

MEETING & EVENT MENUS



Breakfast Buffet

Kickstart the event on a delicious note and savour options that cater to a diversity of tastebuds. Fresh ingredients and nourishing flavours await and set the stage for the perfect day.

BREAKFAST BUFFET

Minimum of 30 guests required

Pastry Selection

CroissantPain au chocolateMuffin

Bread Selection

Sour doughRyeBaguette

Spread & Condiment

Local fruitKayaMarmaladePeanut butterButterNutella

Milk

Full creamSkimmedSoymilk

Cereal

Corn flakesMuesliGranola

Condiment

SeedsDried fruitsNuts

Cold Cuts Selection

Artisanal Cheese Selection

Hot Selection

Scramble eggs (V)Chicken sausagesRoast truss tomatoes (V)Hash browns (V)Baked beans (V)Roasted Mushrooms (V)

Beverage

Coffee TeaOrange Juice

Yogurt

YakultFruit yogurtBircher muesliBerries

Seasonal Sliced & Whole Fruits

\$110*Per Guest*

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Morning Break

Our morning break is designed to make planning your event easy and sustainable. Enjoy a new selection of curated menus each day.

WESTERN CLASSICS

Select one for the group *(part of meeting package)*

- Artisan baguette, comte cheese, turkey ham
- Cold smoked Andaz signature salmon, cereal bagel, dill, cream cheese
- Cameron Highland vegetables crudites, whipped avocado hummus

BITE-SIZED CROISSANT, PLUM TOMATOES, BUFFALO MOZZARELLA, ROOFTOP BASIL

LOCAL FLAVORS

Select one for the group *(part of meeting package)*

- Baked wagyu beef tart, wasabi, egg curd
- Steamed prawn har gow, condiments
- Pan-fried Teochew carrot cake, 5 On 25 signature X.O. sauce
- Crispy potato curry puff
- Andaz egg tart
- Chocolate chip muffin
- Pandan chiffon cake
- Seasonal fruit Danish

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Afternoon Break

Our afternoon break is designed to make planning your event easy and sustainable. Enjoy a new selection of curated menus each day.

SAVOURY SELECTION

Select two for the group *(part of meeting package)*

- Vegetarian spring roll, sriracha chilli (V)
- Steamed carrot cake, XO sauce
- Mini chicken slider, cheese, tomato
- Baked quiche, onion, asparagus (V)
- Fried kataifi shrimp, lemon mayonnaise
- Steamed prawn har gow, chilli sauce

SWEET SELECTION

Select two for the group *(part of meeting package)*

- Chocolate crème tartlet (V)
- Ang ku kueh (V)
- Mini marble cheesecake (V)
- Black forest cake (V)
- Kueh lapis (V)
- Seasonal sliced fruits (V)

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Lunch Buffet

Our lunch of the day is designed to make planning your event easy and sustainable.

LUNCH BUFFET

Menu I *Minimum of 30 guests required*

- Assorted Bread & Butter
- Healthy Salad Bar (V)
- Market fresh organic vegetables Seasonal garden greens
- Condiments and dressings
- Appetisers
- Beetroot salad, sour cream, chives (V) Tuna Nicoise, beans, potato, olives, tomato Baked Cajun chicken, avocado, herb oil
- Mediterranean feta cheese salad, cucumber, onion, tomato, olives (v)
- Soup (V)
- Wild mushroom soup, croutons
- Hot Items
- Singapore style chicken curry, potatoes Slow-baked leg of lamb, rosemary, garlic Teriyaki salmon fillet, spring onion, sesame Wok-

LUNCH BUFFET

Menu II *Minimum of 30 guests required*

- Assorted Bread & Butter
- Healthy Salad Bar (V)
- Market fresh organic vegetables Seasonal garden greens
- Condiments and dressings
- Appetisers
- Air dried beef, pickle, onions Smoked salmon, chive crème fraiche
- Marinated cucumber, dill yoghurt dressing (V) Roasted pumpkin, salad, ricotta, pine nuts, honey dressing (V)
- Soup (V)
- Cream of carrot, ginger, croutons
- Hot Items
- Sweet & sour chicken, pineapple, capsicum Steamed
- Barramundi, light oyster sauce Beef meat balls, Napolitano
- sauce, basil Stir fried broccoli, light soy (V) Organic fried rice, egg,

fried mixed greens, carrot, mushroom (V) Roasted potato, herb, paprika (V) Steamed Jasmine rice (V)

