



## Category 1 – SQ Refreshment

Four Seasons Catering Pte Ltd  
Email: [catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)  
Phone: 8202 3003/6383 3003  
\*may be subjected to GST

Index	Total Value of Purchase Order (“PO”)	Percentage Discount (based on the Total PO Value)
A	For PO value below S\$500	12%
B	For PO value of S\$500 to S\$2,000	12%
C	For PO value of above S\$2,000 to S\$4,000	12%
D	For PO value above S\$4,000	12%

Choose a maximum of 0 item with \***DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Snack and Pastry			
Please select 2 items			
<a href="#">WM Egg Mayo Sandwich</a>	<a href="#">WM Cheese Sandwich</a>	<a href="#">WM Tuna Sandwich</a>	
<a href="#">Baked Burrito</a>	<a href="#">Turkey Bacon Quiche</a>	<a href="#">Spinach &amp; Mushroom Quiche</a>	
<a href="#">Mushroom Puff</a>	<a href="#">Chicken Pie</a>	<a href="#">Tuna Puff</a>	
<a href="#">Plain Croissant</a>	<a href="#">Chocolate Danish</a>	<a href="#">Raisin Swirl Danish</a>	
<a href="#">Chocolate Tea Cake</a>	<a href="#">Banana Cake</a>	<a href="#">Honey Tea Cake</a>	
<a href="#">Coffee Swiss Roll</a>	<a href="#">Strawberry Swiss Roll</a>	<a href="#">Lime &amp; Raisin Swiss Roll</a>	
<a href="#">Chocolate Éclair</a>	<a href="#">Vanilla Choux Puff</a>	<a href="#">Chocolate Brownie</a>	
<a href="#">New York Cheese Cake</a>	<a href="#">Egg Tart</a>	<a href="#">Cake Lapis (Vegan)</a>	
<a href="#">Kueh Putri Salat (Vegan)</a>	<a href="#">Kueh Lapis (Vegan)</a>		

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



**[Catering 102]  
SQ  
Refreshment 2**  
\$7 per pax  
MOQFD 13 pax

Email:  
Phone:

Four Seasons Catering Pte Ltd  
catering@fourseasons.com.sg

8202 3003/6383 3003

\*may be subjected to GST

Choose a maximum of 0 item with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Snack and Pastry			
Please select 3 items			
<a href="#">WM Egg Mayo Sandwich</a>	<a href="#">WM Cheese Sandwich</a>	<a href="#">WM Tuna Sandwich</a>	
<a href="#">Baked Burrito</a>	<a href="#">Turkey Bacon Quiche</a>	<a href="#">Spinach &amp; Mushroom Quiche</a>	
<a href="#">Mushroom Puff</a>	<a href="#">Chicken Pie</a>	<a href="#">Tuna Puff</a>	
<a href="#">Plain Croissant</a>	<a href="#">Chocolate Danish</a>	<a href="#">Raisin Swirl Danish</a>	
<a href="#">Chocolate Tea Cake</a>	<a href="#">Banana Cake</a>	<a href="#">Honey Tea Cake</a>	
<a href="#">Coffee Swiss Roll</a>	<a href="#">Strawberry Swiss Roll</a>	<a href="#">Lime &amp; Raisin Swiss Roll</a>	
<a href="#">Chocolate Éclair</a>	<a href="#">Vanilla Choux Puff</a>	<a href="#">Chocolate Brownie</a>	
<a href="#">New York Cheese Cake</a>	<a href="#">Egg Tart</a>	<a href="#">Cake Lapis (Vegan)</a>	
<a href="#">Kueh Putri Salat (Vegan)</a>	<a href="#">Kueh Lapis (Vegan)</a>		

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For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



**[Catering 103]  
SQ  
Refreshment 3**  
\$9 per pax  
MOQFD 10 pax

Email:  
Phone:

Four Seasons Catering Pte Ltd  
catering@fourseasons.com.sg

8202 3003/6383 3003

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Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Snack and Pastry			
Please select 4 items			
<a href="#">WM Egg Mayo Sandwich</a>	<a href="#">WM Cheese Sandwich</a>	<a href="#">WM Tuna Sandwich</a>	
<a href="#">Baked Burrito</a>	<a href="#">Turkey Bacon Quiche</a>	<a href="#">Spinach &amp; Mushroom Quiche</a>	
<a href="#">Mushroom Puff</a>	<a href="#">Chicken Pie</a>	<a href="#">Tuna Puff</a>	
<a href="#">Plain Croissant</a>	<a href="#">Chocolate Danish</a>	<a href="#">Raisin Swirl Danish</a>	
<a href="#">Chocolate Tea Cake</a>	<a href="#">Banana Cake</a>	<a href="#">Honey Tea Cake</a>	
<a href="#">Coffee Swiss Roll</a>	<a href="#">Strawberry Swiss Roll</a>	<a href="#">Lime &amp; Raisin Swiss Roll</a>	
<a href="#">Chocolate Éclair</a>	<a href="#">Vanilla Choux Puff</a>	<a href="#">Chocolate Brownie</a>	
<a href="#">New York Cheese Cake</a>	<a href="#">Egg Tart</a>	<a href="#">Cake Lapis (Vegan)</a>	
<a href="#">Kueh Putri Salat (Vegan)</a>	<a href="#">Kueh Lapis (Vegan)</a>		

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Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
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Estimated travelling time:		Remarks:	



**[Catering 104]  
SQ  
Refreshment 4**  
\$11 per pax  
MOQFD 8 pax

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Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Snack and Pastry			
Please select 5 items			
<a href="#">WM Egg Mayo Sandwich</a>	<a href="#">WM Cheese Sandwich</a>	<a href="#">WM Tuna Sandwich</a>	
<a href="#">Baked Burrito</a>	<a href="#">Turkey Bacon Quiche</a>	<a href="#">Spinach &amp; Mushroom Quiche</a>	
<a href="#">Mushroom Puff</a>	<a href="#">Chicken Pie</a>	<a href="#">Tuna Puff</a>	
<a href="#">Plain Croissant</a>	<a href="#">Chocolate Danish</a>	<a href="#">Raisin Swirl Danish</a>	
<a href="#">Chocolate Tea Cake</a>	<a href="#">Banana Cake</a>	<a href="#">Honey Tea Cake</a>	
<a href="#">Coffee Swiss Roll</a>	<a href="#">Strawberry Swiss Roll</a>	<a href="#">Lime &amp; Raisin Swiss Roll</a>	
<a href="#">Chocolate Éclair</a>	<a href="#">Vanilla Choux Puff</a>	<a href="#">Chocolate Brownie</a>	
<a href="#">New York Cheese Cake</a>	<a href="#">Egg Tart</a>	<a href="#">Cake Lapis (Vegan)</a>	
<a href="#">Kueh Putri Salat (Vegan)</a>	<a href="#">Kueh Lapis (Vegan)</a>		

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For Catering with Offshore Delivery			
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Estimated travelling time:		Remarks:	



## Category 2 – SQ Buffet

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 Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
<input type="checkbox"/>	WG Signature Golden Fried Rice with Egg Floss	<input type="checkbox"/>	WG Sambal Fried Rice
<input type="checkbox"/>	WG Turmeric Rice (Vegan)	<input type="checkbox"/>	WG Japanese Fried Rice with Garlic, Egg, Seaweed & Mayo
<input type="checkbox"/>	WG Signature Dry Laksa	<input type="checkbox"/>	Chickpea & Rice Casserole (Vegan)
<input type="checkbox"/>	WG Mee Siam Goreng	<input type="checkbox"/>	WG Sin Chow Bee Hoon
<input type="checkbox"/>		<input type="checkbox"/>	WG Penne Aglio Olio
<input type="checkbox"/>		<input type="checkbox"/>	WG Mexican Rice with Black Olives & Nuts (Vegan)
<input type="checkbox"/>		<input type="checkbox"/>	WG Mee Goreng
<input type="checkbox"/>		<input type="checkbox"/>	WG Braised Bee Hoon (Vegan)

Snack and Pastry			
Please select 1 item			
<input type="checkbox"/>	Chocolate Éclair	<input type="checkbox"/>	New York Cheese Cake
<input type="checkbox"/>	Vanilla Choux Puff	<input type="checkbox"/>	Cake Lapis (Vegan)
<input type="checkbox"/>		<input type="checkbox"/>	Lime & Raisin Swiss Roll
<input type="checkbox"/>		<input type="checkbox"/>	Kueh Putri Salat (Vegan)

Vegetable, Egg, Soy and Soup			
Please select 1 item			
<input type="checkbox"/>	Siao Bai Chye with Mushroom (Vegan)	<input type="checkbox"/>	Roasted Zucchini, Eggplant & Cherry Tomatoes (Vegan)
<input type="checkbox"/>	Maple Glazed Carrot with Parsley & Toasted Sesame (Vegan)	<input type="checkbox"/>	Broccoli with Carrot (Vegan)
<input type="checkbox"/>	Egg Bean Curd in Chilli Crab Sauce <b>*DF</b>	<input type="checkbox"/>	Osmanthus Scented Vegetables
<input type="checkbox"/>	Plant Base Meatball with Caramelised Onion in Mushroom Gravy	<input type="checkbox"/>	Tahu Goreng with Peanut Sauce (Vegan) <b>*DF</b>
<input type="checkbox"/>		<input type="checkbox"/>	Cauliflower with Bell Pepper (Vegan)
<input type="checkbox"/>		<input type="checkbox"/>	Claypot Style Braised Tofu with Mixed Vegetable & Mushrooms (Vegan) <b>*DF</b>

