

BALL OF A TIME

Be it a glamourous gala or a fun-filled themed party, hold your unique event between 1 April - 30 December 2024.

Weekday Package (Monday to Thursday) from \$1,180++ per table of 10 persons Weekend Package (Friday to Sunday) from \$1,280++ per table of 10 persons

Please note that a minimum of 15 tables are required for the exclusive packages price.

Beverages

Free Flow of Soft Drinks (Coke, Sprite and Orange Crush) and Chinese Tea for 4 hours Corkage chargeable for hard liquor/champagne/wine at \$\$25++ per bottle (750ml basis) brought in (Duty Paid & Sealed) House wine can be purchased at a special price of \$38++ per bottle with a minimum purchase of 12 bottles

Privileges

Complimentary parking facilities based on 20% of guaranteed attendance Complimentary usage of in-house sound system, in-built screen and L C D projector Complimentary usage of rostrum with microphone

Additional Privileges (min. of 350 persons)

One (1) x day-use room for organizing committee Complimentary food tasting for ten (10) persons on Monday – Thursday (excluding eve & public holiday) Complimentary one (1) x F&B voucher for 2 persons as lucky draw prize

Additional Privileges (min. of 550 persons)

One (1) x day-use room for organizing committee Complimentary food tasting for 10 persons on Monday – Thursday (excluding eve & public holiday) Complimentary one (1) x weekend night stay in our Deluxe Room for two (2) persons as lucky draw prize Complimentary two (2) x F&B voucher for 2 persons as lucky draw prize

> For enquiries and reservations, please +65 6739 6582 or email cateringenquiry.ohs@millenniumhotels.com









A La-Carte Cantonese Cuisine Menu (1 / 3)

乌节大拼盘

Orchard Deluxe Combination (Please select 5 items)

千丝芝十凤尾虾

Prawn with Cheese and Chicken Ham

风沙黄金卷

Golden Treasure Roll

荔茸炸带子

Deep Fried Scallop with Yam Paste

酥炸宝鸭卷

Deep Fried Smoked Duck with Century Egg

栗米蟹肉马蹄卷

Crab Meat with Water Chestnut & Almond

紫菜百花乌打卷

Deep Fried Seaweed Otah Seafood Roll

五香炸虾枣

Ngo Hiang Crabmeat Roll with Bean Skin

三宝杏仁球

Three Treasure Ball with Almond

酥炸海鲜卷

Deep Fried Seafood Roll

茨茸芝士卷

Deep Fried Potato Munchers with Cheese

拍蒜云耳青瓜

Chilled Black Fungus and Cucumber with Garlic

陈醋海蜇

Marinated Jellyfish with Vinegar

豉汁墨鱼仔

Marinated Cuttlefish with Spicy Black Bean Sauce

泰汁八爪鱼

Marinated Baby Octopus with Thai Sauce

至尊卤鸭

Braised Duck

蜜汁叉烧

BBQ Pork Meat

玫瑰豉油鸡

Soya Sauce Chicken

佛山燻蹄

Chilled Marinated Pig Trotter

黄酒醉鸡

Drunken Chicken with Chinese Wine

西施烟鸭脯

Marinated Smoked Duck with Plum Sauce









A La-Carte Cantonese Cuisine Menu (2 / 3)

汤类

Soup

(Please select 1 item)

海味白玉鲍丝羹

Braised Shredded Voluta with Seafood Soup

鱼飘虫草花炖鸡汤

Double Boiled Chicken Soup with Fish Maw and Cordyceps Flower

碧波海鲜豆腐羹

Braised Seafood and Bean Curd in Cream of Spinach Soup

海鲜类

Soup

(Please select 1 item)

豉酱炒凤片花枝球碧绿

Sautéed Sliced Chicken and Cuttlefish with Seasonal Greens in Spicy Black Bean Sauce

蜜椒炸肉排

Deep Fried Pork Ribs with

Honey Pepper Corn Sauce

金银蒜蒸金目鲈

Steamed Sea Bass with Garlic

白玉鲍螺扣天白菇扒田园蔬

Braised Voluta and

Chinese Mushroom with Seasonal Greens

彩椒碧绿炒虾仁

Sautéed Fresh Prawn with Capsicum and Seasonal Greens 沙律香芒炸虾球

Deep Fried Fresh Prawn with Mango Sauce

肉类

Soup

(Please select 1 item)

西宁炸鸡排

Crispy Chicken Fillet with Lemon Sauce

脆皮吊烧鸡

Crispy Roasted Chicken

鱼类

Soup

(Please select 1 item)

豉酱蒸海斑

Steamed Garoupa with Black Bean Sauce

泰汁油浸多利鱼

Crispy Dory Fish in

Spicy Thai Sauce

蔬菜类

Soup

(Please select 1 item)

尧柱扒鸳鸯菇扒田园蔬

Braised Conpoy and Assorted Mushrooms with

Seasonal Greens

十头鲍扣天白菇扒田园蔬

Braised Baby Abalone and Chinese Mushrooms with

Seasonal Greens







A La-Carte Cantonese Cuisine Menu (3 / 3)

饭面类

Soup

(Please select 1 item)

非黄虾仔焖伊面

Stewed Ee-Fu Noodles with Shrimp and Yellow Chives

桂花雪耳芝麻汤丸

Sweetened Osmanthus and

Snow Fungus with Glutinous Rice Balle

荔茸西米露

Sweetened Cream of Yam with Sago

上海豆沙窝饼

Shanghai Red Bean Paste Pancake

椰汁布丁配什果芒果汁

Chilled Coconut Pudding with

Mix Fruits accompanied with

Mango Puree

冻紫米仙草莲子羹 Chilled Sweetened Black

Glutinous Rice with Grass Jelly and

Lotus Seed

榄菜金菇鸡丝焖米粉

Stewed Vermicelli with Shredded Chicken, Enoki Mushroom and Preserved Olive

酥炸金衣糯米卷

Crispy Golden Glutinous Rice Ball

甜点

Soup

(Please select 1 item)

杨枝甘露

Chilled Mango Puree with Pomelo and Sago

香芒冻布丁

Chilled Mango Pudding

鲜什果啫哩冻

Chilled Sweetened Jelly with Fresh Mixed Fruits

鲜什果啫哩冻

Chilled Black Sesame Pudding with Mix Fruits accompanied with Mango Puree

鲜什果啫哩冻

Sweetened Yam Paste with Ginkgo Nuts and Pumpkin

桂花雪耳炖万寿果

Double Boiled Papaya with Snow Fungus and Sweet Senses Osmanthus

雪耳海底椰红枣

Double Boiled Sea Coconut with Snow Fungus and Red Dates

百年好合红豆沙

Sweetened Red Bean Soup with Lotus Seed and Lily Buds

雷沙汤丸

Glutinous Rice Ball with Peanut

桂花凤凰马蹄露

Sweetened Osmanthus with Water Chestnut and Egg