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Dessert

Dark chocolate brownie Citrus tart Assorted Nonya kueh Apple tartlet, vanilla custard Seasonal sliced fruits

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\$120 *Per Guest*

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Plated Lunch

Elevate your lunch meeting with our chef's seasonal specialties, featuring a formal plated meal with salad or soup, entrée, and dessert.

WESTERN MENU

3-course

Bread & Butter

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Bocconcini & cherry vine tomato salad, basil, balsamic, shallots

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Slow-baked chicken roulade mushroom stuffing, pomme puree, sautéed spinach, rosemary

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Manjari chocolate royaltine, salted caramel pearls

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\$145 *Per Guest*

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Reception Packages

Delight guests with an array of irresistible bite-sized appetisers, available in a variety of cold, hot and sweet options.

COCKTAIL RECEPTION

Serves up to two hours, minimum of 30 guests required

\$110 *Per Guest for Four Selections Package*

asparagus (V) Chive mashed potato (V)

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Dessert

Tiramisu, mascarpone cream, espresso, lady fingers Mixed berry tart, almond crumble Red velvet cake, cream cheese frosting Ondeh ondeh cake, toasted coconut Seasonal sliced fruits

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\$120 *Per Guest*

WESTERN MENU

3-couse Vegetarian

Bread & Butter

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Bocconcini & cherry vine tomato salad, basil, balsamic, shallots

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Fruit minestrone, raspberry sorbet

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Baked spinach and ricotta cannelloni, asparagus, tomato coulis

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\$158 *Per Guest*

COLD SELECTION

Hummus, sourdough, pomegranate, smoked paprika (V)

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Smoked salmon, sour cream, rye crouton

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\$125 *Per Guest for Six Selections Package*

\$140 *Per Guest for Eight Selections Package*

Duck terrine, fresh fig, French baguette
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Parma ham, sourdough, quince jam
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HOT SELECTIONS

Truffle arrancini, garlic aioli (V)
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Lemongrass prawn skewer, sriracha mayonnaise
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Vegetarian spring roll, chili sauce (V)
.....

Crispy seafood roll
.....

Mini chicken burger, teriyaki sauce
.....

CRAB CAKE, REMOULADE SAUCE

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SWEETS SELECTIONS

Mini pandan cakes
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Selection of chocolate pralines (V)
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Citrus tartlets (V)
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Caramel almond tartlets (V)
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Kueh lapis (V)
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ASSORTED MACARONS (V)

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PETIT MARBLE CHEESECAKES (V)

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BEVERAGES INCLUSIVE

House wines, draft beer, orange juice, soft drinks and Andaz iced tea

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Dinner Buffet

Treat your attendees to a gastronomic dinner buffet filled with international delicacies, perennial favourites and sweet treats to conclude.

DINNER BUFFET

Menu I *Minimum of 30 guests required*

- Healthy Salad Bar (V)
Market fresh organic vegetables Seasonal garden greens
Condiments and dressings
- Appetiser
Asparagus, chopped egg, chives salad, truffle vinaigrette (V) Roma tomato salad, basil, shallot, balsamic, virgin olive oil (V) Sliced bresaola, parmesan cheese, arugula, olive oil Marinated octopus, cantaloupe melon, coriander Atlantic smoked salmon, capers, red onion, horseradish, dill crème fraiche
- Soup (V)
Wild mushroom soup, truffle oil, croutons
- Station
Oven roasted rib eye of beef, mustard, beef jus
- Main Course
Roasted Chinese duck, hoisin sauce Slow-braised beef stew, carrot, onion, balsamic jus Sautéed tiger prawns, garlic, parsley Steamed barramundi, light soya sauce Wok-fried broccoli, bai ling mushrooms (V) Honey glazed sweet potatoes, thyme (V) Black olive fried rice (V)
- Dessert
Tropical fresh fruits Assorted nonya kueh Red velvet cake, cream cheese frosting Lemon meringue tartlet Petit cheesecake Apple tartlet, vanilla custard

