



Standard Meeting Package – Menu Lunch 1

APPETIZERS, SALAD & PLATTERS

Cold Cuts Platters

Cooked ham, chicken bologna, salami
Beetroot and onion salad with honey mustard dressing
Grilled pork salad with ground toasted sticky rice

SALAD BAR

Mixed lettuce leaf, cherry tomato, sliced cucumber, shredded carrot, shredded cabbage,
Pea sprout, green bean, sweet corn, mixed capsicum, onion, beetroot

Dressings and Condiments

Thousand Island, Italian dressing, French dressing, Balsamic dressing, Olive oil, Balsamic vinegar,
croutons, sunflower seeds, cashew nuts, black olive, green olives, capers and pickle

MAIN DISHES

Roasted Pork loin and vegetables with Mushroom Sauce
Grilled Veal Sausage and mash potato with Onion Sauce
Stir-fried shrimps with broccoli, carrot, shitake mushroom in oyster sauce
Green Curry with chicken and palm heart
Jasmine steamed rice

NOODLE STATION

Kaoy tiew gai / Chicken noodle soup

Rice noodle, Egg noodle with chicken broth, sliced steamed chicken, chicken balls,
Fresh herbs and condiments

DESSERTS

Fresh sliced fruit platters – 3 types
Orange caramel custard
Apple tart with vanilla sauce



Standard Meeting Package – Menu Lunch 2

APPETIZERS, SALAD & PLATTERS

Cold Cuts Platters

Cooked ham, chicken bologna, salami

Grilled eggplant Rocket Leaves, Parmesan Cheese and Extra Virgin Olive Oil

Rice Vermicelli with minced chicken & shrimp in coconut sauce

SALAD BAR

Mixed lettuce leaves, cherry tomato, sliced cucumber, shredded carrot, shredded cabbage,

Pea sprout, green bean, sweet corn, mixed capsicum, onion, beetroot

Dressings and Condiments

Thousand Island, Italian dressing, French dressing, Balsamic dressing, Olive oil, Balsamic vinegar, croutons, sunflower seeds, cashew nuts, black olive, green olives, capers and pickle

MAIN DISHES

Lamb rump with roasted pepper and onions

Roasted Pork Loin with Pepper and Balsamic vinegar

Stir-fried red snapper fillet with broccoli and black pepper corn sauce

Red Curry with chicken, pineapple and basil

Jasmine steamed rice

NOODLE STATION

Kuay tiew moo toon / Braised Pork noodle soup

Rice noodle, Egg noodle with pork broth, sliced steamed pork, pork balls,

Fresh herbs and condiments

DESSERTS

Fresh sliced fruit platters – 3 types

New York blueberry cheese cake

Vanilla Cream Brule



Standard Meeting Package – Menu Lunch 3

APPETIZERS, SALAD & PLATTERS

Cold Cuts Platters

Cooked ham, chicken bologna, salami
Tomato, cucumber, onion and feta salad
Green papaya salad with corn and salted egg

SALAD BAR

Mixed lettuce leaves, cherry tomato, sliced cucumber, shredded carrot, shredded cabbage,
Pea sprout, green bean, sweet corn, mixed capsicum, onion, beetroot

Dressings and Condiments

Thousand Island, Italian dressing, French dressing, Balsamic dressing, Olive oil, Balsamic vinegar,
croutons, sunflower seeds, cashew nuts, black olive, green olives, capers and pickle

MAIN DISHES

Grilled sea bass with roasted pepper and herbs capers butter sauce
Roasted chicken, capsicum, green beans and mushroom sauce
Stir-fried mixed vegetables in oyster sauce

Massa man curry beef with onion and potato

Jasmine steamed rice

NOODLE STATION

Braise beef in beef broth / Beef Noodle Soup

Rice noodle, Egg noodle with beef broth, sliced braised beef, beef balls,
Fresh herbs and condiments

