

Four Seasons Catering

1. [Asian Set Menu](#)
2. [Tea Reception Menu](#)
3. [Cocktail Reception Menu](#)
4. [International Set Menu](#)
5. [Western Set Menu](#)
6. [Healthier Set Menu](#)
7. [BBQ Set Menu](#)
8. [Bento Set Menu](#)
9. [Convenience Buffet Set Menu](#)

SPRING SET

S\$ 11.00 per person (Choose 1 from each category) (Min 30 People)

Signature Four Seasons Chicken	招牌四季雞
Stir Fried Chicken with Dried Chili & Cashew Nuts	腰果公保鸡丁
Home Town Curry Chicken with Potatoes	风味咖哩雞
Crispy Fish Fillet with Sweet and Sour Sauce	酸甜魚片
Deep Fried Fish Fillet with Mayonnaise	生汁魚片
Stir Fried Fish Fillet with Ginger and Spring Onion	姜葱魚片
Butter Glazed Crispy Prawn	香酥牛油虾
Stir Fried Prawns in Spicy Sambal Sauce	叁芭辣味虾
Japanese Ebi Prawns	日式炸蝦
Braised Beancurd with Assorted Vegetables	紅燒豆腐
Braised Beancurd with Golden Mushrooms	金针菇豆腐
Stir Fried Beancurd with Minced Chicken & Sweet Corn	玉米鸡脞豆腐
Siao Bai Chye with Vegetarian Abalone	齊鮑魚小白菜
Signature Stewed Curry Mixed Vegetables	招牌咖哩菜
Hainanese Mixed Vegetables	海南式杂菜
Ngoh Hiang Roll	酥炸带柳
Deep Fried Fish Ball	酥炸魚丸
Prosperous Dumpling	发财五香粒
Scallop Nugget	酥炸带柳
Tempura Cod Fish Nugget	酥炸鱈鱼柳
Otak Fortune Ball	酥炸窝打丸
Sin Chow Bee Hoon	星洲米粉
Yang Chow Fried Rice	楊州炒飯
Mee Goreng	馬來炒面
Almond Beancurd with Longan & Tadpole Balls	龙眼杏仁豆腐
Crystal Jello with Nata De CoCo	水晶果冻
Tropical Fresh Fruits Platter	鮮果拼盘

Fruit Mochi

日式年糕

Complimentary Beverage:

附送饮料

Orange

Fruit Punch

Pink Guava

Lime

Apple Cordial

SUMMER SET

S\$ 13.00 per person (Choose 1 from each category) (Min 25 People)

Signature Four Seasons Chicken

招牌四季鸡

Braised Chicken with Chinese Mushroom

冬菇焖鸡

Sautéed Chicken with Honey and Sesame Seeds

芝麻鸡

Deep Fried Red Curry Fish Fillet

香炸咖喱鱼片

Stir Fried Dory Fillet in Sze Chuan Style

宫保鱼片

Deep Fried Fish Fillet in Thai Style

泰式鱼片

Signature Prawns with Oat Cereals

金丝麦片虾

Sautéed Prawns with Asian Spices and Black Sauce

干煎虾

Stir Fried Prawns with Curry Gravy

咖喱瑕

Braised Beancurd with Assorted Vegetables

红烧豆腐

Beancurd with Shredded Chicken & Vegetables

三丝豆腐

Beancurd with Minced Chicken & Mushrooms

冬菇鸡脞豆腐

Deluxe Lo Han Chye

羅漢上素

Stir Fried Long Cabbage with Golden Mushrooms

金针菇白菜

Braised Mushrooms and Siao Bai Chye in Superior Oyster Sauce

冬菇小白菜

Stir Fried Squid with Sambal Chili

叁巴苏东

Stewed Mutton Curry with Potatoes

咖喱羊肉

Sautéed Sliced Beef with Ginger and Spring Onion

姜葱牛肉片

Thai Tom Yum Fish Cake

泰式鱼饼

Cod Fish Tofu served with Mayonnaise

酥炸鳕鱼豆腐

Seafood Rollups

酥炸海鲜卷

Ngoh Hiang Roll

酥炸五香柳

Scallop Nugget

酥炸带柳

Prosperous Dumpling

发财五香粒

Stir Fried Thick Rice Vermicelli in Thai Style

泰式粗米粉

Tomatoes Fried Rice with Crabstick

茄汁炒饭

Wok Fried Noodle in Hong Kong Style

港式炒面

Almond Beancurd with Longan & Tadpole Balls

龙眼杏仁豆腐

Chilled Aloe Vera with Tadpole Balls

芦荟彩色球

Mango Pudding in Cup

芒果布丁

Tropical Fresh Fruits Platter

鲜果拼盘

Complimentary Beverage:

附送饮料

Orange
Fruit Punch
Pink Guava
Lime
Apple Cordial

AUTUMN SET

S\$ 16.00 per person (Choose 1 from each category) (Min 25 People)

