

# Reception Style Menu

(All items are tray-passed)

**Option 1:** Limited for 1 hour (prior to dinner) \$50.00++ per person (in addition to dinner price), up to 4 choices

**Option 2:** Reception only (up to 3 hours) \$100.00++ per person, up to 6 choices

Petite Chicken Sate *(GF)*

Mini Squab with Lettuce *(GF w/SOS)*

Ma Mignon Bites *(GF w/SOS)*

Water Dumplings (Pork)

Crab Claws

Shrimp Rolls

Tofu Sesame Balls

Steamed Vegetarian Dumplings *(V & VG)*

Tofu Bites *(V & VG)*

Prawn Toast Crab Claws

Mini Mr. Chow Spareribs *(GF)*

## **Any additional appetizer**

\$10 per person for vegetarian appetizers

## **Add on Dessert Station**

\$14 per person

Selection of Fresh Seasonal Cakes

(Passion Fruit Cream Cake, Triple Layer Chocolate Cake, Coconut Cake)

Lychees & Grand Marnier Marinated Oranges

# Buffet Reception Style

(Minimum 50 guest)

**Option 1:** 2 Classic Main Courses & 2 Sides for \$75++ per person

\*\*Add a side for \$10 pp /Add main course \$20pp\*\*)

**Option 2:** 2 Appetizers, 2 Classic Main Course & 2 Sides for \$95++ per person

\*\*Add appetizer \$15pp/Add side \$10pp/Add main course \$20pp\*\*

**Option 3:** Gamblers Duck Station for \$50 per person  
(\$1000 minimum charge)

## Appetizers

Mr Chow Noodles (*SOS/Vegan*)  
Glazed prawns  
Crab Claws  
Steamed Dumplings (*Vegan/Pork/Fish*)  
Prawn Toast

## Classic Main Course

Drunken Fish  
Beijing Chicken  
Ma Mignon  
Fiery Beef  
Beef Oyster Sauce  
Green Prawns  
Nine Season Prawns  
Velvet Chicken  
Spicy Pork  
Sweet Sour Pork  
Braised Tofu

## Sides

Vegetable sautéed Rice and sautéed Mixed Vegetables

## Add on Dessert Station

\$14 per person

Selection of Fresh Seasonal Cakes

(Passion Fruit Cream Cake, Triple Layer Chocolate Cake, Coconut Cake)

Lychees & Grand Marnier Marinated Oranges

All Prices are in addition of Tax, 19% gratuity and 3% Service Charge

# **Group Family-Style Menu 1**

(10 savory items plus dessert)

\$125.00++ per person

## **1st course**

Jade Water Dumplings

Crab Claws

Mr. Chow Noodles

Glazed Prawns w/ Walnuts

## **2nd Course**

Green Prawns

Lamb with Spring Onions

Drunken Fish

Beijing Chicken

## **Sides**

Vegetable Sautéed Rice

Mixed Sautéed Vegetables

## **Dessert**

Selection of Fresh Cakes, Lychees and Grand Marnier Marinated Oranges

## **\*Vegetarian Main Course Alternatives**

Braised Vegetable Noodles / Braised Tofu with Veggies

## **\*Add on Caviar Station**

3 types of Caviar for tasting – Baika, Ossetra Imperial and Daurenki Caviar

3 types of sizes – 125gr, 250gr, 500gr, and/or any combination

Served with Blinis and Crème Fraiche by a knowledgeable attendant

\$2,500 for 3 caviars of 125gr each (01 to 75 guests)

\$5,500 for 3 caviars of 250gr each (50 to 150 guests)

\$12,000 for 3 Caviars of 500gr each (100 to 250 guests)

All Prices are in addition of Tax, 19% gratuity and 3% Service Charge

## **Group Family-Style Menu 2**

(10 savory items plus dessert)

\$150.00++ per person

### **1st course**

Fresh Scallop on the Shell

Chicken Satay

Prawn Toast with Gambei

Vermicelli with Lobster

### **2nd Course**

Fiery Beef

Spicy Pork with Chili

Steamed Sea Bass

### **Sides**

Vegetable Sautéed Rice

Mixed Sautéed Vegetables

### **3rd Course**

Beijing Duck

Served with Pancakes, Scallions, Cucumbers and House made Duck Sauce

(Beijing Duck available for 99 guest or less, for 100 or more please consult sales manager)

### **Dessert**

Selection of Fresh Cakes, Lychees and Grand Marnier Marinated Oranges

### **\*Vegetarian Main Course Alternatives**

Braised Vegetable Noodles /Braised Tofu with Veggies

### **\*Add on Caviar Station**

3 types of Caviar for tasting – Baika, Ossetra Imperial and Daurenki Caviar

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