

SAMPLE MENU A

Priced at SGD63 per pax

STARTERS

Charcuterie Platter of Prosciutto, Mortadella, Soppressata 

Cherry Tomato & Bocconcini 

Grilled Vegetable Plank with Sun Dried Tomato 

Pesto Pasta Salad with Shaved Pecorino 

Marinated Olives 

WELL-BEING SALAD BAR

*Lolla Rossa / Mesclun Mix Salad / Baby Gem /
Cherry Tomatoes / Cucumber / Radish / Edamame /
Corn Kernel*

Extra Virgin Olive Oil / 8 Year Aged Balsamic

Soup

Tomato Soup 
Assorted Bread Rolls

PIZZA SELECTION

Margherita 
Mozzarella, Ligurian Basil, Extra Virgin Olive Oil

Diavola 
Spicy Pork Salami, Mozzarella, Chilli Oil

Agnello 
*Braised Lamb, Roasted Wild Mushrooms, Mascarpone Cream,
Caramelized Onions, Parmesan*

HOT SELECTION

Penne Arrabbiata 
San Marzano Tomato Sugo, Cherry Tomatoes, Stracciatella

Eggplant Parmigiana 
*Layered & Fried Eggplant, House-made Tomato Sauce,
Mozzarella, Parmigiano, Basil*

Spaghetti Beef Ragu 
Slow-Cooked Beef Ragu, San Marzano Tomato, Parmigiano

Truffle Mushroom Risotto 
Roasted Chanterelle & Pine Mushrooms, Shaved Black Truffle

Grill Chicken with Duxelle Mushroom & Porcini Veloute
Spiced Marinated Chicken, Wild Mushroom Mix, Veloute Sauce

Baked Barramundi with Hollandaise & Haricot Bean
Oven Baked, Hollandaise Sauce, Haricot Beans

DESSERT & DRINKS

Tiramisu 

Red Velvet Cupcake

Mini Lemon Tarts

Sliced Seasonal Fruits

Freshly Brewed Coffee / Tea



Minimum pax. applies. Prices are subject to 10% service charge and prevailing government taxes.

SAMPLE MENU B

Priced at SGD115 per pax

STARTERS

Charcuterie Platter of Prosciutto, Mortadella, Soppressata ⑧

Italian Cheese of Pecorino, Taleggio, Gorgonzola,
Pugliese Burrata

Grilled Vegetable Plank with Sun Dried Tomato ⑧

Octopus Salad

Cherry Tomato and Bocconcini ⑧

Pesto Pasta Salad with Shaved Pecorino ⑧

Marinated Olives ⑧

WELL-BEING SALAD BAR ⑧

*Lolla Rossa / Mesclun Mix Salad / Baby Gem / Arugula /
Cherry Tomatoes/ Cucumber / Radish / Edamame /
Corn Kernel*

Extra Virgin Olive Oil | 8 Year Aged Balsamic

SOUP

Minestrone Soup ⑧
Assorted Bread Rolls

PIZZA SELECTION

Margherita ⑧
Mozzarella, Ligurian Basil, Extra Virgin Olive Oil

Vegana ⑧
Grilled Zucchini, Red Peppers, Asparagus, Red Onions

Diavola ⑧
Spicy Pork Salami, Mozzarella, Chilli Oil

Agnello ⑧
*Braised Lamb, Roasted Wild Mushrooms, Mascarpone Cream,
Caramelized Onions, Parmesan*

HOT SELECTION

Penne Arrabbiata ⑧

San Marzano Tomato Sugo, Cherry Tomatoes, Stracciatella

Eggplant Parmigiana ⑧

*Layered & Fried Eggplant, House-made Tomato Sauce,
Mozzarella, Parmigiano, Basil*

Spaghetti Beef Ragu ⑧

Slow-Cooked Beef Ragu, San Marzano Tomato, Parmigiano

Truffle Mushroom Risotto ⑧

Roasted Chanterelle & Pine Mushrooms, Shaved Black Truffle

Grill Chicken with Duxelle Mushroom & Porcini Veloute
Spiced Marinated Chicken, Wild Mushroom Mix, Veloute Sauce

Baked Barramundi with Hollandaise & Haricot Bean
Oven Baked, Hollandaise Sauce, Haricot Beans

Meatballs Al Forno ⑧

*Pork & Fennel Meatballs, San Marzano Tomato Sugo,
Parmigiano*

Conchiglie Pesto ⑧

Herb Pesto, Pinenut Crumble, Parmigiano

COOKED SEAFOOD ON ICE

Snow Crab Leg

Chilled Prawns

Blue Mussels

Clams

Lemon Wedge / Mignonette / Cocktail Sauce / Wasabi Ponzu

DESSERT & DRINKS

Tiramisu ⑧

Red Velvet Cupcake

Mini Lemon Tarts

Sliced Seasonal Fruits

Freshly Brewed Coffee / Tea



Vegetarian



Nuts



Alcohol



Pork

Minimum pax. applies. Prices are subject to 10% service charge and prevailing government taxes.



