

Wedding Cocktail Reception

\$15 per Guest (For Min 100 guests)

COLD SELECTIONS

Black pepper Tuna Finger Sandwiches
Egg Mayo Finger Sandwiches
Chicken Mayo Finger Sandwiches



LOCAL FAVORITE

Mee Siam
(Served w/ Lime, Chives, Tau Pok, Sambal & Gravy)



HOT SAVORY

Mushrooms Chicken Pie



HOT SNACKS

BBQ Chicken Drumlets
Vietnamese Spring Roll w/ Thai Dip
Supreme Sotong Ball w/ Sweet Sauce
Honey Shrimp Wanton



KOWLOON DIM SUM

Chicken Siew Mai
Rice Soon Kueh
(Served w/ Chili Sauce)



SWEETS & PASTRIES

Fresh Fruit Tartlet
(Strawberry, Kiwi, Dragon Fruits & Grapes)
American Brownie
Vanilla Ice Cream Puffs w/ Icing Sugar
Chocolate Eclairs



FRESH FRUITS ON THE BASKET

Banana, Grapes, Red/ Green Apples, Oranges
& Starwberry



HOT DRINKS & COLD DRINKS

Pink Guava
Coffee & Tea
(Served w/ Creamer, Sugar)

\$18 per Guest (For Min 100 guests)

COLD SELECTIONS

Black pepper Tuna Sandwiches
Egg Mayo Finger Sandwiches
Chicken Mayo Finger Sandwiches



LOCAL FAVORITE

Mee Siam
(Served w/ Lime, Chives, Tau Pok, Sambal & Gravy)



FROM THE GRILL

Chicken & Mutton Satay
Served w/ Onion, Cucumber & Peanut Sauce



HOT SAVORY

Mushrooms Chicken Pie



HOT SNACKS

Mexican Hot & Spicy Drumlets
Shell Sardine Puffs
Breaded Crab Claw w/ Mayo
Japanese Tempura Prawn w/ Mayo



KOWLOON DIM SUM

Chicken Siew Mai
Prawn Har Kaow
(Served w/ Chili Sauce)



SWEETS & PASTRIES

Yam Paste w/ Gingko Nuts
Chocolate Éclairs
Vanilla Cream Puffs w/ Icing Sugar
Fruit Tartlet
White Fungus w/ Cocktail, Longan & Sea
Coconuts

HOT DRINKS & COLD DRINKS

Pink Guava
Coffee & Tea
(Served w/ Creamer, Sugar)

\$20 per Guest (For Min 100 guests)

JAPANESE APPETIZER

Assorted Japanese Sushi
(Tamago, Ebiko, Idako, Ebi, Corn, Egg Mayo & fish) Served w/ Wasabe & Shoyu



HOT DRINKS & COLD DRINKS

Pink Guava
Coffee & Tea
(Served w/ Creamer, Sugar)

LOCAL FAVORITE

Nonya Laksa
(w/ Sliced Egg, Prawn, Mint Leaves, Sambal & Gravy)



FROM THE GRILL

Vietnamese Grilled Lemongrass Chicken
Satay



HOT SNACKS

Korean BBQ Grilled Chicken Mid Wings
Western Sausages wrapped w/ Turkey Bacons
Japanese Tempura Prawn w/ Wasabe Mayo
NZ Half Shell Mussels Mornay
Breaded Fish Finger served w/ Tartar Sauce & BBQ Sauce



SWEETS & PASTRIES

Bread & Butter Pudding served w/ Vanilla Sauce
Black Forest Cake
Apple Crumble
Vanilla Cream Puff
American Chocolate Brownie
Fruit Tartlet
White Fungus w/ Cocktail, Longan & Sea Coconuts



FRESH FRUITS ON THE BASKET

Banana, Grapes, Red/ Green Apples, Oranges & Strawberry

\$23 per Guest (For Min 100 guests)

JAPANESE APPETIZER

Assorted Japanese Sushi
(Tamago, Ebiko, Idako, Ebi, Corn, Egg Mayo & fish) Served w/ Wasabe & Shoyu



