

Skyve Wine Bistro Wedding Buffet Menu

Cold Selections

Anti Pasti Platter (V)
Gourmet Cheese Platter with Vegetable Crudités (V)
Smoked Salmon with Cucumber Salsa & Dill Sour Cream
Assorted Sushi
Pizzetta with Parma Ham, Arugula & Truffle Oil
Assorted Cold Cuts Platter
Tataki of Tuna with Soba Noodles & Yuzu Wasabi Dressing
Prawn Cocktail with Marie Rose Sauce
Mozzarella Cheese Balls with Cherry Tomatoes & Balsamic Glaze

Hot Selections

Baked Cereal Cod Fish with Cereal Crust in Soyu & Mirin Sauce
Seabass Fillet with Mixed Spice & Lemon Butter Sauce
Oven Baked Filo Cured Salmon with Spinach & Cream
Grilled Large Prawns with Lemon & Garlic Butter
Crispy Tempura Prawns with Japanese Curry
Roasted Chicken Leg with Mushroom Brown Sauce
BBQ Pork Ribs
Lamb Guinness Pie
Rice Crisped Beef Cheek

Soup

(served with warm bread roll)
Minestrone Soup (V)
Roasted Tomato Soup (V)
Cauliflower Veloute (V)
French Onion Soup
Mushroom Veloute
Butternut Pumpkin Soup (V)

Salad

Seafood Nicoise Salad
*mesclun salad with freshly blanched seafood, olives, french beans,
quail eggs with anchovy & balsamic vinaigrette*

Caesar Salad

*romaine lettuce with smoked salmon, bacon chips, parmesan cheese,
hard boiled eggs with caesar dressing & croutons*

Sides

Seafood Paella
Mediterranean Style Pilaf Rice (V)
Steamed Vegetables (V)
Roasted Baby Potatoes with Fresh Thyme (V)
Potato Gratin (V)
Baked Penne & Mushroom (V)
Broccoli & Cauliflower Gratin (V)

Desserts

White Chocolate Mousse with Raspberry Coulis
Mango Pudding (V)
Mini Profiteroles (V)
Chocolate Eclairs (V)
Bitter Chocolate Brownies (V)
Raspberry Panna Cotta
Fresh Fruit Tartlets (V)

\$115++ per pax

*3 cold selections, 4 hot selections, 1 soup or 1 salad, 2 side & 4 desserts
comes with 3 hours of free flow soft drinks (coke/sprite), juices (orange/apple), black coffee & tea*

*\$10++ per pax for additional course of soup or salad
(v) vegetarian selection*

*Price is subjected to 10% service charge and prevailing taxes.
menu is subjected to change without prior notice*

Skyve Wine Bistro Wedding 3 Course Menu

Amuse Bouche

Crab Rangoon Potstickers

wasabi mayo | fine herbs

Starter

Manhattan Chowder

grilled prawn | seaweed caviar | chopped chives

or

Tuna Tataki with Asparagus Salad

ikura | grilled US asparagus | citrus vinaigrette

Main Course

Herb Crusted Sea Bass

barley risotto | sautéed vegetables

or

Beef Medallion

mushroom ragout | garlic pommes purée | thyme jus

Dessert

Snickers Bar

salted caramel | peanut butter | chocolate ganache | feuilletine | flambéed bananas | vanilla gelato

\$120++ per pax

comes with 3 hours of free flow soft drinks (coke/sprite), juices (orange/apple), black coffee & tea

Kindly inform in advance, should there be any dietary requirements for any specific guest. Suitable arrangements can be made for their meal.

Skyve Wine Bistro Wedding 4 Course Menu

Soup

Wild Mushroom Soup

truffle oil | fresh cream | chopped chives

Starter

Momotaro Tomato Caprese

iberico | mozzarella di buffalo | arugula | aged balsamic and olive oil

or

Tataki of Hokkaido Scallops

cold udon | ikura | spring onion | wasabi infused yuzu dressing

Intermezzo

Yuzu Sorbet

Main Course

Sous Vide Chicken Leg

thyme jus | grilled vegetables | mushroom fricassee | truffle mash

or

Sous Vide Rice Crisped Beef Cheek

garlic pommes purée | plum basil salad

Dessert

Key Lime Semifreddo

key lime frozen cream | cookie crumble | almond flakes | spiced mango compote

\$135++ per pax

comes with 3 hours of free flow soft drinks (coke/sprite), juices (orange/apple), black coffee & tea

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Love

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Skyve Wine Bistro Wedding Beer Package



A Barrel of Stella Artois **30L** cost **\$750++**
and is good for a **120 half pints** of Beer.
We suggest to serve the beers in half pints
to prevent wastage in events.



A Barrel of Hoegaarden **20L** cost **\$580++**
and is good for a **80 half pints** of Beer.
We suggest to serve the beers in half pints
to prevent wastage in events.