



Sheraton[®]
TOWERS SINGAPORE

DINNER & DANCE PACKAGE 2017

BUFFET DINNER
\$88.00 per person (min of 40 persons)

CHINESE SET DINNER
\$938.00 per table of 10 persons (min of 4 tables)

- ✧ *A selection of sumptuous Buffet dinner menus or Chinese set menus specially prepared by our Master Chefs from Li Bai Cantonese Restaurant*
- ✧ *Free flow of soft drinks & mixers throughout the event*
- ✧ *Butler-passed 80 pieces of Deep-fried Mini Mantou in Chili Crab Dip, assorted mixed nuts served during pre-event reception*
- ✧ *Waiver of corkage charge for 6 bottles duty-paid hard liquor (served during the event only)*
- ✧ *Complimentary weekend buffet dinner voucher for 2 persons at The Dining Room (value at \$146.00nett)*
- ✧ *Usage of podium, in-house P.A system, microphone and dance floor*
- ✧ *Complimentary seat covers for all chairs*
- ✧ *Complimentary parking for 20% of your guaranteed guests*
- ✧ *Special room rates for guests who wish to stay with us*

NOTE:

- ❖ *Packages are subject to change without prior notice*
- ❖ *Additional canapé platter is price at \$240.00 per platter of 60 pieces each*
- ❖ *Prices are subject to 10% service charge and prevailing government taxes and are subject to change without prior notice.*



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TOWERS SINGAPORE

CHINESE SET DINNER MENU A

(No Pork No Lard)

五富临门

紫菜卷, 虾沙律, 迷你八爪鱼, 辣汁螺花, 海蜇)

Deluxe Seafood Platter

(Combination of Prawn Salad, Mini Octopus, Seaweed Rolls and Spicy Conch,
garnished with Jellyfish)

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花胶瑶柱蟹肉羹

Deluxe Seafood Broth

(A Thick Soup of Fish Maw, Fresh Crabmeat and Conpoy)

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葱蒜煎鲈鱼

Pan-fried Cod Fish with Garlic and Spring Onion Sauce

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X. O. 酱彩椒露笋炒虾仁

Sautéed Prawns with Walnut, Asparagus and Capsicum in X.O. Sauce

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蒜香吊烧鸡

Roast Crispy Chicken with Garlic Sauce

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干贝扒时蔬

Braised Seasonal Vegetables with Dried Scallop

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韭黄伊面

Stewed Ee-Fu Noodles with Chives and Mushrooms

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杨枝甘露

Sweetened Chilled Cream of Mango with Pomelo Sago

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中国茶

Chinese Tea



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CHINESE SET DINNER MENU B

(No Pork No Lard)

锦绣拼盘

芝麻鸡, 虾沙律, 迷你八爪鱼, 烧鸭, 海蜇)

BBQ Combination

(Combination of Sesame Chicken, Prawn Salad, Mini Octopus and Roast Duck, garnished with Jellyfish)

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瑶柱四宝羹

Thick Soup of Abalone, Sea Cucumber, Fish Maw and Conpoy

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杏香芥末炸虾球

Deep Fried Prawn Ball with Wasabi & Almond Flakes

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港式蒸星斑

Steamed Star Garoupa "Hong Kong" Style

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一品太爷鸡

Marinated Chicken smoked with Jasmine Tea Leaves

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蟹肉扒香菇时蔬

Braised Seasonal Vegetables with Chinese Mushrooms and Crabmeat Sauce

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飘香荷叶饭

Steamed Fragrant Fried Rice with Dice Chicken, Shrimps, Chinese Mushrooms
and Conpoy wrapped in Lotus Leaf

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香芒布丁

Chilled Mango Pudding with Fresh Strawberries

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中国茶

Chinese Tea



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BUFFET DINNER MENU A

APPETIZERS

Selection of Chinese Cold Platter
Smoked Salmon with Horseradish Dip
Cured Szechuan Beef with Hoi Sin Sauce

☎ ☞

SALAD

Fusilli Pasta with Tomato Salad, Potato Salad
Tomato Raisin Salad, Shredded Carrot and Onion Salad
Thai Beef Salad, Assorted Garden Green

☎ ☞

DRESSINGS AND CONDIMENTS

Thousand Island Dressing, House Dressing
Oriental Dressing, Black Olive
Crispy Wantons Crackers, Herb Croutons

☎ ☞

SOUP

Cream of Mushroom
Bread and Butter Station

☎ ☞

MAIN DISHES

Madras Mutton Curry
Pan-fried Fillet of Seabass with Fennel stew
Assorted Tempura
Roasted Chicken with Cilantro Marinade
Oven Roasted Strip Loin of Beef with Mushroom Sauce
Roasted Garlic Potatoes
Roasted Buttered Seasonal Vegetables
Pilaf Rice

☎ ☞

DESSERTS

Freshly sliced Tropical Fruit Platter
Assorted sliced Chocolate Cake
Mango Yoghurt Cake
Cream Caramel Custard Pudding
Strawberry Canella
Black Forest Cheese Verrine

Coffee and Tea



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BUFFET DINNER MENU B

(No Pork No Lard)

APPETIZERS

Smoked Salmon with Capers, Horseradish Dip and Onion
Chicken Ngoh Hiang Rolls with Sweet Chilli Vinaigrette
Marinated Spicy Arctic Surf Clam with Turnip Relish



SALADS

Tomato and Olive Salad, Potato Salad,
Dill Cucumber Salad, Penne Pasta with Pesto Salad,
Assorted Fresh Garden Greens



DRESSINGS AND CONDIMENTS

Thousand Island Dressing, House Dressing, Oriental Dressing
Her Croutons, Crispy Wonton Crackers, Sunflower Seeds



A LITTLE EXTRA

Assorted Chicken, Mutton and Beef Satay with Rice Cake, Cucumber and Peanut Sauce



MAIN DISHES

Steamed Seabass with Dried Shiitake Tomato and Ginger Soya
Fried slice Beef with Sweet Basil
Roast Crispy Chicken
Prawn Sambal
Stir-fried Seasonal Vegetables and Tou fu
Garlic Potato Gratin
Nasi Goreng



DESSERTS

Strawberry Cheese Cake
Assorted Nonya Kueh
Durian Puff
Tiramisu
Sweetened Sago Cream with Mango
Freshly Sliced Tropical Fruit Platter

Coffee and Tea