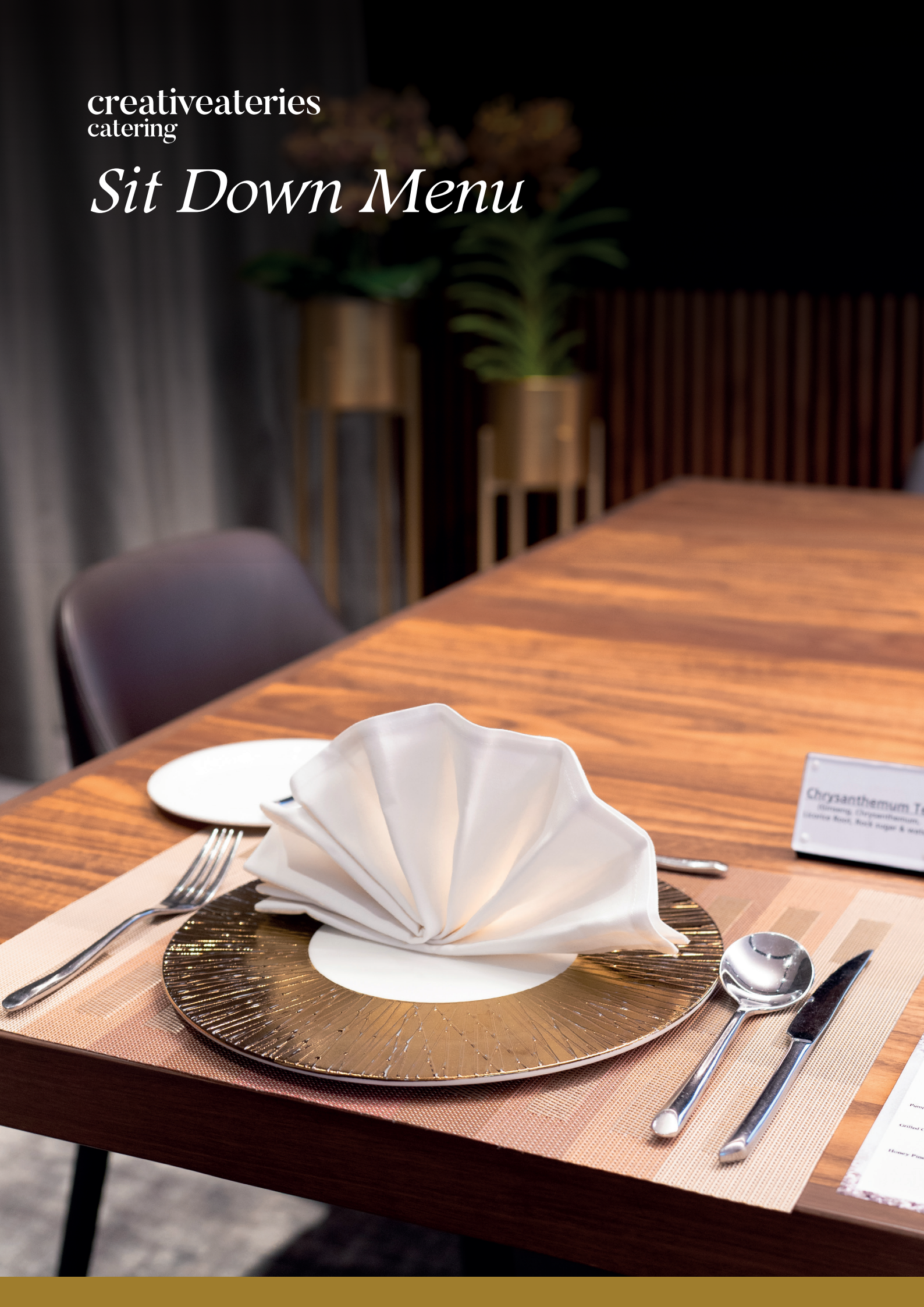


creativeateries
catering

Sit Down Menu



Chrysanthemum T
(Glossy, Chrysanthemum,
Cassia Root, Rock sugar & wa

Pan
Grilled C
Honey Pan



3 Course Sit Down Menu ~ \$75

Bread Rolls and Butter

Appetiser

Hokkaido Scallop Carpaccio with Ikura
Seaweed Somen Noodle, Pickled Okra, Sea Urchin Emulsion

OR

Abalone Mushroom Carpaccio with Kombu Caviar (V)
Seaweed Somen Noodle, Pickled Okra, Lemongrass Emulsion

Mains

Farmed Chicken Roulade with Truffle Pâté
English Pea Mousseline, Potato Pave, Brown Jus, Seasonal Vegetable, Vine Tomato

OR

Pan Roasted Tasmania Salmon
English Pea Mousseline, Potato Pave, Lemon Dill Hollandaise, Seasonal Vegetable, Vine Tomato

