



Sheraton®
TOWERS SINGAPORE

LONGEVITY BIRTHDAY CELEBRATION 2017

CHINESE SET DINNER

\$888.00 per table of 10 persons (min of 3 tables)

BUFFET DINNER

\$88.00 per person (min of 30 persons)

- ✧ *A selection of Chinese set menus specially prepared by our Master Chefs from Li Bai Cantonese Restaurant or sumptuous Buffet Menus*
- ✧ *Free flow of soft drinks and mixers, premium chinese tea or coffee and tea (for buffet) throughout the event*
- ✧ *Fresh floral arrangements for all dining and reception tables*
- ✧ *Complimentary 1 VIP car park lot in front of the hotel*
- ✧ *Complimentary parking for 20% of your guaranteed guests*
- ✧ *Invitation cards for 60% of guarantee attendance (excludes printing charges)*
- ✧ *1kg cake to celebrate the occasion*
- ✧ *Exquisite giveaway gift for each guest*
- ✧ *Chocolate pralines wrapped in dainty boxes for each guest*
- ✧ *Complimentary one(1) weekend night stay voucher in our Deluxe room with breakfast two (2) persons specially for the birthday celebrant*



Sheraton
TOWERS SINGAPORE

CHINESE SET DINNER MENU A



寿桃（白莲蓉）

Longevity Bun with White Lotus Paste

每碗

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)

每碗

瑶柱四宝羹

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

每碗

葱蒜煎鲈鱼

Pan-fried Cod Fish with Garlic and Spring Onion Sauce

每碗

X. O. 酱彩椒露笋炒虾仁

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

每碗

酱烧琵琶鸭

Roast Pi Pa Duck

每碗

干贝扒时蔬

Braised Seasonal Vegetables with Dried Scallop

每碗

花菇韭黄焖寿伊面

Longevity Ee-Fu Noodle with Mushroom & Yellow Chives

每碗

红豆沙汤圆

Red Bean Paste with Glutinous Rice Balls with Black Sesame Filling

每碗

中国茶

Chinese Tea



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TOWERS SINGAPORE

CHINESE SET DINNER MENU B



寿桃 (白莲蓉)

Longevity Bun with White Lotus Paste

每碗

烧肉拼盘

(乳猪, 大虾沙律, 八爪鱼, 烟鸭, 海蜇)

BBQ Combination

(Combination of Suckling Pig, Prawn Salad, Mini Octopus & Smoked Duck,
Garnished with Jellyfish)

每碗

花胶瑶柱蟹肉羹

Deluxe Seafood Broth

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

每碗

杏香芥末炸虾球

Deep Fried Prawn Ball with Wasabi & Almond Flakes

每碗

港式蒸星斑

Steamed Star Garoupa "Hong Kong" Style

每碗

南乳脆皮鸡

Crispy Chicken Marinated with Preserved Beancurd

每碗

蟹肉扒香菇时蔬

Braised Seasonal Vegetables with Chinese Mushrooms, topped with Crabmeat Sauce

每碗

飘香荷叶饭

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

每碗

凤凰马蹄露

Sweetened Water Chestnut Cream with Egg, served hot or cold

每碗

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 (V), Potato Salad (V),
Tomato Raisin Salad (V), Shredded Carrot and Onion Salad (V)
Thai Beef Salad, Assorted Garden Green (V)
☺ ☺

DRESSINGS AND CONDIMENTS

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

SOUP

Cream of Mushroom (V)
Assorted Bread and Butter
☺ ☺

MAIN DISHES

Madras Mutton Curry
Pan-fried Fillet of Seabass with Fennel Stew
Assorted Tempura
Roasted Chicken with Cilantro Marinade
Oven Roasted Striploin of Beef with Mushroom Sauce
Roasted Garlic Potatoes (V)
Roasted Buttered Seasonal Vegetables (V)
Pilaf Rice (V)
☺ ☺

DESSERTS

Freshly sliced Tropical Fruits Platter
Assorted sliced Chocolate Cake
Mango Yoghurt Cake
Cream Caramel Custard Pudding
Strawberry Canella
Blackforest 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 (V), Potato Salad (V),
Dill Cucumber Salad (V), Penne Pasta with Pesto Salad (V),
Assorted Fresh Garden Greens (V)



DRESSINGS AND CONDIMENTS

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



A LITTLE EXTRA

Assorted Chicken and Mutton Satay with Rice Cakes 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 Tofu (V)
Garlic Potato Gratin (V)
Vegetarian Fried Rice (V)



DESSERTS

Strawberry Cheese Cake
Assorted Nonya Kueh
Durian Crispy Roll
Tiramisu
Sweetened Sago Cream with Mango
Freshly sliced Tropical Fruits Platter

Coffee and Tea