Poultry and Meat			
Please select 1 item			
<input type="checkbox"/>	Signature Four Seasons Chicken	<input type="checkbox"/>	Stewed Tomato Spiced Butter Chicken
<input type="checkbox"/>	Grilled Teriyaki Chicken	<input type="checkbox"/>	Grilled Chicken with Sze Chuan Mala Sauce
<input type="checkbox"/>	Oven Baked Chicken with Mushroom Gravy	<input type="checkbox"/>	Creamy Garlic Baked Chicken
<input type="checkbox"/>		<input type="checkbox"/>	Steamed Soya Chicken with Scallion
<input type="checkbox"/>		<input type="checkbox"/>	Wok Fried Ginger Scallion Chicken
<input type="checkbox"/>		<input type="checkbox"/>	Stir Fried Chicken with Bell Pepper

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Fish and Seafood			
Please select 1 item			
<input type="checkbox"/>	Italian Braised Fish In Spicy Tomato Sauce	<input type="checkbox"/>	Grilled Fish with Capsicum in Black Pepper Sauce
<input type="checkbox"/>	Grilled Fish with Garlic Butter Sauce	<input type="checkbox"/>	Baked Fish Fillet with Caramelised Onion & Sambal Turmis
<input type="checkbox"/>	Battered Fish Fillet with Strawberry Sweet & Sour Sauce <b>*DF</b>	<input type="checkbox"/>	Grilled Fish Fillet with Creamy Dill Sauce
<input type="checkbox"/>		<input type="checkbox"/>	Steamed Fish In Superior Soy Sauce
<input type="checkbox"/>		<input type="checkbox"/>	Battered Fish Fillet with Chile Con Queso <b>*DF</b>
<input type="checkbox"/>		<input type="checkbox"/>	Paprika Prawn Fritter <b>*DF</b>

Beverages (Complimentary Water will be provided)			
Please select 1 item			
<input type="checkbox"/>	Peach Oolong (Paper Box Dispenser)	<input type="checkbox"/>	Pandan Infused Lemongrass (Paper Box Dispenser)
<input type="checkbox"/>		<input type="checkbox"/>	Citron Yuzu Honey (Paper Box Dispenser)
<input type="checkbox"/>		<input type="checkbox"/>	
<input type="checkbox"/>		<input type="checkbox"/>	

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Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
<a href="#">WG Signature Golden Fried Rice with Egg Floss</a>		<a href="#">WG Sambal Fried Rice</a>	<a href="#">WG Japanese Fried Rice with Garlic, Egg, Seaweed &amp; Mayo</a>
<a href="#">WG Turmeric Rice (Vegan)</a>		<a href="#">Chickpea &amp; Rice Casserole (Vegan)</a>	<a href="#">WG Mexican Rice with Black Olives &amp; Nuts (Vegan)</a>
<a href="#">WG Signature Dry Laksa</a>		<a href="#">WG Sin Chow Bee Hoon</a>	<a href="#">WG Mee Goreng</a>
<a href="#">WG Mee Siam Goreng</a>		<a href="#">WG Penne Aglio Olio</a>	<a href="#">WG Braised Bee Hoon (Vegan)</a>

Snack and Pastry			
Please select 2 items			
<a href="#">Chocolate Éclair</a>		<a href="#">New York Cheese Cake</a>	<a href="#">Cake Lapis (Vegan)</a>
<a href="#">Vanilla Choux Puff</a>		<a href="#">Lime &amp; Raisin Swiss Roll</a>	<a href="#">Kueh Putri Salat (Vegan)</a>
<a href="#">Chocolate Danish</a>		<a href="#">Raisin Swirl Danish</a>	<a href="#">Baked Burrito</a>

Vegetable, Egg, Soy and Soup			
Please select 1 item			
<a href="#">Siao Bai Chye with Mushroom (Vegan)</a>		<a href="#">Roasted Zucchini, Eggplant &amp; Cherry Tomatoes (Vegan)</a>	<a href="#">Broccoli with Carrot (Vegan)</a>
<a href="#">Maple Glazed Carrot with Parsley &amp; Toasted Sesame (Vegan)</a>		<a href="#">Osmanthus Scented Vegetables</a>	<a href="#">Cauliflower with Bell Pepper (Vegan)</a>
<a href="#">Egg Bean Curd in Chilli Crab Sauce <b>*DF</b></a>		<a href="#">Tahu Goreng with Peanut Sauce (Vegan) <b>*DF</b></a>	<a href="#">Claypot Style Braised Tofu with Mixed Vegetable &amp; Mushrooms (Vegan_ <b>*DF</b></a>
<a href="#">Plant Base Meatball with Caramelised Onion in Mushroom Gravy</a>		<a href="#">Plant Base Fish Finger (Vegan) <b>*DF</b></a>	

Poultry and Meat			
Please select 1 item			
<a href="#">Signature Four Seasons Chicken</a>		<a href="#">Stewed Tomato Spiced Butter Chicken</a>	<a href="#">Grilled Chicken with Sze Chuan Mala Sauce</a>
<a href="#">Grilled Teriyaki Chicken</a>		<a href="#">Creamy Garlic Baked Chicken</a>	<a href="#">Steamed Soya Chicken with Scallion</a>
<a href="#">Oven Baked Chicken with Mushroom Gravy</a>		<a href="#">Wok Fried Ginger Scallion Chicken</a>	<a href="#">Stir Fried Chicken with Bell Pepper</a>

Fish and Seafood			
Please select 1 item			



## [Catering 202] SQ Buffet 2

\$14 per pax  
MOQFD 13 pax

Four Seasons Catering Pte Ltd

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Phone: 8202 3003/6383 3003

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Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
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Battered Fish in Thai Style Sweet Chilli Lime <b>*DF</b>	Battered Fish with Capsicum in Black Pepper Sauce <b>*DF</b>	Battered Fish Fillet with Caramelised Onion & Sambal Turmis <b>*DF</b>
Battered Fish Fillet with Chile Con Queso <b>*DF</b>	Battered Fish Fillet with Strawberry Sweet & Sour Sauce <b>*DF</b>	Italian Braised Fish In Spicy Tomato Sauce
Grilled Fish with Garlic Butter Sauce	Grilled Fish Fillet with Creamy Dill Sauce	Steamed Fish In Superior Soy Sauce

### Beverages (Complimentary Water will be provided)

Please select 1 item

Peach Oolong (Paper Box Dispenser)	Pandan Infused Lemongrass (Paper Box Dispenser)	Citron Yuzu Honey (Paper Box Dispenser)

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(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	

Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
<a href="#">WG Signature Golden Fried Rice with Egg Floss</a>		<a href="#">WG Sambal Fried Rice</a>	<a href="#">WG Japanese Fried Rice with Garlic, Egg, Seaweed &amp; Mayo</a>
<a href="#">WG Turmeric Rice (Vegan)</a>		<a href="#">Chickpea &amp; Rice Casserole (Vegan)</a>	<a href="#">WG Mexican Rice with Black Olives &amp; Nuts (Vegan)</a>
<a href="#">WG Signature Dry Laksa</a>		<a href="#">WG Sin Chow Bee Hoon</a>	<a href="#">WG Mee Goreng</a>
<a href="#">WG Mee Siam Goreng</a>		<a href="#">WG Penne Aglio Olio</a>	<a href="#">WG Braised Bee Hoon (Vegan)</a>

Snack and Pastry			
Please select 1 item			
<a href="#">Chocolate Éclair</a>		<a href="#">New York Cheese Cake</a>	<a href="#">Cake Lapis (Vegan)</a>
<a href="#">Vanilla Choux Puff</a>		<a href="#">Lime &amp; Raisin Swiss Roll</a>	<a href="#">Kueh Putri Salat (Vegan)</a>
<a href="#">Chocolate Danish</a>		<a href="#">Raisin Swirl Danish</a>	<a href="#">Baked Burrito</a>

Vegetable, Egg, Soy and Soup			
Please select 2 items			
<a href="#">Siao Bai Chye with Mushroom (Vegan)</a>		<a href="#">Roasted Zucchini, Eggplant &amp; Cherry Tomatoes (Vegan)</a>	<a href="#">Broccoli with Carrot (Vegan)</a>
<a href="#">Maple Glazed Carrot with Parsley &amp; Toasted Sesame (Vegan)</a>		<a href="#">Osmanthus Scented Vegetables</a>	<a href="#">Cauliflower with Bell Pepper (Vegan)</a>
<a href="#">Egg Bean Curd in Chilli Crab Sauce <b>*DF</b></a>		<a href="#">Tahu Goreng with Peanut Sauce (Vegan) <b>*DF</b></a>	<a href="#">Claypot Style Braised Tofu with Mixed Vegetable &amp; Mushrooms (Vegan) <b>*DF</b></a>
<a href="#">Plant Base Meatball with Caramelised Onion in Mushroom Gravy</a>		<a href="#">Plant Base Fish Finger (Vegan) <b>*DF</b></a>	

Poultry and Meat			
Please select 1 item			
<a href="#">Signature Four Seasons Chicken</a>		<a href="#">Signature Curry Chicken</a>	<a href="#">Signature Rendang Chicken</a>
<a href="#">Grilled Teriyaki Chicken</a>		<a href="#">Stewed Tomato Spiced Butter Chicken</a>	<a href="#">Steamed Soya Chicken with Scallion</a>
<a href="#">Oven Baked Chicken with Mushroom Gravy</a>		<a href="#">Wok Fried Ginger Scallion Chicken</a>	<a href="#">Stir Fried Chicken with Bell Pepper</a>