For a truly bespoke experience,
our meeting & event menus are
thoughtfully curated to suit your
needs and preferences.

Connect with us today.

Telephone: (65) 6826 5000

Email: sales.sinic@ihg.com

SAMPLE DINNER BUFFET MENU

Minimum 20 pax, SGD98 per pax

APPETIZERS

Wild Mushroom Soup

Selection of Bread Rolls

Organic Greens

*Shaved Baby Vegetables, Heirloom Cherry Tomatoes,
Cucumbers, Balsamic Dressing*

Greek Salad

Peppers, Onions, Cucumbers, Tomatoes, Feta Cheese

Smoked Salmon Platter

Served with Capers and Lemons

HOT SELECTION

Roasted Chicken

Foraged Wild Mushrooms, Dijon Jus

Baked Salmon

Citrus Green Beans, Kimchi Beurre Blance

Penne Pomodoro

Roasted Vegetables, Fried Onions

Couscous Pilaf

Maple Glazed Seasonal Vegetables

DESSERT

Mint Infused Seasonal Fruit & Berry Salad

Mini Raspberry Cream Puffs

Chocolate Mousse

BARBECUE ON THE VERANDAH

Experience a feast for the eyes and palate with a sumptuous barbecue on The Verandah surrounded by lush greenery and sunset on the horizon.

SAMPLE MENU

Minimum 20 pax, SGD128 per pax

APPETIZERS

House Made Corn Bread

Organic Greens

Shaved Baby Vegetables, Heirloom Cherry Tomatoes, Cucumbers, Balsamic Dressing

Caesar Salad

Baby Gem Lettuce, Parmesan, Garlic Croutons, Pumpkin Seeds

Southern Style Potato Salad

Celery, Creamy Dijon Dressing, Fresh Herbs

Charcuterie & Cheese Board

Grilled Summer Vegetable Antipasto
Served with Olives, Condiments

FROM THE GRILL

Chicken Breast with BBQ Glaze

BC Cod Fish with Salsa Verde

Beef Sirloin Bites with Peppercorn Jus

Corn On The Cob

Roasted Garlic Potatoes

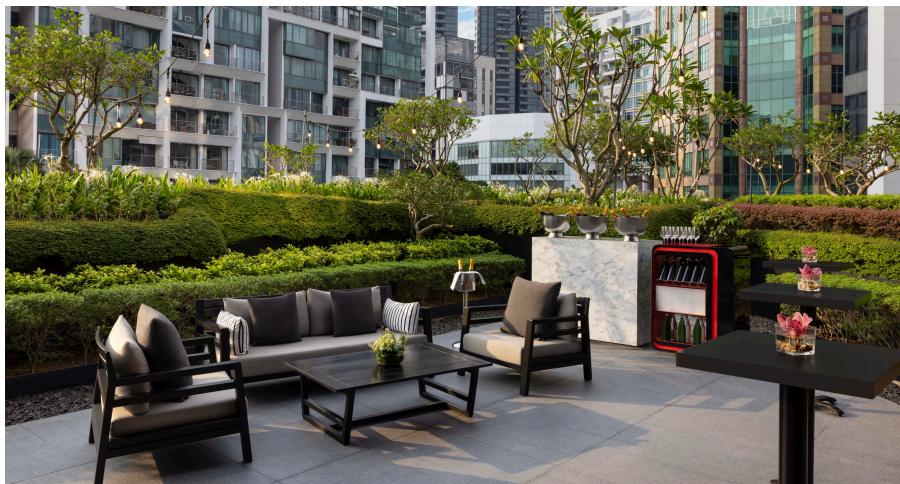
Seasonal Vegetables

DESSERT

Mint Infused Seasonal Fruit & Berry Salad

New York Style Cheesecake

Tiramisu



Minimum pax. applies. Prices are subject to 10% service charge and prevailing government taxes.

