

# Four Course Menu

\$48+ per person as listed below, min. 10pax  
lunch / dinner

## APPETISERS

*soup served individually*

Cream of wild mushroom soup

Basket of garlic bread sticks

Fresh garden salad with home-style honey  
vinaigrette

## HORS D'OEUVRES

*served family style*

Oven-grilled wasuga wings with our own  
buffalo-style marinade

Smoked salmon croquettes with lemon &  
creamy tartar

## ENTREES

*served family style*

Lamb confit with fresh mint-basil pesto

German pork bratwurst with french-style whole grain mustard

Grilled chicken with honey-mustard sauce

Pan-seared dory fillet

Chili-lime prawns

Grilled portobellos with garlic-infused olive oil & vinegar

Holland potatoes mashed with garlic-herb whipped butter

## DESSERT

*served individually*

Signature triple-chocolate brownie  
popsicle & vanilla bean gelato

## FREE-FLOW BEVERAGE

*served individually*

Refreshing summery apple lemonade

# Dessert Table & Photo Booth

\$299 per set, until 30 Nov 2018 (u.p. \$375)

*a dozen pieces each*

Red velvet cupcakes topped with yoghurt cream cheese

Pandan cupcakes with gula melaka frosting

Dark chocolate cupcakes drizzled with salted caramel

Thai tea panna cotta

Fruit & vanilla custard spoons - complimentary

+

Gold & silver foil balloons (to spell out person's name, age or event)

Bunting banners



# All-Natural Naked Cakes

No preservatives, no artificial colouring, and no synthetic flavouring  
100% freshly baked in-house from scratch, with less sugar and more flavour in mind

For In-house Celebration or Self-Pickup: \$55 per kg, until 30 Nov 2018 (u.p. \$65 per kg)  
Min. 1KG (2-layered round 9-inch cake)

## Honey Lemon Fudge frosted camomile cake

Most popular!



## Chocolate & Lavender with creamy choc vanilla fudge custard



## Coconut & Lime with burnt cream cheese meringue



## Espresso Bananamisu with creamy choc vanilla fudge custard

## Strawberries & Rose shortcake w balsamic-roasted strawberries

## Red Velvet all-natural made with beetroot & citrus



If you are ordering more than 1 KG, you may combine more than one flavour per KG.

We also offer personalised flavours and customised designs for the cake (bespoke pricing applies)

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If you have a particular theme in mind, let us know.

We can personally put together a cheerful balloon bundle and edible party favours. We can also help to recommend an acoustic band, roving photographer, magician, balloon sculptor, henna artist... etc. Most importantly, we want your guests to feel welcome and that their time spent with you is memorable..