



A-LA-CARTE

SALAD & PLATTERS / APPETIZER

- Crab Roe, Cucumber & Fruit Salad
- Norwegian Smoked Chilled Premium Salmon, Kanikama, Cucumber, Japanese Sesame Dressing Salad
- Smoked Duck Breast Caesar Salad
- Italian Oil Vinegar Vegetables Salad 
- Crispy Salad with Apple & Prawns
- Salad Bar*
(Cherry Tomato, Corn, Cucumber, Vegetables) with (Thousand Island Sauce, Italian Oil Vinegar and Honey Mustard Sauce) 
- Classic Caesar Salad*

PLATTERS / APPETIZER

- Assorted Cold-Cut Platter
(Sliced Roast Beef, Sliced Sausage, Smoked Salmon)*
- Assorted Cold-Cut Platter
(Turkey, Grilled Beef, Smoked Salmon)*

 - vegetarian





SAVOURY CANAPÉS – COLD



- Mini Handmade Basil Pesto Round Bite
- Smoked Duck Breast Mousse, Chive on Crostini
- Carbonara-Mash Tartlet
- Lobster Salad Sub Bite
- Insalata Caprese Skewer 
(Fresh Cherry Tomato & Mozzarella Cheese)
- Mango & Shrimp Vol-au-vent
- Crab Roe & Crab Meat Tart w/ Thousand Island Sauce
- Pineapple, Bacon, Quail Egg Skewer
- Home-made Foie Gras Pate Balsamic Vinegar
Molecular, French Chives
- Norwegian Smoked Premium Salmon Rose Tartlet
- Parma Ham & Asparagus Roll Bite
- Avocado Mousse, Quail Egg, Dried Cranberries 
- Premium Foie Gras Mousse Vol-au-vent
- Escargot in French Garden
- Mini Rainbow Burger in Premium Norwegian Smoked
Salmon, Cream Cheese, Cucumber, Tomato




PREMIUM CANAPÉS – COLD

- Pan-seared Halibut & Fresh Mango Skewer
- Avocado Mousse, Prawn & Pomegranate
- Seared Scallop, Pine Nuts, Cucumber Salsa & Cracker*
- Fresh Fig & French Duck Breast w/ Balsamic Glaze
- Norwegian Smoked Chilled Premium Salmon, Cream Cheese, Dill, Bruschetta
- Fresh (XL) Scallop & Bacon Roll
- Jumbo Japanese Seared Scallop, Granadilla Molecular*
- Foie Gras & Fresh Fig w/ Balsamic Glaze*

CANAPÉS – HOT







- Codfish Stuffed Mashed Potato Balls*
- Grilled Whole Mushroom in Cheese & Truffle 
- Italian Spinach & Cheese Tart 
- Classic Margherita Pizza Bite 
- Seafood Pizza Bite in Thousand Island Sauce
- Mini Beef Burger, Cucumber, Tomato
- Mini Handmade Signature Rainbow Wagyu Beef Burger*
- Mini Handmade Signature Rainbow Spanish Octopus Burger Supreme*
- Crab Meat w/ Vanilla Butter in Giant Mushroom
- Chorizo Stuffed Portobello with Caramelized Onion
- Cheesy Spinach Stuffed Portobello Mushroom 
- Neapolitan "Meatballs" 

MINI PASTRY *

- Mini Croissant, Chocolate Hazelnut Filling 
- Mini Lobster Salad Croissant
- Mini Smoked Salmon Tartare Croissant
- Mini Egg Salad Croissant 
- Mini Tuna Salad Croissant
- Mini Cheese & Lettuce Croissant 



HOT ENTREES

- Party Snack Platter (Seaweed Chicken Rolls / Cheesy Fish Sticks / Pan-fried Pork Dumplings)*
- Premium Party Snack Platter (Crispy Butterfly Shrimp/Cuttlefish Cake/Chicken Drumsticks)*
- Party Snack Platter (Shrimp Cakes, Pan-Fried Pork Dumplings, Deep Fried Diced Chickens)*
- Cheesy Fish Sticks
- Breaded Crab Claws
- Pan-fried Pork Dumplings
- Cheesy Bacon Baked Hash Brown
- Cheesy Bacon Baked Potato Skin
- Classic Italian Jumbo Meatball
- Shrimp Cake w/ Thai Spicy Sauce
- Japanese Fried Vegetables 
- Classic Japanese Cream Stew 
- Roasted Root Vegetables 
- Cheesy Baked Broccoli 
- French Mushroom in Butter w/ Truffle Sauce 
- Grilled Veggie Boat (Sliced Pumpkin, Eggplant & Asparagus) 

PORK / BEEF/ CHICKEN

- Grilled Honey-glazed Pork Ribs (Pre-cut)
- Grilled Pork Jowl & Shrimp Cake (20pcs)
- American IBP Pork Ribs & Mini Roasted Potatoes
- Grilled BBQ Pork Drumsticks
- Honey-Glazed Gammon Ham
- Baked Cheese & Bolognese Potato Mashs
- Braised Beef Cheeks in Red Wine Sauce, Garlic Bread
- NZ Beef Short Ribs w/ Teriyaki Sauce
- Premium Gravy Angus Steak Bites
- Diced Angus Beef & Bell Pepper Skewer
- Japanese Chicken w/ Teriyaki Sauce
- Grilled Gravy Chicken Poussin
- BBQ Chicken Wings
- Grilled Honey Chicken Wings
- Buffalo Chicken Wings
- Crab Roe Stuffed Chicken Wings
- Grilled Teriyaki Chicken & Bell Pepper Skewer







