

Perfect CELEBRATIONS

Birthday

Shangri-La Hotel Singapore will provide:

- ❖ Exclusive use of a private venue
- ❖ A sumptuous menu specially prepared by our Chefs
- ❖ Free flow of aerated soft drinks, coffee and tea
- ❖ Fresh floral centerpieces on the dining tables
- ❖ Complimentary car passes for thirty percent of the guaranteed attendance

Minimum Requirement ~ 30 guests

*Price quoted is subject to 10% service charge and prevailing government taxes.
Kindly note that the above package rates are subject to change.*

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Lunch

International Buffet Menu

Appetiser

Baked Cajun Chicken with Avocado and Herb Oil
Jellyfish Marinated with Sesame and Cucumber
Marinated Mushrooms, Peppers and Eggplant with Basil
Tahu Goreng with Peanut Sauce
Mesclun Salad served with French, Italian and Thousand Island Dressings
Kalamata Olive, Chopped Hard Boiled Eggs
Cheese Shavings, Scallions, Bread Croutons and Anchovies

Soup

Sichuan Hot and Sour Soup with Black Vinegar
Fried Mantou

Hot Selection

Ayam Masak Merah
Sweet and Sour Prawns
Fried Cod with Soya Sauce and Spring Onion
Sesame Flavoured Asian Vegetables
Arabic Saffron Rice
Baked Vegetable Lasagna

Dessert

Strawberry Shortcake
Tiramisu
Pear Tart
Chewy Brownies
Baked Lotus Seed Paste and Egg Yolk Puff
Fresh Fruit Platter

Coffee and Tea

S\$98.00 per guest

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Tea Reception

Menu

Sandwiches

White Bread with Avocado and Tomato, Grilled Portobello Mushroom (V)
Pita Filled with Tandoori Chicken Onion and Mint Salad
Ciabatta with Roasted Vegetables (V)
Olive Focaccia with Smoked Salmon, Shaved Onion

Savouries

Mini Beef Rendang Pies
Pomegranate Chicken with Thai Chilli Dip
Kataifi Prawns
Steamed Custard Bun with Salted Egg
Steamed Siew Mai
Mee Goreng with Seafood

Desserts

Scones with Strawberry Jam and Clotted Cream
Tiramisu
Blueberry Cheese Cake
Strawberry Cake
Bread and Butter Pudding with Vanilla Sauce
Seasonal Sliced Fresh Fruits
Basket of Red Eggs
Ang Ku Kueh

Coffee and Tea

S\$88.00 per guest

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Dinner

International Buffet Menu

Appetiser

Smoked Octopus with Pickled Papaya
Assortment of Sushi with Condiments
Penne Salad with Capsicums
Feta Cheese with Artichoke and Herb Marinated Tomatoes
Salad Combination of Baby Spinach, Arugula, Lollo Rosso
White Balsamic Vinaigrette, Ranch Dressing, Curry Mayonnaise

Soup

Flower Crab Bisque with Cognac
Selection of Home-baked Bread Rolls

Hot Selection

Beef Rendang with Crispy Shallots
Chicken Tagine
Wok-fried Bean Quenelles with Celery and Cashew Nuts
Roasted Lamb Rack with Rosemary, Pan Jus
Fried Cod with Soya Sauce and Spring Onion
Baked Rice Pilaf with Seafood
Fried Vegetable Mee Goreng

Dessert

Melon and Passion Fruit Tartlets
Green Tea Mochi
Fresh Fruit Flan
Strawberry Cheesecake
Chocolate Toffee and Crumble Tart
Fresh Fruit Platter
Custard Puff
Tiramisu

Coffee and Tea

S\$108.00 per guest