



## TRANSFORM YOUR ORDINARY DINNER AND DANCE TO ONE WITH STYLE AND ELEGANCE

Choose from a range of unique venues including an alfresco rooftop with breathtaking views of the marina, a 360-seater pillar-less grand ballroom and an Iconic Tower with floor-to-ceiling glass windows.

### **8-COURSE CHINESE BANQUET**

From S\$788++  
per table of 10 persons

### **WESTERN SET MENU**

From S\$88++  
per person

### **INTERNATIONAL BUFFET**

From S\$68.80++  
per person

Call 6305 6990 or email [catering.sc@one15marina.com](mailto:catering.sc@one15marina.com) to find out how we can help you create a memorable event without the hassle.

[www.one15marina.com](http://www.one15marina.com)  
11 Cove Drive, Sentosa Cove, Singapore 098497

## DINNER & DANCE SET MENU

### CLASSIC \$788++ PER TABLE

#### 五福拼盘

Combination Platter

水果虾沙拉, 熏鸭胸, 春卷, 黄金鸡肉干, 日式章鱼

Prawn Salad with Fruit Cocktail, Smoked Duck Breast, Spring Roll, Golden Barbeque Chicken Coin, Japanese Octopus

#### 海鲜羹

Braised Seafood Thick Soup

#### 脆皮鸡

Roasted Chicken with Crackers

#### 港蒸鲈鱼

Steamed Seabass in Hong Kong Style

#### 宫保鲜虾炒乌贼和芹菜

Kung Bao Prawn with Squid and Celery

#### 发菜煲包菜和花菇

Baby Cabbage with Flower Mushroom and Black Moss

#### 金菇焖伊府面

Ee Fu Noodle with Golden Chive and Enoki Mushroom

#### 海底椰龙眼红枣

Honey Sea Coconut with Longan and Red Dates

## DINNER & DANCE SET MENU

### SUPERIOR \$888++ PER TABLE

#### 五福拼盘

Combination Platter

水果虾沙拉, 熏鸭胸, 春卷, 黄金鸡肉干, 日式章鱼

Prawn Salad with Fruit Cocktail, Smoked Duck Breast, Spring Roll, Golden Barbeque Chicken Coin, Japanese Octopus

#### 海鲜珍珠鲍羹

Braised Seafood Soup with Pacific Clam

#### 麦片脆皮鸡

Roasted Chicken with Cereal Flakes

#### 港蒸鲈鱼

Steamed Seabass in Hong Kong Style

#### 黄金虾 (日式美乃滋酱, 甜姜)

Golden Crispy Prawn with Japanese Mayo and Sweet Ginger

#### 发菜煲菠菜和花菇

Spinach, Flower Mushroom and Black Moss

#### 腊味荷叶饭

Chinese Sausage Lotus Leaf Rice

#### 莲子红豆沙

Red Bean Paste with Lotus Seed

## DINNER & DANCE SET MENU

### DELUXE \$988++ PER TABLE

#### 五福拼盘

Combination Platter

水果虾沙拉, 熏鸭胸, 春卷, 黄金鸡肉干, 日式章鱼

Prawn Salad with Fruit Cocktail, Smoked Duck Breast, Spring Roll, Golden Barbeque Chicken Coin, Japanese Octopus

#### 海鲜干贝羹

Seafood Soup with Conpoy

#### 粤式烧鸭

Roasted Duck with Tangerine Hoisin Sauce

#### 娘惹汁蒸鲈鱼

Steamed Seabass with Nyonya Sauce

#### 柠檬蜜酱黄金虾

Golden Crispy Prawn with Honey Lemon Sauce

#### 发菜煲花菇和白菜

Shanghai Green (Bok Choy) with Flower Mushroom and Black Moss

#### 金菇焖伊府面

Ee Fu Noodle with Golden Chive and Enoki Mushroom

#### 芒果西米露

Mango Sago

## DINNER & DANCE SET MENU

### PREMIUM \$1,088++ PER TABLE

#### 丰盛拼盘

##### Premium Combination Platter

芒果虾沙拉, 熏鸭胸, 海鲜腐皮卷, 黄金鸡肉干, 智利鲍鱼

Prawn Salad with Mango Mayonnaise, Smoked Duck Breast,  
Seafood Beancurd Skin Roll, Golden Barbeque Chicken Coin, Chilean Abalone

