

PERFECT FLAVOURS FOR EVERY PALATE

LITE BITES & CANAPÉS @ SUNTEC SINGAPORE

Delicious Food, Wonderful Spaces, Creative Audio-Visual and Lighting, and a Professional Team come together to create an exceptional experience for you and your guests.

SUNRISE MENU

PLATTERS OF 24 PIECES
SERVED FROM 0700-0900HRS

BAKERY

(24 pieces of any 1 of these items)

~~\$117.98~~++ PER PLATTER

- [SB1] Croissant Served with Butter and Jam (V) (35g#)
- [SB2] Assorted Wholemeal Bread Roll, Multigrain Roll, Olive Roll Served with Butter and Jam (V) (30g#)

SAVOURY HOT

(24 pieces of any 1 of these items)

~~\$117.98~~++ PER PLATTER

- [SH1] Baked Egg Cocotte with Smoked Salmon (45g#)
- [SH2] Egg Frittata with Vegetables (V) (40g#)
- [SH3] Scramble Egg (V) (60g#)
- [SH4] Baked Egg Cocotte with Mushroom (V) (60g#)
- [SH5] Chicken Chipolata Sausage (55g#)
- [SH6] Chicken Patties Spinach and Mushroom (52g#)
- [SH7] Chipolata Sausage with Potato and Sautéed Onion (52g#)
- [SH8] Chicken Patties with Tomato & Olive (55g#)

SWEET

(24 pieces of any 1 of these items)

~~\$117.98~~++ PER PLATTER

- [PS1] Assorted Muffins (V) (25g#)
- [PS2] Cheesecake (V) (17g#)
- [PS3] Les Carolines (V) (13g#)
- [PS4] Kueh Lapis (V) (17g#)
- [PS5] Raspberry Chocolate Cake (V) (36g#)
- [SS6] Apricot Danish & Cinnamon Swirl (V) (35g#)
- [SS7] Custard Danish & Pain Au Chocolate (V) (35g#)

(VG) - Vegan, (V) - Vegetarian

*Terms and Conditions apply

*May contain traces of nuts

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SPECIAL OFFER*
\$98.88++
per platter

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SUNRISE MENU

PLATTERS OF 24 PIECES
SERVED FROM 0700-0900HRS

TROPICAL FRUIT CUP [CHEF'S CHOICE]

(24 pieces of any 1 of these items)

~~\$117.98~~++ PER PLATTER

[PFC1] Selection of mixed cut tropical fruit like pineapple, watermelon, honeydew, papaya, rock melon, dragon fruit. (Chef's mix of the day) (VG) (50g#)

SPECIAL OFFER*
\$98.88++
per platter

FINGER SANDWICHES

(24 pieces of any 1 of these items)

(Each platter comes with a mix of white and wholemeal bread)

~~\$117.98~~++ PER PLATTER

[PFS1] Turkey Ham & Cheese (35g#)
Turkey Ham, Cheese, Mayonnaise, Black Pepper, Salt

[PFS2] Chicken Mayo (38g#)
Chicken, Mayonnaise, Black Pepper, Salt

[PFS3] Tuna Mayo (38g#)
Tuna, Corn, Mayonnaise, Black Pepper, Salt

[PFS4] Smoked Salmon & Cream Cheese (38g#)
Smoked Salmon, Cream Cheese, Black Pepper, Salt

[PFS5] Egg Mayo (V) (38g#)
Egg, Mayonnaise, Black Pepper, Salt

[PFS6] Cucumber & Tomato (VG) (35g#)
Cucumber, Tomato, Margarine, Black Pepper, Salt

[PFS7] Marinated Wild Mushroom Finger Sandwich (VG) (38g#)

[PFS8] Grilled Zucchini, Capsicum with Hummus Finger Sandwich (VG) (36g#)

[PFS9] Roma Tomato with Dried Cranberry Finger Sandwich (VG) (38g#)

