



MANDARIN ORIENTAL
SINGAPORE



CHAMPAGNE & WINES

Ruinart R de Ruinart
Cloudy Bay Sauvignon Blanc
Terrazas Reserva Malbec
Whispering Angel

Peroni Beer

SPIRITS

Bacardi Cuatro Rum
Glenmorangie Lasanta 12 Years
Belvedere Vodka
Gordon's Dry Gin

COCKTAILS

Chandon Garden Spritz

Burnt orange
Vodka, cranberry, orange

Aperol Spritz
Aperol, prosecco

Red sangria
*Red wine, brandy, gin,
orange essence, lime juice*



\$198++ Per Pax

Inclusive of free flow champagnes, wines, beers, spirits & cocktails



MANDARIN ORIENTAL
SINGAPORE

ANTIPASTI

Selection of finest Italian Cold Cuts
Kalamata Olives, Sun-dried Tomatoes

Caprese Salad
Marinated Heirloom Tomatoes, Basil

Seafood Salad
Lemon Dressing, Mixed Greens
and Datterino Tomatoes

Beef Carpaccio
Forest Mushrooms, Parmesan

Crudo of the Day

Roasted Heirloom Beetroot Salad
Aged Balsamic Dressing, Goat Cheese

Oysters on Ice

Soup of the Day

PASTA & RISOTTO

Special Riserva Acquerello Risotto
Aged Parmesan

Homemade Conchiglie Pasta
Seafood Arrabbiata Ragout

MAIN COURSES

Pan-roasted Catch of the Day

Slow Cooked Roasted Pork Belly

Tagliata
Roasted Beef, Mashed Potato

DESSERT

Buffet Selection of
Contemporary Dessert



MANDARIN ORIENTAL
SINGAPORE



CHAMPAGNE & WINES

Ace of Spades Brut Gold
Cloudy Bay Sauvignon Blanc
Terrazas Reserva Malbec
Whispering Angel

Peroni Beer

SPIRITS

Bacardi Cuatro Rum
Glenmorangie Lasanta 12 Years
Belvedere Vodka
Gordon's Dry Gin

COCKTAILS

Chandon Garden Spritz

Burnt orange
Vodka, cranberry, orange

Aperol Spritz
Aperol, prosecco

Red sangria
*Red wine, brandy, gin,
orange essence, lime juice*



\$999++ Per Pax

Inclusive of free flow champagnes, wines, beers, spirits & cocktails



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SINGAPORE

ANTIPASTI

Selection of finest Italian Cold Cuts
Kalamata Olives, Sun-dried Tomatoes

Caprese Salad
Marinated Heirloom Tomatoes, Basil

Seafood Salad
Lemon Dressing, Mixed Greens
and Datterino Tomatoes

Beef Carpaccio
Forest Mushrooms, Parmesan

Crudo of the Day

Roasted Heirloom Beetroot Salad
Aged Balsamic Dressing, Goat Cheese

Oysters on Ice

Soup of the Day

PASTA & RISOTTO

Special Riserva Acquerello Risotto
Aged Parmesan

Homemade Conchiglie Pasta
Seafood Arrabbiata Ragout

MAIN COURSES

Pan-roasted Catch of the Day

Slow Cooked Roasted Pork Belly

Tagliata
Roasted Beef, Mashed Potato

DESSERT

Buffet Selection of
Contemporary Dessert