

# Menu for the Night

## WELCOME DRINK

Wild Passion

## ASSORTED CANAPES

Beef Pastrami with Gherkin Canapes, Cherry Tomato Canapés and Prawn, Mango Canapés

## APPETIZER

Prosperity Yu Sheng  
Sashimi Grade Salmon with shredded Carrot & Air Flown Salad & US Asparagus  
Enhanced with Orange Vinaigrette Dressing

## SOUP

Cream Of Seafood Pumpkin Soup  
Infused with Pine Nut Pesto Sauce  
Served with Country Style Bread

## MAINS

Half Shell Boston Lobster with Grated Cheese Salted Egg Sauce  
Served with Mushroom, Baby Carrot, Asparagus and XO Fried Rice

Or

Baked Chilled Wagyu Beef In Chinese Pepper Sauce,  
Served with Mushroom, Baby Carrot, Asparagus and XO Fried Rice

## SWEET FINALE

Osmanthus Glutinous Dumpling

Chocolate Pralines

## BEVERAGES

Soft Drinks & Juices  
House Red & White wine  
Freshly Brewed Coffee & Chinese Tea

*\*All seafood items in this menu are from sustainable sources*

# Menu for the Night (Vegetarian)

## WELCOME DRINK

## ASSORTED CANAPES

Cucumber and Dill Canapés, Cherry Tomato Canapés and Cheese Cracker Canapés

## APPETIZER

Prosperity Yu Sheng  
Shredded Carrot & Air Flown Salad & US Asparagus  
Enhanced with Orange Vinaigrette Dressing

## SOUP

Cream Of Pumpkin Soup  
Infused with Pine Nut Pesto Sauce  
Served with Country Style Bread

## MAINS

Grilled Vegetable “Mediterranean style”  
Enhanced with Tomato Coulis  
Served with Mushroom, Baby Carrot, Asparagus and Fried Rice

## SWEET FINALE

Osmanthus Glutinous Dumpling  
Chocolate Praline

## BEVERAGES

Soft Drinks & Premium Juices  
House Red & White wine  
Freshly Brewed Coffee & Chinese Tea