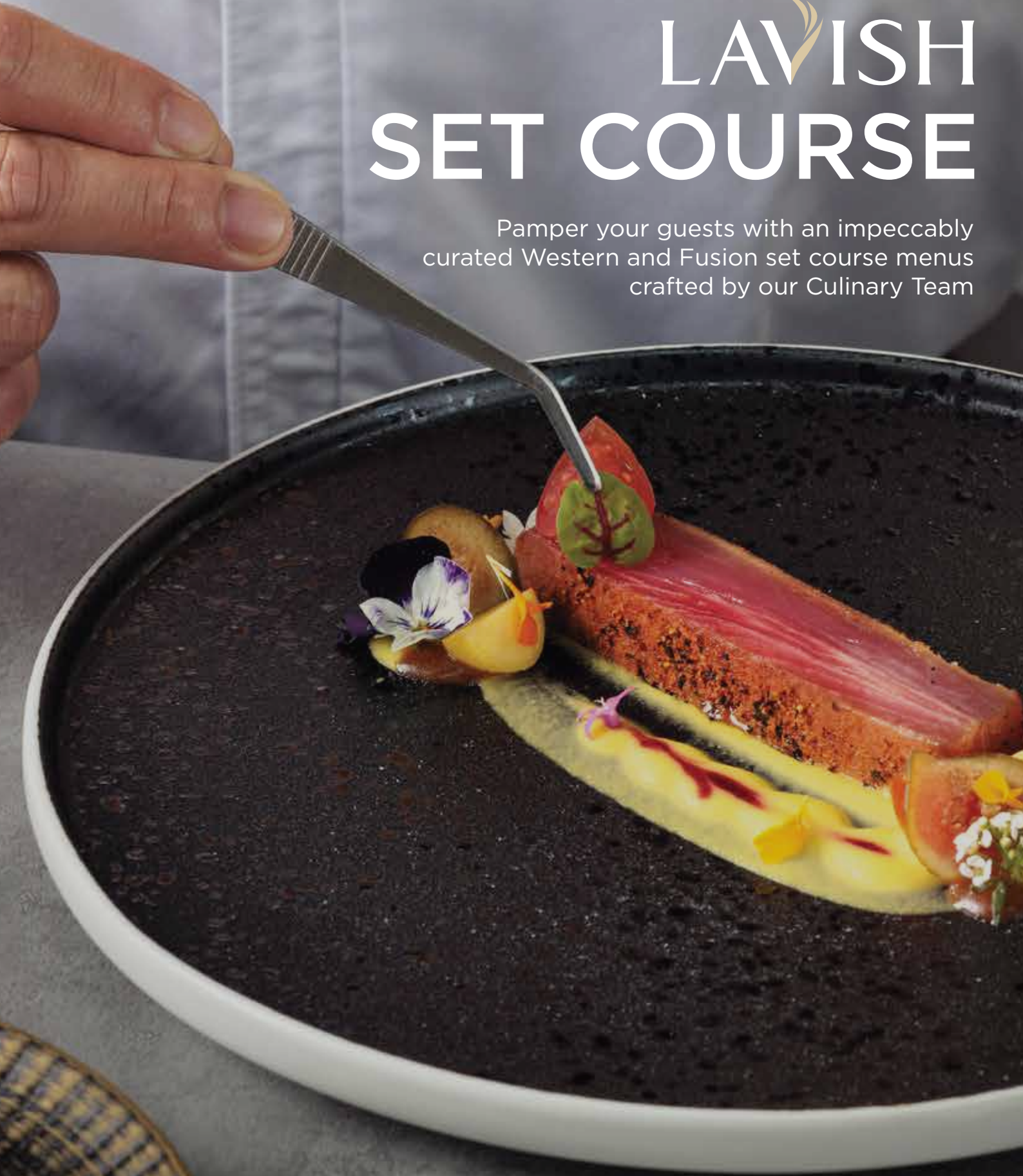


Executive

LAVISH SET COURSE

Pamper your guests with an impeccably curated Western and Fusion set course menus crafted by our Culinary Team



lavish.com.sg | sales@lavish.com.sg | +65 6392 2688
1 Enterprise Road, Singapore 629813

