

BOUNTIFUL BUFFET

AT POOL GARDEN PAVILION

LUNCH AND DINNER PACKAGES

Valid from 21 January till 19 February 2019 (Minimum 50 persons)

Buffet Lunch Menu

From S\$98++ per person

Buffet Dinner Menu

From S\$128++ per person

Yusheng is priced at additional S\$128++ per platter (based on 10 persons)

Packages are inclusive of:

- Complimentary use of the Pool Garden Pavilion for your lunch or dinner
- Free flow of aerated beverages and soothing Chinese tea throughout your function
- Chinese New Year bag with a pair of mandarin oranges for each person
- Seat covers for all chairs
- Fresh floral centerpiece for each table
- Welcome iced longan tea to be served during pre-event cocktail
- Up to 20% complimentary car park coupons based on the total guaranteed attendance
- Complimentary use of rostrum with attached microphone
- Corkage waiver for one (1) bottle of wine per confirmed table of 10 guests
- Complimentary usage of 1 unit LCD Projector with motorised screen (if required)
- Traditional Chinese New Year Goodies served during pre-event cocktail (while stocks last)

For enquiries, please call 6845 1018 or email events.marina@meritushotels.com

Prices are subject to 10% service charge and prevailing government taxes and may change without prior notice.



BUFFET LUNCH MENU

(No Pork & No Lard)

APPETISER

Chicken Gold Coin (Bak Kwa)
Spicy Sliced Abalone Salad with Cucumber
Roasted Duck Salad with Mandarin Orange Dressing
Lotus Roots with White Fungus Salad, Light Goma Dressing

SALAD

Mesclun Salad Bar, Condiments and Dressing

SOUP

Seafood Hot and Spicy Soup
Assorted Bread and Rolls with Butter

INTERACTIVE

'Huang Jin' Broth Gold Coin, Shark's Fin with Crabmeat and Jade Noodle

MAIN COURSE

Steamed Seabass with Black Garlic Sauce
Braised Irish Duck with Sea Cucumber and Chestnut
Wok-fried Prawn with 'XO Sauce'
Stir-fried Black Pepper Wagyu Beef with Fresh Lily Bulb
Braised Tian Jing Cabbage with Dried Oyster and Black Moss
Wok-tossed Fried Rice with Shrimp

DESSERT

Assorted Chinese New Year Cookies
Fresh Fruit Platter
Mandarin Orange Chocolate Cake
Pandan Chiffon
Mango Pudding with Sago

COFFEE/TEA



BUFFET DINNER MENU

(No Pork & No Lard)

APPETISER

Chicken Gold Coin (Bak Kwa)
Spicy Sliced Abalone Salad with Cucumber
Ngho Hiang with Pickled Vegetable and Ground Peanut
Hand Smashed Cucumber with Garlic Vinaigrette
Slow Cooked Whole Salmon Fillet, Caviar and Passionfruit Cream

SALAD

Mesclun Salad Bar, Condiments and Dressing

SOUP

Braised Shark's Fin soup with Crabmeat
Assorted Bread and Rolls with Butter

INTERACTIVE

Roasted Whole Golden Crispy Suckling Pig with Kumquat sauce

MAIN COURSE

Steamed Chilean Cod Home Style
Braised Irish Duck with Sea Cucumber and Chestnut
Stir-fried Golden Prawn with Salted Egg Yolk
Stir-fried Black Pepper Wagyu Beef with Fresh Lily Bulb
Braised Tian Jing Cabbage with Dried Oyster and Black Moss
Eight Treasures Steamed Glutinous Rice wrapped in Lotus Leaf
Stir-fried Mee Sua with Assorted Meat

DESSERT

Assorted Chinese New Year Cookies
Fresh Fruit Platter
Shanghai Pancakes
Mandarin Orange Chocolate Cake
Bread and Butter Pudding with Vanilla Sauce
Mango Pudding with Sago

COFFEE/TEA