Sautéed Chicken with Oriental Spices	香辣鸡块
Chicken Wing with Fermented Black Bean Sauce	港式鸡翅
Stir Fried Chicken with Honey Marmite	香甜妈密鸡
Tom Yum Fish Fillet	冬炎鱼片
Crispy Fish Fillet with Oat Cereals	金玉麦香鱼片
Oven-Baked Dory Fillet with Minced Garlic	蒜茸鱼片
Stir Fried Prawns with Chili Crab Sauce	辣子虾
Wok-Fried Prawns with Mixed Mushrooms & Cashew Nuts	腰果虾
Stir Fried Prawns with Black Pepper Sauce	黑椒虾
Braised Beancurd with Fermented Black Bean Sauce	鼓汁豆腐
Braised Beancurd with Chicken Ham & Mushrooms	火腿冬菇豆腐
Braised Beancurd with Crabsticks	蟹条豆腐
Braised Chinese Mushrooms with Broccoli	冬菇西兰花
Braised Bai Ling Mushrooms with Siao Bai Chye	百灵菇小白菜
Siao Bai Chye with Dou Gen	豆根小白菜
Lobster Pearl Ball	龙虾味丸
Assorted Maki Sushi (Kappa, Tamago, Kanikama)	寿司拼盘
Seafood Rollups	酥炸海鲜卷
Deep Fried Thai Style Shrimp Cake	泰式虾米糕
Mexican Half Cut Mid Wing	香辣鸡翅
Deep Fried Honey Prawn Dumpling	酥炸虾角
Braised Sea Cucumber with Mushrooms	红烧冬菇海参
Crispy Yam Ring with Diced Chicken & Cashew Nuts	鸡丁腰果芋圈
Sautéed Rendang Sliced Beef	仁当牛肉片
Stir-Fried Noodle in Teo Chew Style	潮州式炒面
Pineapple Fried Rice with Mock Floss	黄莉炒饭
Stir- Fried Glass Noodles	干炒冬粉
Deluxe Fresh Fruits Platter	国际鲜果拼盘
Almond Beancurd with Longan & Tadpole Balls	龙眼杏仁豆腐
Mango Pudding in cup	芒果布丁
White Sea Coconut with Aloe Vera	芦荟海底椰

Complimentary Beverage:

附送饮料

Orange

Fruit Punch

Pink Guava

Lime

Apple Cordial

WINTER SET

\$20.00 per person (Choose 1 from each category) (Min 25 People)

Chicken Chop infused in Authentic Thai Sauce

泰式鸡扒

Mongolian Chicken Cubes

蒙古鸡块

Braised Chicken with Yam

芋香闷鸡

Dory Fillet with Sliced Orange and Citrus Salsa

香橙鱼片

Peppered Dory Fillet with Capsicums

黑椒鱼片

Fragrant Lotus Leaf Fish Fillet

荷叶鱼片

Seafood Yam Ring

海鲜芋圈

Butter Glazed Slipper Lobsters

牛油虾婆

Farci Crab on Shell

金黄蟹壳肉

Beancurd with Gui Fei Abalone

香妃豆腐

Homemade Deep Fried Seafood Beancurd

家乡海鲜炸豆腐

Braised Beancurd with Seafood

海鲜豆腐

Sautéed Fresh Scallops with Broccoli

带子西兰花

Bai Ling Mushrooms with Broccoli & Cauliflower

百灵菇双花

Siao Bai Chye with Dou Gen

豆根小白菜

Crumbed Scallop

酥炸鲜带子

Steamed Crystal Dumpling

水晶包

Steamed Soon Kueh served with Black Sweet Sauce

点心笋果

Deep Fried Nested Yam Roll

酥炸芋卷

Deluxe Sushi Platter

寿司拼盘

Golden Money Bag

酥炸金钱袋

Sautéed Squids infused in Authentic Thai Sauce

泰式苏东

Golden Shrimp wrapped with Potato Strips

金圈虾仁

Stir Fried Beef with Black Pepper

黑椒牛肉片

Stir- Fried Noodle in Teo Chew Style

潮州式炒面线

Seafood Fried Rice

海鲜炒饭

Stir- Fried Seafood Glass Noodle

海鲜炒冬粉

Snowy Cream Puff

奶油小泡芙

Fruit Mochi

日式年糕

New York Cheesecake

迷你芝士蛋糕

Deluxe Caramel Pudding

焦糖布丁

Deluxe Mango Pudding
Yam Paste with Gingko Nuts
Deluxe Fresh Fruits Platter

芒果布丁
白果芋泥
国际鲜果拼盘

Complimentary Beverage:

附送饮料

Orange
Fruit Punch
Pink Guava
Lime
Apple Cordial

FOUR SEASONS SET A

S\$ 28.00 per person (Min 25 People)

Platter

Four Seasons Cold Platter

(Marinated Octopus, Gui Hua Omelette, Yam Roll, Honey Prawn Dumpling)