#### 蟹肉鱼鳔汤

Crabmeat Superior Soup with Fish Maw

#### 香蒜脆皮鸡

Roasted Chicken with Sesame Seed and Garlic Sauce

#### 金韭菜蒸石斑

Steamed Garoupa with Golden Leek

#### 鲜虾炒上等X.O.酱

Sautéed Prawn with Fragrant X.O. Sauce

#### 发菜海参煲芥蓝和花菇

Jade Broccoli, Flower Mushroom and Black Moss with Sea Cucumber

#### 带子蜡肉炒饭

Golden Fried Rice with Scallop and Wax Meat

#### 炖银耳雪梨糖水

Double Boiled Fungus with Chinese Pear & Almonds

# WESTERN SET MENU

**\$88++ PER PERSON**

**Mango Prawn and Crabmeat**

*with Louis Dressing Frisée and Papaya Salad*

**Cream of Asparagus**

*with Pine Nuts*

**Free Range Chicken**

*with Capsicum Sauce Dauphinoise Potatoes, Buttered Vegetables*

**Hazelnut Torte**

*with Mint Sauce and Fresh Berries Compote*

# WESTERN SET MENU

**\$98++ PER PERSON**

**Black Peppered Tuna Crusted**

*with Masala Spices, Waldorf Salad and Candied Walnuts*

**Manhattan Clam Chowder**

**Oven Roasted Sea Bass**

*with Ratatouille Shallot Mashed and Broccolini*

**Strawberry Tart**

*with Vanilla Sauce*



# WESTERN SET MENU

**\$108++ PER PERSON**

**Abalone, Scallop and Prawns Julienne**  
*with Basil Tomato Dressing, Allumette Celeriac ad Endive*

**Cream of Mushroom Olive Oil**

**Raspberry Sherbet**

**Chilean Cod Fish**  
*Marinated with Lemon Thyme, Pace Picante Sauce,  
Parsley Potatoes and Sautéed Zucchini*

**Gateau Opera**  
*with Passion Fruit Coulis*



# WESTERN SET MENU

**\$118++ PER PERSON**

**Pan Fried Goose Liver Nested on Spinach Leaf**

*with Apple and Cucumber Coleslaw, Hoisin Pepper Glaze*

**Lobster Bisque**

*with Focaccia Garlic Croutons*

**Granite of Kiwi**

*with Mint Leaves*

**Herbs Crusted Atlantic Cod**

*with Matelote Sauce, Arlequin Vegetables, Truffle Oil Noodles*

**Baked Financier**

*with Mango Salsa and Coconut Gelee and Milky Ice Cream*

# BUFFET MENU

**\$68.80++ PER PERSON**

## APPETIZERS / SALADS

Chicken Salad with Melon and Raisin  
Beancurd with Lychee Coriander Glace (V)  
Meslun Salad with Dressing (V)

## SOUP

Minestrone Soup (V)  
*Served with Assorted Bread Rolls and Butter*

## MAIN COURSES

Sweet & Sour Fish with Peach  
Kampong Chicken Curry  
Alequin Vegetables with Olive Oil (V)  
Oriental Rice with Orange Peels and Nuts (V)

## DESSERTS

Tropical Fresh Fruits Platter  
Chocolate Cake  
Mini Fruit Tartlet

# BUFFET MENU

**\$78.80++ PER PERSON**

## APPETIZERS / SALADS

Seafood Cocktail with Peach  
Tuna Fish with Olive and New Potato  
Deep Fried Samosa with Mint Sauce (V)  
Iceberg Lettuce with Cherry Tomatoes (V)  
Thousand Island and French Dressing

## SOUP

Leek & Potato Soup (V)  
*served with Bread Basket*

## MAIN COURSES

Yakitori Chicken with Pickled Daikon  
Herb Crusted Sea Bass with Capsicum Sauce  
Wok-Fried Tiger Prawns with Thai Basil Sauce  
Cereal Tofu with Curry Leaves (V)  
Olive Fried Rice with Cashew Nuts (V)

## DIY STATION

Laksa with Condiments

## DESSERTS

Assorted French Pastries  
Fresh Fruit Platter  
Apple Crumble with Almond

# BUFFET MENU

**\$88.80++ PER PERSON**

## APPETIZERS / SALADS

Smoked Duck Breast with Sesame Mayo  
Shrimp with Mango Cocktail  
Deep Fried Spring Roll (V)  
Butter Lettuce, Red Frisee and Iceberg Lettuce (V)  
Thousand Island and Vinaigrette Dressing

## SOUP

Crème Du Barry (V)  
*served with Bread Basket*

## MAIN COURSES

Stir Fried Prawn Coated with Golden Salted Egg  
Snapper Piccata with Milanese Sauce  
Chicken Bulgogi  
Kumbu Kung Poh Seaweed Fish (V)  
Pineapple Fried Rice (V)

## CARVING STATION

Oven-Roasted Sirloin of Beef with Diana Sauce  
Carrot and Broccoli

## DESSERTS

Assorted French Pastries  
Fresh Fruit Platter  
Crème Brûlée

# BUFFET MENU

\$98.80++ PER PERSON

## APPETIZERS / SALADS

Seafood Bonaventure  
Poached Chicken with Olives and Sundried Tomato  
Char-grill Butternut Pumpkin with Fresh Thyme (V)  
Caesar Salad with Condiments  
Thousand Island and Vinaigrette Dressing

## SOUP

Portobello Mushroom Veloute Soup (V)  
*Served with Bread Basket with Garlic Focaccia*

## MAIN COURSES

Pan fried Halibut with Lemon Capers Butter Sauce  
Tempura Prawn with Sweet Potato and Golden Mushroom  
Chicken Saltimbocca with Sage Gravy  
Sous Vide Vegetables  
Braised ToFu with Celery and Wai San (V)  
Honey Dew Fried Rice with Vegetarian Goose (V)

## CARVING STATION

Oven-Roasted Ribeye with Shallot Pepper Reduction  
Rosemary Root Vegetables

## DESSERTS

Assorted French Pastries  
Fresh Fruit Platter  
American Cheese Cake  
Mango Crumble with Almond and Pistachio