

APPETISER

\$14.90++ PER GUEST

[LS01] Baba Kueh Pie Tee

Sautéed Turnips, Carrot, Tau Kwa, Hebi & Chopped Coriander Stuffed in Flour Cups

[LS02] Fusion Kueh Pie Tee A Twist to a Local Favourite Choice of Thai Basil Chicken, Chicken Rendang Bits

[LS03] Chinese Rojak

Yu Tiao, Tau Pok, Turnips, Pineapple & Cucumber, Served with Thick Shrimp Paste & Lime Garnished with Peanuts

NOODLES

\$19.87++ PER GUEST

[LS04] Nonya Laksa with Condiments Small Prawns, Egg, Laksa Leaves, Sambal Chilli, Dried Beancurd in Spicy Coconut Gravy

[LS05] Bee Hoon Soup Soto Rice Vermicelli, Shredded Chicken, Shallots & Spring Onions, Soya Chilli Sauce

[LS06] Kampung Mee Siam with Gravy Eggs, Chives, Lime, Sambal Chilli, Dried Beancurd in Spicy Soup

PREMIUM

\$43.47++ PER GUEST

[LS07] Roasted Sakura Chicken with Béchamel Barley Risotto in Thyme Reduction

Whole Sakura Chicken with Fresh Thyme Herb, Creamy Risotto and Microgreen

or

[LS08] Roasted NZ Beef Sirloin Juicy NZ Roast Beef Sirloin, Served with Choice of Black Pepper or Mushroom Sauce

or

[LS09] Roasted NZ Leg of Lamb Juicy Roasted Leg of Lamb, Served with Mint Sauce

[LS10] Slow-Cooked Beef Cheek with Emulsion Potatoes and Roasted Veggies Slow-Braised Traditional Beef Cheek in Mirepoix and Fresh Herbs, Creamy Potatoes Espuma, Sautéed Seasonal Vegetable



AMERICAN \$19.87++ PER GUEST



[LCS15] Beef Pastrami Roll Salad with Truffle Mayo

\$19.87++ PER GUEST



[LCS16] Seafood Gumbo

BRITISH

\$19.87++ PER GUEST



[LCS13] Fish and Chips with Tartare Sauce and Lemon Wedges

\$19.87++ PER GUEST



[LCS14] Beef Cottage Pie

CHINESE

\$19.87++ PER GUEST

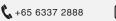


[LCS01] Peking Duck





[LCS02] Stir-Fried Shanghainese Rice Cake with Mushrooms (VG)







FRENCH

\$19.87++ PER GUEST



[LCS03] Roast Chicken with Mushroom Cream Sauce

\$19.87++ PER GUEST



[LCS04] Seabass Papillote

INDIAN

\$19.87++ PER GUEST



[LCS25] Chicken Tikka & Malai Chicken Tikka Served with Mint & Tamarind Chutney

\$19.87++ PER GUEST



[LCS26] Naan Bread (Plain, Butter, Garlic, Cheese & Kashmiri) (V) Served with Vegetable Dahl and Butter Chicken (V)

ITALIAN

\$19.87++ PER GUEST



[LCS11] Spaghetti Aglio Olio with Seafood



\$19.87++ PER GUEST

[LCS12] Vegetables Ravioli with Spinach Cream Sauce





JAPANESE

\$43.47++ PER GUEST



[LCS07] Tempura Station with Seafood and Vegetables Choice of Prawn, Squid, Fish, Mushroom and Vegetables, Grated Radish with Dipping Sauce

\$19.87++ PER GUEST



[LCS08] Kenchinjiru Japanese Vegetable Broth (VG) Lotus, Carrot, Daikon, Chinese Yam, Mushrooms and Tofu

KOREAN

\$19.87++ PER GUEST



[LCS09] Korean Potato Pancake with Seafood and Chives

\$19.87++ PER GUEST



[LCS10] Crispy Chicken with Korean Sweet & Spicy Sauce

MEXICAN

\$19.87++ PER GUEST



[LCS17] Beef Taco with Guacamole and Sour Cream

\$19.87++ PER GUEST



[LCS18] Chicken Quesadilla with Tomato Salsa









NORDIC

\$19.87++ PER GUEST



[LCS05] Roasted Salmon with Dill Cream Sauce and Fennel Salad

\$19.87++ PER GUEST



[LCS06] Swedish Meatball with Mashed Potato and Cranberry Sauce

SUSTAINABLE

\$19.87++ PER GUEST



[LCS23] Soft Shell Crab with Salted Egg Sauce Served in Steamed Milk Bun (Mantou)