四季冷盤

Main Course

Home-Made Century Seafood Roll

皮蛋酥卷

Oven Baked Fragrant Mint Chicken

薄荷烤雞

Wok-Fried Prawns with Salted Eggs

金沙咸蛋蝦

Steamed Sea Bass with Bean Sauce

醬蒸盧魚

Deep Fried Soft Shell Crab

油炸軟殼蟹

Stir Fried Scallop with Seasonal Vegetables

帶子時蔬

Steamed Shark Fin Dumpling

蒸魚翅餃

Hand-Made Seafood Ball Coated with Breadcrumb

特製海鮮丸

Stir Fried Seafood Glass Noodles

海鮮炒冬粉

Or

Fried Rice with Prawns

蝦球炒飯

Dessert

Thai Red Ruby
泰式椰汁红宝石

Complimentary Beverage:

Apple Cordial
Fruit Punch
Pink Guava
Lime Cordial

FOUR SEASONS SET B

S\$ 38.00 per person (Min 25 People)

Platter

Deluxe Cold Platter

(Marinated Octopus, Spicy Pacific Clam, Gui Hua Omelette, Yam Roll,
Honey Prawn Dumpling)

五味拼盤

Main Course

Shark's Fin Soup with Crabmeat

红烧蟹肉鱼翅

Oven-Baked Black Pepper Chicken with Honey

密汁黑椒烤雞

Steamed Sea Bass with Mushrooms & Chicken Ham

冬菇火腿蒸卢鱼

Superior Seafood Casserole

一品锅

Deep Fried Soft Shell Crab

油炸软壳蟹

Braised "Gui Fei" Abalone & Squid with Seasonal Vegetables

花枝贵妃鲍时菜

Home-Made Scallop Roll

千层带子

Cheese Baked Rice with Vongole & Prawns

蛤蜊虾球焗飯

Dessert

Double-Boiled Hashima w/Red Dates

冰糖红枣炖雪蛤

Complimentary Beverage:

Refreshing Sparkling Fruit Punch

mycatering.com.sg

g.com.sg

mycatering

mycatering.com.sg

n.sg

myca

mycatering.com.sg

ng.com.sg

mycateri

mycatering.com.sg

Tea Reception Menus - Tea Reception A

S\$ 6.00 Per Person/ Min 60 Guests (Choose any 6 Dishes + 01 Complimentary Drink)

Cold Snacks

Egg Sandwiches
Tuna Sandwiches
Assorted Sandwiches (Egg, Tuna, Tomato Salsa)
Pasta Salad
Assorted Maki Sushi (Kappa, Tamago, Kanikama)
Farm's Potato Salad
Garden Green Salad served w/Thousand Island Sauce
Fresh Fruits Salad
Pastries Delight
Mini Chocolate Éclair
Nonya Kueh
Mini Donut with Icing Sugar
Mini Egg Tartlet
Butter Sliced Cake
Mini Chocolate Tartlet
American Brownie
Peanuts Swiss Roll
Strawberry Cheese Cake
Mini Durian Puff
Blueberry Cheesecake

Mini Muffin
Snowy Cream Puff
Kueh Lapis
Mixed Fruits Tartlet
Assorted Mini Tartlet
Mini Apple Crumble
Rainbow Tapioca Kueh
Mini Custard Puff
Mini Swiss Roll
Oreo Cheesecake
New York Cheesecake

Hot Snacks (Snacks/ Dim Sums)

Red Bean Paste Sesame Ball
Breaded Crab Claw
Chee Chong Fun
Tempura Cod Fish Nugget
Cocktail Samosa
Pan Fried Yam Cake
Sambal Fish Ball
Thai Shrimp Cake
Steamed Lotus Pau
Fish Finger with Cheese
Honey Glazed Drumlet
Chipolata Chicken Sausage
Pop Corn Chicken
Nacho Chip with Salsa Dip

Otak Otak
Spring Roll
Deep Fried Fish Ball
Honey Prawn Dumpling
Steamed Shrimp Har Gao
Crispy Chicken Nugget
Vegetarian Pan Fried Gyoza
Steamed Chicken Siew Mai
Ngoh Hiang Roll
Crispy Mid Wing
Chicken Sausage with BBQ Sauce
Scallap Nugget
Thai Tom Yum Fish Cake
Mexican Half Cut Mid Wing

Main Course (Recommend for choosing at least 1)

Sin Chow Bee Hoon
Mee Goreng
Bee Hoon Goreng
Pan Fried Carrot Cake
Kampong Fried Mee Siam with Egg (Dry)
Yong Chow Fried Rice

Vegetarian Fried Rice
Stir Fried Mee Tai Mak
Vegetarian Fried Bee Hoon
Wok Fried Hong Kong Noodle

Dessert

Chilled Almond Jelly with Longan & Tadpole Balls
Crystal Jello with Nata De CoCo
Fruit Mochi

Mango Pudding in cup
Rainbow Agar Agar
Fresh Fruit Platter

Beverage

Fruit Punch
Orange Cordial
Tea (w/Separate Sugar & Creamer)
Coffee (w/Separate Sugar & Creamer)

Apple Cordial
Lime Cordial

Tea Reception Menus - Tea Reception B

S\$ 8.00 Per Person/ Min 40 Guests (Choose any 8 Dishes + 01 Complimentary Drink)

Cold Snacks

Egg Sandwiches
Tuna Sandwiches
Assorted Sandwiches (Egg, Tuna, Tomato Salsa)
Pasta Salad
Assorted Maki Sushi (Kappa, Tamago, Kanikama)
Farm's Potato Salad
Garden Green Salad served w/Thousand Island Sauce
Fresh Fruits Salad