\$158 *Per Guest*

DINNER BUFFET

Menu II *Minimum of 30 guests required*

- Healthy Salad Bar (V)
Market fresh organic vegetables Seasonal mixed leaves
Condiments and dressings
- Appetiser
Pastrami beef salad, root vegetables, grain mustard, parsley Smoked duck, green lentils, baby spinach, sherry vinaigrette Peppered tuna loin, asparagus, roasted peppers, honey lemon dressing Mediterranean feta cheese salad, cucumber, onion, tomato, olives (v) Waldorf salad, apple, grape, walnuts (V)
- Soup (V)
Roasted pumpkin soup, chives, pine nuts
- Station
Baked Atlantic salmon teriyaki, ginger, spring onions
- Main Course
Roasted chicken, crispy garlic Barbequed beef short rib, sautéed onions Black pepper tiger prawns Baked red snapper fillet, braised leek, chive sauce Wok-fried seasonal greens, vegetarian oyster sauce (V) Truffle mashed potatoes (V) Fried egg-noodles, bean sprout, mushrooms (V)
- Dessert
Tropical fresh fruits Assorted Nonya Kueh Tiramisu, mascarpone cream, espresso, ladyfingers Black forest cake Assorted éclair Ondeh ondeh cake, toasted coconut

\$158 *Per Guest*

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Plated Dinner

Savour a delectable set menu for your elegant evening event, where each course, from appetiser to dessert, combines to impress your attendees' taste buds.

WESTERN MENU

4-course

Bread & Butter

Appetiser

Bocconcini & cherry vine tomato salad, basil, balsamic, shallots

Soup

Roast butternut squash, pumpkin seed

Main

Slow-baked chicken roulade mushroom stuffing, pomme puree, sautéed spinach, rosemary jus

Dessert

Manjari chocolate royaltine, salted caramel pearl

\$158 *Per Guest*

WESTERN MENU

5-course

Bread & Butter

Appetiser

Bocconcini & cherry vine tomato salad, basil, balsamic, shallots

Soup

Roast butternut squash, pumpkin seed

Palate Cleanser

Lychee & lime sorbet

Main

Pan-seared barramundi fillet, sweet potato puree, shimeji and nameko mushroom, chives cream sauce

Dessert

Manjari chocolate royaltine, salted caramel pearls

\$178 *Per Guest*

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Bubbles, White And Red Wines

Peruse an extensive wine list arranged by countries. From a crisp white white to a full-bodied red, there is something for every palate and occasion. * Items listed with asterisks must be finalized one week prior to event date

SPARKLING

Chateau Champteloup \$78 Per Bottle Tête de Cuvée, Brut NV, France
Chandon Brut * \$85 Per Bottle Sparkling Wine, Australia
Delamotte Brut, N.V. * \$140 Per Bottle Champagne, France

WHITES

Pinot Grigio, Bulletin Place \$55 Per Bottle Australia
Sauvignon Blanc, Black Label Babich * \$85 Per Bottle Marlborough, New Zealand
Chardonnay, Bulletin Place \$55 Per Bottle Australia

REDS

Cabernet Sauvignon, Bulletin Place \$55 Per Bottle Australia
Merlot, Bulletin Place \$55 Per Bottle Australia
Shiraz, Bulletin Place \$55 Per Bottle Australia
Pinot Noir, ‘Petit Clos’, Clos Henri * Marlborough, New Zealand

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Bar Packages

Stir up your events with bar packages that allow for interaction with our bartenders. Explore the many tastes of Singapore with localised tipples, including Andaz Pilsners.

ALCOHOL BEVERAGE PACKAGE

House wines, draft beer, orange juice, soft drinks and Andaz iced tea
Two Hour \$88 Per person
Three Hour \$128 Per person
Four Hour \$168 Per person

NON-ALCOHOLIC BEVERAGE PACKAGE

Orange juice, soft drinks and Andaz iced tea
Two Hour \$28 Per person
Three Hour \$38 Per person
Four Hour \$48 Per person

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DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian