaki Sauce |
- | Cajun Spiced Fish |
- | Oven Baked Fish with Saffron |
- | Fish & Chips |

- | Sauteed Clams with White Wine |
- | Sauteed Blue Mussels with Coconut Cream |
- | Assorted Shell White drizzled in Garlic Butter Sauce |
- | Pan-seared Prawns, Hokkaido scallop, Squid, and Mussels in/wo Marinara Sauce |

\$8/Dish

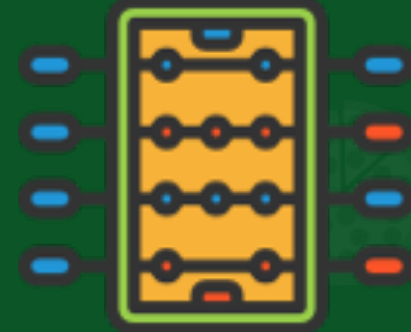
Desserts

- | Seasonal Fruit Platter |
- | Assorted Mini Cakes |
- | Ice Cream Bar |

\$5/Dish

SERVICE

ON AIR



BEVERAGES

Items	Ala Carte
Soft Drinks	
• Coke	\$5
• Sprite	
• Orange	
Coffee	
• Latte	\$8
• Cappuccino	
• Americano	
Hot Tea	
• Jasmine Rose	\$6
• Earl Grey Lavender	
• English Breakfast	
• Chamomile	
Special Ice Tea	
• Strawberry Earl Grey	\$7

Event Special - Free Flow Drinks
(Everything above except coffee)

\$10 per Guest



ALCOHOLIC DRINKS

Items	Glass	Bottle/Tower	Keg
Beer	\$15 (500ml)	\$85 (3L / 6 Pint)	\$520 (20L / 40 Pint)
Wine			
• Merlot (Red)	\$14	\$60	-
• Cabernet Sauvignon (Red)			
• Sauvignon Blanc (White)			
• Chardonnay (White)			
House Pour			
- Vodka	\$12	-	-
- Gin			
- Rum			
- Whiskey			
- Tequila			
- Bourbon			



THE ONE WITH THE DRINKS

SINGAPORE