Pastries Delight

Mini Chocolate Éclair	Mini Muffin
Nonya Kuch	Snowy Cream Puff
Mini Donut with Icing Sugar	Kueh Lapis
Mini Egg Tartlet	Mixed Fruits Tartlet
Butter Sliced Cake	Assorted Mini Tartlet
Mini Chocolate Tartlet	Mini Apple Crumble
American Brownie	Rainbow Tapioca Kueh
Peanuts Swiss Roll	Mini Custard Puff
Strawberry Cheese Cake	Mini Swiss Roll
Mini Durian Puff	Oreo Cheesecake
Blueberry Cheesecake	New York Cheesecake

Hot Snacks (Snacks/ Dim Sums)

Red Bean Paste Sesame Ball	Otak Otak
Breaded Crab Claw	Spring Roll
Chee Chong Fun	Deep Fried Fish Ball
Tempura Cod Fish Nugget	Honey Prawn Dumpling
Cocktail Samosa	Steamed Shrimp Har Gao
Pan Fried Yam Cake	Crispy Chicken Nugget
Sambal Fish Ball	Vegetarian Pan Fried Gyoza
Thai Shrimp Cake	Steamed Chicken Siew Mai
Steamed Lotus Pau	Ngoh Hiang Roll
Fish Finger with Cheese	Crispy Mid Wing
Honey Glazed Drumlet	Chicken Sausage with BBQ Sauce
Chipolata Chicken Sausage	Scallap Nugget
Pop Corn Chicken	Thai Tom Yum Fish Cake
Nacho Chip with Salsa Dip	Mexican Half Cut Mid Wing

Main Course (Recommend for choosing at least 1)

Sin Chow Bee Hoon	Vegetarian Fried Rice
Mee Goreng	Stir Fried Mee Tai Mak
Bee Hoon Goreng	Vegetarian Fried Bee Hoon
Pan Fried Carrot Cake	Wok Fried Hong Kong Noodle
Kampong Fried Mee Siam with Egg (Dry)	
Yong Chow Fried Rice	

Dessert

Chilled Almond Jelly with Longan & Tadpole Balls	Mango Pudding in cup
Crystal Jello with Nata De CoCo	Rainbow Agar Agar
Fruit Mochi	Fresh Fruit Platter

Beverage

Fruit Punch	Apple Cordial
Orange Cordial	Lime Cordial
Tea (w/Separate Sugar & Creamer)	
Coffee (w/Separate Sugar & Creamer)	

Tea Reception Menus - Tea Reception C

S\$ 10.00 Per Person/ Min 35 Guests (Choose any 11 Dishes + 01 Complimentary Drink)

Cold Snacks

Egg Sandwiches
Tuna Sandwiches
Assorted Sandwiches (Egg, Tuna, Tomato Salsa)
Pasta Salad
Assorted Maki Sushi (Kappa, Tamago, Kanikama)
Farm's Potato Salad
Garden Green Salad served w/Thousand Island Sauce
Fresh Fruits Salad

Pastries Delight

Mini Chocolate Éclair	Mini Muffin
Nonya Kuch	Snowy Cream Puff
Mini Donut with Icing Sugar	Kueh Lapis
Mini Egg Tartlet	Mixed Fruits Tartlet
Butter Sliced Cake	Assorted Mini Tartlet
Mini Chocolate Tartlet	Mini Apple Crumble
American Brownie	Rainbow Tapioca Kueh
Peanuts Swiss Roll	Mini Custard Puff
Strawberry Cheese Cake	Mini Swiss Roll
Mini Durian Puff	Oreo Cheesecake
Blueberry Cheesecake	New York Cheesecake

Hot Snacks (Snacks/ Dim Sums)

Red Bean Paste Sesame Ball	Otak Otak
Breaded Crab Claw	Spring Roll
Chee Chong Fun	Deep Fried Fish Ball
Tempura Cod Fish Nugget	Honey Prawn Dumpling
Cocktail Samosa	Steamed Shrimp Har Gao
Pan Fried Yam Cake	Crispy Chicken Nugget
Sambal Fish Ball	Vegetarian Pan Fried Gyoza
Thai Shrimp Cake	Steamed Chicken Siew Mai
Steamed Lotus Pau	Ngoh Hiang Roll
Fish Finger with Cheese	Crispy Mid Wing
Honey Glazed Drumlet	Chicken Sausage with BBQ Sauce
Chipolata Chicken Sausage	Scallap Nugget
Pop Corn Chicken	Thai Tom Yum Fish Cake
Nacho Chip with Salsa Dip	Mexican Half Cut Mid Wing

Main Course (Recommend for choosing at least 1)

Sin Chow Bee Hoon	Vegetarian Fried Rice
Mee Goreng	Stir Fried Mee Tai Mak
Bee Hoon Goreng	Vegetarian Fried Bee Hoon
Pan Fried Carrot Cake	Wok Fried Hong Kong Noodle
Kampong Fried Mee Siam with Egg (Dry)	
Yong Chow Fried Rice	

