



RAFFLES TOWN CLUB
SINGAPORE

BIRTHDAY *Celebration*

Package 2024

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
\$68.00⁺⁺ per person
- Premium
\$88.00⁺⁺ per person

A minimum of 30 persons is required

General notes

- 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 minimum requirement apply.
- All prices quoted are subject to 10% service charge and prevailing government tax unless otherwise stated
- Prices, menus 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.

The packages include the following:

- A sumptuous choice of cuisine specially created by our culinary award-winning chefs
- Pre-event reception served with mixed nuts
- Usage of basic in-house PA system with 2 wireless microphones
- Complimentary usage of LCD projector and screen
- Complimentary parking coupons for up to 20% of your guaranteed attendance
- Complimentary provision of set up and service of VIP table(s)
- Children (age 6 to 11 years) enjoy 50% off on menu price (applicable for International Buffet Menu and High Tea Reception Menu).

Beverage

- Free flow of soft drink throughout the event for up to 4 hours
- Free flow of Chinese tea throughout the event for up to 4 hours (applicable for Chinese Set Menu)
- Free flow of coffee and tea throughout the event for up to 4 hours (applicable for International Buffet Menu and High Tea Reception Menu)
- Corkage charge of \$30.00⁺⁺ per bottle for hard liquor and wine brought in (duty paid and sealed – 75cl, mixers not included for hard liquor)

Value-added Perks *(Please select 2 perks)*

- Complimentary Red Eggs and Ang Ku Kueh
- Complimentary Longevity Buns
- Complimentary twin bottles of house pour wine
- Complimentary Popcorn Station up to 2 hours
- Complimentary food voucher worth \$100.00 nett (dine-in only)

Add-on

- House wines are available at a special rate of \$48.00⁺⁺ per bottle
- Beer can be purchased at
 - \$200.00⁺⁺ per 8 litre barrel (Heineken Beer)
 - \$580.00⁺⁺ per 20 litre barrel (Tiger Beer)
 - \$780.00⁺⁺ per 30 litre barrel (Tiger Beer)
- Wireless microphone - \$50.00⁺⁺ per unit
- LCD projector and screen - \$300.00⁺⁺ per set
- Usage of changing room - \$180.00⁺⁺ per room

BIRTHDAY Celebration

Package 2024

Chinese Set Menu

Appetiser Platter (Please select 5 items)

- Japanese California Maki • 加州捲
- Smoked Duck with Pineapple Salsa
黄梨烟熏鸭
- Drunken Chicken • 花雕醉酒鸡
- Chicken Yakitori • 日式烤鸡块
- Baby Octopus • 八爪鱼
- Marinated Top Shell with X.O. Sauce
X.O. 酱豉油螺
- Marinated Jellyfish and Shredded Chicken
with Sesame Dressing • 鸡丝海蜇
- Thai style Mermaid Fish tossed with Mango
青芒美人鱼
- Vegetable Spring Roll • 脆皮春卷

Soup (Please select 1 item)

- Braised Superior Fish Maw Soup with
Creamed Sweet Corn, Shredded Chicken
and Crab Meat • 四宝玉米蟹肉羹
- Braised Superior Shark's Fin with Assorted
Seafood Soup • 三鲜鱼翅
- 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)

- Deep-fried Yam Ring with Diced Prawn,
Honey Peas and Cashew Nut • 法碌虾仁腰果
- Stir-fried Prawn and Shimeji Mushroom with
X.O. Sauce • 松菇X.O. 酱炒虾球
- Stir-fried Prawn and Dough Fritter with Hot
Bean Sauce • 金钩辣子大虾

Fish (Please select 1 item)

- Sea Bass • 金目鲈
- Patin • 巴丁

Cooking Style

- Steamed with Superior Soya Sauce
港式清蒸
- Teochew style Steamed Fish
潮州式清蒸

Vegetable (Please select 1 item)

- Alpine Baby Cabbage, Dried Scallop and
Shimeji Mushroom with Fried Garlic
干贝香菇蒜子娃娃菜
- Braised Sliced Whelk, Mushroom and Broccoli
贵妃香菇兰花
- Stir-fried Seasonal Green with Shimeji
Mushroom and Crab Meat • 蟹肉玉菌时蔬

Meat (Please select 1 item)

- Roasted Crispy Mala Chicken with Fried
Shallot and Garlic • 烤脆皮鸡
- Roasted Duck with Chinese Herbs • 当归烧鸭
- Steamed Chicken with Chinese Herbs
and Wine • 富贵药膳鸡

Main (Please select 1 item)

- Braised Ee Fu Noodle with Smoked
Duck Breast • 法式熏鸭银针伊面
- Glutinous Rice with Preserved Meat and Yam
wrapped with Lotus Leaf • 家乡腊味荷叶饭
- Braised La Mian with Mushroom, Shredded
Chicken and Bacon • 熏肉三丝炒拉面

Dessert (Please select 1 item)

- Chilled Lemongrass Jelly with Aloe Vera
滋润芦荟香茅冻
- Chilled Mango Sago and Pomelo • 杨枝甘露
- Peach Gum with Ginkgo Nut, Red Date and
Snow Fungus (Hot or Cold) • 桃胶白果雪耳茶

BIRTHDAY *Celebration*

Package 2024

International Buffet Menu





Beginning Selection *(Please select 1 item)*

- Stuffed Yu Char Kueh dipped with Rojak Sauce
- Shrimp Wonton with Mayonnaise
- Tortilla Chip with Tomato Salsa 
- Deep-fried Mini Apple Yam 
- Japanese California Maki
(a minimum of 50 persons is required)