SPECIAL OFFER*
\$98.88++
per platter

CHEESE PLATTER

(24 pieces of any 1 of these items)

~~\$117.98~~++ PER PLATTER

[SCP1] Assorted Cheese with Condiments (V)

SPECIAL OFFER*
\$98.88++
per platter

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ALL DAY MENU
SPECIAL SELECTION

PLATTERS OF 24 PIECES
SERVED FROM 0900-2100HRS

BAKERY

(24 pieces of any 1 of these items)

~~\$105.56~~++ PER PLATTER

[SSB1] Assorted Danish (V) (35g#)

SPECIAL OFFER*
\$88.88++
per platter

SAVOURY HOT

(24 pieces of any 1 of these items)

~~\$105.56~~++ PER PLATTER

[SSH1] Vegetable Samosa Pyramid (V) (54g#)

[SSH2] Vegetable Curry Puff (V) (54g#)

[SSH3] Prawn Toast (20g#)

[SSH4] Mushroom Cheese Quiche (V) (28g#)

[SSH5] Japanese Crispy Chicken with Seaweed (25g#)

[SSH6] Thai Fish Cake (20g#)

SPECIAL OFFER*
\$88.88++
per platter

SWEET

(24 pieces of any 1 of these items)

~~\$105.56~~++ PER PLATTER

[SSS1] Assorted Mochi – Yam & Green Tea (VG) (35g#)

[SSS2] Lemon Cake (VG) (22g#)

[SSS3] Mango Passion Fruits (VG) (25g#)

[SSS4] Green Tea Red Bean Cake (VG) (25g#)

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\$88.88++
per platter

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ALL DAY MENU
PREFERRED SELECTION

PLATTERS OF 24 PIECES
SERVED FROM 0900-2100HRS

SAVOURY COLD

(24 pieces of any 1 of these items)

~~\$117.98~~++ PER PLATTER

- [PSC1] Thai-Style Chicken & Shrimp Vermicelli (30g#)
- [PSC2] Watermelon with Pesto & Feta Cheese (V) (35g#)
- [PSC3] Smoked Duck with Kumquat Compote (35g#)
- [PSC4] Melon Salad with Mint & Lime (VG) (36g#)
- [PSC5] Angel Hair Pasta with Shrimp, Tomato and Yuzu (38g#)
- [PSC6] Prawn Salad with Ginger Flower Vinaigrette (37g#)
- [PSC7] Grilled Vegetable with Guacamole (V) (35g#)

SAVOURY HOT

(24 pieces of any 1 of these items)

~~\$117.98~~++ PER PLATTER

- [PSH1] Chicken Karaage with Garlic Chilli Sauce (40g#)
- [PSH2] Seafood Cake with Cilantro Chilli Sauce (40g#)
- [PSH3] Zucchini Frittata with Parmesan Cheese & Sun-Dried Tomatoes (V) (40g#)
- [PSH4] Chicken Satay with Peanut Sauce (42g#)
- [PSH5] Mushroom with Ratatouille Vegetables and French Herbs (VG) (40g#)
- [PSH6] Laksa Chicken Skewer (42g#)
- [PSH7] Fried Tofu with Sesame Sauce (V) (40g#)

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(Each platter comes with a mix of white and wholemeal bread)

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Turkey Ham, Cheese, Mayonnaise, Black Pepper, Salt

[PFS2] Chicken Mayo (38g#)
Chicken, Mayonnaise, Black Pepper, Salt

[PFS3] Tuna Mayo (38g#)
Tuna, Corn, Mayonnaise, Black Pepper, Salt

[PFS4] Smoked Salmon & Cream Cheese (38g#)
Smoked Salmon, Cream Cheese, Black Pepper, Salt

[PFS5] Egg Mayo (V) (38g#)
Egg, Mayonnaise, Black Pepper, Salt

[PFS6] Cucumber & Tomato (VG) (35g#)
Cucumber, Tomato, Margarine, Black Pepper, Salt

