MANDARIN ORIENTAL
SINGAPORE

CELEBRATING BIRTHDAYS IN STYLE

	Lunch	Dinner
Monday to Sunday	SGD138++	SGD158++
The Oriental Ballroom min. 150 persons max. 350 persons	**Atrium Suites** min. 80 persons max. 180 persons	**Garden Suite** min. 60 persons max. 130 persons

International Buffet Menu featuring an extensive selection
Endless stream of soft drinks and mixers during the event
Complimentary 1kg birthday cake, served during the event
Waiver of corkage fee for all duty-paid and sealed hard liquor, wine, and champagne brought in for consumption

Customised balloon decoration backdrop for your selection
Floral centrepiece for all dining tables
Choice of exclusive favours for all your guests
Exclusive complimentary e-invitation
Usage of audio equipment in the Venue selected
Complimentary Marina Square carpark passes for up to 25% of final attendance
One VIP carpark lot at the Hotel front driveway

One night stay in a Sea View Room
with buffet breakfast for two at our all-day dining restaurant embu

Terms and Conditions:

- Prices quoted are based on per person
- Prices are subject to changes without prior notice.
- All prices are subject to 10% service charge and prevailing government taxes.
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INTERNATIONAL BUFFET MENU

Selection of 12 items (Lunch): 3 Appetisers, 1 Soup, 3 Proteins, 1 Vegetable, 1 Staple and 3 Desserts
Selection of 15 items (Dinner): 4 Appetisers, 1 Soup, 3 Proteins, 2 Vegetables, 1 Staple and 4 Desserts

APPETISERS

Southern Native Free Range Chicken Salad, Chipotle Ranch (N | G | D | E)

Citrus Tiger Prawn Salad with Fennel and Orange Segments (D | E | F | SH)

Yum Nua - Beef Salad with Fresh Mint and Lime (N | G | F | SH)

Soy-cured Yellowfin Tuna Tataki with Wakame and Ponzu Emulsion (N | G | F)

Marinated Jellyfish with Thai Sweet Chilli (N | G | F | SH)

Cucumber Salad with Black Vinegar and Garlic (G | M | VG)

Fresh Hydroponic Mesclun Salad with Condiments (N | G | D | E | M | F | SH)

Masala Potato Salad (G | VG)

Paneer Capsicum Salad (G | D | V)

SOUP

Truffle Scented Mushroom Velouté (M | V)

served with Artisan Fresh Rolls & Breads | Salted & Unsalted Butter (N | G | D | E | V)

Roasted Butternut Pumpkin Soup (D | V)

served with Artisan Fresh Rolls & Breads | Salted & Unsalted Butter (N | G | D | E | V)

Yukgaejang – Braised Beef with Black Fungus, Egg Omelette, Vemicelli, Radish, Scallions and Kimchi (N | G | E | M | F | SH)

Soto Ayam with Fried Beancurd, Beansprouts, Shallots and Cilantro (N | G | E)

Double Boiled Fish Soup with Bamboo Pith and Shredded Fish Maw (G | M | F | SH)

Double boiled Bamboo Mushrooms with Morel (G | M | VG)

Mulligatawny Soup - Spiced Lentil Soup (G | D | V)

Tamatar Ka Shorba - Coriander Infused Tomato Broth (G | D | V)

ALLERGEN & DIETARY INFORMATION:
N = Nuts | G = Gluten | D = Dairy | E = Egg | M = Mushroom | A = Alcohol |
F = Fish | SH = Shellfish | V = Vegetarian | VG = Vegan

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PROTEINS

Overnight Braised Angus Beef Cheek with Bordelaise Sauce and Champignons (N | G | D | M | A)

Pan-Roasted Chicken, Black Olives and La Sauce Au Poivre Vert (N | G | D | A)

Broiled Seabass with Artichoke Barigoule and Capers Beurre Blanc (D | M | A | F)

Hainanese Poached Chicken with Superior Soy Dressing, Ginger and Scallion Sauce (N | G | M | F | SH)

Singapore Style Sir-fried Prawn in Chili Crab Sauce and Golden Mantou (G | D | E | SH)

Stir Fried Beef Fillet with Homemade Black Pepper Sauce and Celery (G | A | F | SH)

Wok-Tossed Kung Pao Chicken, Cashew Nuts, Dried Chili and Szechuan Peppers (N | G | F | SH)

Hong Kong Style Steamed Fish Fillet with Superior Soya Sauce (G | M | F | SH)

Butter Chicken Masala (N | G | D)

Mutton Vindaloo - Braised Mutton with Curry and Spices (N | G | D)

VEGETABLES

Glazed Brussel Sprouts, Haricot Verts and Petit Pois with Black Olive Tapenade (N | D | M | F | SH)

Provençal Ratatouille - Slow cooked Vegetables with Eggplant and Tomatoes in Olive Oil (VG)

Herbs Roasted Heirloom Vegetables with Saffron Cous Cous and Citrus Dressings (G | VG)

Nyonya Chap Chye – Braised Cabbage and Vermicelli with Fermented Bean Paste, Mushrooms, Beancurd Skin and Ginkgo Nuts (N | G | M | F | SH)

Fried Kailan with Clams and Dried Sole Fish in Superior Oyster Sauce (N | G | M | F | SH)

Wok Braised Tofu and Broccoli with Impossible Meatballs (G | M | VG)

Braised Duo Mushroom with Broccoli and Wolfberries (G | M | VG)

Vegetable Jalfrezi - Stir fried Mixed Vegetables in Tangy Tomato Base (N | G | D | M | V)

Bhindi Masala - Stir fried Okra with Onions, Tomatoes and Spices (G | VG)

Palak Paneer - Spinach with Cottage Cheese Curry (G | D | V)

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STAPLES

Provençal Vegetables and Beans Casserole with Beef Salami & Flat Leaf Parsley (N | G | D)

Mixed Seafood and Smoked Chicken Sausage with Jambalaya Rice (N | G | D | A | F | SH)

Creamy Yukon Mashed Potato Infused with Black Truffle (G | D | M | V)

Mee Goreng – Fried Noodles with Mixed Seafood and Potato, Green Chilli, Beancurd, Tomato, Chye Sim, Beansprout & Spring Onions (N | G | E | SH)

Bee Hoon with Tiger Prawns and Cuttlefish (G | E | M | A | F | SH)

Fried Pearl Rice with Egg, Chinese Sausage, Luncheon Meat and Mixed Vegetables (N | G | E | M | SH)

Braised Ee-Fu Noodles with Beansprouts, Straw Mushrooms and Chives (G | E | M | V)

Braised Rice Vermicelli with Roasted Duck and Preserved Vegetables (N | G | E | M | A | F | SH)

Chicken Dum Biryani (N | G | D | V)

Saffron Pilaf Rice (VG)

Plain or Garlic Naan (G | D | E | V)

DESSERTS

Chocolate Hazelnut Cake (N | G | D | E)

Blueberry Cheesecake (N | G | D | E)

Vanilla Citrus Tart (N | G | D | E)

Rainbow Kueh Lapis (N | G | D | E | V)

Pandan Gula Melaka Pound Cake (N | G | D | E | V)

Red Bean Soup with Dried Orange Peel (VG)

Osmanthus Jello with Wolfberries (VG)

Yam Paste with Ginkgoo Nuts & Coconut Cream (N | G | D | VG)

Gulab Jamun (N | G | D | V)

Carrot Halwa (N | G | D | V)

Sliced Seasonal Fruits Platter (VG)

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