DESSERTS

Fresh sliced fruit platters – 3 types

Marble Cheese Cake
White Chocolate Mousse

Standard Meeting Package – Menu Lunch 4

APPETIZERS, SALAD & PLATTERS

Cold Cuts Platters

Cooked ham, chicken bologna, salami

Kidney bean and white bean with parsley and lemon dressing salad

Prawn Salad with Thai herbs and roasted chili paste

SALAD BAR

Mixed lettuce leaves, cherry tomato, sliced cucumber, shredded carrot, shredded cabbage,

Pea sprout, green bean, sweet corn, mixed capsicum, onion, beetroot

Dressings and Condiments

Thousand Island, Italian dressing, French dressing, Balsamic dressing, Olive oil, Balsamic vinegar, croutons, sunflower seeds, cashew nuts, black olive, green olives, capers and pickle

MAIN DISHES

Baked puff pastry beef wellington style with vegetables and red wine Sauce

Grilled chicken wings England style marinated and mixed beans tomato salsa

Fried sweet and sour pork

Yellow curry shrimps with market vegetables and cucumber, red onion dipping

Jasmine steamed rice

NOODLE STATION

Chinese BBQ Pork and Wonton Noodle Soup

Egg noodle, wonton filled minced pork with pork broth, sliced Chinese BBQ pork

Fresh herbs and condiments

DESSERTS

Fresh sliced fruit platters – 3 types

Peach and pistachio cake

Coffee and hazelnut mousse



Standard Meeting Package – Menu Lunch 5

APPETIZERS, SALAD & PLATTERS

Cold Cuts Platters

Cooked ham, chicken bologna, salami

Turkish tabbouleh salad with capsicum, tomato and lemon, parsley dressing

Spicy ground pork salad with chili and herbs

SALAD BAR

Mixed lettuce leaves, cherry tomato, sliced cucumber, shredded carrot, shredded cabbage,

Pea sprout, green bean, sweet corn, mixed capsicum, onion, beetroot

Dressings and Condiments

Thousand Island, Italian dressing, French dressing, Balsamic dressing, Olive oil, Balsamic vinegar, croutons, sunflower seeds, cashew nuts, black olive, green olives, capers and pickle

MAIN DISHES

Roasted beef strip loin and vegetables with black pepper sauce

Baked ham with penne, garlic and Cheese

Stir-fried chicken with broccoli, shitake mushroom in oyster sauce

Panang Curry with shrimps and basil

Jasmine steamed rice

NOODLE STATION

Kanom jeen nam yap pla / Spicy ground fish Thai noodle soup

Coconut milk with red curry and ground fish, soft Thai noodle and garnishes

DESSERTS

Fresh sliced fruit platters – 3 types

Chocolate fudge cake

Pineapple tart with raspberry sauce



Standard Meeting Package – Menu Lunch 6

APPETIZERS, SALAD & PLATTERS

Cold Cuts Platters

Cooked ham, chicken bologna, salami

Smoked chicken breast with Balsamic vinegar and Vegetables Ratatouille

Spicy seafood salad with lemongrass and kafir lime

SALAD BAR

Mixed lettuce leaf, cherry tomato, sliced cucumber, shredded carrot, shredded cabbage,

Pea sprout, green bean, sweet corn, mixed capsicum, onion, beetroot

Dressings and Condiments

Thousand Island, Italian dressing, French dressing, Balsamic dressing, Olive oil, Balsamic vinegar, croutons, sunflower seeds, cashew nuts, black olive, green olives, capers and pickle

MAIN DISHES

Lamb Ragout with mushroom and carrot

Chicken rolls filled with cheese on onion sauce

Wok-fried salmon fillet with chili, garlic and hot basil

Red curry with beef, long eggplant and basil

Jasmine steamed rice

NOODLE STATION

Kaoy tiew jub moo yuan / Pork Noodle soup

Flat rice noodle and condiments

DESSERTS

Fresh sliced fruit platters – 3 types

Blueberry and white chocolate cake

Crepes with curd cheese and fruit sauce