[PFS7] Marinated Wild Mushroom Finger Sandwich (VG) (38g#)

[PFS8] Grilled Zucchini, Capsicum with Hummus Finger Sandwich (VG) (36g#)

[PFS9] Roma Tomato with Dried Cranberry Finger Sandwich (VG) (38g#)

SWEET

(24 pieces of any 1 of these items)

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[PS1] Assorted Muffins (V) (25g#)

[PS2] Cheesecake (V) (17g#)

[PS3] Les Carolines (V) (13g#)

[PS4] Kueh Lapis (V) (17g#)

[PS5] Raspberry Chocolate Cake (VG) (36g#)

[PS6] Opera Cake (V) (20g#)

[PS7] Mango Coconut Mousse (V) (20g#)

[PS8] Jello Strawberry Parfait (V) (20g#)

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per platter



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per platter



ALL DAY MENU
PREMIUM SELECTION

PLATTERS OF 24 PIECES
SERVED FROM 0900-2100HRS

SAVOURY COLD

(24 pieces of any 1 of these items)

~~\$136.61~~++ PER PLATTER

[PSC8] BBQ Shrimp with Roasted Pineapple (37g#)

[PSC9] Egg Frittata with Shrimps & Aioli (30g#)

[PSC10] Pineapple & Arugula with Rojak Flower Vinaigrette (VG) (35g#)

[PSC11] Smoked Salmon with Pickled Cucumber & Apple (35g#)

[PSC12] Tomato, Watermelon, Citrus Salad (VG) (35g#)

[PSC13] Polygonum Chicken with Ginger Flower Vinaigrette (37g#)

[PSC14] Tuna Tataki with Citrus Salsa & Micro Cress (35g#)

[PSC15] Grilled Vegetables with Spice Tomato (VG) (35g#)

SAVOURY HOT

(24 pieces of any 1 of these items)

~~\$136.61~~++ PER PLATTER

[PSH8] Diver Scallop Served with Cauliflower Mousse & Butter Raisin (40g#)

[PSH9] Mushroom with Feta Cheese & Vegetable (V) (40g#)

[PSH10] Salmon Teriyaki with Wasabi Mayo (40g#)

[PSH11] Chicken Yakitori Skewer (40g#)

[PSH12] Ocean Prawn with Mantou & Chilli Sauce (40g#)

[PSH13] Barley Risotto with Sundried Tomato and Vegetables (V) (40g#)

[PSH14] Vegan Meatball with Herb Tomato Sauce (VG) (40g#)

[PSH15] Chicken Roulade with Mushroom Ragout (42g#)

[PSH16] Fried Seafood Crab Claw with Chilli Crab Sauce (40g#)

[PSH17] Ocean Prawn with Spicy Pumpkin & Salted Egg (42g#)

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SPECIAL OFFER*
\$108.88++
per platter

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\$108.88++
per platter



ALL DAY MENU
PREMIUM SELECTION

PLATTERS OF 24 PIECES
SERVED FROM 0900-2100HRS

RICE/NOODLES HOT
(24 pieces of any 1 of these items)

~~\$183.80~~++ PER PLATTER

- [PRN1] Fried Bee Hoon with Chicken (60g#)
- [PRN2] Fried Rice with Seafood (60g#)
- [PRN3] Dry Laksa Noodle with Shrimps (60g#)

SPECIAL OFFER*
\$128.88++
per platter

SWEET

(24 pieces of any 1 of these items)

~~\$136.61~~++ PER PLATTER

- [PS9] Assorted Macarons (V) (15g#)
- [PS10] Les Chou chous (V) (17g#)
- [PS11] Banana Cake (V) (16g#)
- [PS12] Avocado Passion Fruit Dome (V) (16g#)
- [PS13] Ivory Chocolate Mousse & Berries Gelee (V) (20g#)
- [PS14] Pistachio & Praline Mousse (V) (20g#)