Appetiser *(Please select 1 item)*

- Smoked Salmon with Condiments
- Poached Prawn on Ice with Cocktail Sauce
- Cold Meat Platter (Beef Salami, Chicken Pepperoni and Turkey Roll)
- Thai style Spicy Chicken Feet Salad
- Smoked Chicken Breast with Orange
- Chicken Pasta Salad

Salad *(Please select 3 items)*

- Gado Gado (Malay Salad with Peanut Sauce)
- Russian Potato 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 with Fresh Baked Soft Bread and Butter 
- Seafood Chowder with Fresh Baked Soft Bread and Butter
- Seafood Tom Yam Soup
- Soto Ayam with Condiments

Seafood *(Please select 2 items)*

- Tamarind Fish Curry with Lady Finger
- Pan-seared Fish Fillet with Lemon Butter Sauce
- Deep-fried Fish Fillet with Sweet and Sour Sauce
- Red Snapper Fillet with Spicy Nyonya Sauce
- Cereal Prawn with Chilli Padi and Curry Leaf
- Stir-fried Prawn, Celery and Mushroom with Hot and Sour Sauce

Meat *(Please select 2 items)*

- Butter Chicken with Cashew Nut
- Chicken Curry and Potato
- Roasted Supreme Chicken with Balsamic Reduction
- Wok-fried Spicy Mala Sliced Pork with Lotus Root
- Sweet and Sour Pork with Sesame Seed
- Braised Pork and Mushroom with Dark Soya Sauce and Five Spices
- Mutton Curry and Potato
- Stir-fried Black Pepper Sliced Beef with Capsicum

 Vegetarian friendly (may contain dairy, egg, onions and garlic)

For special vegetarian request, please inform the staff in advance.

BIRTHDAY *Celebration*

Package 2024

International Buffet Menu

Vegetable *(Please select 1 item)*

- Braised Nyonya Chap Chye with Black Fungus 
- Braised Mixed Vegetables with Light Coconut Curry Gravy 
- Seasonal Vegetable and Assorted Mushrooms with Oyster Sauce
- Baked Au Gratin (Assorted Vegetables and Cheese) 
- Stewed Vegetable Ratatouille 

Starch *(Please select 2 items)*

- Stir-fried Seafood and Egg Noodle with Condiments
- Spaghetti Aglio Olio with Parmesan Cheese
- Pilau Rice with Cashew Nut and Raisin 
- Yang Chow Fried Rice with Fried Scallion
- Preserved Olive Fried Rice with Shimeji Mushroom 


Chef's Special

(Please select 1 item - applicable for dinner package only)

- Angus Grain-fed Beef Sirloin with Red Wine Sauce and Mustard
- Chicken Shawarma with Condiments
- Roasted Black Pepper Lamb Leg with Rosemary Jus and Mint Sauce

Dessert Temptation *(Please select 4 items)*

- Assorted Seasonal Fruit Platter 
- Assorted Nyonya Kueh 
- Chocolate Éclair 
- Mini Marble Cheesecake 
- Mini Green Tea Cheesecake 
- Chilled Mango Pudding Shooter
- Chilled Almond Bean Curd and Longan 
- Chilled Lemongrass Jelly and Sea Coconut
- RTC Bread Butter Pudding with Vanilla Sauce

 Vegetarian friendly (may contain dairy, egg, onions and garlic)

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BIRTHDAY *Celebration*

Package 2024

High Tea Reception Menu

Beginning Selection *(Please select 3 items)*

- Truffle Egg Mayonnaise Finger Sandwich 
- Chicken Ham and Cheese Finger Sandwich
- Tuna Mayonnaise Croissant
- Smoked Salmon and Potato Salad
- Prawn Cocktail with Tobiko
- Smoked Duck Burrito with Mango Salsa
- Chicken Breast Salad with Sesame Dressing
- Japanese California Maki
(a minimum of 50 persons is required)

Dim Sum *(Please select 3 items)*

- Steamed Superior Prawn Dumpling
- Steamed Char Siew Pau
- Steamed Chicken Siew Mai
- Steamed Truffle Mushroom Pau 
- Steamed Coffee Pau 
- Chwee Kueh with Salted Turnip
- Steamed Soon Kueh with Black Sweet Sauce
- 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
- Deep-fried Chicken Gyoza with Julienne Ginger-Vinegar
- Stuffed Dough Fritter with Tartar Sauce
- Crispy Vegetable Spring Roll 
- Spicy Chicken Mid-joint Wing
- Baked Mini Mushroom Pie 
- Baked Turkey Bacon Quiche
- Baked Vegetable Curry Puff 
- Vegetarian Samosa with Mint Sauce 
- Chicken Mini Burger

Starch *(Please select 1 item)*

- Seafood Egg Noodle with Mushroom and Chives
- Seafood Mee Goreng with Condiments
- Fried Vegetarian Beehoon with Mock Ham 
- Seafood Fried Rice with Fragrant Garlic
- Chicken Curry with Potato served with Baguette Bread
- Oven-baked Cheese Pasta with Mushroom 


Chef's Special

(Please select 1 item - applicable for premium package only)

- Kueh Pie Tee with Condiments
- Laksa with Condiments
- Chicken Shawarma with Pita Bread and Condiments

Dessert Temptation *(Please select 4 items)*

- Assorted Seasonal Fruit Platter 
- Assorted Nyonya Kueh 
- Chilled Mango Pudding Shooter
- Mini Chocolate Brownie 
- Mini Tiramisu
- Mini Marble Cheesecake 
- Pandan Chiffon Cake 
- RTC Bread Butter Pudding with Vanilla Sauce 
- Mini Belgium Pancake with Maple Syrup 
- Hot Bubur Cha-Cha 
- Hot Bubur Terigu 
- Gulab Jamun 

 Vegetarian friendly (may contain dairy, egg, onions and garlic)

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