



CATERING & EVENTS
2024 DINNER PACKAGE (BRAS BASAH)



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VALID FOR DINNER HELD IN 2024 S\$1,450.00++ per table of 10 persons S\$145.00++ per person *Minimum of 6 tables / 60 persons

TANTALISING CUISINE

- A sumptuous Chinese set menu or international buffet feast
- Enjoy free-flow soft drinks and mixers throughout the occasion

JO YOUS CELEBRATIONS

- One complimentary food and beverage voucher worth S\$100.00nett for your event's raffle
- Complimentary car park coupons for 15% of confirmed attendance
- Complimentary fresh floral arrangement for all tables
- Complimentary usage of built-in LCD projector and screen
- Complimentary usage of rostrum with one wired microphone

TERMS AND CONDITIONS

- Rates are applicable for new bookings made and held before 31 December 2024.
- For reservations or enquiries, please email <u>sinhb-sales@ihg.com</u>.



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8-Course Chinese Set Menu

INTERCONTINENTAL COMBINATION PLATTER | 洲际精选拼盘 芝麻川酱鸡卷 Chilled Chicken Roulade with Sichuan Chilli Sauce 明炉吊烧鸭 Cantonese Roasted Duck 蜜汁八爪鱼 Japanese Mini Octopus with Sesame Seeds 娘惹腌菜伴虾枣 Nyonya Achar with Prawn Rolls 西施海蜇丝 Chilled Jellyfish with Homemade Spicy Sauce

SOUPI汤

野菌虫草花螺片炖樱花鸡汤 Double-boiled Chicken with Wild Mushrooms, Cordyceps Flower and Conch Meat

> SEAFOOD | 海鲜 芥末虾球、贝利、鱼子 Deep-fried Prawns with Wasabi Aioli and Tobiko

VEGETABLE | 鲍鱼 8 头鲍鱼香菇扒时蔬 Braised 8-head Abalone with Mushrooms, Seasonal Garden Greens in Superior Oyster Sauce

FISH | 鱼 桥头酱蒸石班鱼 Steamed Grouper with Preserved Leek Sauce, Scallion, Coriander and Chilli

POULTRY | 家禽 避风塘脆皮烧鸡

Roasted Chicken with Spicy Crispy Garlic, Almond Flakes and Dried Shrimps

NOODLES | 面 青龙菜银牙菇丝焖伊面 Braised Ee-fu Noodles with Shredded Mushrooms, Silver Sprouts and Royale Chives

> DESSERT | 甜品 椰汁果仁芋泥 Sweet Yam Paste with Ginkgo and Coconut Cream



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International Buffet Menu

APPETISER

Hoisin Chicken Pasta with Chestnut Smoked Duck, Chinese Celery and Light Plum Sauce Baked Root Vegetables, Pumpkin and Baby Corn Romaine Salad with Condiment and Dressing

SOUP

Provencal Minestrone Soup with Basil Pesto Served with Bread Rolls and Butter

MAINS

Seafood Combination with Mushroom Ragout Deep-fried Boneless Chicken in Plum Sauce Chennai Flavoured Tandoori Mackerel with Raita Potato Gratin with Parmesan Cheese Thai Fragrant White Rice on Banana Leaf

DESSERTS

Banana Chocolate Verrines
Hazelnut Feuilletine cake
Cherry Almond Tart
Singapore Traditional Nyonya Kueh