

BANQUET DINNER MENU

MENU ONE

\$40 PER PERSON

HOUSE SPECIALTY STARTER

ROTI PRATA - GRILLED INDIAN BREAD SERVED WITH A CURRY DIPPING SAUCE

APPETIZERS

CHOICE OF TWO

SINGAPOREAN SPRING ROLL - FRESH SPRING ROLLS, FILLED WITH JICAMA, CARROTS, PEANUTS

FRIED SHRIMP WONTONS - SWEET & SOUR SAUCE

SAMOSAS - VEGETARIAN CURRIED SAVORIES, CHILI-GARLIC DIP

YU SANG SALAD - BABY GREENS, PEANUTS, PICKLED GINGER, SHALLOTS, GINGER PLUM DRESSING

STRAITS CAESAR - HEARTS OF ROMAINE, REGGIANO, MISO CAESAR DRESSING

MAIN COURSE

CHOICE OF THREE

POTONG KARI CHICKEN - TRADITIONAL SINGAPORE CURRY, POTATOES, CARROTS

SPICY BASIL CHICKEN - SHIITAKE MUSHROOMS, BAMBOO SHOOTS, THAI BASIL

SHORT RIB OXTAIL RENDANG - SPICY BRAISED CURRY SHORT RIB, KAFFIR LIME, PANDAN POLENTA

SALMON PANGANG - ROASTED IN BANANA LEAF, LEMONGRASS CHILI SAMBAL

WOK FIRED MUSSELS - CRACKED PEPPER, GARLIC BUTTER GLAZE

GARLIC NOODLES W/CHICKEN - BASIL, BLACK PEPPER, ROMA TOMATOES, SHIITAKE MUSHROOMS

NASI GORENG - SPICY FRIED COCONUT RICE, MIXED VEGETABLES

WOK FIRED VEGETABLES - MARKET VEGETABLES, GARLIC, OYSTER SAUCE

DESSERT

CHOICE OF ONE

PINEAPPLE BREAD PUDDING - PASSION FRUIT PUREE & BERRIES

TRIO OF SORBET - SELECTION OF THE DAY

BANQUET DINNER MENU

MENU TWO

\$50 PER PERSON

HOUSE SPECIALTY STARTER

ROTI PRATA – GRILLED INDIAN BREAD SERVED WITH A CURRY DIPPING SAUCE

APPETIZERS

CHOICE OF TWO

STRAITS SPARE RIBS - HONEY-GLAZED BALI STYLE BARBEQUE PORK RIBS

TUNA TOWER - AHI SASHIMI, GINGER, KAFFIR LIME LEAF, WASABI AIOLI, WITH WONTON CHIPS

WOK FIRED MUSSELS - CRACKED PEPPER, GARLIC BUTTER GLAZE

CRISPY CALAMARI - KAFFIR LIME AIOLI, GALANGAL COCKTAIL SAUCE

KUNG PAO CHICKEN "LOLLIPOPS"-CRUSHED PEANUTS, RED JALAPENO

SALADS

CHOICE OF ONE

BANANA BLOSSOM - GRILLED CHICKEN, ASIAN PEAR, CITRUS BASIL VINAIGRETTE

YU SANG - BABY GREENS, PEANUTS, PICKLED GINGER, SHALLOTS, GINGER PLUM DRESSING

STRAITS CAESAR - HEARTS OF ROMAINE, REGGIANO, MISO CAESAR DRESSING

MAIN COURSE

CHOICE OF FOUR

CHICKEN KALASAN - CRISPY CHICKEN BREAST, SPICY LEMONGRASS KAFFIR LIME SAUCE

BASIL CHICKEN - SHIITAKE MUSHROOMS, BAMBOO SHOOTS, THAI BASIL

SHORT RIB OXTAIL RENDANG - SPICY BRAISED CURRY SHORT RIB, KAFFIR LIME, PANDAN POLENTA

