

BANQUET MENUS

6 COURSES EMERALD GARDENS BANQUET MENU 1 (MIN 4 PERSONS) _____ 40 pp

- Mixed Entrees (4 Varieties)
- Deep Fried Honey Chicken
- Special Fried Rice
- Sizzling Garlic King Prawns
- Battered Pork with Sweet & Sour Pineapple sauce
- Beef and Ginger Shallots

8 COURSES EMERALD GARDENS BANQUET MENU 2 (MIN 4 PERSONS) _____ 48 PP

- Chicken & Sweet Corn Soup
- Mixed Entrées (4 Varieties)
- Sizzling Garlic King Prawns
- Special Fried Rice
- Chicken with cashews
- Battered Pork with Sweet & Sour Pineapple Sauce
- Mongolian Lamb
- Deep Fried Ice Cream Served with Butterscotch Sauce

6 COURSES VEGETARIAN BANQUET MENU 3 (MIN 4 PERSONS) _____ 40 P

- Mini Vegetable Spring Rolls (4)
- Vegetable Omelette
- Vegetarian Fried Rice
- Tempura Battered Mock Chicken with Sesame Seed & Honey Sauce
- Combination Vegetarian fried Koay Teow Noodles
- Wok fried tofu with ginger, shallots, Chinese mushrooms and snow peas

8 COURSES VEGETARIAN BANQUET MENU 4 (MIN 4 PERSONS) _____ 48 PP

- Sweetcorn Noodle Broth
- Mini Vegetable Spring Rolls (4)
- Vegetable Omelette
- Vegetarian Fried Rice
- Tempura Battered Mock Chicken with Sesame Seed & Honey Sauce
- Combination Vegetarian fried Koay Teow Noodles
- Wok fried tofu with ginger, shallots, Chinese mushrooms and snow peas
- Deep Fried Ice Cream Served with Butterscotch Sauce