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\$108.88++
per platter

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**ALL DAY MENU
LUXE SELECTION**

**PLATTERS OF 24 PIECES
SERVED FROM 0900-2100HRS**

AMERICAN

PREFFERED

~~\$105.56~~++ PER PLATTER

SPECIAL OFFER*
\$88.88 ++
per platter

[LLB43] Texas "Caviar" on Savory Toast
(Vegan)

[LLB44] BBQ Chicken with Corn Salsa

[LLB45] Key Lime Pie

PREMIUM

~~\$117.98~~++ PER PLATTER

SPECIAL OFFER*
\$98.88 ++
per platter

[LLB46] Pecan Pie

[LLB47] Herb Beef Stew with Baby Potato

[LLB48] Baked Aubergine with
Cayenne Pepper

BRITISH

PREFFERED

~~\$105.56~~++ PER PLATTER

SPECIAL OFFER*
\$88.88 ++
per platter

[LLB37] Smoked Salmon with
Herb Cream Cheese on Scones

[LLB38] Bangers and Mash
with Caramelized Onion

[LLB39] Plant-Based Protein Meatball with
Tomato and Peas (VG)

PREMIUM

~~\$117.98~~++ PER PLATTER

SPECIAL OFFER*
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per platter

[LLB40] Prawn Cocktail Salad

[LLB41] Garlic Roasted Chicken
with Lemon Thyme

[LLB42] Mini Plant Based Protein Burger
with Mango Salsa



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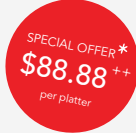
**ALL DAY MENU
LUXE SELECTION**

**PLATTERS OF 24 PIECES
SERVED FROM 0900-2100HRS**

CHINESE

PREFFERED

~~\$105.56~~++ PER PLATTER



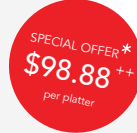
[LLB01] Mala Cold Noodle
with Shredded Chicken

[LLB02] "Lion Head" Home-made Chicken
Ball, Chicken Broth, Nappa Cabbage,
Wolfberries

[LLB03] Deep-Fried Lychee with
Plant-Based Protein in Charcoal Fritter
with Pineapple Salsa (VG)

PREMIUM

~~\$117.98~~++ PER PLATTER



[LLB04] Baby Abalone with Braised
Mushroom with Seasonal Vegetables

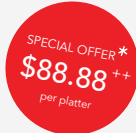
[LLB05] Deep-Fried Scallop Lychee
with Citrus Mayo and Tobiko

[LLB06] Plant-Based Protein Meatball
with Nappa Cabbage, Wolfberries

FRENCH

PREFFERED

~~\$105.56~~++ PER PLATTER



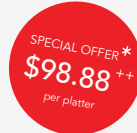
[LLB07] Mini Assorted Macaroon

[LLB08] Beef Rilette with Brioche Toast

[LLB09] Herb Potato Au Gratin with Paprika,
Vegan Cheese and Oat Milk (VG)

PREMIUM

~~\$117.98~~++ PER PLATTER



[LLB10] Salted Caramel Chocolate Tart

[LLB11] Glazed Beef Short Rib
with Sour Raisin

[LLB12] Mushroom Duxelle with
Chestnut on Potato

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LUXE SELECTION**

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SERVED FROM 0900-2100HRS**

INDIAN

PREFFERED

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\$88.88 ++
per platter

[LLB73] Biryani Rice served with
Lamb Rogan Josh with Pickles

[LLB74] Palak Paneer (V)

[LLB75] Vegetable Kurma (VG)

PREMIUM

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SPECIAL OFFER*
\$98.88 ++
per platter

[LLB76] Lamb Vindoloo with
Spice Basmati Rice

[LLB77] Chicken Masala

[LLB78] Chaana Masala (VG)

ITALIAN

PREFFERED

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\$88.88 ++
per platter

[LLB31] Tiramisu

[LLB32] Chicken Cacciatore with Potato
and Olives

[LLB33] Mushroom Arancini (VG)

