



# Seminars

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## **SEMINAR MENU C**

### **AM TEA BREAK MENU**

Pan-fried Petite Pancake with Honey  
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Chicken Mayonnaise Sandwich  
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Tiger Prawn Spring Rolls with Sweet Chili Dip  
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### **BEVERAGE**

Coffee & Tea  
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### **INTERNATIONAL BUFFET MENU**

#### **SALAD**

Apple Waldorf Salad  
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#### **HOT ENTRÉE**

Roasted Chicken with Fresh Herbs  
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Marinated Lamb Chops with Mint Sauce  
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Deep-fried Breaded Prawns  
\*\*\*

Buttered Spring Vegetables  
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Roasted New Potatoes with Herb  
\*\*\*

Vegetable Fried Rice

#### **DESSERTS**

Lychee Panna Cotta  
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#### **BEVERAGE**

Lime Juice  
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### **PM TEA BREAK MENU**

Mini Assortment Pizza  
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Deep-fried Fish Fingers with Tartar Sauce  
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Mini Cream Puff & Chocolate Eclair  
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#### **BEVERAGE**

Coffee & Tea  
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Cost per person:           \$30 - Min 15 pax  
                                  \$26 - Min 30 pax  
                                  \$23 - Min 60 pax

- \* Complete buffet layout with tables, tablecloths and skirting
- \* Provision of full set of disposable wares
- \* Provision of artificial floral arrangement for buffet set-up (Fresh floral arrangement at \$60 per set)

#### Terms & Conditions

- \* Transportation charge at \$120.00 for whole day
- \* Goods & Services Tax (prevailing GST) applicable on total amount