Senior Common Room
Fusion Buffet Menu (A)
Lunch $320 Per Head plus 5% SIBS
Dinner $360 Per Head plus 5% SIBS
Minimum 40 PAX

Appetizer:
- Pasta Salad with Basil
- French Mixed Lettuce with Assorted Dressings
- Broccoli with Mushroom & Chicken Salad
- Smoked Salmon with Lemon
- Cold Cut Meat Platter
- Marinated Chicken in Siu Hing Wine

Soup:
- Chinese & Western Soup of the Day

Carving:
- Roasted Beef Tenderloin with Brown Gravy

Hot Items:
- Curry Lamb with Steam Rice
- Vegetable Lasagne
- Stir-fried Singapore Vermicelli
- Grilled Veal Sausage with Onion
- Ratatoulli
- Sauteed Potato with Onion
- Fillet of Sole Rolled with Vegetables
- Sauteed Shrimp with Peach & Walnut
- Sweet & Sour Pork
- Stir-fried Asparagus & Honey Beans with Mixed Mushrooms
- Braised Mushroom & Bean Curd with Vegetable

Desserts:
- Cheese Cake
- Black Forest Cake
- Mini Coconut Tart
- Red Bean Sweet Soup
- Seasonal Fresh Fruit Patter

Coffee or Tea

Menu subject to change due to seasonal delicacies

Please note that appetizer and hot food will serve for 1.5 hours plus half an hour for desserts.

Group/Special Functions Menu 2020 [Fusion Buffet] February 2020
Senior Common Room  
Fusion Buffet Menu (B)  
Lunch $320 Per Head plus 5% SIBS  
Dinner $360 Per Head plus 5% SIBS  
Minimum 40 PAX

Appetizer:
Pasta Salad with Basil  
French Mixed Lettuce with Assorted Dressings  
Waldorf Salad  
Smoked Salmon with Lemon  
Cold Cut Meat Platter  
Marinated Chicken with Ginger & Spring Onion

Soup:
Chinese & Western Soup of the Day

Carving:
Roasted Lamb Leg with Rosemary Sauce

Hot Items:
Red Curry Beef with Steam Rice  
Ham & Mushroom with Tagliatelle in Cream Sauce  
Fried Rice With Diced Vegetable  
Deep-Fried Fillet of Sole in Thai Sauce  
Ratatoulli  
Sautéed Potato with Onion  
Sautéed Shrimp with Bean Paste & Vegetable  
Sweet & Sour Pork  
Stir-fried Lotus-root with Mixed Mushrooms & Capsicum  
Braised Mixed Mushrooms with Vegetable  
Braised Bean-curd with Mushroom

Desserts:
Cheese Cake  
Black Forest Cake  
Mini Coconut Tart  
Red Bean Sweet Soup  
Seasonal Fresh Fruit Patter

Coffee or Tea

Menu subject to change due to seasonal delicacies

Please note that appetizer and hot food will serve for 1.5 hours plus half an hour for desserts.