

Sample Menu

from our Corporate Event Catering Package



Amuse-bouche

First course

Confit salmon, cauliflower puree, snow peas, pickled radish,
basil emulsion, crispy skin

Second course

Peking style lamb neck croquette, carrot puree, sheep's yoghurt, rujak salad

Middle course

180G beef fillet, Paris mash, baby onions, heirlooms carrot,
asparagus, red wine jus

Sides

RMixed leaf, micro herbs, French vinaigrette

Sweet course

Chocolate sponge, chocolate mousse, white chocolate crumble,
raspberry sorbet