WESTERN

3-Course: \$88.00++/pax (\$95.92 w/GST) | Min. 50 pax
with 2 Sparkling Tea Pairings: \$113.00++/pax (\$123.17 w/GST)
with 3 Sparkling Tea Pairings: \$126.00++/pax (\$137.34 w/GST)

APPETISER

SALAD FROM CAPRI

Campari Tomato | Mozzarella Ball | Cucumis Melon | Truffle Vinegar

OR

CRABMEAT HIYASHI CHAWANMUSHI

Holland Leek | Banana Shallot | Chives

OR

TORCHED MAGURO & PETIT CRESS (+\$8.00)

Figs | Citrus Grandis | Honey Mango | Grape Tomato |
Ginger Flower Shoyu Vinaigrette

Paired with Noble Truth Cranberry Rose Sparkling Tea

MAIN COURSE

POULET AU POIVRE

Herbs & Orange Brining | Lily Bulb | Seasonal Vegetables |
Peppercorn Sauce

OR

OVEN-BAKED RED SNAPPER

Pumpkin Squash | Salsa di Pomodoro | Crispy Kale | Pesto Olive Oil

OR

BRAISED BEEF CHEEK (+\$10.00)

Kabocha Pomme | Baby Carrot | Pickled Radicchio |
Beetroot Cracker | Shallot Jus

Paired with Nen Sparkling Yuzu Genmaicha

DESSERT

YUZU PANNA COTTA

Poached Pear | Grape | Raspberry Coulis | Butter Crumble

OR

VANILLA PANNA COTTA

Poached Pear | Grape | Raspberry Coulis | Butter Crumble

Paired with Anicca White Peach Bergamot Earl Grey Sparkling Tea

BEVERAGE

COFFEE & TEA

ADD-ON COURSE: SOUP

PORCINI MUSHROOM VELOUTE (+\$15.00)

CHICKEN CORN CHOWDER (+\$15.00)

KABOCHA & PISTACHIO (+\$15.00)

PINK SEAFOOD CHOWDER (+\$18.00)

Vegetarian, vegan, and other dietary options available upon request.
Photos are for illustration purposes only. Prices are subjected to 9% GST,
other charges & prevailing taxes apply.

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Salad from Capri

FUSION

3-Course: \$88.00++/pax (\$95.92 w/GST) | Min. 50 pax
with 2 Sparkling Tea Pairings: \$113.00++/pax (\$123.17 w/GST)
with 3 Sparkling Tea Pairings: \$126.00++/pax (\$137.34 w/GST)

APPETISER

OCEAN MOUSSE

Crispy Toast | Mint Soil | Coconut Foam | Coriander Acar |
Viola Flower | Ginger Vinaigrette

Paired with Noble Truth Cranberry Rose Sparkling Tea

MAIN COURSE

SLOW-COOKED NYONYA CHICKEN

Roasted Kabocha | Baby Tomato | Endive |
Balsamic Apple Jus | Pea Tendrils

OR

SCALLOP & PRAWN DUET WITH LAKSA EMULSION (+\$10.00)

Pearl Rice | Lumpfish Roe | Sour Plum Tomato

OR

ASSAM LEMAK SNAPPER (+\$10.00)

Savoy Cabbage | Somen | Okra | Crispy Fungus |
Pickled Ginger | Edible Flower

Paired with Nen Sparkling Yuzu Genmaicha

DESSERT

SOY CURD MILK

Caramel Palm Sugar | Pandan Jelly |
Soft Beans | Butter Crumble

Paired with Anicca White Peach Bergamot Earl Grey Sparkling Tea

BEVERAGE

COFFEE & TEA

ADD-ON COURSE: SOUP

CHICKEN MISO BROTH (+\$15.00)

Holland Leek | Edamame | Sweet Corn |
Orange Carrot | Shimeji Mushroom

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Scallop & Prawn Duet with Laksa Emulsion



SETUPS & LOGISTICS



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LAVISH



SCAN TO ORDER NOW

LAVISH DINE CATERING PTE LTD

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