Dessert

Chilled Almond Jelly with Longan & Tadpole Balls	Mango Pudding in cup
Crystal Jello with Nata De CoCo	Rainbow Agar Agar
Fruit Mochi	Fresh Fruit Platter

Beverage

Fruit Punch	Apple Cordial
Orange Cordial	Lime Cordial
Tea (w/Separate Sugar & Creamer)	
Coffee (w/Separate Sugar & Creamer)	

Tea Reception Menus - Tea Reception D

S\$ 12.00 Per Person/ Min 30 Guests (Choose any 13 Dishes + 01 Complimentary Drink)

Cold Snacks

Egg Sandwiches
Tuna Sandwiches
Assorted Sandwiches (Egg, Tuna, Tomato Salsa)
Pasta Salad
Assorted Maki Sushi (Kappa, Tamago, Kanikama)
Farm's Potato Salad
Garden Green Salad served w/Thousand Island Sauce
Fresh Fruits Salad

Pastries Delight

Mini Chocolate Éclair	Mini Muffin
Nonya Kuch	Snowy Cream Puff
Mini Donut with Icing Sugar	Kueh Lapis
Mini Egg Tartlet	Mixed Fruits Tartlet
Butter Sliced Cake	Assorted Mini Tartlet
Mini Chocolate Tartlet	Mini Apple Crumble
American Brownie	Rainbow Tapioca Kueh
Peanuts Swiss Roll	Mini Custard Puff
Strawberry Cheese Cake	Mini Swiss Roll
Mini Durian Puff	Oreo Cheesecake
Blueberry Cheesecake	New York Cheesecake

Hot Snacks (Snacks/ Dim Sums)

Red Bean Paste Sesame Ball	Otak Otak
Breaded Crab Claw	Spring Roll
Chee Chong Fun	Deep Fried Fish Ball
Tempura Cod Fish Nugget	Honey Prawn Dumpling
Cocktail Samosa	Steamed Shrimp Har Gao
Pan Fried Yam Cake	Crispy Chicken Nugget
Sambal Fish Ball	Vegetarian Pan Fried Gyoza
Thai Shrimp Cake	Steamed Chicken Siew Mai
Steamed Lotus Pau	Ngoh Hiang Roll
Fish Finger with Cheese	Crispy Mid Wing
Honey Glazed Drumlet	Chicken Sausage with BBQ Sauce
Chipolata Chicken Sausage	Scallap Nugget
Pop Corn Chicken	Thai Tom Yum Fish Cake
Nacho Chip with Salsa Dip	Mexican Half Cut Mid Wing

Main Course (Recommend for choosing at least 1)

Sin Chow Bee Hoon	Vegetarian Fried Rice
Mee Goreng	Stir Fried Mee Tai Mak
Bee Hoon Goreng	Vegetarian Fried Bee Hoon
Pan Fried Carrot Cake	Wok Fried Hong Kong Noodle
Kampong Fried Mee Siam with Egg (Dry)	
Yong Chow Fried Rice	

Dessert

Chilled Almond Jelly with Longan & Tadpole Balls	Mango Pudding in cup
Crystal Jello with Nata De CoCo	Rainbow Agar Agar
Fruit Mochi	Fresh Fruit Platter

Beverage

Fruit Punch	Apple Cordial
Orange Cordial	Lime Cordial
Tea (w/Separate Sugar & Creamer)	
Coffee (w/Separate Sugar & Creamer)	

Cocktail Tea Reception Set

S\$ 15.00 Per Person/ Min 30 Guests

- Cocktail Tea Reception Set

Cold Canapés Platter

(Tuna Mousse, Egg Mayonnaise, Tomato Salsa)

Deluxe Maki Sushi

(Kappa, Tamago, Kanikama, California Roll & Ebi Fry Roll)

(Served with Wasabi & Shoyu)

Assorted Dim Sum Delight

(Steamed Chicken Siew Mai & Steamed Crystal Dumpling)

Hot Favorites

Honey Glazed Drumlet

Deep Fried Nested Yam Roll

Thai Shrimp Cake

Chipolata Chicken Sausage

Spaghetti Aglio Olio with Vongole

Pastries Lover

Mixed Fruits Tartlet

Blueberry Cheesecake

New York Cheesecake

Mini Chocolate Eclair

Dessert

International Fresh Fruits Platter

Beverages

Coffee & Tea

Or

Fruit Punch

International Buffet Set A

S\$ 18.00 per person (Min 25 People)

Appetizer

Deluxe Maki Sushi

(Kappa, Tamago, Kanikama, California Roll & Ebi Fry Roll)

Served with Wasabi & Shoyu

Salad

Long Beans Salad with Roasted Peanuts & Fried Shallot & Garlic

Entrees

Four Seasons Pesto Chicken

Steamed Dory Fillet with Wolfberry Cream Sauce

Stir Fried Med Prawns with Chili Crab Sauce

Stir Fried Long cabbage with Golden Mushrooms

Lobster Pearl Balls

Sautéed Sliced Beef with Mixed Pepper & Garlic

Wok Fried Hong Kong Noodles with Chicken & Snow Peas

Desserts

Fresh Fruits Platter

New York Cheesecake

Snowy Cream Puff

Beverage

Fruit Punch

International Buffet Set B

S\$ 25.00 per person (Min 25 People)