PREMIUM

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per platter

[LLB34] Angel Hair Pasta with Truffle Pate
and Portobello Mushroom

[LLB35] Braised Beef Rib with Peas

[LLB36] Barley Rissotto with
Cep Mushroom (VG)



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**ALL DAY MENU
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JAPANESE

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[LLB19] Assorted Mochi

[LLB20] Teriyaki Salmon with Wasabi Mayo,
Pickled Vegetables

[LLB21] Chicken and Mushroom
Chawanmushi

PREMIUM

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SPECIAL OFFER*
\$98.88 ++
per platter

[LLB22] Assorted Vegetable Futo Maki (VG)

[LLB23] Miso Salmon with Mentaiko Aioli

[LLB24] Seafood Chawamushi with Tobiko

KOREAN

PREFFERED

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per platter

[LLB25] Radish Water Kimchi (VG)

[LLB26] Tteobokki with Chicken

[LLB27] Chap Chae with Seafood
(Stir-Fried Korean Noodles)

PREMIUM

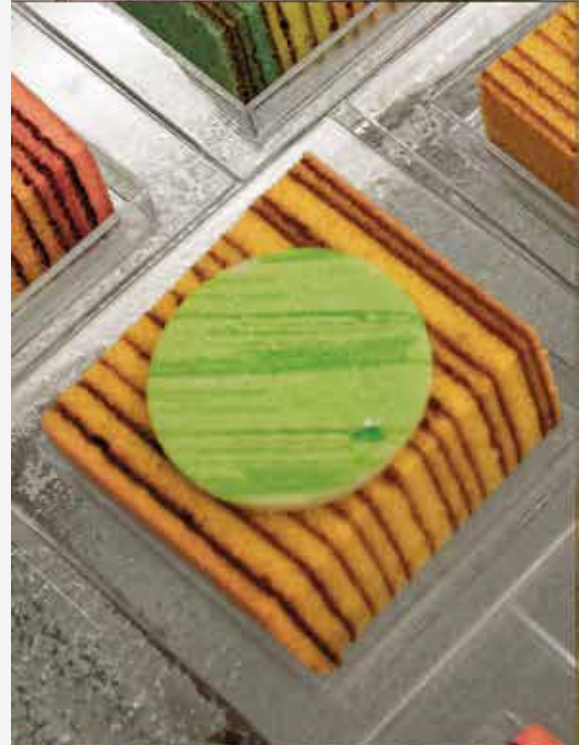
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[LLB28] Vegetable Gimbap

[LLB29] Seafood Tteobokki
(Scallop and Prawn)

[LLB30] Deconstructed Ginseng
Chicken Ball



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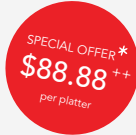
**ALL DAY MENU
LUXE SELECTION**

**PLATTERS OF 24 PIECES
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MEXICAN

PREFFERED

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[LLB49] Mexican Salad
with Cilantro Lime Dressing

[LLB50] Parprika Chicken and Rice

[LLB51] Tortilla Wrap with Vegetables
and Guacamole (VG)

PREMIUM

~~\$117.98~~++ PER PLATTER



[LLB52] Jalapeno Spiced Corn Salad
with Turkey Bacon

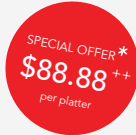
[LLB53] Chilli Con Carne with Nachos

[LLB54] Tortilla Wrap with Plant-Based
Protein and Guacamole (VG)

NORDIC

PREFFERED

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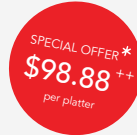
[LLB13] Scandinavian Roasted Carrot
Pate on Toast (VG)

[LLB14] Smoked Salmon with
Citrus Mayo in Savory Tart

[LLB15] 3 Cheese Hasselback Potato
with Turkey Bacon

PREMIUM

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[LLB16] Gravlax with Dill Cream on Toast

