
Canapés

Vegetarian

Tomato arancini di riso (v, contains dairy)
Pizza al taglio and cheese focaccia (v, contains dairy)
Grilled green zucchini rolls with ricotta cheese (v, contains dairy)
Button mushroom filled with cheese (v, contains dairy)
Mushroom duxelles with truffle oil on pastry (v, contains dairy)
Spinach and ricotta tortellini with roasted garlic and tomatoes on crouton (v, contains dairy)
Mushroom vegetable quiche (v, contains dairy)
Caprese skewer (v, contains dairy)

Seafood

Smoked salmon and cucumber tartar with dill crème fraîche on crouton
Breaded crab cake with homemade ginger chili dip
Poached prawn, pumpkin, asparagus, roasted garlic and tomato on crouton
Home-cured salmon with mixed vegetables and horseradish cream on parmesan scone
Smoked salmon with mayonnaise on parmesan quiche
Mini salmon and spinach en croûte roll

Poultry

Grilled chicken breast with capsicum rouille on crouton
Moroccan chicken, paprika and parmesan cumin quiche
Smoked duck and walnut with pommery mustard
Parma ham with rock melon

Meat

Marinated Hamburg steak with balsamic onion and rocket
Ribeye with rocket and homemade horseradish mayonnaise on crostini
Skewered fried bacon wrapped prawn and zucchini with parmesan mayonnaise
Wagyu beef rolls filled with tuna mayonnaise cream

Sweet

Nutella cake
Rich chocolate cake
Valrhona chocolate cake
Crunchy hazelnut cake
Carrot cake and cream cheese
Strawberry tiger skin roll
Apple tart
Baked lemon tart
Banana toffee tart
Baked cheesecake
Blueberry cheesecake
Cookies and milk cheesecake
Chocolate profiteroles
Passionfruit mango hazelnut cake
Chocolate peanut butter chunk
Blueberry scone with mascarpone
White chocolate cornflake scone with mascarpone
Orange cranberry scone with mascarpone

Pre-Dinner Canapés Charges

16.00++ per person for 3 choices over 1 hour

**Only applicable when a Set or Buffet package is included*

Canapés Package Charges

30.00++ per person for 4 choices over 2 hours

35.00++ per person for 5 choices over 2 hours

40.00++ per person for 6 choices over 2 hours

45.00++ per person for 7 choices over 2 hours

Set Menu

Starter / Antipasti

Grilled Cajun chicken with mixed green salad, cherry tomatoes and honey mustard dressing
 Smoked salmon with citrus salad and lemon dressing
 Beef carpaccio with shaved parmesan
 Buffalo mozzarella and roma tomatoes caprese with pesto
 Mix mushroom cream soup with truffled oil
 Roma tomato soup with basil puree
 Lobster bisque with chive, fresh cream and lobster tail

Premium Starter

Smoked duck breast with walnut, grilled asparagus and citrus dressing additional 4.00++ per person
 Pan-seared scallop with saffron sabayon additional 4.00++ per person

Pasta

Spaghetti, eggplants & fresh buffalo mozzarella with tomato sauce and fresh basil (V)
 Truffle carbonara with homemade tagliolini
 Fresh crab with homemade tagliatelle and parmesan in tomato cream
 Slipper lobster tagliolini in Arrabiata sauce
 Spaghetti vongole with basil puree & fresh parsley (V)

Main

Braised beef cheek with truffled mash, brussel sprouts and confit tomato
 Grilled half spring chicken with spring vegetables and chicken jus
 Grilled seabass with sauteed seasonal vegetables and tomato capers sauce
 Pan-roasted salmon with grilled asparagus & pumpkin with champagne
 Grilled ribeye steak with roasted potatoes and cauliflower, red wine sauce
 Aubergine & Courgette Gratin with Rocket & Quinoa (V)

Premium Main

Miso black cod & homemade gnocchi with pumpkin cream and baby leek additional 16.00++ per person
 Grilled beef tenderloin with roasted sweet potatoes and creamy spinach, mushroom in red wine sauce additional 12.00++ per person

Dessert

Signature Da Paolo Tiramisu
 Rich chocolate cake with vanilla gelato and berry salad
 Cookies and milk cheese cake with chocolate cookie
 Passionfruit mango hazelnut cake with mint

58.00++ per person choice of 1 Antipasti / Starter
 choice of 1 Main
 choice of 1 Dessert

68.00++ per person choice of 1 Antipasti / Starter
 choice of 1 Pasta
 choice of 1 Main
 choice of 1 Dessert

*All guests to have the same "Starter / Antipasti" dish, "Pasta" dish, and "Dessert" dish