OR

Provençal Vegetable "Tian" (V)
Compressed Watermelon, Balsamic Caviar, Jalapeño

Dessert

Earl Grey Chocolate Tart
Orange Segment, Vanilla Chantilly Crème, Cacao Nibs

Beverages

Orange Juice

Apple Juice

Fruit Juice



4 Course Sit Down Menu ~ \$85

Bread Rolls and Butter

Appetiser

Tasmania Salmon Confit with Chili Crab Rémoulade

Crisp Charcoal Fritter, Pickled Daikon Rosette, White Rojak Salsa, Ginger Flower Vinaigrette

OR

Vegan Salmon Carpaccio with Sour Cream & Seaweed Caviar (V)

Crisp Charcoal Fritter, Pickled Daikon Rosette, White Rojak Salsa, Ginger Flower Vinaigrette

Soup

Laksa Bisque Soup

Prawn Wanton, Tofu Puff Croutons, Laksa Leaf Emulsion

OR

Eurasian Mulligatawny Soup (V)

Charcoal Youtiao Croutons, Coconut Crème

Mains

Slow Cooked Rendang Angus Beef Cheek with Coconut Serunding

Yukon Potato Mousseline, Charcoal Lychee Ngoh Hiang, Wing Bean Salad, Au Jus, Vine Tomato

OR

Pan Roasted Tasmania Salmon

English Pea Mousseline, Potato Pave, Lemon Dill Hollandaise, Seasonal Vegetable, Vine Tomato

OR

Pan Roasted Humpty Doo Barramundi with Buah Keluak Tapenade

Yukon Potato Mousseline, Charcoal Lychee Ngoh Hiang, Wing Bean Salad, Nyonya Assam Sauce, Vine Tomato

OR

Oven Roasted Chicken Ayam Panggang Roulade

Yukon Potato Mousseline, Charcoal Lychee Ngoh Hiang, Wing Bean Salad, Sambal Matah, Vine Tomato

OR

Rendang “Omnimeat” Stuffed Portobello Mushroom with Coconut Serunding (V)

Yukon Potato Mousseline, Charcoal Lychee with Plant Based Meat, Wing Bean Salad, Rendang Sauce, Vine Tomato

Dessert

Mango Savarin Gateau

Spice Crumble, Fresh Berries, Passionfruit Gel

Beverages

Orange Juice

Apple Juice

Fruit Juice



5 Course Sit Down Menu ~ \$100

Bread Rolls and Butter

Snacking

Smoked Salmon Cornet with Ikura & Pickled Onion

French Duck Rillettes Basket with Compressed Watermelon

Marinated Beetroot & Goat Cheese Mousse Tart

OR

Vegan Salmon Cornet with Seaweed Caviar (V)

Duxelle Mushroom Basket with Compressed Watermelon (V)

Marinated Beetroot & Goat Cheese Mousse Tart (V)

Appetizer

Grilled Hokkaido Scallop

Vichy Carrot Mousseline, Lemon Hollandaise, Pistachio & Peppercorn Crust, Pickled Daikon

OR

Grilled King Mushroom "Scallop" (V)

Vichy Carrot Mousseline, Lemon Hollandaise, Pistachio & Peppercorn Crust, Pickled Daikon

Soup

Watercress & Potato Vichyssoise

With Comté Cheese Gougères, Crabmeat & Caviar

OR

Watercress & Potato Vichyssoise (V)

With Comté Cheese Gougères, Duxelle Mushroom & Seaweed Caviar

Mains

36Hrs. Slow Cooked Wagyu Beef Short Rib

Parsnip Mousseline, Truffle Arancini, Grilled Asparagus, Au Jus, Vine Tomato

OR

Pan Roasted Herb Crusted Chilean Cod Fish

Parsnip Mousseline, Truffle Arancini, Grilled Asparagus, Orange Beurre Blanc, Vine Tomato

OR

Eggplant Parmigiana with "Impossible" Meat (V)

Parsnip Mousseline, Truffle Arancini, Grilled Asparagus, Charred Tomato Sauce, Vine Tomato

Dessert

Royale Chocolate Dome

Fresh Berries, Milk Pudding, Passionfruit Gel

Beverages

Orange Juice

Apple Juice

Fruit Juice

Catering & Transportation Fee @ \$150+ per event. Prices does not include prevailing taxes.

Miscellaneous Charges

- Service Staff @ \$150 per 3 hours
- Additional Hour @ \$30 per hour per staff
- Chef on Site @ \$180 per 3 hours
- Porcelainware, Steel Cutleries, Juice Glass, Linen Napkin @ \$6 per pax
- Wine Glass/Beer Goblet/Rock Glass/Highball Glass @ \$3 per set
- 6 Ft Round Table with Ivory or Black Overlay @ \$75 per table
- 5 Ft Round Table with Ivory or Black Overlay @ \$65 per table
- Fresh Floral for Round Table @ \$60 per floral
- Cushion Chair with Ivory or Black Cover @ \$12 per chair
- Long Table (6ft by 2.5ft) with Ivory or Black Skirting @ \$50 per table