

Banquet Dinner Menus



brookstreet

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EQUATORIAL

Showcasing the rich diversification of food from Asia
minimum 75 people

SALADS

Mixed lettuces

Romaine, mâche, spinach
served with traditional condiments
(croutons, parmesan cheese &
three dressings)

Cheese platter

served with grapes, walnuts, apricots
Composed salad of fried tofu
Feta cheese oven-baked tomatoes &
torn arugula

Pineapple & papaya spiced
with freshly chopped chili

Mixed vegetables with grated coconut

LUMPIA AND SOUP STATION

Fried vegetable spring rolls

with sweet & sour dipping sauce

Lightly curried chicken & vegetable soup
with glass noodles

CHAFING DISHES

Ayam Kecap

stir fried chicken in a sweet soya sauce

Singapore noodles

stir fried noodles with vegetables
chicken & prawns

Potato Anna with goat cheese

Lemon peppered salmon, caper sauce

Braised lamb leg, pommery herb glaze

DESSERT SELECTIONS

Assorted French pastries

Baby apple pie

Fresh fruit salad

Vanilla cheesecake

Valrhona chocolate cake with
rum/berry sauce

Gingered crème brûlée

Freshly brewed regular & decaffeinated
coffee, assorted teas

\$58.00 per person

Prices subject to applicable taxes and gratuities. Price subject to change without notice.

January, 2007

Banquet Dinner Menus

EUROPA

Showcasing the classic heart warming flavors of Europe
minimum 75 people



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APPETIZERS

Smoked fish platter including smoked salmon
Potted paté with chardonnay glaze
Charred tuna on balsamico flavoured lentils
Farmhouse platter prepared with salami, ham
mortadella & cheese
A selection of sushi with wasabi, pickled
ginger & chilled soba noodles
Grilled portabella mushrooms drizzled with
virgin olive oil & balsamico

SOUP

Chicken consommé with whisper vegetables

SALADS

Roast duck & sweet mango
Penne pasta salad prepared
with smoked chicken & pesto sauce
Tuscany salad prepared
with sweet peppers red onions, kidney beans,
Italian parsley & olive oil
Mozzarella & tomato salad
flavoured with basil
Selected French lettuces with a choice of
dressings & condiments

HOT SELECTIONS

Pan-seared lamb chops "Provençal" presented
on a zucchini, tomato & sweet pepper relish
Spicy prawn curry
flavoured with coconut milk & basil
Steamed egg noodles
with cracked organic pepper
Beef stroganoff with sour cream
Steamed seasonal vegetables
Steamed rice

DESSERT SELECTIONS

Tiramisu
Assorted French pastries
Fresh fruit & berry salad
Strawberry mille-feuilles
Crème brûlée
Caramelized cream horns
Brownies

Freshly brewed regular & decaffeinated
coffee, assorted teas

\$62.00 per person

Prices subject to applicable taxes and gratuities. Price subject to change without notice.

January, 2007

Banquet Dinner Menus

PAN PACIFIC

The eternal ring of fire with tempting dishes from the global fusion of Indonesia, Thailand, Hong Kong & fittingly Japan
minimum 75 people



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 This menu is exclusive to the hotel only

THREE SALADS

Mâche, Baby spinach, Romaine lettuce

DRESSINGS

Balsamic, Caesar & extra virgin olive oil
croutons, parmesan cheese

COLD APPETIZERS

Smoked salmon rosettes
with caper-horseradish mousseline
Selection of international cheeses
Crab roll-ups marinated cucumber & dill salad
Assorted grilled & marinated vegetables
Oyster on ice served with traditional condiments
Assorted homemade Sushi
Sliced Roma tomatoes & bocconcini cheese
Pot of crostini & cheese sticks
Curried dal salad with cucumber & tomato
Thai beef salad
Five spice duck & green papaya salad
Green papaya salad
Chilled soba noodles with salmon sashimi in cups

HOT FOOD

Singapore noodles
Braised lamb in black bean sauce
Buttermilk mashed potatoes

Nasi goreng

Honey walnut prawns

Sautéed Asian greens with chili & garlic

Chicken makhini

BABI GULING

Whole roasted Balinese style suckling pig
stuffed with yellow spices

Tumis kangkung

stir fried water spinach with onion garlic & chili
from Indonesia

Lawar kacang

green bean & coconut salad

DESSERT SELECTIONS

Assorted French pastries

Baby apple pie

Fresh fruit salad

Chocolate cheesecake

Macaroons

Valrhona chocolate cake with rum and berry sauce

Pineapple in champagne jelly

Mango pudding with coconut cream

Freshly brewed regular & decaffeinated coffee
assorted teas

\$68.00 per person

Prices subject to applicable taxes and gratuities. Price subject to change without notice.

January, 2007