## [Catering 203] SQ Buffet 3

\$16 per pax  
MOQFD 10 pax

Four Seasons Catering Pte Ltd

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Fish and Seafood			
Please select 1 item			
<input type="checkbox"/>	Grilled Fish with Garlic Butter Sauce	<input type="checkbox"/>	Grilled Fish Fillet with Creamy Dill Sauce
<input type="checkbox"/>	Miso Garlic Baked Fish Fillet	<input type="checkbox"/>	Wok Toss Prawn in Creamy Salted Egg Yolk Sauce & Curry Leaves
<input type="checkbox"/>	Sambal Mussels with Caramelised Onion	<input type="checkbox"/>	Wok Tossed Mussels Aglio Olio
<input type="checkbox"/>		<input type="checkbox"/>	Steamed Fish In Superior Soy Sauce
<input type="checkbox"/>		<input type="checkbox"/>	Black Pepper Prawn with Bell Pepper
<input type="checkbox"/>		<input type="checkbox"/>	Wok Tossed Prawn in Spicy Sambal & Onion

Beverages (Complimentary Water will be provided)			
Please select 1 item			
<input type="checkbox"/>	Peach Oolong (Paper Box Dispenser)	<input type="checkbox"/>	Pandan Infused Lemongrass (Paper Box Dispenser)
<input type="checkbox"/>		<input type="checkbox"/>	Citron Yuzu Honey (Paper Box Dispenser)
<input type="checkbox"/>		<input type="checkbox"/>	
<input type="checkbox"/>		<input type="checkbox"/>	

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Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
<a href="#">WG Signature Golden Fried Rice with Egg Floss</a>		<a href="#">WG Sambal Fried Rice</a>	<a href="#">WG Japanese Fried Rice with Garlic, Egg, Seaweed &amp; Mayo</a>
<a href="#">WG Turmeric Rice (Vegan)</a>		<a href="#">Chickpea &amp; Rice Casserole (Vegan)</a>	<a href="#">WG Mexican Rice with Black Olives &amp; Nuts (Vegan)</a>
<a href="#">WG Signature Dry Laksa</a>		<a href="#">WG Sin Chow Bee Hoon</a>	<a href="#">WG Mee Goreng</a>
<a href="#">WG Mee Siam Goreng</a>		<a href="#">WG Penne Aglio Olio</a>	<a href="#">WG Braised Bee Hoon (Vegan)</a>

Snack and Pastry			
Please select 1 item			
<a href="#">Chocolate Éclair</a>		<a href="#">New York Cheese Cake</a>	<a href="#">Cake Lapis (Vegan)</a>
<a href="#">Vanilla Choux Puff</a>		<a href="#">Lime &amp; Raisin Swiss Roll</a>	<a href="#">Kueh Putri Salat (Vegan)</a>
<a href="#">Chocolate Danish</a>		<a href="#">Raisin Swirl Danish</a>	<a href="#">Baked Burrito</a>

Vegetable, Egg, Soy and Soup			
Please select 2 items			
<a href="#">Siao Bai Chye with Mushroom (Vegan)</a>		<a href="#">Roasted Zucchini, Eggplant &amp; Cherry Tomatoes (Vegan)</a>	<a href="#">Broccoli with Carrot (Vegan)</a>
<a href="#">Maple Glazed Carrot with Parsley &amp; Toasted Sesame (Vegan)</a>		<a href="#">Osmanthus Scented Vegetables</a>	<a href="#">Cauliflower with Bell Pepper (Vegan)</a>
<a href="#">Egg Bean Curd in Chilli Crab Sauce <b>*DF</b></a>		<a href="#">Tahu Goreng with Peanut Sauce (Vegan) <b>*DF</b></a>	<a href="#">Claypot Style Braised Tofu with Mixed Vegetable &amp; Mushrooms (Vegan) <b>*DF</b></a>
<a href="#">Plant Base Meatball with Caramelised Onion in Mushroom Gravy</a>		<a href="#">Plant Base Fish Finger (Vegan) <b>*DF</b></a>	

Poultry and Meat			
Please select 1 item			
<a href="#">Signature Four Seasons Chicken</a>		<a href="#">Stewed Tomato Spiced Butter Chicken</a>	<a href="#">Grilled Chicken with Sze Chuan Mala Sauce</a>
<a href="#">Grilled Teriyaki Chicken</a>		<a href="#">Creamy Garlic Baked Chicken</a>	<a href="#">Steamed Soya Chicken with Scallion</a>
<a href="#">Oven Baked Chicken with Mushroom Gravy</a>		<a href="#">Wok Fried Ginger Scallion Chicken</a>	<a href="#">Stir Fried Chicken with Bell Pepper</a>



## [Catering 204] SQ Buffet 4

\$18 per pax  
MOQFD 8 pax

Four Seasons Catering Pte Ltd

Email: [catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)

Phone: 8202 3003/6383 3003

\*may be subjected to GST

Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Fish and Seafood			
Please select 2 items			
<input type="checkbox"/>	Grilled Fish with Garlic Butter Sauce	<input type="checkbox"/>	Grilled Fish Fillet with Creamy Dill Sauce
<input type="checkbox"/>	Miso Garlic Baked Fish Fillet	<input type="checkbox"/>	Wok Toss Prawn in Creamy Salted Egg Yolk Sauce & Curry Leaves
<input type="checkbox"/>	Sambal Mussels with Caramelised Onion	<input type="checkbox"/>	Wok Tossed Mussels Aglio Olio
<input type="checkbox"/>		<input type="checkbox"/>	Steamed Fish In Superior Soy Sauce
<input type="checkbox"/>		<input type="checkbox"/>	Black Pepper Prawn with Bell Pepper
<input type="checkbox"/>		<input type="checkbox"/>	Wok Tossed Prawn in Spicy Sambal & Onion

Beverages (Complimentary Water will be provided)			
Please select 1 item			
<input type="checkbox"/>	Peach Oolong (Paper Box Dispenser)	<input type="checkbox"/>	Pandan Infused Lemongrass (Paper Box Dispenser)
<input type="checkbox"/>		<input type="checkbox"/>	Citron Yuzu Honey (Paper Box Dispenser)
<input type="checkbox"/>		<input type="checkbox"/>	
<input type="checkbox"/>		<input type="checkbox"/>	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



## Category 3 – Packed Meal

Four Seasons Catering Pte Ltd  
Email: [catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)  
Phone: 8202 3003/6383 3003  
\*may be subjected to GST

Index	Total Value of Purchase Order (“PO”)	Percentage Discount (based on the Total PO Value)
A	For PO value below S\$500	12%
B	For PO value of S\$500 to S\$2,000	12%
C	For PO value of above S\$2,000 to S\$4,000	12%
D	For PO value above S\$4,000	12%

Choose a maximum of 0 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
	WG Signature Golden Fried Rice with Diced Chicken & Egg Floss		WG Seafood Sambal Fried Rice
	WG Seafood Thai Style Fried Kuay Teow		WG Signature Dry Laksa with Sea Prawn, Ajitsuke Tamago, Sakura Ebi
	WG Seafood Penne Aglio Olio		WG Penne Bolognese
	WG Yang Chow Fried Rice with Mixed Vegetables & Mock Chicken Char Siew		WG Sin Chow Bee Hoon with Vegetables & Plant base Fish Cake (Vegan)
			WG Japanese Fried Rice with Prawns, Garlic, Egg, Seaweed & Mayo
			WG Seafood Fried Hokkien Noodle with Chives, Lime & Sambal
			WG Penne Arrabbiata with Plant Base Meat Ball (Vegetarian)
			Whole Wheat Mediterranean Couscous (Vegan)

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	





**[Catering 302]  
Packed Meal 2**  
\$7 per pax  
MOQFD 15 pax

Four Seasons Catering Pte Ltd  
Email: [catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)  
Phone: 8202 3003/6383 3003  
\*may be subjected to GST

Choose a maximum of 1 item with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
<input type="checkbox"/>	WG Steamed Rice	<input type="checkbox"/>	
<input type="checkbox"/>		<input type="checkbox"/>	
<input type="checkbox"/>		<input type="checkbox"/>	

Snack and Pastry			
Please select 1 item			
<input type="checkbox"/>	Chicken Chipolata with Mushroom Gravy	<input type="checkbox"/>	Steamed Satay Meat Ball
<input type="checkbox"/>	Fried Wanton *DF	<input type="checkbox"/>	Steamed Chicken Siew Mai
<input type="checkbox"/>	Spring Roll (Vegan) *DF	<input type="checkbox"/>	Plant Base Fish Finger (Vegan) *DF
<input type="checkbox"/>		<input type="checkbox"/>	Gyoza (Vegan) *DF
<input type="checkbox"/>		<input type="checkbox"/>	Seafood Croquette *DF
<input type="checkbox"/>		<input type="checkbox"/>	Chicken Ngho Hiong *DF

Vegetable, Egg, Soy and Soup			
Please select 2 items			
<input type="checkbox"/>	Siao Bai Chye with Mushroom (Vegan)	<input type="checkbox"/>	Roasted Zucchini, Eggplant & Cherry Tomatoes (Vegan)
<input type="checkbox"/>	Maple Glazed Carrot with Parsley & Toasted Sesame (Vegan)	<input type="checkbox"/>	Broccoli with Carrot (Vegan)
<input type="checkbox"/>	Plant Base BBQ Sauce Chicken Char Siew (Vegan)	<input type="checkbox"/>	Cauliflower with Bell Pepper (Vegan)
<input type="checkbox"/>		<input type="checkbox"/>	Stir Fried Cabbage with Carrot (Vegan)
<input type="checkbox"/>		<input type="checkbox"/>	Braised Egg
<input type="checkbox"/>		<input type="checkbox"/>	Sambal Boil Egg