STATIONED RECEPTION

Minimum 20 pax, 2 hours reception

SELECTION

Kacang Putih Bicycle

An Homage to Singapore; Assortment of Local Spiced Nuts & Seeds, Served in a Cone

Mezze Bar

Sumac Labneh, Beetroot Hummus, Black Olive Tapenade, Olives, Assortment of Bread

Charcuterie & Cheese

Artisan Cured Meats, Local and International Cheese Selection, Served with Pickles, Mustard, Compote

Dim Sum

Selection of Seafood, Pork and Vegetarian Dumplings, Served with Chili Oil, Black Vinegar

Chilled Seafood Raw Bar

Marinated Prawns, Chilled Mussels & Clams, Smoked Salmon, Scallop Ceviche, Served with Selection of Condiments

Sushi

Chef's Assortment of Maki Rolls and Nigiri, Wild Salmon, Albacore Tuna, Shiitake and Cucumber California Roll, Served with Wasabi, Soya Sauce, Gari

Sweet Treats

Chef's Selection of Mousses and Tarts, New York Cheesecake, Cookies, Macarons

Gelato Cart

Selection of Publico's Favourite Gelato Flavours, Served with Condiments

PRICE PER PAX

SGD12

SGD15

SGD18

SGD18

SGD25

SGD121

SGD18

SGD15

PASSED CANAPÉS

Minimum 3, Maximum 5 Choices, Prices from SGD48 per dozen

HOT

Wild Mushroom Tart, Porcini
Shaved Vegetable Fried Spring Rolls; Citrus Soy
Vegetable Samosa, Mango Chutney
Fish Pakora, Mojo Verde Sauce
Shrimp On Toast, Black Sesame
Chicken Satay, Peanut Sauce
BBQ Pork, Char Siu Sauce
Lamb Kofta, Mint Chutney
Kobe Style Beef Sliders, American Cheddar

COLD

Shiitake & Cucumber Sushi, Yuzu Aioli
Avocado Toast, Heirloom Tomato, Brioche
Golden Beet Tartare, Miso Cream Cheese
Ahi Tuna Poke, Rice Puff
Smoked Salmon, Dill Crème Fraiche, Rye
Local Prawn & Scallop Ceviche, Citrus Dressing,
Soft Herbs
Prosciutto & Cranberry Cream Cheese Roll
Foie Gras Ganache, Macaron, Raspberry



BARBECUE ON THE VERANDAH

SAMPLE DINNER MENU

Minimum 20 pax, SGD128 per pax

APPETIZERS

House Made Corn Bread

Organic Greens

*Shaved Baby Vegetables, Heirloom Cherry Tomatoes, Cucumbers,
Balsamic Dressing*

Caesar Salad

Baby Gem Lettuce, Parmesan, Garlic Croutons, Pumpkin Seeds

Southern Style Potato Salad

Celery, Creamy Dijon Dressing, Fresh Herbs

Charcuterie & Cheese Board

Grilled Summer Vegetable Antipasto

Served with Olives, Condiments

FROM THE GRILL

Chicken Breast with BBQ Glaze

BC Cod Fish with Salsa Verde

Beef Sirloin Bites with Peppercorn Jus

Corn On The Cob

Roasted Garlic Potatoes

Seasonal Vegetables

DESSERT

Mint Infused Seasonal Fruit & Berry Salad

New York Style Cheesecake

Tiramisu

SAMPLE MENU A

Priced at SGD58 per pax

STARTERS

Charcuterie Platter of Prosciutto, Bresaola, Beef Salami 

Cherry Tomato and Bocconcini 

Grilled Eggplant and Zucchini 

Semi-dried Tomato, Rockette and Shaved Pecorino 

Italian Marinated Olives & Parmesan Chunks 

Foccacia & Ciabatta 

WELL-BEING SALAD BAR

Romaine Lettuce / Baby Spinach / Lolorosso / Baby Gem / Mesclun Mix Salad

Cherry Tomatoes / Cucumber / Carrots / Radish

Extra Virgin Olive Oil / Aged Balsamic Vinegar

SOUP

Minestrone Toscana 
Tuscan Vegetable Broth

PIZZA SELECTION

Margherita 
Mozzarella, Ligurian Basil, Extra Virgin Olive Oil

Diavola 
Spicy Pork Salami, Mozzarella, Chilli Oil

Capricciosa 
Shaved Ham, Pork Sausage, Artichokes, Black Olives, Mushrooms, Mozzarella