PASTA

- Grilled Seafood penne in Lobster Sauce
- Spicy Duck Breast Penne in Tomato Sauce
- Spaghetti with Mushroom in Truffle Sauce 
- Mushroom Penne in Truffle Sauce 
- Mushroom Penne in Tomato Sauce 
- Stuffed Conchiglie Bolognese (Giant Shell Pasta)
(Seasonal)
- Lasagna Bolognese
- White Chicken, Spinach & Creamy Mushroom Lasagna
- Creamy Bacon Carbonara
- Spicy Garlicky Shrimp Spaghetti
- Spicy Garlicky Seafood Spaghetti
- Spaghetti with Smoked Salmon & Cream
- Spinach Spaghetti w/ Cream Sauce 
- Spaghetti with Mushroom in Truffle Sauce 
- Italian Garlicky Smoked Duck Breast Spaghetti

RICE


- Spanish Seafood Fried Rice
- Fried Rice with Conpoy & Egg White
- Fried Rice with Vegetable & Egg White 
- Japanese Eel Fried Rice
- Fried Cauliflower Rice  (Seasonal)
- Shrimp & Egg, Fried Cauliflower Rice (Seasonal)
- Cheesy Baked Chicken & Pumpkin Rice in Cream Sauce
- Thai Style Chicken & Pineapple Fried Rice
- Cheesy Baked Shrimp & Pumpkin Rice in Cream Sauce
- Cheesy Baked Seafood & Pumpkin Rice in Cream Sauce

DESSERT

HOMEMADE DESSERT

- CR Handmade Royal Red Velvet Cake Cup 
- Handmade English Apple Hut 
- Handmade Macarons Tower
- Strawberry Yogurt Moger 
- Tarte aux Fraises et a la crème 
- La Tarte Matcha Marshmallow
- Tarte Ananas et Noix De Coco 
- Tarte Facon Tiramisu 
- Cup Facon Tiramisu 
- Hand Crafted Cakesicle
- Premium Mango-Choco Snow Ball 

MINI DESSERT BITE

- Mini Chocolate Brownie Bites 
- Mini Handmade Dual Swiss Roll Bite 
- Handmade Mini Puff 
- Mini Tarte au Chocolat Bruzelloise 
- Mini Tarte au Citron 

 - vegetarian





VEGETARIAN MENU

- ✔ Italian Sun-Dried Tomato Mousse Pâté
- ✔ Cherry Tomato w/ Homemade Grilled-Pumpkin Puree Tartlet*
- ✔  Mushroom & Cream Cheese w/ Truffle Sauce Crostini
- ✔ Natural Beetroot Mousse & Feta Cheese Cube (Seasonal)
- ✔ Mini Burger, Mushroom, Cucumber, Tomato
- ✔ Insalata Caprese Skewer (Fresh Cherry Tomato & Mozzarella Cheese)
- ✔ CR Handmade Blueberry Yogurt Cheesecake Bites
- ✔ Mini Tarte aux Fraises et a la crème
- ✔ Mini Tarte au Citron
- ✔ CR Handmade Royal Red Velvet Cake Cup

*Seasonal / Apply to Specify package



- vegan



- vegetarian



*only apply to specific package

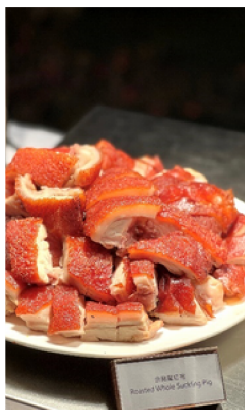
TRADITIONAL CHINESE FOOD BAR*

Classic Roasted Suckling Pig

Soy sauce chicken

Barbecued pork

Crispy Roasted Pork Belly



*only apply to specific package

DRINK



Free Flow Drink Package *

- Non-alcoholic Package (Apple Juices, Orange Juices, Soft Drinks, Black Tea)
- Alcoholic Package (Apple Juices, Orange Juices, Soft Drinks, House Red & White, Black Tea)

Other Beverage

- Tropical Bottled Fruit Juice (Orange / Apple) 200ml
- Natural Mineral Water (btl) 330ml
- Sparkling Mineral Water (btl) 330ml
- Orange Juice
- Apple Juice
- Coca Cola
- Sprite
- House Red (Seasonal)
- White (Seasonal)
- Sparkling Wine

*only apply to specific package



CHOOSE YOUR STYLE

Cocktail, Set Lunch, Semi- or Buffet style, it's all on your choice. Start Catering your Wedding by thinking of the style you like. Be creative, and we will achieve for you!

TASTE YOUR MENU

We provide Tasting sessions for your wedding. Come to our chefs and tell us what you want. Your appetite is our biggest concern.

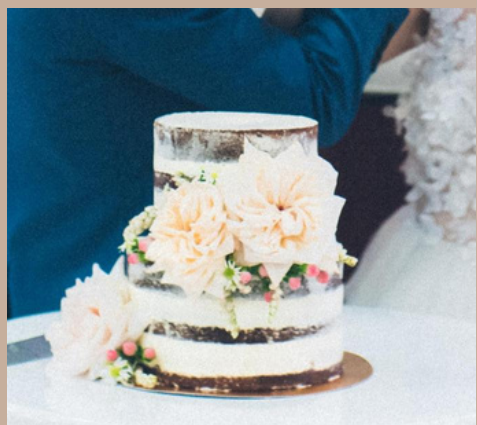


CONFIRM YOUR QUOTE

Customizing the right menu, right services for you from our Wedding Catering Planner. And you will get your Perfect quote!

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