Appetizer

Deluxe Cold Cut Platter

(Roasted Beef, Honey Chicken Ham, Mayonnaise Prawn)

Salad

Four Season's Salad

Mixed Lettuce with Egg, Ham, Tomato

(Served with Herbs Dressing)

Entrees

Oven Baked Garlic Parmesan Cheese Chicken

Steamed Sea Bass Fillet with Black Bean Sauce

Stir Fried Med Prawns with Superior Soya Sauce

Deep Fried Nested Yam Roll

Mexican Half Cut Mid Wing

Sautéed Butter Broccoli with Walnuts & Garlic

Spaghetti Aglio Olio with Vongole

Garlic Butter Rice with Mushrooms & Raisins

Desserts

Deluxe Fresh Fruit Platter

Strawberry Cheese Cake

Deluxe Mango Pudding

Beverage

Fruit Punch

Western Buffet Set A

S\$ 20.00 per person (Min 25 People)

Appetizer

Open Faces Canapés
(Tuna Mousse, Egg Mayo, Tomato Salsa)

Salad

Prawn & Japanese Cucumber Salad

Soup

Cream of Mushroom served with Garlic Bread

Entrees

Oven Baked Three Pepper Chicken
Steamed Pacific Dory Fillet with Fennel & Cherry Tomatoes
Sautéed Green Mussel with Spicy Tomato Sauce
Oven Baked Broccoli & Cauliflower with Parmesan Cheese
Seafood Rollups
Sautéed Linguine with Chicken & Walnuts

Desserts

Fresh Fruit Platter
Blueberry Cheesecake
Snowy Cream Puff

Beverage

Pink Guava

Western Buffet Set B

S\$ 28.00 per person (Min 25 People)

Appetizer

Fusion Cold Cut Platter
(Roasted Beef, Chicken Ham, Seafood Stick)

Green Asparagus with smoked Turkey Breast in Cranberry Sauce

Soup

French Onion Soup Served with Cheese Bread

Entrees

Oven Baked Chicken Thigh with Tomato & Mozzarella
Pan Fried Salmon Fillet with Sweet & Spicy Sauce
Oven Baked Med Prawn with Breadcrumbs & Parmesan Cheese
Creamy Spinach with Shitake Mushrooms & Almond Flake
Chipolata Chicken Sausage
Spanish Chicken Pella

Desserts

Mixed Fruits Tartlet
American Brownie
Strawberry Cheesecake
Deluxe Mango Pudding

Beverage

Pink Guava

Healthier Buffet Set A

Tasty & Healthier Buffet with a Twist A
\$11.00 per person (Min 30 People)

Appetizer (Please choose 1)

Pasta Salad
Garden Green Salad with Thousand Island Dressing
Fresh Fruit Salad
Assorted Maki Sushi
Vegetables Finger Sandwiches (Wholemeal Bread)
Tomatoes Salsa Finger Sandwiches (Wholemeal Bread)



Snacks Delights (Please choose 1)




Cocktail Samosa
Scallop Nugget
Tempura Cod Fish Nugget
Chicken Sausage served with BBQ Sauce
Sambal Fish Ball 
Ngoh Hiang Roll
Steamed Lotus Bao 
Steamed Shrimp Har Gou 

Chicken & Fish Feast (Please choose 2)

Four Seasons Skinless Chicken (Chef's Signature Dish) 
Braised Skinless Chicken with Chinese Mushrooms 
Skinless Curry Chicken with Potatoes 
Stir Fried Skinless Chicken with Dried Chili & Cashew Nuts 
Braised Sliced Fish 
Deep Fried Curry Fish Fillet
Sweet & Sour Fish Fillet 
Stir Fried Fish Fillet with Ginger & Spring Onion 

Seafood Or Beef (Please choose 1)

Japanese Ebi Prawns
Sautéed Prawns with Asian Spices & Black Sauce 
Stir Fried Prawns with Curry Gravy 
Golden Shrimp Wrapped with Potato Strips

Sliced Beef with Bell Pepper 
Black Pepper Sliced Beef 
Braised Beancurd with Seafood 
Stir Fried Squid with Sambal Chili

Healthy Greens (Please choose 1)

Hainanese Mixed Vegetables
Stir Fried Long Cabbage with Golden Mushrooms
Oyster Siao Bai Chye with Vegetarian Abalone
Three Shredded Vegetables with Cabbage
Braised Beancurd with Mince Chicken & Mushrooms
Beancurd with Golden Mushrooms
Braised Beancurd with Assorted Vegetables
Braised Beancurd with & Mince Chicken & Sweet Corn

Main Course (Please choose 1)

Yang Chow Fried Rice 
Tomatoes Fried Rice with Crabstick 
Vegetarian Fried Rice 
Garlic Butter Rice with Mushroom
Kampong Fried Mee Siam with Egg (Dry) 
Wok Fried Noodle in Hong Kong Style 
Sin Chow Bee Hoon 
Vegetarian Bee Hoon 