LOCAL FAVORITE

Kuih Pai Tee Served w/ Condiments
Nonya Laksa
(w/ Sliced Egg, Prawn, Mint Leaves, Sambal & Gravy)



FROM THE GRILL

Korean BBQ Grilled Prawn



HOT SAVORY

Mushrooms Seafood Pie



HOT SNACKS

Grilled Yakitori Chicken
Western Sausages wrapped w/ Turkey Bacons
Baked Scallop Mornay
Vegetarian Spring Roll
Battered Norwegian fish with Tartar Dip



KOWLOON DIM SUM

Chicken Siew Mai & Prawn Har Kaow
(Served w/ Chili Sauce)



SWEETS & PASTRIES

Mango Crepes w/ Mango Custard Filling
Yam Paste w/ Gingko Nuts
Assorted Mini Cheese Cake
Oreo Cheese
Marble Cheese
American cheese
Blueberry Cheese

FRESH FRUITS ON THE BASKET

Banana, Grapes, Red/ Green Apples, Oranges & Strawberry



HOT DRINKS & COLD DRINKS

Pink Guava
Coffee & Tea
(Served w/ Creamer, Sugar)

Wedding Buffet

Reception

\$18 per Guest (For Min 100 guests)

LOCAL FAVORITE

Mee Siam
(Served w/ Lime, Chives, Tau Pok, Sambal & Gravy)



MAIN COURSE

Grilled Oven baked Pepper Chicken (Boneless)
Battered Cereal Prawn (Deshelled)
Sweet & Sour Fish
(Garnished w/ Slice Pineapple & Cucumber & Onions)
Korean Beef Bulgogi OR Indonesian Mutton Rendang
Deluxe Mixed Vegetables w/ Mushrooms
(Broccoli, Cauliflower, Carrots, Red/ Yellow/ Green Capsicums & Mushrooms)
Home Made Seafood Ngoh Hiong w/ Thai Dip
Salted Fish & Seafood Fried Rice



SWEETS & PASTRIES

Mango Bean curd w/ Fruit Cocktail
Vanilla Cream Puffs w/ Icing Sugar
Chocolate Brownie
(Garnished w/ Strawberries)



BEVERAGES

Fruit Punch or Pink Guava

\$20 per Guest (For Min 100 guests)

SALAD

Caesar Salad
(Garnished w/ slice Eggs, Diced Chicken Ham,
Gralic Croutons & Grated Cheese)



LOCAL FAVORITE

Mee Siam
(Served w/ Lime, Chives, Tau Pok, Sambal &
Gravy)



FROM THE GRILL

Vietnamese Grilled Lemongrass Chicken
Satay



MAIN COURSE

Korean BBQ Grilled Honey Chicken
Oven Baked Peppery Prawn (De-shelled)
American Pacific Dory Fish Fillet with BBQ
sauce
(Served w/ Lemon Wedges)
Tokyo Beef/ Lamb Curry w/ Potatoes, Carrots
& Celery
Deluxe Mixed Vegetables w/ Mushrooms
(Broccoli, Cauliflower, Carrots, Red/ Yellow/
Green Capsicums & Mushrooms)
Home Made Fish Wonton w/ Thai Dip
Seafood Pineapple Fried Rice



SWEETS & PASTRIES

White Fungus w/ Cocktail, Longan & Sea
Coconuts
Chocolate Éclairs
Vanilla Cream Puffs
Fruit Tartlet



BEVERAGES

Fruit Punch or Pink Guava

\$23 per Guest (For Min 100 guests)

BEVERAGES

SALAD

Prawn Mixed Fruit Salad
(Garnished w/ Black California Raisins &
Almond Flakes)
Garden Salad
(Served w/ Chicken Ham, Slice Eggs & 1000
Island)