LEMONGRASS BEEF - GRILLED SKIRT STEAK, SEASONAL GREENS, STRAITS FRITES

SHRIMP PAD THAI - RICE NOODLES, PEANUTS, FRIED EGG

SEAFOOD GREEN CURRY - SHRIMP, FISH, CLAMS, MUSSELS, JALAPENO COCONUT CURRY

GARLIC NOODLES - BASIL, BLACK PEPPER, ROMA TOMATOES, SHIITAKE MUSHROOMS

NASI GORENG - SPICY FRIED COCONUT RICE, MIXED VEGETABLES

SAMBAL GREEN BEANS – GREEN BEANS, GARLIC, CHILIES, AND OYSTER SAUCE

LADY FINGER SAMBAL – FRESH OKRA, SPICY SAMBAL SAUCE

DESSERT

CHOICE OF ONE

SWEET POTATO CRÈME BRULEE - MILK CRÈME CHANTILLY, WALNUT BUTTERSCOTCH COOKIE

GEORGIA PEACH - PEACH COBBLER TOPPED WITH VANILLA ICE CREAM

TRIO OF SORBET - SELECTION OF THE DAY

BANQUET DINNER MENU

MENU THREE

\$60 PER PERSON

HOUSE SPECIALTY STARTER

ROTI PRATA – GRILLED INDIAN BREAD SERVED WITH A CURRY DIPPING SAUCE

APPETIZERS

CHOICE OF TWO

WOK FIRED MUSSELS - CRACKED PEPPER, GARLIC BUTTER GLAZE

SHRIMP SAMBAL – WOK FIRED, SPICY TOMATO SAUCE

STRAITS SPARE RIBS - HONEY-GLAZED BALI STYLE BARBEQUE PORK RIBS

SINGAPOREAN SPRING ROLL -FRESH SPRING ROLLS, FILLED WITH JICAMA, CARROTS, PEANUTS

SALADS

CHOICE OF ONE

BANANA BLOSSOM - GRILLED CHICKEN, ASIAN PEAR, CITRUS BASIL VINAIGRETTE

YU SANG - BABY GREENS, PEANUTS, PICKLED GINGER, SHALLOTS, GINGER PLUM DRESSING

FUJI APPLE AND PRAWN - CILANTRO, JICAMA, LEMONGRASS MINT VINAIGRETTE

MAIN COURSE

CHOICE OF FIVE

TAMARIND FILET MIGNON - SWEET POTATO HUSH PUPPIES, BLACK PEPPER OYSTER SAUCE

LEMONGRASS BEEF - GRILLED SIRLOIN STEAK, SEASONAL GREENS, STRAITS FRITES

RACK OF LAMB - TUMERIC GRITS, MINT EMULSION, HONEY DIJON CRISPY CRUST

ORIGAMI SEABASS - EN PAPILOTE, GINGER, LONGAN, SHIITAKE MUSHROOMS, RICE WINE

LOBSTER - SINGAPOREAN CHILI SAUCE OR GARLIC BLACK PEPPER PREPARATION

CHICKEN KALASAN - CRISPY CHICKEN BREAST, SPICY LEMONGRASS KAFFIR LIME SAUCE

SPICY BASIL CHICKEN - SHIITAKE MUSHROOMS, BAMBOO SHOOTS, THAI BASIL

GARLIC NOODLES - BASIL, BLACK PEPPER, ROMA TOMATOES, SHIITAKE MUSHROOMS

NASI GORENG - SPICY FRIED COCONUT RICE, MIXED VEGETABLES

WOK FIRED VEGETABLES - MARKET VEGETABLES, GARLIC, OYSTER SAUCE

DESSERT

CHOICE OF TWO

SWEET POTATO CRÈME BRULEE - MILK CRÈME CHANTILLY, WALNUT BUTTERSCOTCH COOKIE

EMPIRE STATE - NEW YORK CHEESE CAKE TOPPED WITH FRESH STRAWBERRIES

TRIO OF SORBET - SELECTION OF THE DAY