

Decadent  
**CANAPÉS**  
*A Grand Welcome Reception*

Liang Yuan's canapé cocktail reception buffet offers a gourmet experience of Chinese individually plated canapés, hot savoury dishes, and desserts, beautifully arranged to delight guests as they mingle.

梁苑精心打造的点心自助餐, 甄选精致的中式开胃小吃、热食与甜点, 加之精致摆设, 宾客可自在品味, 尽享高雅社交时光。

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迎宾高 endpoint  
CANAPE COCKTAIL  
RECEPTION

一口浓情  
Tasteful Temptations

**\$25.00**

w/GST \$27.25 | Min. 50 pax  
8 Courses + 1 Beverage

**CANAPE**  
Individually Plated

Chicken Glutinous Rice Roulade  
鸡肉糯米卷

Prawn Slider w House's Sauce  
一口虾堡

Mandarin Orange Smoke Duck Salad  
熏鸭橙子沙拉

**HOT SAVOURIES**

Italian Penne Aglio Olio  
西式意大利通心粉

Tempura Prawn w Yuzu Mayo  
柚子蛋黄酱日式炸虾

Golden Squid Fritters w Salad Dressing  
酥炸苏东油条

**DESSERT**

Marble Cake Sliced  
云石蛋糕

Mini Fruits Tarlet  
迷你水果塔

**BEVERAGE**

Ice Lemon Tea  
柠檬茶

品味臻享  
Palette Pleasers

**\$30.00**

w/GST \$32.70 | Min. 40 pax  
9 Courses + 1 Beverage

**CANAPE**  
Individually Plated

Hokkaido Scallop in Yam Ring  
北海道扇贝芋香圈

Chilli Crab Mini Tartelette  
辣椒螃蟹迷你塔

Smoke Duck w Scallion Crepe Wrap  
熏鸭肉葱饼手卷

Marinated Jelly Fish w Shredded Cucumber  
海蜇黄瓜丝凉拌

**HOT SAVOURIES**

Italian Penne Aglio Olio  
西式意大利通心粉

Tempura Prawn w Yuzu Mayo  
柚子蛋黄酱日式炸虾

Golden Squid Fritters w Salad Dressing  
酥炸苏东油条

**DESSERT**

Mini Pandan Kaya Cake  
迷你香兰蛋糕

Mini Fruits Tarlet  
迷你水果塔

**BEVERAGE**

Ice Lemon Tea  
柠檬茶



- Food is served in warmers with complete buffet setup
- Best consumed within 3 hours from delivery
- Terms & conditions apply

迎宾高观点心  
CANAPE COCKTAIL  
RECEPTION

雅致之味  
Elegance Palette

**\$35.00**

w/GST \$38.15 | Min. 30 pax  
11 Courses + 1 Beverage

**CANAPE**  
Individually Plated

- Refreshing Cucumber w Pacific Clam Salad  
鲍贝黄瓜丝凉半
- Truffle Egg White Crab Tartelette  
松露赛螃蟹迷你塔
- SIO BAK w Pineapple & Mustard Sauce  
烤五花肉菠萝芥末酱
- Black Charcoal Prawn Ball w Gold Dust  
黑金虾丸

**HOT SAVOURIES**

- Mushroom Pesto Penne  
西式蘑菇香蒜通心粉
- Wasabi Prawn w Fruit Salad  
芥末沙拉虾球
- Lyonnaise Potatoes  
里昂那炸土豆贝
- Chipolata Sausage w Caramelised Onion  
焦糖洋葱香肠

**DESSERT**

- Mini New York Cheesecake  
迷你纽约芝士蛋糕
- Mini Chocolate Puff  
迷你巧克力包
- Mini Fruits Tarlet  
迷你水果塔

**BEVERAGE**

- Pink Guava  
粉红番石榴

聚味盛宴  
Artisan Amuse

**\$40.00**

w/GST \$43.60 | Min. 30 pax  
12 Courses + 1 Beverage

**CANAPE**  
Individually Plated

- Mandarin Orange Prawn Salad  
鲜虾橙子沙拉
- Lobster Salad Mini Tartelette  
龙虾沙拉迷你塔
- Steamed Scallops w Garlic Vermicelli  
蒜蓉粉丝蒸扇贝
- Black Charcoal Prawn Ball w Gold Dust  
黑金虾丸
- Smoke Duck w Scallion Crepe Wrap  
熏鸭肉葱饼手卷

- Mushroom Pesto Penne  
西式蘑菇香蒜通心粉
- Wasabi Prawn w Fruit Salad  
芥末沙拉虾球
- Yakitori Meat Ball w Cherry Tomato  
日式红烧鸡肉丸
- Breaded Crab Pincer w Yuzu Mayo  
柚子蛋黄酱炸蟹钳

**DESSERT**

- Mini Red Velvet Cake  
红色天鹅绒蛋糕
- Mini Chocolate Éclair  
迷你巧克力卜
- Mini Fruits Tarlet  
迷你水果塔

**BEVERAGE**

- Roselle Tea  
洛神花茶



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