



Sit Down

WESTERN SIT DOWN MENU A

\$50+ PER PERSON

APPETISER

Grilled Portobello Mushroom on Arugula & Mesclun with Balsamico Vinaigrette Dressing

MAIN COURSES

Oven-roasted Tuscan Chicken Thighs, served with Sautéed Wild Mushrooms
Potatoes Mashed, topped with Rosemary-Infused Brown Sauce

OR

Pan-fried Fish Fillet with Tomato Coulis,
accompanied with Sauteed Zucchini & Boiled Potatoes

DESSERT

Vanilla Panna Cotta with Raspberry Coulis and Berries Salad

BEVERAGE

Free Flow of Soft Drinks

Coffee & Tea

* Minimum 10 pax

Terms & Conditions

- * Quotation excluding table and sitting arrangement
- * Transportation charge at \$60.00
- * Duration is for 2 hours
- * Chef on Site @ \$100 per chef (1 chef to every 10 pax catered)
- * Service Staff @ \$60 for 2 servers (2 servers for every 10 pax catered)
- * Goods & Services Tax (prevailing GST) applicable on total amount

