

Birthday Celebration

PACKAGE 2023



RAFFLES TOWN CLUB
SINGAPORE

PACKAGES AVAILABLE TILL DECEMBER 2023

CHINESE SET MENU

- 6-course Menu @ **\$788.00++** per table of 10 persons
- 7-course Menu @ **\$888.00++** per table of 10 persons
- 8-course Menu @ **\$988.00++** per table of 10 persons

A MINIMUM OF 5 TABLES IS REQUIRED.

INTERNATIONAL BUFFET MENU

- Lunch @ **\$88.00++** per person
- Dinner @ **\$98.00++** per person

A MINIMUM OF 30 PERSONS IS REQUIRED.

HIGH TEA RECEPTION

- Standard Reception @ **\$68.00++** per person
- Premium Reception @ **\$88.00++** per person

A MINIMUM OF 30 PERSONS IS REQUIRED.

General notes for all birthday packages:

- The Club's premises are not Halal Certified. Halal certified food can be arranged with an additional charge of \$138.80++ per person. Surcharge and terms and conditions apply
- All prices quoted are in Singapore Dollars and subject to 10% service charge and prevailing government tax unless otherwise stated.
- Prices and perks are subject to change and the Club reserves the rights to amend and/or withdraw any of the package offer without prior notice.
- There will be prevailing charges* if the minimum requirement is not met.

**Terms and conditions apply*

Beverage:

- Assorted soft drinks, Coffee and Tea (Buffet Menu) or Chinese tea (Chinese Sit Down) throughout the event for up to 4 hours
- House Wine available at a special rate of \$48.00++ per bottle
- Barrel of 20 litre beer can be arranged at \$580.00++ each
- Barrel of 30 litre beer can be arranged at \$780.00++ each
- Corkage fee of \$30.00++ for each bottle of wine / champagne / sealed and duty paid hard liquor only (exclude beer)

VALUE ADDED PERKS (Please select 2 perks)

- Complimentary of Red Eggs and Ang Ku Kueh
- Complimentary of Longevity Buns
- Complimentary of 1 bottle of sparkling wine
- Complimentary twin bottles of house pour wine
- Complimentary popcorn station up to 2 hours
- Complimentary Food Voucher worth \$100.00nett (Dine-in ONLY)

Each perk can only be selected once and is subject to availability upon confirmation (Non-transferable and non-exchangeable)

CHINESE SET MENU

APPETISER PLATTER (Please select 5 items)

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|--|-------|--|-------|
| <input type="radio"/> California Maki | 加州捲 | <input type="radio"/> Crab Meat Egg Omelette | 蟹肉桂花蛋 |
| <input type="radio"/> Roasted Duck | 烧鸭 | <input type="radio"/> Marinated Jellyfish | 海蜇 |
| <input type="radio"/> Smoked Duck | 烟熏鸭 | <input type="radio"/> Chicken Pomegranate | 石榴鸡 |
| <input type="radio"/> Chicken Yakitori | 日式烤鸡块 | <input type="radio"/> Phoenix Prawn | 凤凰虾卷 |
| <input type="radio"/> Baby Octopus | 八爪鱼 | <input type="radio"/> Vegetable Spring Roll | 香脆素春卷 |

SOUP (Please select 1 item)

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|---|-------------|
| <input type="radio"/> Braised Superior Shark's Fin Soup with Shredded Chicken and Crab Meat | 鸡丝蟹肉烩生翅 |
| <input type="radio"/> Four Treasure Soup (Fish Maw, Crab Meat, Conpoy, Shredded Abalone) | 四宝汤 |
| <input type="radio"/> Herbal Chicken Soup with Chinese Mushroom and Bamboo Pith | 滋补药膳炖花菇竹笙鸡汤 |

SEAFOOD (Please select 1 item)

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|---|-------------------|
| <input type="radio"/> Deep-fried Yam Ring with Diced Chicken and Prawn | 佛手飘香 |
| <input type="radio"/> Stir-fried Prawn with Superior Soya Sauce and Garlic | 豉油皇蒜粒炒虾 |
| <input type="radio"/> Stir-fried Squid, Prawn, Mushrooms and Broccoli in X.O. Sauce | X.O. 酱虾仁花枝松菇腰果西兰花 |

FISH (Please select 1 item)