\$19.87++ PER GUEST



[LCS24] Baked Vegetable Parcel (VG) Wrapped with Sweet Potato, Sautéed Baby Spinach and Mushroom, Served with Spicy Tomato Sauce and Farmed Salad







SINGAPORE

\$19.87++ PER GUEST



[LCS29] Nonya Laksa with Condiments Thick Rice Noodle, Coconut Lemak Gravy, Prawns, Egg, Fish Cake, Dried Bean Curd, Laksa Leaves, Sambal Chilli

\$14.90++ PER GUEST



[LCS30] Fruit Rojak (VG) Served with a Mixed of Fruits and Vegetables, Tau Pok, drizzled with Plum Sauce, Lime, Rojak Flower topped with Crushed Peanut. (Optional: Chilli Paste)

\$19.87++ PER GUEST

\$13.88

[LCS31] Hokkien Prawn Noodle Fried Noodles with Egg & Prawn Braised in Prawn Broth

\$14.90++ PER GUEST



[LCS32] Glutinous Rice Ball (V) Coated with Crushed Peanut / Black Sesame Powder, Freshly Grated Coconut (V)

\$14.90++ PER GUEST



[LCS33] Roti Prata (VG) Indian Flat bread with Vegetable Dahl Curry

\$19.87++ PER GUEST



[LCS34] Poached Hainanese Chicken Rice Ball Steamed Aromatic Rice with Boneless Poached Chicken & Chef Signature Garlic Chilli

\$14.90++ PER GUEST



[LCS35] Goreng Pisang with Gula Melaka (V) Served with Freshly Grated Coconut

\$14.90++ PER GUEST



[LCS36] Yam Abacus (VG) Yam Abacus Seed, Black Fungus, Mushrooms, Plant Protein, Corriander







THAI

\$19.87++ PER GUEST



[LCS21] Seafood Pad Thai Served with Prawn and Squid, crispy Tofu and crushed Peanut

\$14.90++ PER GUEST



[LCS22] Grilled Tofu Skewers Thai Style with Peanut Dip (VG) Fragrant Pungent Peanut Dip Served with Lime Wedge

WELLNESS

\$19.87++ PER GUEST



[LCS27] Plant Protein Tortellini with Golden Pumpkin Sauce Infused with Lemongrass (VG)

\$19.87++ PER GUEST



[LCS28] Slow Cooked Chicken Breast Served with Celeriac Risotto, Red Capsicum Reduction

WESTERN

\$43.47++ PER GUEST



[LCS19] Roasted Black Angus Sirloin & Assorted Chicken Sausages Served with Roasted Potato, Seasonal Vegetables, Thyme Jus, Mustard and Hot Sauce

\$19.87++ PER GUEST



[LCS20] Baked Plant-Based Protein Wrapped with Kataifi (VG) Served with Vegetables and Apple Chutney









ASIAN DESSERT

\$14.90++ PER GUEST



[LCS37] Potong Coconut Ice Cream Wrap with Popiah Skin Filled with Crushed Peanut, Freshly Grated Coconut, Orange Sugar and Coriander

\$14.90++ PER GUEST



[LCS38] Crispy Layered Nian Gao Fried Nian Gao with Yam, Sweet Potato in Crispy Batter Served with Freshly Grated Coconut and Brown Sugar

WESTERN DESSERT

\$14.90++ PER GUEST



[LCS39] Molten Chocolate Cake Served with Vanilla Ice Cream



\$14.90++ PER GUEST

[LCS40] Pumpkin Crème Brûlée Served with Berries Compote







CHEF'S STATIONS INCLUDES THE FOLLOWING:

- One Chef's Station serves up to 200 guests
- Each Chef's Station serves maximum of 200 individual portions
- Serving time commence between 1000hrs to 2000hrs
- Chef's Station operate for a maximum of 90 mins duration
- 4 socialize tables with a Suntec flower centrepiece will be provided with each Chef's Station
- · Free venue-wide high-speed WIFI

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 Airpot [16 cups] served with disposable cups at \$80++
- Coffee / Tea Airpot [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
- 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