Poultry and Meat			
Please select 1 item			
<input type="checkbox"/>	Signature Four Seasons Chicken *DF	<input type="checkbox"/>	Garlic Miso Chicken
<input type="checkbox"/>	Creamy Garlic Baked Chicken	<input type="checkbox"/>	Aromatic Rendang Chicken
<input type="checkbox"/>	Grilled Teriyaki Chicken	<input type="checkbox"/>	Oven Baked Chicken with Mushroom Gravy
<input type="checkbox"/>		<input type="checkbox"/>	Stewed Tomato Spiced Butter Chicken
<input type="checkbox"/>		<input type="checkbox"/>	Wok Fried Ginger Scallion Chicken

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			



**[Catering 302]**  
**Packed Meal 2**  
\$7 per pax  
MOQFD 15 pax

Four Seasons Catering Pte Ltd  
Email: [catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)  
Phone: 8202 3003/6383 3003  
\*may be subjected to GST

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Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	

Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
 Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
 Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
	WG Signature Golden Fried Rice with Egg Floss		WG Sambal Fried Rice
	WG Turmeric Rice (Vegan)		Chickpea & Rice Casserole (Vegan)
	WG Signature Dry Laksa		WG Sin Chow Bee Hoon
	WG Mee Siam Goreng		WG Penne Aglio Olio
			WG Japanese Fried Rice with Garlic, Egg, Seaweed & Mayo
			WG Mexican Rice with Black Olives & Nuts (Vegan)
			WG Mee Goreng
			WG Braised Bee Hoon (Vegan)

Snack and Pastry			
Please select 1 item			
	Chicken Chipolata with Mushroom Gravy		Steamed Satay Meat Ball
	Fried Wanton <b>*DF</b>		Plant Base Fish Finger (Vegan) <b>*DF</b>
	Spring Roll (Vegan) <b>*DF</b>		Seafood Croquette <b>*DF</b>
			Steamed Chicken Siew Mai
			Gyoza (Vegan) <b>*DF</b>
			Chicken Ngho Hiong <b>*DF</b>

Vegetable, Egg, Soy and Soup			
Please select 1 item			
	Siao Bai Chye with Mushroom (Vegan)		Roasted Zucchini, Eggplant & Cherry Tomatoes (Vegan)
	Maple Glazed Carrot with Parsley & Toasted Sesame (Vegan)		Cauliflower with Bell Pepper (Vegan)
	Plant Base BBQ Sauce Chicken Char Siew (Vegan)		Braised Egg
			Broccoli with Carrot (Vegan)
			Stir Fried Cabbage with Carrot (Vegan)
			Sambal Boil Egg

Poultry and Meat			
Please select 1 item			
	Signature Four Seasons Chicken <b>*DF</b>		Garlic Miso Chicken
	Creamy Garlic Baked Chicken		Oven Baked Chicken with Mushroom Gravy
	Grilled Teriyaki Chicken		Stewed Tomato Spiced Butter Chicken
			Aromatic Rendang Chicken
			Steamed Soya Chicken with Scallion
			Wok Fried Ginger Scallion Chicken

Fish and Seafood			
Please select 1 item			



## [Catering 303] Packed Meal 3

\$10 per pax  
MOQFD 12 pax

Four Seasons Catering Pte Ltd

Email: [catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)

Phone: 8202 3003/6383 3003

\*may be subjected to GST

Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Italian Braised Fish In Spicy Tomato Sauce	Grilled Fish with Capsicum in Black Pepper Sauce	Baked Fish Fillet with Caramelised Onion & Sambal Turmis
Grilled Fish with Garlic Butter Sauce	Grilled Fish Fillet with Creamy Dill Sauce	Steamed Fish In Superior Soy Sauce

### Beverages (Complimentary Water will be provided)

Please select 1 item

Drinking Water (Tetra Pack)			

### Details of Event (for Customer to fill in)

Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	

Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
 Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
 Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
WG Steamed Rice	Item 2	Item 3	
Item 4	Item 5	Item 6	
Item 7	Item 8	Item 9	

Snack and Pastry			
Please select 2 items			
Strawberry Swiss Roll	Coffee Swiss Roll	Lime & Raisin Swiss Roll	
Chocolate Tea Cake	Honey Tea Cake	Honey Tea Cake	
Kueh Putri Salat (Vegan)	Cake Lapis (Vegan)	Vanilla Choux Puff	

Vegetable, Egg, Soy and Soup			
Please select 1 item			
Siao Bai Chye with Mushroom (Vegan)	Roasted Zucchini, Eggplant & Cherry Tomatoes (Vegan)	Broccoli with Carrot (Vegan)	
Maple Glazed Carrot with Parsley & Toasted Sesame (Vegan)	Cauliflower with Bell Pepper (Vegan)	Stir Fried Cabbage with Carrot (Vegan)	
Plant Base BBQ Sauce Chicken Char Siew (Vegan)	Braised Egg	Sambal Boil Egg	

Poultry and Meat			
Please select 1 item			
Signature Four Seasons Chicken <b>*DF</b>	Garlic Miso Chicken	Aromatic Rendang Chicken	
Creamy Garlic Baked Chicken	Oven Baked Chicken with Mushroom Gravy	Steamed Soya Chicken with Scallion	
Grilled Teriyaki Chicken	Stewed Tomato Spiced Butter Chicken	Wok Fried Ginger Scallion Chicken	

Fish and Seafood			
Please select 2 items			
Italian Braised Fish In Spicy Tomato Sauce	Grilled Fish with Capsicum in Black Pepper Sauce	Baked Fish Fillet with Caramelised Onion & Sambal Turmis	
Grilled Fish with Garlic Butter Sauce	Grilled Fish Fillet with Creamy Dill Sauce	Steamed Fish In Superior Soy Sauce	
Prawn Fritter with Mentaiko Mayo <b>*DF</b>	Tempura Lava Shrimp Ball <b>*DF</b>	Paprika Prawn Fritter <b>*DF</b>	



**[Catering 304]  
Packed Meal 4**  
\$12 per pax  
MOQFD 10 pax

Four Seasons Catering Pte Ltd  
Email: [catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)  
Phone: 8202 3003/6383 3003  
\*may be subjected to GST

Choose a maximum of 1 item with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Beverages (Complimentary Water will be provided)				
Please select 1 item				
<input type="checkbox"/>	Drinking Water (Tetra Pack)	<input type="checkbox"/>		
<input type="checkbox"/>		<input type="checkbox"/>		
<input type="checkbox"/>		<input type="checkbox"/>		

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	

Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
 Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
 Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
WG Signature Golden Fried Rice with Diced Chicken & Egg Floss		WG Seafood Sambal Fried Rice	WG Japanese Fried Rice with Prawns, Garlic, Egg, Seaweed & Mayo
WG Seafood Thai Style Fried Kuay Teow		WG Signature Dry Laksa with Sea Prawn, Ajitsuke Tamago, Sakura Ebi	WG Seafood Fried Hokkien Noodle with Chives, Lime & Sambal
WG Seafood Penne Aglio Olio		WG Penne Bolognese	WG Penne Arrabbiata with Plant Base Meat Ball (Vegetarian)
WG Yang Chow Fried Rice with Mixed Vegetables & Mock Chicken Char Siew		WG Sin Chow Bee Hoon with Vegetables & Plant base Fish Cake (Vegan)	Whole Wheat Mediterranean Couscous (Vegan)

Vegetable, Egg, Soy and Soup			
Please select 1 item			
Osmanthus Scented Vegetables		Stir Fried Maple Root Vegetables (Vegan)	Broccoli with Braised Mushroom (Vegan)
Cauliflower Steaks with Herb Salsa Verde (Vegan)		Roasted Brussel Sprouts In Garlic, Thyme And Lemon Salt (Vegan)	Roasted Kabocha with Maple Syrup and Ginger (Vegan)

Poultry and Meat			
Please select 1 item			
Signature Four Seasons Chicken <b>*DF</b>		Roasted Chicken Provençal with Olives And Onion	Miso Honey Garlic Grilled Chicken Thigh
Chicken Dijon and Caramelized Onion Stew		Chicken Parmigiana in Tomato Cream	Pan-Roasted Chicken with Grapes, Garlic, And Rosemary
Slow Cooked Beef and Mushroom Ragout		Beef Meatball Stew with Cabbage & Tomato sauce	Oriental Braised Duck
Signature Mutton Rendang		Signature Beef Rendang	

Fish and Seafood			
Please select 2 items			
Italian Braised Barramundi in Spicy Tomato Sauce		Baked Barramundi with Herb Sauce and Capers	Steamed Barramundi In Superior Soy Sauce

Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Grilled Salmon with Garlic Butter Sauce	Grilled Salmon Fillet with Creamy Dill Sauce	Garlic Butter Black Mussels Confit Tomato, Onion, Rustic Baguette
Wok Tossed Prawn in Creamy Salted Egg Yolk Sauce & Curry Leaves	Buttery Shrimp with Peas and Potatoes	Wok Tossed Prawn in Spicy Sambal & Onion

Dessert and Fruits			
Please select 1 item			
Deluxe Fresh Fruits	Grass Jelly with Brown Sugar Infused Earl Grey Milk	Chilled Lychee Rose Cocktail with Popping Balls	
Chilled Mango Pomelo Sago	Chilled Peach Gum Sweet Soup	Almond and Fruit Jelly with Pineapple and Chia Seeds	
Chilled Passion Fruit Aiyu Jelly			

Beverages (Complimentary Water will be provided)			
Please select 1 item			
Drinking Water (Tetra Pack)			