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| <input type="radio"/> Sea Bass | 金目鲈 |
| <input type="radio"/> Patin | 八丁鱼 |
| Cooking Style | |
| <input type="radio"/> Steamed with Superior Soya Sauce | 港式清蒸 |
| <input type="radio"/> Teochew Style Steamed Fish | 潮州式清蒸 |
| <input type="radio"/> Traditional Style Steamed Fish | 家乡味清蒸 |

MEAT (Please select 1 item)

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| <input type="radio"/> Roasted Crispy Chicken with Prawn Cracker | 烤脆皮鸡 |
| <input type="radio"/> Roasted Duck with Chinese Herbs | 当归烧鸭 |
| <input type="radio"/> Steamed Chicken with Chinese Herbs and Wine | 富贵药膳鸡 |

VEGETABLE (Please select 1 item)

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| <input type="radio"/> Stir-fried Broccoli with "Ling Zhi" Mushroom and Black Truffle | 黑松露灵芝菇扒西兰花 |
| <input type="radio"/> Stir-fried Seasonal Greens with Enoki Mushroom and Crab Meat | 金针菇蟹肉扒时蔬 |
| <input type="radio"/> Spinach with Crab Meat and Egg White Gravy | 蟹肉蛋白扒菠菜 |

MAIN (Please select 1 item)

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| <input type="radio"/> Braised "Ee Fu" Noodle with Seafood wrapped in Lotus Leaf | 荷叶海鲜伊府面 |
| <input type="radio"/> Braised Hong Kong Noodle with Crab Meat, Seafood and Egg Gravy | 蟹肉海鲜滑蛋焖香港面 |
| <input type="radio"/> Glutinous Rice with Preserved Meat wrapped in Lotus Leaf | 飘香荷叶饭 |
| <input type="radio"/> Wok-fried Rice with Diced Yam and Garlic | 蒜香芋粒炒饭 |

DESSERT (Please select 1 item)

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| <input type="radio"/> Chilled Lemongrass Jelly with Aloe Vera | 清香养颜滋润芦荟香茅冻 |
| <input type="radio"/> Chilled Mango Sago and Pomelo | 杨枝甘露 |
| <input type="radio"/> Sweet Pear with Gingko Nuts, Red Dates and Snow Fungus | 白果红枣雪耳炖雪梨 |
| <input type="radio"/> Sweet Yam Paste with Pumpkin Puree and Gingko Nuts | 白果金瓜汁芋泥 |

INTERNATIONAL BUFFET MENU

BEGINNING SELECTION (Please select 2 items)

- ☐ Japanese California Maki
- ☐ Vegetable Spring Roll with Sweet and Sour Hot Sauce
- ☐ Drunken Chicken with Ginger Dressing
- ☐ Sliced Smoked Chicken with Yoghurt Masala Chickpea
- ☐ Smoked Salmon with Condiments
- ☐ Poached Prawn on Ice with Cocktail Sauce

SALAD (Please select 3 items)

- ☐ Gado Gado (Malay Salad with Peanut Sauce)
- ☐ Szechuan Style Shredded Chicken Salad
- ☐ Charred Trio of Mushroom with Balsamic Reduction
- ☐ Sliced Roman Tomato, Mozzarella Ball and Antipasto Salad
- ☐ Mixed Garden Salad with Condiments and Dressings

SOUP (Please select 1 item)

- ☐ Cream of Wild Mushroom*
- ☐ Seafood Tom Yam Soup
- ☐ Soto Ayam with Condiments

**Served with Fresh Baked Soft Bread and Butter*

MAIN (Please select 2 items)

- ☐ Braised "Ee Fu" Noodle with Yellow Chives and Straw Mushroom
- ☐ Wok-fried "Sin Chow" Rice Noodle with Seafood
- ☐ Spaghetti Aglio Olio with Parmesan Cheese
- ☐ Pilau Rice with Cashew Nut and Raisin
- ☐ Seafood Fried Rice

CHEF'S SPECIAL (Please select 1 item - Applicable for Dinner ONLY)

- ☐ Beef Sirloin with Red Wine Sauce and Mustard
- ☐ Chicken Shawarma with Condiments

