

Raffles Town Club SINGAPORE

## Chinese Set Menu (Min. 5 tables is required)

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

## International Buffet Menu (Min. 30 persons is required)

Lunch @ \$88.00++ per person
Dinner @ \$98.00 ${ }^{++}$per person

## High Tea Reception (Min. 30 persons is required)

Standard Reception @ $\$ 68.00^{++}$per person
Premium Reception @ \$88.00++ per person
*The packages are available till December 2023

## General notes for all social event 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 offers without prior notice
- There will be prevailing surcharge* 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

- Complimentary parking coupons for $30 \%$ of your guaranteed attendance
- Complimentary 01 bottle of House Wine (red/white) per confirmed table of 10 persons
- Set up of VIP and Guest Tables with special table cloth and chairs cover

For enquiries, please call 63573325 / 326 / 388 or email catering@rtc.com.sg.

## Chinese Set Menu

APPETISER PLATTER（Please Select 5 Items）

| O | California Maki | 加州捲 | O | Crab Meat Egg Omelette |
| :--- | :--- | :--- | :--- | :--- | 蟹肉桂花蛋

## SOUP（Please Select 1 Item）

O Braised Superior Shark＇s Fin Soup with Shredded Chicken and Crab Meat
O Four Treasure Soup（Fish Maw，Crab Meat，Conpoy，Shredded Abalone）
O Herbal Chicken Soup with Chinese Mushroom and Bamboo Pith

鸡丝蟹肉烩生翅
四宝汤
滋补药膳炖花菇竹笙鸡汤

SEAFOOD（Please Select 1 Item）

O Deep－fried Yam Ring with Diced Chicken and Prawn
O Stir－fried Prawn with Superior Soya Sauce and Garlic
O Stir－fried Squid，Prawn，Mushrooms and Broccoli in X．O．Sauce

| O Sea Bass | 金目鲈 |
| :--- | :--- |
| O Patin | 八丁鱼 |

Cooking Style ：

O Steamed with Superior Soya Sauce
O Teochew Style Steamed Fish
O Traditional Style Steamed Fish

港式清蒸
潮洲式清蒸
家乡味清蒸

MEAT（Please Select 1 Item）

| O | Roasted Crispy Chicken with Prawn Cracker | 烤脆皮鸡 |
| :--- | :--- | :--- |
| O | Roasted Duck with Chinese Herbs | 当归烧鸭 |
| O | Steamed Chicken with Chinese Herbs and Wine | 富贵药膳鸡 |

VEGETABLE（Please Select 1 Item）

○ Stir－fried Broccoli with＂Ling Zhi＂Mushroom and Black Truffle
O Stir－fried Seasonal Greens with Enoki Mushroom and Crab Meat
O Spinach with Crab Meat and Egg White Gravy

## MAIN（Please Select 1 Item）

O Braised＂Ee Fu＂Noodle with Seafood wrapped in Lotus Leaf
O Braised Hong Kong Noodle with Crab Meat，Seafood and Egg Gravy
O Glutinous Rice with Preserved Meat wrapped in Lotus Leaf
O Wok－fried Rice with Diced Yam and Garlic

## DESSERT（Please Select 1 Item）

O Chilled Lemongrass Jelly with Aloe Vera
O Chilled Mango Sago and Pomelo
O Sweet Pear with Gingko Nuts，Red Dates and Snow Fungus
O Sweet Yam Paste with Pumpkin Puree and Gingko Nuts

## 佛砵飘香

豉油皇蒜粒炒虾
X．O．酱虾仁花枝松菇腰果西兰花

## BEGINNING SELECTION (Please Select 2 Items)

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

SALAD (Please Select 3 Items)
O Gado Gado (Malay Salad with Peanut Sauce)
O Szechuan Style Shredded Chicken Salad
O Charred Trio of Mushroom with Balsamic Reduction
O Sliced Roman Tomato, Mozzarella Ball and Antipasto Salad
O Mixed Garden Salad with Condiments and Dressings

SOUP (Please Select 1 Item)
O Cream of Wild Mushroom*
O Seafood Tom Yam Soup
O Soto Ayam with Condiments
*Served with Fresh Baked Soft Bread and Butter

