

# Deluxe Wedding Dinner Menu

## Chef Plated Menu - 6 course

### FRESHLY BAKED BREAD

### AMUSE BOUCHE

Chef's Selection

### STARTERS

Homemade Fish Cake

served on a bed of tomato sauce & Alfalfa sprouts

*Searched Scallops (add \$10++/pax)*

*Served on a bed of Pumpkin Purée & Alfalfa Sprout*

### SOUP

Celeriac Velouté with White Truffle Laced Oil

### PASTA TASTER

Linguine Semplice

tossed with roasted pine nuts, sun-dried tomatoes, garlic, parsley and fresh chilli

### MAINS

*(Choose 02 - Kindly advise final choices of main course at least 14 days before event date)*

Pan Fried Salmon

Served with Bell Pepper Compote, Buttered Asparagus & Beurre Blanc Sauce

or

Duck Confit

Served with Potato Purée Buttered Broccoli & Apple Calvados Glaze

### DESSERT

Pineapple Crumble Tart, Chocolate Pot & Homemade Passion Fruit Sorbet

**VRG**  
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