

# 6 Course Chinese Banquet



## **Oriental Platter**

Crispy Salmon Skin, Drunken Chicken Roll, Deep Fried Scallop with Yam

## **Soup**

Superior Broth with Five Treasures  
(Scallop, Fish Maw, Prawn, Crab Meat, Sea Cucumber)

## **Fish Entrée**

Spring Onion Crusted Chilean Seabass, Angel Hair Pasta, Collagen Broth,  
Asian Greens

## **Meat Entrée**

Crispy Duck with Hoisin Glazed, Lemon Puree, Pickled Vegetable

## **Rice**

Steamed Glutinous Rice with Chicken & Sausage

## **Dessert**

Mango Soup with Pomelo & Sago  
Chilled Mango Puree with Pomelo Pulps & Sago

## **Beverage**

Premium Chinese Tea

---

### **CLIENT**

Dinner & Dance Gala Set Course Dinner

### **VENUE**

Singapore Expo

---

### **THE BRIEF**

Instead of the traditional communal family style Chinese sit down dinner, we proposed for a Modern Chinese Dining with course by course individual presentation. The 1st course of Oriental Platter was given a modern interpretation to it, being beautifully plated up & inventive dishes such as Crispy Salmon Skin.