

BANQUET MENUS

6-COURSE EMERALD GARDENS BANQUET MENU 1 (MIN 4 PERSONS)..... 40PP

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

8-COURSE EMERALD GARDENS BANQUET MENU 2 (MIN 4 PERSONS)..... 48PP

- Chicken & Sweet Corn Soup
- Mixed entrées (4 varieties)
- 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-COURSE VEGETARIAN BANQUET MENU 3 (MIN 4 PERSONS) 40PP

- 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 & snow peas

8-COURSE VEGETARIAN BANQUET MENU 4 (MIN 4 PERSONS)..... 48PP

- Sweet Corn 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 & snow peas
- Deep Fried Ice Cream served with butterscotch sauce