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
	WG Signature Golden Fried Rice with Diced Chicken & Egg Floss	WG Seafood Sambal Fried Rice	WG Japanese Fried Rice with Prawns, Garlic, Egg, Seaweed & Mayo
	WG Seafood Thai Style Fried Kuay Teow	WG Signature Dry Laksa with Sea Prawn, Ajitsuke Tamago, Sakura Ebi	WG Seafood Fried Hokkien Noodle with Chives, Lime & Sambal
	WG Seafood Penne Aglio Olio	WG Penne Bolognese	WG Penne Arrabbiata with Plant Base Meat Ball (Vegetarian)
	WG Yang Chow Fried Rice with Mixed Vegetables & Mock Chicken Char Siew	WG Sin Chow Bee Hoon with Vegetables & Plant base Fish Cake (Vegan)	Whole Wheat Mediterranean Couscous (Vegan)

Appetiser			
Please select 2 items			
	Truffle Brie with Fig Jam On Blinis And Truffle Honey	Sun Dried Tomatoes Bruschetta	Whipped Feta Tart with Roasted Cherry Tomatoes and Thyme
	Basil Tart With Confit Tomato and Tomato Strawberry Jam	Smoked Duck, Egg Crepe, Hoisin Sauce	Smoked Salmon Blinis

Vegetable, Egg, Soy and Soup			
Please select 1 item			
	Osmanthus Scented Vegetables	Stir Fried Maple Root Vegetables (Vegan)	Broccoli with Braised Mushroom (Vegan)
	Cauliflower Steaks with Herb Salsa Verde (Vegan)	Roasted Brussel Sprouts In Garlic, Thyme And Lemon Salt (Vegan)	Roasted Kabocha with Maple Syrup and Ginger (Vegan)

Poultry and Meat			
Please select 1 item			
	Signature Four Seasons Chicken <b>*DF</b>	Roasted Chicken Provençal with Olives And Onion	Miso Honey Garlic Grilled Chicken Thigh
	Chicken Dijon and Caramelized Onion Stew	Chicken Parmigiana in Tomato Cream	Pan-Roasted Chicken with Grapes, Garlic, And Rosemary
	Slow Cooked Beef and Mushroom Ragout	Beef Meatball Stew with Cabbage & Tomato sauce	Oriental Braised Duck

Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

<a href="#">Signature Mutton Rendang</a>	<a href="#">Signature Beef Rendang</a>	
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Fish and Seafood			
Please select 1 item			
<a href="#">Italian Braised Barramundi in Spicy Tomato Sauce</a>	<a href="#">Baked Barramundi with Herb Sauce and Capers</a>	<a href="#">Steamed Barramundi In Superior Soy Sauce</a>	
<a href="#">Grilled Salmon with Garlic Butter Sauce</a>	<a href="#">Grilled Salmon Fillet with Creamy Dill Sauce</a>	<a href="#">Garlic Butter Black Mussels Confit Tomato, Onion, Rustic Baguette</a>	
<a href="#">Wok Tossed Prawn in Creamy Salted Egg Yolk Sauce &amp; Curry Leaves</a>	<a href="#">Buttery Shrimp with Peas and Potatoes</a>	<a href="#">Wok Tossed Prawn in Spicy Sambal &amp; Onion</a>	

Dessert and Fruits			
Please select 1 item			
<a href="#">Deluxe Fresh Fruits</a>	<a href="#">Grass Jelly with Brown Sugar Infused Earl Grey Milk</a>	<a href="#">Chilled Lychee Rose Cocktail with Popping Balls</a>	
<a href="#">Chilled Mango Pomelo Sago</a>	<a href="#">Chilled Peach Gum Sweet Soup</a>	<a href="#">Almond and Fruit Jelly with Pineapple and Chia Seeds</a>	
<a href="#">Chilled Passion Fruit Aiyu Jelly</a>			

Beverages (Complimentary Water will be provided)			
Please select 1 item			
<a href="#">Drinking Water (Tetra Pack)</a>			

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	



**[Catering 306]  
Packed Meal 6**  
\$30 per pax  
MOQFD 5 pax

Four Seasons Catering Pte Ltd  
Email: [catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)  
Phone: 8202 3003/6383 3003  
\*may be subjected to GST

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Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Estimated travelling time:		Remarks:	
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## Category 4 – Tea Reception

Four Seasons Catering Pte Ltd  
Email: [catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)  
Phone: 8202 3003/6383 3003  
\*may be subjected to GST

Index	Total Value of Purchase Order ("PO")	Percentage Discount (based on the Total PO Value)
A	For PO value below S\$500	12%
B	For PO value of S\$500 to S\$2,000	12%
C	For PO value of above S\$2,000 to S\$4,000	12%
D	For PO value above S\$4,000	12%



## [Catering 401] Tea Reception 1

\$3 per pax  
MOQ 30 pax, Delivery \$0  
MOQFD 30 pax

Email:  
Phone:

\*may be subjected to GST

Four Seasons Catering Pte Ltd  
catering@fourseasons.com.sg  
8202 3003/6383 3003

Choose a maximum of 0 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Snack and Pastry			
Please select 2 items			
<input type="checkbox"/>	WM Egg Mayo Sandwich	<input type="checkbox"/>	WM Cheese Sandwich
<input type="checkbox"/>	WM Vegetables Sandwich (Vegan)	<input type="checkbox"/>	WM Steamed Kaya Bun
<input type="checkbox"/>	Steamed Chicken Siew Mai	<input type="checkbox"/>	Steamed Prawn Dumpling
<input type="checkbox"/>	Steamed Chee Cheong Fun (Vegan)	<input type="checkbox"/>	Steamed Chwee Kueh (Vegan)
<input type="checkbox"/>	Chicken Chipolata with Mushroom Gravy	<input type="checkbox"/>	Chocolate Danish
<input type="checkbox"/>	Mushroom Puff	<input type="checkbox"/>	Chicken Pie
<input type="checkbox"/>	Cake Lapis (Vegan)	<input type="checkbox"/>	Kueh Lapis (Vegan)
<input type="checkbox"/>	Coffee Swiss Roll	<input type="checkbox"/>	Lime & Raisin Swiss Roll
<input type="checkbox"/>	Banana Tea Cake	<input type="checkbox"/>	Honey Tea Cake
<input type="checkbox"/>	Vanilla Choux Puff	<input type="checkbox"/>	Chocolate Eclair
<input type="checkbox"/>		<input type="checkbox"/>	WM Tuna Sandwich
<input type="checkbox"/>		<input type="checkbox"/>	WM Steamed Lotus Bun (Vegan)
<input type="checkbox"/>		<input type="checkbox"/>	Steamed Shitake Mushroom Dumpling
<input type="checkbox"/>		<input type="checkbox"/>	Baked Burrito
<input type="checkbox"/>		<input type="checkbox"/>	Rasin Swirl Danish
<input type="checkbox"/>		<input type="checkbox"/>	Spinach & Mushroom Quiche
<input type="checkbox"/>		<input type="checkbox"/>	Kueh Putri Salat (Vegan)
<input type="checkbox"/>		<input type="checkbox"/>	Strawberry Swiss Roll
<input type="checkbox"/>		<input type="checkbox"/>	Chocolate Tea Cake
<input type="checkbox"/>		<input type="checkbox"/>	Cheese Cake

Beverages (Complimentary Water will be provided)			
Please select 1 item			
<input type="checkbox"/>	Peach Oolong	<input type="checkbox"/>	Pandan Infused Lemongrass
<input type="checkbox"/>	Coffee & Tea	<input type="checkbox"/>	Citron Yuzu Honey
<input type="checkbox"/>		<input type="checkbox"/>	
<input type="checkbox"/>		<input type="checkbox"/>	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	

## [Catering 402] Tea Reception 2

\$5 per pax  
MOQ 25 pax, Delivery \$0  
MOQFD 25 pax

Email:  
Phone:

Four Seasons Catering Pte Ltd  
catering@fourseasons.com.sg

8202 3003/6383 3003

\*may be subjected to GST

Choose a maximum of 0 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
<input type="checkbox"/>	WG Dry Laksa	<input type="checkbox"/>	WG Braised Bee Hoon
<input type="checkbox"/>	WG Mee Siam Goreng	<input type="checkbox"/>	WG Penne Arrabbiata
<input type="checkbox"/>	WG Mee Tai Mak	<input type="checkbox"/>	WG Fried Noodles
<input type="checkbox"/>		<input type="checkbox"/>	WG Mee Goreng
<input type="checkbox"/>		<input type="checkbox"/>	WG Thai Style Fried Kuay Teow
<input type="checkbox"/>		<input type="checkbox"/>	Fried Carrot Cake with Sweet Sauce (No WG)