Sweet Temptations (Please choose 1)

Fruit Mochi
Crystal Jello with Nata De Coco
Chin Chow with Longan
Red Bean Soup
Green Bean Soup
Mini Chocolate Eclair OR Mini Cream Puff

Complimentary Beverage

Fruit Punch
Orange Cordial
Lime Cordial
Pink Guava
Apple Cordial

Healthier Buffet Set B

Tasty & Healthier Buffet with a Twist B
\$13.00 per person (Min 25 People)

Appetizer (Please choose 1)

Pasta Salad
Garden Green Salad with Olive Oil
Fresh Fruit Salad
Tomatoes Finger Sandwiches (Wholemeal Bread)
Vegetables Finger Sandwiches (Wholemeal Bread)
Assorted Maki Sushi

Snacks Delights (Please choose 2)

Cod Fish Tofu
Japanese Pan Fried Gyoza
Honey Prawn Dumpling
Thai Shrimp Cake
Steamed Chicken Siew Mai
Prosperous Dumpling (Chicken Ngoh Hiang)
Steamed Lotus Bao
Steamed Shrimp Har Gou

Chicken & Fish Feast (Please choose 2)

Four Seasons Skinless Chicken (Chef's Signature Dish)
Braised Skinless Chicken with Chinese Mushrooms
Honey Baked Drumlet
Sautéed Skinless Chicken with Honey & Sesame Seeds
Braised Sliced Fish
Thai Style Fish Fillet
Sze Chuan Fish Fillet with Dried Chili
Garlic Baked Fish Fillet

Seafood Or Beef (Please choose 1)

Crispy Prawn with Oat Cereals (Chef's Signature)
Stir Fried Prawns with Curry Gravy
Sautéed Prawns with Asian Spices & Black Sauce
Golden Shrimp Wrapped with Potato Strips
Sliced Beef with Ginger & Spring Onion

Black Pepper Sliced Beef
Braised Beancurd with Seafood
Stir Fried Squid with Sambal Chili

Healthy Greens (Please choose 2)

Hainanese Mixed Vegetables
Signature Stewed Curry Mixed Vegetables
Oyster Siao Bai Chye with Mushroom
Deluxe Lo Han Chye
Braised Beancurd with & Mince Chicken & Mushrooms
Braised Beancurd with Assorted Vegetables
Braised Beancurd with Golden Mushrooms
Beancurd with Chicken Ham & Mushrooms

Main Course (Please choose 1)

Yang Chow Fried Rice
Fried Rice with Fresh Tomatoes & Crabstick
Vegetarian Fried Rice
Garlic Butter Rice with Mushroom
Kampong Fried Mee Siam with Egg (Dry)
Wok Fried Noodle in Hong Kong Style
Mee Goreng
Vegetarian Bee Hoon

Sweet Temptations (Please choose 1) Less Sugar

Almond Beancurd with Longan & Tadpole Balls
Fruit Mochi
Crystal Jello with Fruit Cocktail
Mango Pudding in cup
Red Bean Soup
Mini Chocolate Éclair OR Mini Cream Puff

Complimentary Beverage Less Sugar

Fruit Punch
Orange Cordial
Lime Cordial
Pink Guava
Apple Cordial

Healthier Buffet Set C

Tasty & Healthier Buffet with a Twist
@ \$16.00 per person (Min 25 People)

Appetizer (Please choose 1)
Potato Salad with Green Soybean
Garden Green Salad with Olive Oil
Fresh Fruit Salad
Assorted Maki Sushi
Vegetables Finger Sandwiches (Wholemeal Bread)
Tomatoes Salsa Finger Sandwiches (Wholemeal Bread)

Snacks Delights (Please choose 1)

Steamed Lotus Pau
Steamed Crystal Dumpling
Steamed Chee Cheong Fun
Pan Fried Seafood Rollups
Steamed Hakka Soon Kueh
Steamed Chicken Siew Mai
Pan Fried Yam Cake
Steamed Shrimp Har Gou

Chicken & Fish Feast (Please choose 2)

Four Seasons Skinless Chicken (Chef's Signature Dish)
Braised Skinless Chicken with Chinese Mushrooms
Stir Fried Skinless Chicken with Honey Marmite
Braised Skinless Chicken with Yam
Braised Sliced Fish
Fisherman's Catch served with Tartar Dip
Tom Yum Fish Fillet
Oven Baked Dory Fillet with Minced Garlic

Seafood Or Beef(Please choose 1)

Braised Sea Cucumber with Mushrooms
Steamed Sharkfin Dumpling
Stir Fried Prawns in Sambal Sauce
Stir Fried Prawns with Black Pepper Sauce

Breaded Squid served with Tartar Dip
Wok Fried Prawns with Mixed Mushrooms & Cashew Nuts
Golden Shrimp Wrapped with Potato Strips
Stir Fried Squid with Sambal Chili

Healthy Greens (Please choose 2)