## HOT SELECTION

A. MEAT (Please Select 2 Items)

O Pan-seared Chicken Breast with Cilantro and Mango Salsa
O Poached Hainanese Chicken with Condiments
O Skewered Tandoori Chicken with Lemon and Cucumber Raita
O Wok-fried Kong-Po Chicken with Cashew Nut
O Mutton Curry Potato
O Coconut Grated Beef Rendang
O Sweet and Sour Pork
O Stir-fried Sliced Pork with Black Pepper Sauce
B. SEAFOOD (Please Select 2 Items)

O Fish Curry with Lady Finger and Eggplant
O Pan-seared Fish Fillet with Lemon Butter Sauce
O Red Snapper Fillet with Spicy Nyonya Sauce
O Black Pepper Prawn with Capsicum
O Cereal Prawn with Chilli Padi and Curry Leaf
O Stir-fried Prawn, Celery and Mushroom with Hot and Sour Sauce
C. VEGETABLES (Please Select 1 Item)

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

MAIN (Please Select 2 Items)
O Braised "Ee Fu" Noodle with Yellow Chives and Straw Mushroom
O Wok-fried "Sin Chow" Rice Noodle with Seafood
O Spaghetti Aglio Olio with Parmesan Cheese
O Pilau Rice with Cashew Nut and Raisin
O Seafood Fried Rice

CHEF'S SPECIAL (Please Select 1 Item - Applicable for DINNER ONLY)
O Beef Sirloin with Red Wine Sauce and Mustard
O Chicken Shawarma with Condiments

DESSERT TEMPTATION (Please Select 4 Items)
O Assorted Seasonal Fruit Platter
O Chilled Mango Pudding
O Chilled Sea Coconut and Longan
O Apple Crumble
O Chocolate Éclair
O Exotic Fruit Tart
O Mini Tiramisu Cake
O Bubur Pulut Hitam with Coconut Milk
O Hot Cheng T'ng
O RTC Bread Butter Pudding with Vanilla Sauce

## BEGINNING SELECTION (Please Select 3 Items)

O Assorted Open Face Sandwich
○ Croissant with Tuna Mayonnaise
O Potato and Smoked Salmon Salad
O Greek Salad
O Japanese California Maki
O Smoked Duck Breast with Orange Salsa
DIM SUM (Please Select 4 Items)
O Steamed Superior Prawn Dumpling
O Steamed Char Siew Pau
O Steamed Chicken Siew Mai
O Steamed Truffle Mushroom Pau
O Steamed Red Bean Pau
O Steamed Chives and Prawn Dumpling
O Steamed Lor Mai Gai with Condiments
O Deep-fried Yam Cake with Hot and Sweet Bean Paste
SAVOURY HOT SNACKS (Please Select 4 Items)
O Crispy Honey Prawn Dumpling with Tartar Sauce
O Crispy Seafood Bean Curd Roll with Thai Chilli Sauce
O Crispy Vegetable Spring Roll
O Spicy Chicken Mid-joint Wing
O Breaded Butterfly Prawn with Tartar Sauce
O Baked Mini Mushroom Pie
O Baked Turkey Bacon Quiche
O Baked Vegetable Curry Puff
O Vegetarian Samosa with Mint Sauce
O Mini Burger (Choice of Chicken or Beef)
MAIN (Please Select 1 Item)
O Fried Seafood Tanghoon with Chives
O Fried Vegetarian Beehoon with Mock Ham
O Seafood Fried Rice
O Chicken Curry and Potato with Baguette Bread
O Oven-baked Cheese Pasta with Mushroom
CHEF'S SPECIAL (Please Select 1 Item - Applicable for PREMIUM)
O Kueh Pie Tee with Condiments
O Mee Siam Thin Rice Noodle with Spicy Gravy and Condiments
O Pan-roasted Masala Spices Chicken, Pita Bread with Condiments
DESSERT TEMPTATION (Please Select 4 Items)
O Assorted Seasonal Fruit Platter
O Assorted Nyonya Kueh
O Assorted Swiss Rolls
O Chilled Mango Pudding
O Chocolate Brownie
O Chocolate / Strawberry Mousse with Berries Topping
O RTC Bread Butter Pudding with Vanilla Sauce
O Hot Bubur Cha-Cha
O Bubur Terigu