Snack and Pastry			
Please select 1 item			
<input type="checkbox"/>	WM Egg Mayo Sandwich	<input type="checkbox"/>	WM Cheese Sandwich
<input type="checkbox"/>	WM Vegetables Sandwich (Vegan)	<input type="checkbox"/>	WM Steamed Kaya Bun
<input type="checkbox"/>	Steamed Chicken Siew Mai	<input type="checkbox"/>	Steamed Prawn Dumpling
<input type="checkbox"/>	Steamed Chee Cheong Fun (Vegan)	<input type="checkbox"/>	Steamed Chwee Kueh (Vegan)
<input type="checkbox"/>	Chicken Chipolata with Mushroom Gravy	<input type="checkbox"/>	Chocolate Danish
<input type="checkbox"/>	Mushroom Puff	<input type="checkbox"/>	Chicken Pie
<input type="checkbox"/>	Cake Lapis (Vegan)	<input type="checkbox"/>	Kueh Lapis (Vegan)
<input type="checkbox"/>	Coffee Swiss Roll	<input type="checkbox"/>	Lime & Raisin Swiss Roll
<input type="checkbox"/>	Banana Tea Cake	<input type="checkbox"/>	Honey Tea Cake
<input type="checkbox"/>	Vanilla Choux Puff	<input type="checkbox"/>	Chocolate Eclair
<input type="checkbox"/>		<input type="checkbox"/>	WM Tuna Sandwich
<input type="checkbox"/>		<input type="checkbox"/>	WM Steamed Lotus Bun (Vegan)
<input type="checkbox"/>		<input type="checkbox"/>	Steamed Shitake Mushroom Dumpling
<input type="checkbox"/>		<input type="checkbox"/>	Baked Burrito
<input type="checkbox"/>		<input type="checkbox"/>	Rasin Swirl Danish
<input type="checkbox"/>		<input type="checkbox"/>	Spinach & Mushroom Quiche
<input type="checkbox"/>		<input type="checkbox"/>	Kueh Putri Salat (Vegan)
<input type="checkbox"/>		<input type="checkbox"/>	Strawberry Swiss Roll
<input type="checkbox"/>		<input type="checkbox"/>	Chocolate Tea Cake
<input type="checkbox"/>		<input type="checkbox"/>	Cheese Cake

Dessert and Fruits			
Please select 1 item			
<input type="checkbox"/>	Tropical Fresh Fruits	<input type="checkbox"/>	Grass Jelly with Brown Sugar Infused Earl Grey Milk
<input type="checkbox"/>	Chilled Passion Fruit Aiyu Jelly	<input type="checkbox"/>	Chilled Lychee Rose Cocktail with Popping Balls
<input type="checkbox"/>		<input type="checkbox"/>	

Beverages (Complimentary Water will be provided)			
Please select 1 item			
<input type="checkbox"/>	Peach Oolong	<input type="checkbox"/>	Pandan Infused Lemongrass
<input type="checkbox"/>	Coffee & Tea	<input type="checkbox"/>	Citron Yuzu Honey
<input type="checkbox"/>		<input type="checkbox"/>	



**[Catering 402]  
Tea Reception  
2**

\$5 per pax  
MOQ 25 pax, Delivery \$0  
MOQFD 25 pax

Email:  
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[catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)

8202 3003/6383 3003

\*may be subjected to GST

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Choose a maximum of 0 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	

Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
<input type="checkbox"/>	WG Dry Laksa	<input type="checkbox"/>	WG Braised Bee Hoon
<input type="checkbox"/>	WG Mee Siam Goreng	<input type="checkbox"/>	WG Penne Arrabbiata
<input type="checkbox"/>	WG Mee Tai Mak	<input type="checkbox"/>	WG Fried Noodles
<input type="checkbox"/>		<input type="checkbox"/>	WG Mee Goreng
<input type="checkbox"/>		<input type="checkbox"/>	WG Thai Style Fried Kuay Teow
<input type="checkbox"/>		<input type="checkbox"/>	Fried Carrot Cake with Sweet Sauce (No WG)

Snack and Pastry			
Please select 2 items			
<input type="checkbox"/>	WM Egg Mayo Sandwich	<input type="checkbox"/>	WM Cheese Sandwich
<input type="checkbox"/>	WM Vegetables Sandwich (Vegan)	<input type="checkbox"/>	WM Steamed Kaya Bun
<input type="checkbox"/>	Steamed Chicken Siew Mai	<input type="checkbox"/>	Steamed Prawn Dumpling
<input type="checkbox"/>	Steamed Chee Cheong Fun (Vegan)	<input type="checkbox"/>	Steamed Chwee Kueh (Vegan)
<input type="checkbox"/>	Baked Burrito	<input type="checkbox"/>	Chocolate Danish
<input type="checkbox"/>	Mushroom Puff	<input type="checkbox"/>	Chicken Pie
<input type="checkbox"/>	Chicken Chipolata with Mushroom Gravy	<input type="checkbox"/>	Prawn Toast <b>*DF</b>
<input type="checkbox"/>	Plant Base Fish Finger (Vegan) <b>*DF</b>	<input type="checkbox"/>	Chicken Ngoh Hiong <b>*DF</b>
<input type="checkbox"/>	Fried Wanton <b>*DF</b>	<input type="checkbox"/>	Spring Roll (Vegan) <b>*DF</b>
<input type="checkbox"/>	Coffee Swiss Roll	<input type="checkbox"/>	Lime & Raisin Swiss Roll
<input type="checkbox"/>	Banana Tea Cake	<input type="checkbox"/>	Honey Tea Cake
<input type="checkbox"/>	Vanilla Choux Puff	<input type="checkbox"/>	Chocolate Eclair
<input type="checkbox"/>	Cake Lapis (Vegan)	<input type="checkbox"/>	Kueh Lapis (Vegan)
<input type="checkbox"/>		<input type="checkbox"/>	WM Tuna Sandwich
<input type="checkbox"/>		<input type="checkbox"/>	WM Steamed Lotus Bun (Vegan)
<input type="checkbox"/>		<input type="checkbox"/>	Steamed Shitake Mushroom Dumpling
<input type="checkbox"/>		<input type="checkbox"/>	Pan Fried Yam Cake (Vegan) <b>*DF</b>
<input type="checkbox"/>		<input type="checkbox"/>	Rasin Swirl Danish
<input type="checkbox"/>		<input type="checkbox"/>	Spinach & Mushroom Quiche
<input type="checkbox"/>		<input type="checkbox"/>	Seafood Croquette <b>*DF</b>
<input type="checkbox"/>		<input type="checkbox"/>	Potato Samosa (Vegan) <b>*DF</b>
<input type="checkbox"/>		<input type="checkbox"/>	Gyoza (Vegan) <b>*DF</b>
<input type="checkbox"/>		<input type="checkbox"/>	Strawberry Swiss Roll
<input type="checkbox"/>		<input type="checkbox"/>	Chocolate Tea Cake
<input type="checkbox"/>		<input type="checkbox"/>	Cheese Cake
<input type="checkbox"/>		<input type="checkbox"/>	Kueh Putri Salat (Vegan)

Dessert and Fruits			
Please select 1 item			
<input type="checkbox"/>	Tropical Fresh Fruits	<input type="checkbox"/>	Grass Jelly with Brown Sugar Infused Earl Grey Milk
<input type="checkbox"/>	Chilled Passion Fruit Aiyu Jelly	<input type="checkbox"/>	Chilled Lychee Rose Cocktail with Popping Balls
<input type="checkbox"/>		<input type="checkbox"/>	





# [Catering 403] Tea Reception 3

\$7 per pax  
MOQ 20 pax, Delivery \$0  
MOQFD 20 pax

Email:  
Phone:

Four Seasons Catering Pte Ltd  
catering@fourseasons.com.sg

8202 3003/6383 3003

\*may be subjected to GST

Choose a maximum of 1 item with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Beverages (Complimentary Water will be provided)			
Please select 1 item			
<input type="checkbox"/>	Peach Oolong	<input type="checkbox"/>	Pandan Infused Lemongrass
<input type="checkbox"/>	Coffee & Tea	<input type="checkbox"/>	Citron Yuzu Honey
<input type="checkbox"/>		<input type="checkbox"/>	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	

## [Catering 404] Tea Reception 4

\$9 per pax  
MOQ 15 pax, Delivery \$0  
MOQFD 15 pax

Email:  
Phone:

Four Seasons Catering Pte Ltd  
catering@fourseasons.com.sg

8202 3003/6383 3003

\*may be subjected to GST

Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
	WG Dry Laksa		WG Braised Bee Hoon
	WG Mee Siam Goreng		WG Penne Arrabbiata
	WG Mee Tai Mak		WG Fried Noodles
			WG Mee Goreng
			WG Thai Style Fried Kuay Teow
			Fried Carrot Cake with Sweet Sauce (No WG)

Snack and Pastry			
Please select 3 items			
	WM Egg Mayo Sandwich		WM Cheese Sandwich
	WM Vegetables Sandwich (Vegan)		WM Steamed Kaya Bun
	Steamed Chicken Siew Mai		Steamed Prawn Dumpling
	Steamed Chee Cheong Fun (Vegan)		Steamed Chwee Kueh (Vegan)
	Baked Burrito		Chocolate Danish
	Mushroom Puff		Chicken Pie
	Chicken Chipolata with Mushroom Gravy		Prawn Toast <b>*DF</b>
	Plant Base Fish Finger (Vegan) <b>*DF</b>		Chicken Ngoh Hiong <b>*DF</b>
	Fried Wanton <b>*DF</b>		Spring Roll (Vegan) <b>*DF</b>
	Coffee Swiss Roll		Lime & Raisin Swiss Roll
	Banana Tea Cake		Honey Tea Cake
	Vanilla Choux Puff		Chocolate Eclair
	Cake Lapis (Vegan)		Kueh Lapis (Vegan)
			WM Tuna Sandwich
			WM Steamed Lotus Bun (Vegan)
			Steamed Shitake Mushroom Dumpling
			Pan Fried Yam Cake (Vegan) <b>*DF</b>
			Rasin Swirl Danish
			Spinach & Mushroom Quiche
			Seafood Croquette <b>*DF</b>
			Potato Samosa (Vegan) <b>*DF</b>
			Gyoza (Vegan) <b>*DF</b>
			Strawberry Swiss Roll
			Chocolate Tea Cake
			Cheese Cake
			Kueh Putri Salat (Vegan)