[LLB17] Poached Halibut with
Tarragon Emulsion

[LLB18] Norwegian Potato Dumpling
with Plant-Based Protein and Pickles

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SINGAPORE

PREFFERED

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[LLB85] Grilled Chicken Satay
with Condiments

[LLB86] Sautéed Prawns with
Chilli Crab Sauce with Fried Mantou

[LLB87] Plant-Based Rendang Meatball
with Asian Pickles (VG)

PREMIUM

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[LLB88] Tofu Salad with Peanut Sauce

[LLB89] Soft Shell Crab with Chilli Crab
Sauce in Lotus Leaf Bun

[LLB90] Baked Otah on Toast

SUSTAINABLE

PREFFERED

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[LLB67] Locally-Grown Sea Bass with
5 Pepper Spice Tartar, Fennel and
Citrus Dressing

[LLB68] Gratin Kelong Clam with 3 Cheese
Served with Bearnaise Sauce and Farmed
Garden Greens

[LLB69] Farmed Kale and Organic Quinoa
Salad with Mushroom in Citrus Dressing
(VG)

PREMIUM

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[LLB70] Kale and Quinoa Salad
with Trio Mushroom

[LLB71] Gratin Kelong Clam with Mentaiko
Mayo, Fennel Apple Salad

[LLB72] Baked Farmed Barramundi
with Citrus Emulsion

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THAI

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[LLB61] Thai Salad (VG)
Raw Vegetables with Peanut Butter,
Coconut Milk, Sweet & Sour Sauce
and Crushed Roasted Peanut

[LLB62] Steamed Seabass with
Lime and Garlic

[LLB63] Thai Basil Chicken with
Crispy Rice Crackers

PREMIUM

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[LLB64] Papaya Salad with Crab Meat

[LLB65] Crispy Fish with
Spicy Tamarind Sauce

[LLB66] Thai Corn Fritters
with Sweet Chilli

WELLNESS

PREFFERED

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[LLB79] Soy Cured Tuna Tataki with Fennel,
Coral Lettuce Salad

[LLB80] Baked Seabass with Red & Green
Pesto with Sweet Potato

[LLB81] Plant-Based Protein
with Quinoa and Vegetables
(Kale, Edamame, Corn, Mushroom)
(VG)

PREMIUM

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[LLB82] Marinated Tuna with
Avocado and Tobiko in Tart

[LLB83] Truffle Siew Bao with
Mushroom Ragout and Crumble

[LLB84] Cauliflower Rissotto
with Pumpkin and Beans



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WESTERN

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[LLB55] Chilled Smoked Salmon,
Saffron Cauliflower Rice Salad Served
with Citrus Fruit Essence

[LLB56] BBQ Chicken Roulade with
Pineapple Salsa

[LLB57] Truffle Scented Angel Hair Pasta
with Sautéed Mushrooms (VG)

PREMIUM

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SPECIAL OFFER*
\$98.88 ++
per platter

[LLB58] Marinated Vine Tomato
with Pineapple Salsa

[LLB59] Braised Beef Cheek
with Root Vegetables

[LLB60] Confit Salmon
with Avocado Cream



(VG) - Vegan, (V) - Vegetarian

*Terms and Conditions apply

*May contain traces of nuts

++ Prices are subject to 10% service charge and prevailing GST

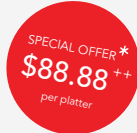
**ALL DAY MENU
LUXE SELECTION**

**PLATTERS OF 24 PIECES
SERVED FROM 0900-2100HRS**

ASIAN DESSERT

PREFERRED

~~\$105.56~~++ PER PLATTER



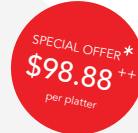
[LLB91] Ondeh Ondeh Cake
with Gula Melaka

[LLB92] Layered Pumpkin Yam Paste
with Crispy Fritter Ball

[LLB93] Assorted Fresh Fruits with Berries
(VG)

