



The Villa
Botanic Gardens
Singapore

ICCS DINNER
TUESDAY, 8 JULY 2025
BATIK ROOM & COURTYARD

DINNER WILL COMMENCE AT 7PM

SALAD

Caesar Salad

Romaine lettuce, crouton, chicken, bacon, egg, parmesan

Halia's Prawn Salad

Mesclun lettuce, mango, tomato, noodles, prawn, ginger flower dressing

COLD

Duck Breast

Mango, Hoi Sin, Cucumber, Radish

SOUP

Tomato and Basil Soup, Baked Bread Rolls

ASIAN CORNER

Traditional Nonya Laksa

With Condiments of "Tau Pok", Shredded Chicken, Egg, Fish Cake, Beansprout, Sambal Chilli and Laksa Leaf

HOT

Indian Style Fish & Prawn Curry, Tomato, Eggplant

Fried Chicken, Capsicum, Onion, Sweet & Sour Sauce

Slow Cooked Beef Striploin, Black Pepper Sauce, Fried Shallot

Kway Teow Noodles, Beansprout, Mushroom & Spring Onion Gravy

Steamed Broccoli, Kai Lan with Garlic & Soy Sauce

DESSERT

Chocolate Brownie

Assorted Macaron

Chilled Mango Sago

Pulut Hitam (served warm)

BEVERAGE

Free flow Coke, Sprite, Iced Tea



EVENT ORGANISER



EVENT CATERER

Prices are subjected to 10% Service Charge & Prevailing Goods & Services Tax
Ingredients listed above might be replaced by higher or similar value due to suppliers' inability to fulfil the order.
*(v) Vegetarian dishes – May contain onion, garlic, eggs & other dairy products.