INTERNATIONAL BUFFET MENU

HOT SELECTION

A. MEAT (Please select 2 items)

- ☐ Pan-seared Chicken Breast with Cilantro and Mango Salsa
- ☐ Poached Hainanese Chicken with Condiments
- ☐ Skewered Tandoori Chicken with Lemon and Cucumber Raita
- ☐ Wok-fried Kong-Po Chicken with Cashew Nut
- ☐ Mutton Curry Potato
- ☐ Coconut Grated Beef Rendang
- ☐ Sweet and Sour Pork
- ☐ Stir-fried Sliced Pork with Black Pepper Sauce

B. SEAFOOD (Please select 2 items)

- ☐ Fish Curry with Lady Finger and Eggplant
- ☐ Pan-seared Fish Fillet with Lemon Butter Sauce
- ☐ Red Snapper Fillet with Spicy Nyonya Sauce
- ☐ Black Pepper Prawn with Capsicum
- ☐ Cereal Prawn with Chilli Padi and Curry Leaf
- ☐ Stir-fried Prawn, Celery and Mushroom with Hot and Sour Sauce

C. VEGETABLE (Please select 1 item)

- ☐ Sautéed Seasonal Vegetables and Mushroom with Oyster Sauce
- ☐ Braised Vegetarian "Lor Han Chye"
- ☐ Vegetable Dhal Curry

DESSERT TEMPTATION (Please select 4 items)

- ☐ Assorted Seasonal Fruit Platter
- ☐ Chilled Mango Pudding
- ☐ Chilled Sea Coconut and Longan
- ☐ Apple Crumble
- ☐ Chocolate Éclair
- ☐ Exotic Fruit Tart
- ☐ Mini Tiramisu Cake
- ☐ Bubur Pulut Hitam with Coconut Milk
- ☐ Hot Cheng T'ng
- ☐ RTC Bread Butter Pudding with Vanilla Sauce

HIGH TEA RECEPTION MENU

BEGINNING SELECTION (Please select 3 items)

- ☐ Assorted Open Face Sandwich
- ☐ Croissant with Tuna Mayonnaise
- ☐ Potato and Smoked Salmon Salad
- ☐ Greek Salad
- ☐ Japanese California Maki
- ☐ Smoked Duck Breast with Orange Salsa

DIM SUM (Please select 4 items)

- ☐ Steamed Superior Prawn Dumpling
- ☐ Steamed Char Siew Pau
- ☐ Steamed Chicken Siew Mai
- ☐ Steamed Truffle Mushroom Pau
- ☐ Steamed Red Bean Pau
- ☐ Steamed Chives and Prawn Dumpling
- ☐ Steamed Lor Mai Gai with Condiments
- ☐ Deep-fried Yam Cake with Hot and Sweet Bean Paste

SAVOURY HOT SNACKS (Please select 4 items)

- ☐ Crispy Honey Prawn Dumpling with Tartar Sauce
- ☐ Crispy Seafood Bean Curd Roll with Thai Chilli Sauce
- ☐ Crispy Vegetable Spring Roll
- ☐ Spicy Chicken Mid-joint Wing
- ☐ Breaded Butterfly Prawn with Tartar Sauce
- ☐ Baked Mini Mushroom Pie
- ☐ Baked Turkey Bacon Quiche
- ☐ Baked Vegetable Curry Puff
- ☐ Vegetarian Samosa with Mint Sauce
- ☐ Mini Burger (Choice of Chicken or Beef)

MAIN (Please select 1 item)

- ☐ Fried Seafood Tanghoon with Chives
- ☐ Fried Vegetarian Beehoon with Mock Ham
- ☐ Seafood Fried Rice
- ☐ Chicken Curry and Potato with Baguette Bread
- ☐ Oven-baked Cheese Pasta with Mushroom

CHEF'S SPECIAL (Please select 1 item - Applicable for Premium)

- ☐ Kueh Pie Tee with Condiments
- ☐ Mee Siam Thin Rice Noodle with Spicy Gravy and Condiments
- ☐ Pan-roasted Masala Spices Chicken, Pita Bread with Condiments

DESSERT TEMPTATION (Please select 4 items)

- ☐ Assorted Seasonal Fruit Platter
- ☐ Assorted Nyonya Kueh
- ☐ Assorted Swiss Rolls
- ☐ Chilled Mango Pudding
- ☐ Chocolate Brownie
- ☐ Chocolate / Strawberry Mousse with Berries Topping
- ☐ RTC Bread Butter Pudding with Vanilla Sauce
- ☐ Hot Bubur Cha-Cha
- ☐ Bubur Terigu