

# The Secret Patio

## VENUE PACKAGE DEAL

Get Exclusive Perks When You Engage One Of Our Partnering Caterers & Other Wedding Vendors!

**\$5,280** NETT  
(U.P. \$6,180)

Exclusive full venue use of 4 hours

Additional 30min grace period

Solemnisation decorations from 4 themes

In-house Coordinator to assist 1 month before  
1 hour rehearsal session (1 week prior to wedding)

1 Hair and Make up by Glam Canvas

4 Hours Wedding Photography with Shane Chua

1 Floral Bouquet & 1 groom Boutonniere

Waiver of cleaning and disinfecting fee

*bakery breva*  
& FINE FOODS

glamcanvas  
by sarah

 peach garden  
chinese restaurant

 The Blue  
Ginger

 manna pot  
catering

shane chua  
PHOTOGRAPHY

HALAL

# The Secret Patio

## MANNAPOT STANDARD CATERING

\$30.40+/PAX

MINIMUM 35 PAX

Select One food item from 11 food Categories

Inclusive of bio-degradable disposable dining ware,  
warmers with wax burner and buffet trays

Halal Certified

Waiver of cleaning fee



prices are subjected to prevailing gst and 10% service charge

## 1. MAIN

- Yang Chow Fried Rice
- American Fried Rice
- Golden Pineapple Fried Rice
- Italian Fusilli Aglio Olio w/ Bell peppers
- Signature Mee Siam Goreng

## 2. CHICKEN

- Signature Curry Chicken
- Signature Chicken Rendang
- Honey Glazed Chicken Mid Wing
- Breaded Chicken Cutlet
- Salted Egg Yolk Chicken

## 3. FISH

- Sweet & Sour Fish
- Breaded Fish Fillet
- Pan-seared Fish w/ Black Pepper sauce
- Pan-seared Fish with Lemon Butter
- Fish Fillet w/ Thai Spicy Sauce

## 4. FINGER FOOD

- Cocktail Sausage w/ Cheese Dip
- Chicken Nugget w/ Cheese Dip
- Vegetarian Samosa
- Vegetarian Spring Roll
- Breaded Scallop

## 5. VEGETABLE

- Broccoli & Cauliflower with Mushroom
- Nonya Chap Chye
- Sayur Lodeh
- Loh Chan Chye (V)
- Roasted Vegetable Medley

## 6. SIDE DISH

- Honey Prawn Dumpling
- Butterfly Shrimp Wanton
- Braised Beancurd with Mushroom
- Swedish Chicken Meatballs
- Chicken Chipolata Sausage

## 7. DESSERT

- Ice Jelly with Peach & Lychee
- Cocktail Agar Agar
- Mango Pudding with Cocktail
- Chilled Sea Coconut with Lemon
- Chilled Snow Fungus, Red Date & Longan

## 8. PASTRY

- Mini Vanilla Cream Puff
- Mini Victoria Royal Cheese Cake
- Mini Chocolate Eclair
- Mini Butter Cake
- Mini Walnut Brownie

## 9. BEVERAGE

- Iced Lemon Tea
- Honey Yuzu
- Fruit Punch
- Grape Cordial
- Orange Cordial

## 10. SEAFOOD

- Golden Manna Prawn (cereal prawn)
- Golden Tempura Prawn
- Salted Egg Yolk Prawn
- Sweet & Sour Prawn
- Sambal Sotong

## 11. SPECIAL

- House-made Prawn Roll
- Baked Scallop Momay
- Signature Shepherd Pie
- Kueh Pie Tee
- Tortilla Chips w/ Nacho Cheese

# The Secret Patio

## BAKERY BRERA

**\$28++/PAX**

MINIMUM 25 PAX

prices are subjected to prevailing gst and 10% service charge

Choice of 5 Pastries options in petite size  
Assortment of sugared and non-sugared  
packet drinks or Hot Coffee and Tea

### Choose 5 Pastry Options

#### SAVORY

Croissant  
Triple Cheese Turkey Ham Croissant  
Savoury Focaccia  
Curry Pillow  
Sardine Pillow  
Turkey Ham Cheese Onion Danish  
Mushroom Onion Danish  
Savoury Scone  
Turkey Ham Brioche Bun  
Bratwurst Sausage Brioche Bun (Pork)

#### SWEET

Pain Au Chocolate  
Sugar Palmier  
Chocolate Brioche Bun  
Choco Banana Brioche Bun  
Banana Cheese Brioche Bun  
Choco Cheese Brioche Bun  
Brownie  
Kouignamann  
Lemon Meringue Tart  
Salted Choc Tart  
Mixed Berries Fruit Tart