Lychee or Barley
Coffee & Tea



FROM THE HOT POT

Cream of Corn & Chicken Soup



LOCAL FAVORITE

Nonya Laksa
w/ Sliced Egg, Prawn, Mint Leaves, Sambal &
Gravy



FROM THE GRILL

Singapore Chicken & Mutton Satay
(Served w/ Onion, Cucumber & Peanut Sauce)



MAIN COURSE

Golden Phoenix Chicken (Chinese Style
Roasted Chicken)
Japanese Tempura Prawn w/ Wasabe Mayo
Vietnamese Barbecue Lemongrass Fish Fillet
Thai Style- Garlic & Ginger Prawn (De-Shelled)
Grilled Cheese Chicken Sausages (w/
Capsicums, Onions & Tomatoes)
Broccoli & Cauliflower Au Gratin
Silver Fish & Seafood Fried Rice



SWEETS & PASTRIES

Yam Paste w/ Gingko Nuts
Chocolate Éclairs
Vanilla Cream Puffs
Fruit Tartlet
Mango Cocktail w/ Sea Coconuts



\$25 per Guest (For Min 100 guests)

SALAD

American Potato Salad w/ Turkey Bits
(Served on Lettuce Bed)
Prawn Mixed Fruit Salad
(Garnished w/ Black California Raisins &
Almond Flakes)



SOUP

Clear Chicken Broth Soup
(w/ Potatoes, Celery & Carrots)



COLD CUTS PLATTER

(Chicken Ham, Chicken Salami, Smoke
Peppery Beef & Smoke fish)



LOCAL FAVORITE

Mee Siam
(Served w/ Lime, Chives, Tau Pok, Sambal &
Gravy)



MAIN COURSE

Japanese Chicken Karage w/ Black Pepper
Dip
BBQ Grilled Prawn on Skewer
Chinese Roasted Herbal Duck OR Braised
Sea Cucumber w/ Mushrooms
Half Shell Scallop w/ Celery
American Pacific Dory Fish Fillet with BBQ
sauce (Served w/ Lemon Wedges)
Western Sausages wrapped w/ Turkey Bacons
Deluxe Mixed Vegetables w/ Mushrooms
(Broccoli, Cauliflower, Carrots, Red/ Yellow/
Green Capsicums & Mushrooms)
Korean Seafood Kim Chee Fried Rice (Non-
Spicy)



SWEETS & PASTRIES

Bread & Butter Pudding served w/ Vanilla
Sauce
American Brownie

Vanilla Cream Puffs

Fruit Tartlet

Mango Pudding garnished w/ Fresh Fruits



BEVERAGES

Fruit Punch OR Barley
Coffee & Tea

\$30 per Guest (For Min 100 guests)

JAPANESE CORNER

Assorted Japanese Sushi
(Tamago, Ebiko, Idako, Ebi, Corn, Egg Mayo & fish) Served w/ Wasabe & Shoyu



COLD CUTS PLATTER

(Chicken Ham, Chicken Salami, Smoke Peppery Beef & Smoke fish)



SOUP

Clear Chicken Broth Soup w/ American Ginseng
(w/ Potatoes, Celery & Carrots)



LOCAL FAVORITE

Nonya Laksa
w/ Sliced Egg, Prawn, Mint Leaves, Sambal & Gravy



FROM THE GRILL

Korean Grilled Prawn Kebab



MAIN COURSE

Japanese Grilled Yakitori Chicken
Chinese Roasted Herbal Duck OR Braised Sea Cucumber w/ Mushrooms
Norwegian fish Fillet with Tartar Dip
(Served w/ Lemon Wedges)
Japanese Tempura Prawn w/ Wasabe Mayo
Seafood Mornay (Prawn, Squid, Mussels, Scallops)
Broccoli w/ Whole Shitake Mushrooms
Abalone & Seafood Fried Rice



SWEETS & PASTRIES

Mango Crepes w/ Mango Custard Filling
American Brownie
Chocolate Éclairs
Vanilla Cream Puffs
Apple Crumble
Yam Paste w/ Gingko Nuts



BEVERAGES

Lychee OR Pink Guava
Coffee & Tea