

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 endpoint
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
- Lyonnaised 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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