HOT SELECTION

Linguini Vongole 

Clams cooked in garlic, Cherry Tomato, White Wine, Lemon

Vegetarian Lasagna 

Layers of Pasta, Vegetable Ragout, Mozzarella & Parmesan Cheese

Orecchiette Bolognese

Beef Ragu "Alla Bolognese", Parmesan, Orecchiette Pasta

Risotto Porcini  

Carnaroli Rice, Porcini Mushrooms, Truffle and Parmesan Cheese

Iberico Pork 

Josper Grilled Iberico Pork Secreto, Balsamic Cabbage, Scallions, Mustard Seeds

Barramundi 

Oven Baked, Red Wine Glaze, Artichoke, White Beans

DESSERT & DRINKS

Tiramisu 

Pannacotta Selection

Sliced Seasonal Fruits

Ice Cream Cart with Condiments

Freshly Brewed Coffee / Tea

 Vegetarian

 Nuts

 Alcohol

 Pork

Minimum pax. applies. Prices are subject to 10% service charge and prevailing government taxes.

SAMPLE MENU B

Priced at SGD98 per pax

STARTERS

Charcuterie Platter of Prosciutto, Bresaola, Beef Salami 

Cherry Tomato and Bocconcini 

Grilled Eggplant and Zucchini 

Semi-dried Tomato, Rockette and Shaved Pecorino 

Avocado, Spinach, Kale and Asparagus 

Prosciutto and Melon 

Balsamic Glazed Shallots 

Italian Marinated Olives 

Italian Cheese Selection

Pecorino, Taleggio, Parmesan, Gorgonzola

Foccacia & Ciabatta 

WELL-BEING SALAD BAR

Romaine Lettuce / Baby Spinach / Lolorosso / Baby Gem / Mesclun Mix Salad

Cherry Tomatoes / Cucumber / Carrots / Radish

Extra Virgin Olive Oil / Aged Balsamic Vinegar

SOUP

Almond & Potato 

PIZZA SELECTION

Margherita 

Mozzarella, Ligurian Basil, Extra Virgin Olive Oil

Quattro Formaggi 

Four Cheeses: Provolone, Gorgonzola, Parmigiano, Mozzarella, Drizzled with Aged Balsamic Vinegar

Chorizo 

Fresh Burrata, Thinly Sliced Chorizo, Smoked Olives, Sun-dried Tomatoes, Oregano

Gamberi

Sauteed Prawn, Green Asparagus, Garlic Confit, Semi-dried Cherry Tomatoes, Mozzarella

HOT SELECTION

Meatballs al Forno 

Oven-baked Pork or Beef Meatballs, Sourdough "Crostino"

Sea Bream

Pan-seared, Rucola, Capsicum Saffron Sauce

Black Truffle Chicken

Grilled Chicken Breast, Potato Puree, Oyster Mushroom

Lamb Ragout Mafalde

Braised Lamb Shank, Datterino Tomatoes, Chilli and Parmesan

Quattro Formaggi Porcini 

Provolone, Gorgonzola, Parmigiano, Mozzarella with Aged Balsamic

Cauliflower Gratin 

Cauliflower "Steak", Dijon Mustard Bechamel

Eggplant Parmigiana 

Mozzarella, Tomato Passata, Shaved Parmesan

Crab "Mama Rosa" Rigatoni 

Crab Ragù, Tomato and Mascarpone "Alla Mamma Rosa", House Made Rigatoni Pasta

COOKED SEAFOOD ON ICE

Whole Prawns

Clams

NZ Half Shell Mussel

Blue Swimmer Crab

Blue Mussels

DESSERT & DRINKS

Tiramisu 

Pannacotta Selection

Sliced Seasonal Fruits

Ice Cream Cart with Condiments

Freshly Brewed Coffee / Tea

 Vegetarian

 Nuts

 Alcohol

 Pork

Minimum pax. applies. Prices are subject to 10% service charge and prevailing government taxes.



LIVE CHAAT COUNTER

Mumbai Paani Puri

Dilli Papri Chaat

Lucknawi Dahi Puri

Mumbai Sev Puri

Aloo Tikki Chaat

LUNCH MENU

Sindhi Kadi

Malai Kofta

Saag Paneer

Aloo Tuk

Aloo Bhindi

Black Dal

Vegetable Biryani

Mix Breads

Jeera Rice

Cucumber Raita

Rasmalai

Gulab Jamun

Boondi

Jalebi with Rabdi

Mango Lassi / Masala Chaas / Masala Tea