Dessert and Fruits			
Please select 1 item			
	Tropical Fresh Fruits		Grass Jelly with Brown Sugar Infused Earl Grey Milk
	Chilled Passion Fruit Aiyu Jelly		Chilled Lychee Rose Cocktail with Popping Balls



# [Catering 404] Tea Reception 4

\$9 per pax  
MOQ 15 pax, Delivery \$0  
MOQFD 15 pax

Email:  
Phone:

Four Seasons Catering Pte Ltd  
catering@fourseasons.com.sg

8202 3003/6383 3003

\*may be subjected to GST

Choose a maximum of 1 item with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Beverages (Complimentary Water will be provided)				
Please select 1 item				
<input type="checkbox"/>	Peach Oolong	<input type="checkbox"/>	Pandan Infused Lemongrass	<input type="checkbox"/>
<input type="checkbox"/>	Coffee & Tea	<input type="checkbox"/>		<input type="checkbox"/>
<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/>

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	

## Category 5 – Buffet 1

Four Seasons Catering Pte Ltd  
 Email: [catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)  
 Phone: 8202 3003/6383 3003  
 \*may be subjected to GST

Index	Total Value of Purchase Order (“PO”)	Percentage Discount (based on the Total PO Value)
A	For PO value below S\$500	12%
B	For PO value of S\$500 to S\$2,000	12%
C	For PO value of above S\$2,000 to S\$4,000	12%
D	For PO value above S\$4,000	12%

Choose a maximum of 0 item with **\*DF** (Deep Fried) for this menu  
 Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
 Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
	WG Signature Golden Fried Rice with Egg Floss		WG Sambal Fried Rice
	WG Turmeric Rice (Vegan)		Chickpea & Rice Casserole (Vegan)
	WG Signature Dry Laksa		WG Sin Chow Bee Hoon
	WG Mee Siam Goreng		WG Penne Aglio Olio
			WG Japanese Fried Rice with Garlic, Egg, Seaweed & Mayo
			WG Mexican Rice with Black Olives & Nuts (Vegan)
			WG Mee Goreng
			WG Braised Bee Hoon (Vegan)

Vegetable, Egg, Soy and Soup			
Please select 1 item			
	Siao Bai Chye with Mushroom (Vegan)		Roasted Zucchini, Eggplant & Cherry Tomatoes (Vegan)
	Maple Glazed Carrot with Parsley & Toasted Sesame (Vegan)		Osmanthus Scented Vegetables
	Egg Bean Curd in Chilli Crab Sauce <b>*DF</b>		Tahu Goreng with Peanut Sauce (Vegan) <b>*DF</b>
			Broccoli with Carrot (Vegan)
			Cauliflower with Bell Pepper (Vegan)
			Claypot Style Braised Tofu with Mixed Vegetable & Mushrooms (Vegan) <b>*DF</b>

Poultry and Meat			
Please select 1 item			
	Signature Four Seasons Chicken <b>*DF</b>		Stewed Tomato Spiced Butter Chicken
	Grilled Teriyaki Chicken		Creamy Garlic Baked Chicken
	Oven Baked Chicken with Mushroom Gravy		Wok Fried Ginger Scallion Chicken
			Grilled Chicken with Sze Chuan Mala Sauce
			Steamed Soya Chicken with Scallion
			Stir Fried Chicken with Bell Pepper

Beverages (Complimentary Water will be provided)			
Please select 1 item			
	Peach Oolong		Pandan Infused Lemongrass
	Coffee		Tea
			Yuzu Citron Tea

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	



## [Catering 501] Buffet 1 – 1

\$5 per pax  
MOQ 35 pax, Delivery \$0  
MOQFD 35 pax

Email:  
Phone:

Four Seasons Catering Pte Ltd  
[catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)  
8202 3003/6383 3003

\*may be subjected to GST

Choose a maximum of 0 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	

Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

**Rice and Noodle (All options are made with wholegrain)**

Please select 1 item

WG Signature Golden Fried Rice with Egg Floss	WG Sambal Fried Rice	WG Japanese Fried Rice with Garlic, Egg, Seaweed & Mayo
WG Turmeric Rice (Vegan)	Chickpea & Rice Casserole (Vegan)	WG Mexican Rice with Black Olives & Nuts (Vegan)
WG Signature Dry Laksa	WG Sin Chow Bee Hoon	WG Mee Goreng
WG Mee Siam Goreng	WG Penne Aglio Olio	WG Braised Bee Hoon (Vegan)

**Vegetable, Egg, Soy and Soup**

Please select 2 items

Siao Bai Chye with Mushroom (Vegan)	Roasted Zucchini, Eggplant & Cherry Tomatoes (Vegan)	Broccoli with Carrot (Vegan)
Maple Glazed Carrot with Parsley & Toasted Sesame (Vegan)	Osmanthus Scented Vegetables	Cauliflower with Bell Pepper (Vegan)
Egg Bean Curd in Chilli Crab Sauce <b>*DF</b>	Tahu Goreng with Peanut Sauce (Vegan) <b>*DF</b>	Claypot Style Braised Tofu with Mixed Vegetable & Mushrooms (Vegan) <b>*DF</b>

**Poultry and Meat**

Please select 1 item

Signature Four Seasons Chicken <b>*DF</b>	Stewed Tomato Spiced Butter Chicken	Grilled Chicken with Sze Chuan Mala Sauce
Grilled Teriyaki Chicken	Creamy Garlic Baked Chicken	Steamed Soya Chicken with Scallion
Oven Baked Chicken with Mushroom Gravy	Wok Fried Ginger Scallion Chicken	Stir Fried Chicken with Bell Pepper

**Beverages (Complimentary Water will be provided)**

Please select 1 item

Peach Oolong	Pandan Infused Lemongrass	Citron Yuzu Honey
Coffee	Tea	

**Details of Event (for Customer to fill in)**

Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	



## [Catering 502] Buffet 1 – 2

\$7 per pax  
MOQ 30 pax, Delivery \$0  
MOQFD 30 pax

Email:  
Phone  
:

Four Seasons Catering Pte Ltd  
[catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)

8202 3003/6383 3003

\*may be subjected to GST

Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



## [Catering 503] Buffet 1 – 3

\$10 per pax  
MOQ 25 pax, Delivery \$0  
MOQFD 25 pax

Four Seasons Catering Pte Ltd  
Email: [catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)  
Phone: 8202 3003/6383 3003  
\*may be subjected to GST

Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
	WG Signature Golden Fried Rice with Egg Floss		WG Sambal Fried Rice
	WG Turmeric Rice (Vegan)		Chickpea & Rice Casserole (Vegan)
	WG Signature Dry Laksa		WG Sin Chow Bee Hoon
	WG Mee Siam Goreng		WG Penne Aglio Olio
			WG Japanese Fried Rice with Garlic, Egg, Seaweed & Mayo
			WG Mexican Rice with Black Olives & Nuts (Vegan)
			WG Mee Goreng
			WG Braised Bee Hoon (Vegan)

Snack and Pastry			
Please select 1 item			
	Chicken Chipolata with Mushroom Gravy		Steamed Satay Meat Ball
	Fried Wanton <b>*DF</b>		Plant Base Fish Finger (Vegan) <b>*DF</b>
	Spring Roll (Vegan) <b>*DF</b>		Seafood Croquette <b>*DF</b>
	Vanilla Choux Puff		Lime & Raisin Swiss Roll
	Banana Cake		Honey Tea Cake
			Steamed Chicken Siew Mai
			Gyoza (Vegan) <b>*DF</b>
			Chicken Ngho Hiong <b>*DF</b>
			Kueh Putri Salat (Vegan)
			Chocolate Tea Cake

Vegetable, Egg, Soy and Soup			
Please select 1 item			
	Siao Bai Chye with Mushroom (Vegan)		Roasted Zucchini, Eggplant & Cherry Tomatoes (Vegan)
	Maple Glazed Carrot with Parsley & Toasted Sesame (Vegan)		Osmanthus Scented Vegetables
	Egg Bean Curd in Chilli Crab Sauce <b>*DF</b>		Tahu Goreng with Peanut Sauce (Vegan) <b>*DF</b>
			Broccoli with Carrot (Vegan)
			Cauliflower with Bell Pepper (Vegan)
			Claypot Style Braised Tofu with Mixed Vegetable & Mushrooms (Vegan) <b>*DF</b>

Poultry and Meat			
Please select 1 item			
	Signature Four Seasons Chicken <b>*DF</b>		Stewed Tomato Spiced Butter Chicken
	Grilled Teriyaki Chicken		Creamy Garlic Baked Chicken
	Oven Baked Chicken with Mushroom Gravy		Wok Fried Ginger Scallion Chicken
			Grilled Chicken with Sze Chuan Mala Sauce
			Steamed Soya Chicken with Scallion
			Stir Fried Chicken with Bell Pepper



## [Catering 503] Buffet 1 – 3

\$10 per pax  
MOQ 25 pax, Delivery \$0  
MOQFD 25 pax

Four Seasons Catering Pte Ltd  
Email: [catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)  
Phone: 8202 3003/6383 3003  
\*may be subjected to GST

Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Fish and Seafood			
Please select 2 items			
<input type="checkbox"/>	Italian Braised Fish In Spicy Tomato Sauce	<input type="checkbox"/>	Grilled Fish with Capsicum in Black Pepper Sauce
<input type="checkbox"/>	Grilled Fish with Garlic Butter Sauce	<input type="checkbox"/>	Baked Fish Fillet with Caramelised Onion & Sambal Turmis
<input type="checkbox"/>	Prawn Fritter with Mentaiko Mayo <b>*DF</b>	<input type="checkbox"/>	Grilled Fish Fillet with Creamy Dill Sauce
<input type="checkbox"/>		<input type="checkbox"/>	Tempura Lava Shrimp Ball <b>*DF</b>
<input type="checkbox"/>		<input type="checkbox"/>	Paprika Prawn Fritter <b>*DF</b>