PREMIUM

~~\$117.98~~++ PER PLATTER



[LLB94] Gula Melaka Mousse
with Mango Jelly

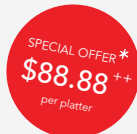
[LLB95] Crispy Red Bean Pan Cake

[LLB96] Chilled Aloe Vera
Lemongrass in Shooter

WESTERN DESSERT

PREFERRED

~~\$105.56~~++ PER PLATTER



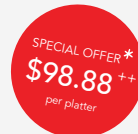
[LLB97] Tropical Cheese Mousse, Almond
sponge with Mango Passion Coulis
(One Shooter)

[LLB98] Raspberry Chocolate Tart,
Raspberry Jam, Chocolate Cremeux

[LLB99] Coconut Mousse with Almond
Sponge, Pineapple Compote and Lemon
Curd (VG)

PREMIUM

~~\$117.98~~++ PER PLATTER



[LLB100] Apple Yuzu with Feuilletine

[LLB101] Mini Chocolate Gateau

[LLB102] Fresh Fruit with Acai



(VG) - Vegan, (V) - Vegetarian

*Terms and Conditions apply

*May contain traces of nuts

++ Prices are subject to 10% service charge and prevailing GST

ALL LITE BITES & CANAPÉ SERVICE INCLUDES THE FOLLOWING:

- Platters will be delivered to your event space at your required time
- Minimum order for each platter is 3
- With an order of more than 10 platters, a buffet table will be setup within your event space
- Free venue-wide high-speed WIFI

MANPOWER ADD-ONS

- Butler pass service \$35.00++ per butler, per hour (minimum 4 hours)

BEVERAGE ADD-ONS

For a minimum of 30 guests:

- Free-flow self-served coffee and tea at \$5.00++ per guest for 1 hour
- Free-flow soft drinks at \$10.00++ per guest for 2 hours (Coke, Sprite & Fanta Orange)
- Coffee / Tea Airtop [16 cups] served with disposable cups at \$80++
- Coffee / Tea Airtop [16 cups] served with porcelain cups at \$88++
- Coffee / Tea Canister [30 cups] served with disposable cups at \$150++
- Coffee / Tea Canister [30 cups] served with porcelain cups at \$165++
- Coffee / Tea options accompanied amenities include:
 - Creamer
 - White Sugar
 - Brown Sugar
 - Napkins
 - Stirrers
- Coffee / Cappuccino Machine [60 cups] served with disposable cups and stirrers at \$300++
- Coffee / Cappuccino Machine [60 cups] served with porcelain cups and teaspoons at \$330++

All coffee / cappuccino machine are accompanied with the first-round of amenities as follows:

- 500g coffee beans
- Creamer
- White Sugar
- Brown Sugar
- Napkins
- 1L UHT milk carton

Additional amenities can be ordered at the following prevailing rates:

- Creamer (240 capsules) at \$25.00++
- White Sugar (250 sachets) at \$15.00++
- Brown Sugar (250 sachets) at \$15.00++
- Tea Box (100 sachets) at \$25.00++
- Coffee Beans (500g) at \$25.00++
- 1L UHT milk carton at \$5.00++

For a comprehensive list of all our beverage options (including alcohol), refer to our [marketplace price list](#).

TERMS & CONDITIONS

- Bookings to be confirmed at least 14 days before event date
- Valid for events completed by 31st December 2024
- Prices and menus are subject to change without prior notice at the discretion of Suntec Singapore
- All menus are Halal and may contain nuts or traces of nuts
- Guests with allergies or special dietary requirements are to inform Suntec Singapore upon booking
- Additional charges apply for special dietary or customised menus
- Surcharge of 5% applies for Public Holidays & Eve of Public Holidays
- ++ Prices are subject to 10% service charge and prevailing GST

Suntec [Terms & Conditions](#) and [Rules and Regulations](#) apply.

*These specially-crafted menus and offers are brought to you by
Suntec Singapore's Culinary Team
in collaboration with
Preferred Catering Partners*

