

JULY 22, 2023 MENU

BEVERAGES*

BEER
WINE
SPECIALTY COCKTAILS

JUICE
BOTTLED WATER

*MSO will provide two drink tickets per attendee (followed by a cash bar)

OPENING RECEPTION HORS D'OEUVRES

VEGGIE SPRING ROLLS
BROCCOLI TEMPURA
BLACKENED TUNA RICE BITES

LOBSTER TEMPURA
STEAMED PORK SHU MAI
STEAK & CHEESE SPRING ROLL

MAIN MEAL (SERVED FAMILY STYLE)

FIRST COURSE

CRISPY VEGETABLE DUMPLING: PAN FRIED, LOCALLY MADE, CHILI GARLIC

CHOPSTICK CHICKEN TERIYAKI: GREEN APPLE TERIYAKI, CHOPPED CILANTRO, SIDE OF SAMBAL CHILI

'SALT & PEPPER' CALAMARI: WOK-FLASH FRIED, FRESH PEPPERS, SAMBAL OLEK, GREEN PAPAYA PICKLES

SALAD COURSE

SEAWEED SALAD & STEAMED EDAMAME: LETTUCE, CUCUMBER, SENTOSA DRESSING

GREEN PAPAYA SALAD: GREEN & RED PAPAYA, CRISPY GREENS, NUOC CHAM SAUCE

MAIN COURSE

VEGAN PAD THAI

BULGOGI PLATTER: GRILLED SKIRT STEAK, LETTUCE CUPS, KIMCHI, SESAME SAMBAL

RED MISO CHICKEN BREAST: CARAMELIZED MARINADE OF RED MISO, MIRIN AND ORANGE PEEL, ROSEMARY
TRUFFLE YUKON GOLD POTATOES, WATERCRESS & ENDIVE SALAD

SUSHI CUPCAKES: PIECEBROILED LOBSTER & SEA SCALLOP, PRESSED SUSHI RICE, SPICY GARLIC BUTTER,
MARINATED UNI

DESSERT

FRESH FRUIT PLATTER – SERVED WITH CHOCOLATE AND CARAMEL SAUCE