# The Secret Patio

## THE BLUE GINGER BUFFET

**\$65++/PAX**

MINIMUM 30 PAX

7 - Course Buffet Menu

Assortment of beverages

Premium Disposable Tableware provided

Food tasting option available at exclusive discounted rates

Waiver of cleaning fee

Basic buffet line set up decoration included

prices are subjected to prevailing gst and 10% service charge

### THE BLUE GINGER - BUFFET MENU A

#### APPETIZERS

NONYA ARCHAR

#### MAINS

NGO HEONG

Minced pork and prawn rolls seasoned with five spice powder

AYAM PANGGANG BLUE GINGER

Deboned chicken thigh and drumstick flavoured with coconut milk rich in exotic spices and grilled to perfection

BABI PONG TAY

Stewed pork shoulder with preserved bean paste flavoured with cinnamon bark

TERONG GORENG CILI

Deep fried eggplant topped with a piquant chilli paste

IKAN MASAK ASSAM GULAI

Snapper fillets simmered in spicy tamarind flavoured with lemongrass

CURRY VEGETABLES

Cabbage, tomatoes & ladies fingers in a traditional homestyle curry

#### DESSERT

PULUT HITAM

FRESH FRUIT PLATTER

### THE BLUE GINGER - BUFFET MENU B

#### APPETIZERS

NONYA ARCHAR

#### MAINS

NONYA ROLLS

Chicken, yam and vermicelli rolls served with ginger flower dressing

CHAP CHYE MASAK TITEK

A typical Peranakan mixed vegetable dish specially prepared in a tasty prawn stock

TAUHU NONYA

Deep fried beancurd with preserved bean paste sauce

AYAM BUAH KELUAK

Braised chicken with turmeric, galangal and lemongrass, cooked with Indonesian black nuts

BEEF RENDANG

Tender beef cubes prepared in rich coconut milk spiced with ginger, lemongrass, lime leaves and a dash of curry powder

SNAPPER GORENG CHILLI

Deep fried snapper fillet in a piquant chilli paste

#### DESSERT

SAGO GULA MELAKA

FRESH FRUIT PLATTER

# The Secret Patio

## PEACH GARDEN BUFFET

FROM \$30++

(ADDITIONAL PREMIUM MENUS AVAILABLE FOR TOP-UP)  
MINIMUM 30 PAX

8 Course Buffet + 1 Drink from  
Peach Garden Chinese Restaurant  
Full Premium Buffet Line Set Up

prices are subjected to prevailing gst and 10% service charge and a  
\$80++ flat rate delivery fee



# MENU

## **Dim Sum (choose 2)**

Steamed Siew Mai with Fish Roe  
Steamed Scallop Dumpling with Black Truffle  
Steamed Barbecue Pork Bun  
Deep-fried Bean Skin Roll with Prawn and Seaweed  
Crisp-fried Banana Prawn Roll  
Vegetarian Spring Roll (V)

## **Meat / Chicken (choose 1)**

Sweet and Sour Pork with Fresh Fruits  
Honey-glazed Spare Rib with Sesame  
Fried Prawn Paste Chicken  
Szechuan Spicy Chicken  
Roasted Chicken with Five Spices

## **Seafood (choose 1)**

Stir-fried Sliced Fish with Spring Onion and Ginger  
Crisp-fried Fish Fillet with Black Truffle Mayo  
Crisp-fried Prawn with Crispy Oat Cereal  
Crisp-fried Prawn with Salted Egg Yolk

## **Rice / Noodle (choose 1)**

Yangzhou Fried Rice  
Pineapple Fried Rice with Pork Floss  
Stewed Ee-Fu Noodle with Twin Mushrooms (V)  
Fried Hong Kong Noodle with Diced Chicken in Superior Soya Sauce  
Fried Rice Vermicelli in Singapore Style

## **Vegetable / Beancurd (choose 2)**

Stir-fried Broccoli with Assorted Mushrooms (V)  
Stir-fried Kai Lan with Fresh Lily Bulb and Yam (V)  
Stir-fried Baby Cabbage with Mushroom and Chestnut (V)  
Sautéed Asparagus with Minced Garlic  
Braised Beancurd with Fresh Gluten Puff and Local Spinach (V)  
Braised Homemade Beancurd with Shitake Mushroom and Truffle Oil in Casserole

## **Dessert (choose 1)**

Chilled Lemongrass Jelly  
Chilled Jelly Royale  
Warm Red Bean Soup with Lily Bulb and Orange Peel  
Warm Black Glutinous Rice with Coconut Milk

## **Complimentary (choose 1)**

Coke  
Orange Soda  
Green Tea