**Pre-selection of "Main" courses required (two options only)

Buffet

Starter and Soup

Smoked salmon with orange and mesclun salad
 Grilled cajun chicken strips with mix salad, cherry tomatoes and honey mustard dressing
 Australian beef tenderloin carpaccio with shallot dressing and arugula salad
 Caprese pesto (v)
 Romaine lettuce with caesar dressing (cherry tomato, crouton, parmesan) (v)
 Tuna salad with lettuce , yellow capsicum ,black olive , red onion ,radish and lemon dressing
 Potato and maccheroni ,bacon salad (dress with mayonnaise ,spring onion and italian parsley)
 Roasted Roma tomato soup (v)
 Mixed mushroom cream soup (v)
 Roasted pumpkin and carrot soup (v)

Pasta

Linguine with slipper lobster and Arrabiata sauce
 Penne with crabmeat, tomato cream and vodka sauce
 Linguine vongole with white wine sauce
 Amatriciana rigatoni (Parma ham, salami and Spanish red onion)
 Seafood spaghetti aglio olio with rocket (v)
 Macaroni with chicken and mushroom cream sauce (v)
 Bavette saffron and mussel white wine sauce

Mains

Oven baked seabass with spicy tomato garlic sauce
 Red wine slow braised beef cheek
 Roasted Angus beef tenderloin with Dijon mustard and veal jus
 Barbecued Louisiana single pork rib with steak friesgarlic confit mayonnaise
 Chicken cacciatore with mushroom, olive, carrot, potatoes and onion stew
 Boneless moroccan chicken thigh baked with a blend of aromatic flavours (contains pork)
 Grilled salmon with noisette butter and lemon

Premium Mains

Roasted lamb leg with red wine sauce	+ 10.00++ per person
Grilled Wagyu rump with foie gras sauce	+ 10.00++ per person
Classic Italian seafood stew (mussels, prawns, fish, calamari)	+ 10.00++ per person

Sides

Broccoli with garlic and chili (v)
 Sauteed seasonal vegetable with extra virgin olive oil
 Grilled streaky bacon with french bean and onion
 Roasted Pumpkin and carrot with rosemary and sage butter
 Braised sour cabbage with bay leaf and black pepper corn , top with crispy bacon and carrot
 Baked idaho potato with sauteed mushroom and parsley
 Grilled sweet corn and assorted vegetable
 Truffled mashed potatoes

Sweets

Tropical fresh fruits
Nutella cake
Rich chocolate cake
Valrhona Chocolate Cake
Crunchy hazelnut cake
Carrot cake and cream cheese
Strawberry tiger skin roll
Apple tart
Baked lemon tart
Banana toffee tart
Baked cheesecake
Blueberry cheesecake
Cookies and milk cheesecake
Chocolate profiteroles
White chocolate cornflake scone with mascarpone
Orange cranberry scone with mascarpone

Buffet Charges

60.00++ per person

2 choice of **Starter OR Soup**
1 choice of **Pasta**
2 choices of **Mains**
2 choices of **Sides**
2 choice of **Sweets**

76.00++ per person

2 choices of **Starter OR Soup**
2 choice of **Pasta**
2 choices of **Mains**
3 choices of **Sides**
2 choice of **Sweets**

88.00++ per person

2 choices of **Starter OR Soup**
2 choices of **Pasta**
3 choices of **Mains**
3 choices of **Sides**
3 choice of **Sweets**

98.00++ per person

3 choices of **Starter OR Soup**
2 choices of **Pasta**
3 choices of **Mains**
3 choices of **Sides**
4 choice of **Sweets**

Beverage

Free Flow Option 1	50.00++ per person
Prosecco	
House red and white wine	
Draught beer (Peroni)	
Carbonated	
Non-Carbonated	
Free Flow Option 2	40.00++ per person
House red and white wine	
Draught beer (Peroni)	
Carbonated	
Non-Carbonated	
Free Flow Option 3	12.00++ per person
Orange Juice, Apple Juice	
Coke, Sprite	
Others	
Hot	
Long black coffee / English breakfast tea with condiments	8.00++ per person
<i>*additional charges apply for gourmet coffees and speciality teas</i>	
Water	
Acqua Panna Still	8.00++ per person
San Pellegrino Sparkling	8.00++ per person
Draught Beer (Peroni Premium Italian)	
By the Barrel	680.00++ per barrel of 30 liters
House Wine (House Italian label)	
By the Bottle	50.00++ per bottle
Sparkling / Champagne	
Da Paolo Prosecco Extra Dry	75.00++ per bottle
Louis Roederer Champagne Premier Brut	140.00++ per bottle
Louis Roederer Champagne Rose	160.00++ per bottle

**Free flow packages are based on three (03 hours) service duration only*

***Additional charges apply for extension of hours, capped at four (04) hours maximum*

****Packages can be customized based on your requirements*

Corkage Programme

1-for-1 Corkage Waiver

- For every bottle purchased from BistroBar, guest can bring in one bottle of wine of their own (duty paid only) without corkage charge

OR

Limited Bottles Waiver

- Guest is allowed to bring in 1 bottle of wine (duty paid only) based on 12 guests to 1 bottle
- Subsequent bottle will be subject to corkage fees
- Capped at 12 bottles maximum

**Corkage at 30.00++ per bottle of wine*

***Corkage at 45.00++ per bottle of sparkling / champagne*