

Canapés Selections

\$60++ / Person
(Any 12 Selections)

Cold Canapés

Scallop Terrine on Chinese Spoon
Bocconcini and Cherry Tomato Skewers with Basil
Marinated Salmon Tulip with Caviar, Rose wine Mustard Sauce
Tuna Tataki with Tobiko Roe, Teriyaki Glaze

Warm Canapés

Sautéed Spaghetti in Herbed Tomato Sauce
Mini Beef Wellington with Mushroom Duxelle
Deep-Fried Thai Crab Cakes, Spicy Plum Sauce
Papadam Triangles with Chicken Tandoori and Sour Cream
Deep-Fried Soft Shell Crab with Wasabi Mayo and Mango Salsa
Pan-Fried Cod Fish Wrapped with Asparagus, Spicy Black Bean Sauce

Sweets

Mini Opera Slice
Exotic Fruit Tartlets
Italian Tiramisu in Cup
Assorted Mini French Pastries
Chocolate Coated Strawberries

Compulsory Hire of Cooks & Service Staff

<20 Pax: 1 Cook & 2 Service Staff
>20 Pax: 2 Cooks & 3 Service Staff
(F&B Staff Rates: \$150++ / 4 hours)

Plated Buffet

\$75++ / Person

Cold Appetizers and Salads

Char-Grilled Zucchini and Eggplant Salad
Hokkaido Scallop Carpaccio with Yuzu Soy Dressing, Hot Grape seed Oil
Rocket Salad with Parma Ham & Shaved Parmesan Cheese, Extra Virgin Olive Oil

Hot Entrées

Braised Wagyu Beef Cheek with Spring Vegetables
"Blacken Salmon" on a Bed of Braised Savoy Cabbage
Grilled Lime-Crusted Mediterranean Cod, Orange Butter Sauce
Roasted Five Spiced Chicken Roulade, Mango Salsa
Oven-Baked Leg of Lamb Marinated in Rosemary, Garlic and Dijon Mustard
Served with Roasted Baby Potatoes, Truffle Jus

Sweets

Mini Opera Slice
Italian Tiramisu in Cup
Strawberries Coated with Chocolate
Assorted Mini French Pastries

Compulsory Hire of Cooks & Service Staff

<20 Pax: 2 Cooks & 2 Service Staff

>20 Pax: 3 Cooks & 2 Service Staff

(F&B Staff Rates: \$150++ / 4 hours)

Hye Seas II Opal Menu

S\$200++ / Pax

Appetizer

Marinated Seafood Salad with Dried Tomatoes
Poached Chicken with Apple and Celery
Japanese Potato Salad

Seafood on Ice

Alaskan King Crabs
Hokkaido Scallop Carpaccio
Cooked Sweet Prawns

Hot Selection (BBQ)

Grill Slipper Lobster in Garlic Oil and Black Pepper
Sirloin Beef with Black Pepper
Marinated Dory Fillet with Capsicums & Pine Nut Pesto
Grilled Vegetables on Skewers
(Non- BBQ Items)
Roasted Herb Potatoes

Dessert

Fresh Fruit Skewers
Chocolate Brownie
Assorted French Pastries
Fruit Tartlets
Opera Slice

Compulsory Hire of Cooks & Service Staff

<20 Pax: 1 Cook & 2 Service Staff

>20 Pax: 1 Cooks & 3 Service Staff

(F&B Staff Rates: \$150++ / 4 hours)

~~ All items in menu subjected to availability ~~

~~ 7 Working days are required for all F&B orders ~~

~~ In event of wet / windy weather, BBQ items will be cooked in the oven on board ~~

****All prices quoted are subjected to 10% service charge and 7% GST****

****Minimum F&B orders of \$2000****

WINE SELECTION PRICE 2012

AUSTRALIA

Heritage Vale Winemakers' Selection Chardonnay \$40.00++
Heritage Vale Winemakers' Selection Cabernet Sauvignon \$40.00++
Heritage Vale Winemakers' Selection Shiraz \$40.00++

SOUTH AFRICA

Drosdy-Hof Chenin Blanc \$40.00++
Drosdy-Hof Cape Red \$40.00++

FRENCH

Réserve Du Pavillon Rouge Sauvignon Blanc/Blend \$45.00++
Réserve Du Pavillon Rouge Cabernet Sauvignon/Blend \$45.00++
Les Ormes De Cambras Sauvignon Blanc \$50.00++
Les Ormes De Cambras Merlot \$50.00++

CHILEAN

La Minga Central Valley Sauvignon Blanc \$45.00++
La Minga Central Valley Cabernet Sauvignon/Merlot \$45.00++

NEW ZEALAND

Saveé Sea Sauvignon Blanc \$60.00++
Saveé Sea Pinot Noir \$60.00++

CHAMPAGNE

Pommery Brut NV \$105.00++
Veuve Clicquot Yellow Label Brut NV \$155.00++
Veuve Clicquot Brut Rosé NV \$165.00++
Dom Pérignon Vintage 1999 \$420.00++
Moët & Chandon Brut Imperial NV \$125.00++
Pommery Brut Rosé NV \$180.00++
Pommery Cuvée Louise Vintage 1998 \$390.00++

BEER

Tiger Beer \$10.00++ per can

FREE FLOW PACKAGE

Soft Drinks, Beer and House Wines Package
\$ 80.00++ per person for 4 hours
\$ 25.00++ per person for subsequent hours