Braised Chinese Mushrooms with Broccoli
Braised Bai Ling Mushrooms with Siao Bai Chye
Stir Fried Siao Bai Chye with Dou Gen
Deluxe Lo Han Chye
Braised Beancurd with Mixed Mushrooms
Braised Beancurd with Crabsticks
Braised Beancurd with Shredded Chicken & Vegetables
Beancurd with Chicken Ham & Mushrooms

Main Course (Please choose 2)

Pineapple Fried Rice with Mock Floss
Tomatoes Fried Rice with Crabsticks
Vegetarian Fried Rice
Garlic Butter Rice with Mushroom
Wok Fried Noodle in Hong Kong Style
Stir Fried Glass Noodle
Stir Fried Noodle in Teo Chew Style
Vegetarian Bee Hoon

Sweet Temptations (Please choose 1) Less Sugar

White Sea Coconut with Aloe Vera
Crystal Jello with Nata De CoCo
Chilled Aloe Vera with Tadpole Balls
Mango Pudding in cup
Cheng Tng (Hot/Cold)
Mini Chocolate Éclair OR Mini Cream Puff

Complimentary Beverage

Fruit Punch
Orange Cordial
Lime Cordial
Pink Guava
Apple Cordial

BBQ Buffet A

S\$ 12.00 Per Person (Min 25 People)

BBQ Items

Marinated Chicken Wing

Or

Marinated Black Pepper Chicken Wing

Sambal Fish Fillet in foil

Otak Otak

Sambal Sotong in foil

Sweet Potato in aluminum foil

Or

Corn in cob

Fish Balls in Stick

Or

Chicken Hot Dog

Ready-To-Served

Potato Salad

Hong Kong Noodle

Or

Mee Goreng

Desserts

Chilled Almond Jelly with Longan & Tadpole Balls

Beverage

Fruit Punch

BBQ Buffet B

S\$ 15.00 Per Person (Min 25 People)

BBQ Items

Marinated Chicken Fillet with Peanut Butter Sauce

Or

Rosemary Chicken Wing

Prawn in stick

Garlic Fish Fillet in foil

Sambal Sotong in foil

Assorted Chicken & Mutton Satays

Crabstick in stick

Ready-To-Served
Fresh Fruits Salad

Curry Chicken with Potatoes

Sin Chow Bee Hoon

Desserts
White Sea Coconut with Aloe Vera

Beverage
Fruit Punch

BBQ Buffet C

S\$ 20.00 Per Person (Min 25 People)

BBQ Items
Chicken Kebab

Sambal Stingray in foil

Marinated Sirloin Steak
Or
Sambal Slipper Lobster

Assorted Chicken & Mutton Satays

Grilled Mushroom with Crabstick in stick

Ready-To-Served
Garden Green Salad
(Served with Thousand Island dressing)

Fish Otak in Banana Leaf

Balinese Rendang Mutton with Potatoes
Or
Curry Chicken with Potatoes

Tomatoes Fried Rice with Crabstick

Desserts

Mango Pudding

Beverage

Fruit Punch

EXECUTIVE LUNCH BENTO SET

S\$ 12.00 per person (Min 15 People, Choose only 1 Menu)

- | | |
|------------------------|--|
| Japanese Bento Set A | Terriyaki Chicken Chop
Ebi Prawn
California Maki Sushi
Garlic Butter Rice with Mushroom
Konnyaku Rainbow Jello in cup
Or
Packet Drink |
| Western Bento Set B | Fisherman's Catch served with Tartar Dip
Oven Baked Chicken with Cheese & Ham
Steamed Broccoli & Carrot
Steamed Baked Rice
Mango Pudding in cup
Or
Packet Drink |
| Local Bento Set C | Four Seasons Chicken
Sweet & Sour Cod Fish
Broccoli with Mushroom
Fried Rice with Fresh Tomatoes & Crabstick
Mixed Cut Fruits in cup
Or
Packet Drink |
| Vegetarian Bento Set D | Vegetarian Diced Chicken with Dried Chili
Vegetarian Sweet & Sour Fish
Vegetarian Deluxe Lo Ham Chye
Vegetarian Fried Bee Hoon
Mixed Cut Fruits in cup
Or
Packet Drink |

CONVENIENCE BUFFET

S\$ 11.00 Per Person (Min 18 People)

Convenience Buffet A

Signature Four Seasons Chicken
Crispy Fish Fillet with Sweet & Sour Sauce
Sautéed Prawns with Asian Spices and Black Sauce
Assorted Maki Sushi
Otak Fortune Ball
Hainanese Mixed Vegetables
Wok Fried Noodle in Hong Kong Style
Yang Chow Fried Rice

DESSERT

Tropical Fresh Fruit Platter
Or
Crystal Jello with Nata De CoCo

Convenience Buffet B

Deep Fried Chicken Wing
Deep Fried Fish Fillet with Mayonnaise
Stir Fried Squid with Sambal Chili
Seafood Rollups
Thai Tom Yum Fish Cake
Braised Mushrooms and Siao Bai Chye
in Superior Oyster Sauce
Tomatoes Fried Rice with Crabstick
Sin Chow Bee Hoon

DESSERT

Mango Pudding in cup
Or
Fruit Mochi