Beverages (Complimentary Water will be provided)			
Please select 1 item			
<input type="checkbox"/>	Peach Oolong	<input type="checkbox"/>	Pandan Infused Lemongrass
<input type="checkbox"/>	Coffee	<input type="checkbox"/>	Citron Yuzu Honey
<input type="checkbox"/>		<input type="checkbox"/>	Tea
<input type="checkbox"/>		<input type="checkbox"/>	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	

Choose a maximum of 2 items with **\*DF** (Deep Fried) for this menu  
 Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
 Fresh Fruits can be selected to substitute any 1 item

**Rice and Noodle (All options are made with wholegrain)**

Please select 1 item

WG Signature Golden Fried Rice with Egg Floss	WG Sambal Fried Rice with Anchovy	WG Japanese Fried Rice with Garlic, Egg, Shrimps Seaweed & Mayo
WG Turmeric Rice (Vegan)	Chickpea & Rice Casserole (Vegan)	WG Sze Chuan Mala Fried Rice with Shrimps
WG Signature Charred Bee Hoon	WG Braised Seafood Bee Hoon	WG Seafood Mee Goreng
WG Mee Siam Goreng with Shrimps	WG Penne Arrabbiata	Whole Wheat Mediterranean Couscous

**Snack and Pastry**

Please select 2 items

Chicken Chipolata with Mushroom Gravy	Steamed Satay Meat Ball	Steamed Chicken Siew Mai
Fried Wanton <b>*DF</b>	Plant Base Fish Finger (Vegan) <b>*DF</b>	Gyoza (Vegan) <b>*DF</b>
Spring Roll (Vegan) <b>*DF</b>	Seafood Croquette <b>*DF</b>	Chicken Ngoh Hiong <b>*DF</b>
Vanilla Choux Puff	Lime & Raisin Swiss Roll	Kueh Putri Salat (Vegan)
Banana Cake	Honey Tea Cake	Chocolate Tea Cake

**Vegetable, Egg, Soy and Soup**

Please select 2 items

Siao Bai Chye with Mushroom (Vegan)	Roasted Zucchini, Eggplant & Cherry Tomatoes (Vegan)	Broccoli with Carrot (Vegan)
Maple Glazed Carrot with Parsley & Toasted Sesame (Vegan)	Osmanthus Scented Vegetables	Cauliflower with Bell Pepper (Vegan)
Egg Bean Curd in Chilli Crab Sauce <b>*DF</b>	Tahu Goreng with Peanut Sauce (Vegan) <b>*DF</b>	Claypot Style Braised Tofu with Mixed Vegetable & Mushrooms (Vegan) <b>*DF</b>

**Poultry and Meat**

Please select 1 item

Signature Four Seasons Chicken <b>*DF</b>	Garlic Miso Chicken	Hometown Curry Chicken
Aromatic Rendang Chicken	Creamy Garlic Baked Chicken	Steamed Soya Chicken with Scallion
Oven Baked Chicken with Mushroom Gravy	Stewed Tomato Spiced Butter Chicken	Grilled Chicken with Sze Chuan Mala Sauce

**Fish and Seafood**

Choose a maximum of 2 items with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Please select 2 items			
<input type="checkbox"/>	Italian Braised Fish In Spicy Tomato Sauce	<input type="checkbox"/>	Grilled Fish with Capsicum in Black Pepper Sauce
<input type="checkbox"/>	Grilled Fish with Garlic Butter Sauce	<input type="checkbox"/>	Grilled Fish Fillet with Creamy Dill Sauce
<input type="checkbox"/>	Prawn Fritter with Mentaiko Mayo <b>*DF</b>	<input type="checkbox"/>	Tempura Lava Shrimp Ball <b>*DF</b>
<input type="checkbox"/>		<input type="checkbox"/>	Baked Fish Fillet with Caramelised Onion & Sambal Turmis
<input type="checkbox"/>		<input type="checkbox"/>	Steamed Fish In Superior Soy Sauce
<input type="checkbox"/>		<input type="checkbox"/>	Paprika Prawn Fritter <b>*DF</b>

Dessert and Fruits			
Please select 1 item			
<input type="checkbox"/>	Tropical Fresh Fruits	<input type="checkbox"/>	Grass Jelly with Brown Sugar Infused Earl Grey Milk
<input type="checkbox"/>	Chilled Passion Fruit Aiyu Jelly	<input type="checkbox"/>	Chilled Peach Gum Sweet Soup
<input type="checkbox"/>		<input type="checkbox"/>	Chilled Lychee Rose Cocktail with Popping Balls
<input type="checkbox"/>		<input type="checkbox"/>	Summer Watermelon in "Bandung" Rose Syrup (Vegan)

Beverages (Complimentary Water will be provided)			
Please select 1 item			
<input type="checkbox"/>	Peach Oolong	<input type="checkbox"/>	Pandan Infused Lemongrass
<input type="checkbox"/>	Coffee	<input type="checkbox"/>	Tea
<input type="checkbox"/>		<input type="checkbox"/>	Citron Yuzu Honey

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	

Choose a maximum of 2 items with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

**Rice and Noodle (All options are made with wholegrain)**

Please select 1 item

WG Signature Golden Fried Rice with Egg Floss	WG Sambal Fried Rice with Anchovy	WG Japanese Fried Rice with Garlic, Egg, Shrimps Seaweed & Mayo
WG Turmeric Rice (Vegan)	Chickpea & Rice Casserole (Vegan)	WG Sze Chuan Mala Fried Rice with Shrimps
WG Signature Charred Bee Hoon	WG Braised Seafood Bee Hoon	WG Seafood Mee Goreng
WG Mee Siam Goreng with Shrimps	WG Penne Arrabbiata	Whole Wheat Mediterranean Couscous

**Snack and Pastry**

Please select 2 items

Chicken Chipolata with Mushroom Gravy	Steamed Satay Meat Ball	Steamed Chicken Siew Mai
Fried Wanton <b>*DF</b>	Plant Base Fish Finger (Vegan) <b>*DF</b>	Gyoza (Vegan) <b>*DF</b>
Spring Roll (Vegan) <b>*DF</b>	Seafood Croquette <b>*DF</b>	Chicken Ngoh Hiong <b>*DF</b>
Vanilla Choux Puff	Lime & Raisin Swiss Roll	Kueh Putri Salat (Vegan)
Banana Cake	Honey Tea Cake	Chocolate Tea Cake

**Appetiser**

Please select 1 item

Spring Salad (Cucumber, Tomato, Peas, Green Beans, Radish, Lettuce, Lemon Vinaigrette)	Summer Salad (Corn, Feta, Honey, Red Onion, Parsley, Coriander)	Autumn Salad (Roasted sweet potato and pumpkin salad with lime soy vinaigrette with roasted sesame)
Winter Salad (Roasted Pear salad with arugula, parmesan cheese, onion with honey lemon vinaigrette)	Roasted potato salad (Baby Potato, Thyme, Olive Oil, Green Beans, Red Onion, Olive Oil, Paprika)	Tomato Salad (Cherry Tomato, Local Tomato, Mozzarella Ball, Balsamic Vinegar, Olive Oil, Basil, Shallot)

**Vegetable, Egg, Soy and Soup**

Please select 2 items

Signature Assam Vegetables	Stir Fried Maple Root Vegetables (Vegan)	Broccoli with Braised Mushroom (Vegan)
Truffle Pomme Puree - Mash	Osmanthus Scented Vegetables	Potato Au Gratin
Pasta Fagioli Soup	Creamy Mushroom Soup	Creamy Pumpkin soup

Choose a maximum of 2 items with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Poultry and Meat			
Please select 1 item			
	Signature Four Seasons Chicken <b>*DF</b>	Stewed Tomato Spiced Butter Chicken	Grilled Chicken with Sze Chuan Mala Sauce
	Grilled Teriyaki Chicken	Creamy Garlic Baked Chicken	Steamed Soya Chicken with Scallion
	Oven Baked Chicken with Mushroom Gravy	Wok Fried Ginger Scallion Chicken	Stir Fried Chicken with Bell Pepper

Fish and Seafood			
Please select 2 items			
	Italian Braised Barramundi In Spicy Tomato Sauce	Baked Salmon Fillet with Capsicum in Black Pepper Sauce	Steamed Barramundi In Superior Soy Sauce
	Grilled Salmon with Garlic Butter Sauce	Grilled Salmon Fillet with Creamy Dill Sauce	Battered Sea Bass Fillet with Chile Con Queso Dip <b>*DF</b>
	Wok Tossed Prawn in Creamy Salted Egg Yolk Sauce & Curry Leaves	Tempura Lava Shrimp Ball <b>*DF</b>	Wok Tossed Prawn in Spicy Sambal & Onion

Dessert and Fruits			
Please select 1 item			
	Tropical Fresh Fruits	Grass Jelly with Brown Sugar Infused Earl Grey Milk	Chilled Lychee Rose Cocktail with Popping Balls
	Chilled Passion Fruit Aiyu Jelly	Chilled Peach Gum Sweet Soup	Summer Watermelon in "Bandung" Rose Syrup (Vegan)

Beverages (Complimentary Water will be provided)			
Please select 1 item			
	Peach Oolong	Pandan Infused Lemongrass	Citron Yuzu Honey
	Coffee	Tea	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			



**[Catering 505]**  
**Buffet 1 – 5**

\$20 per pax  
MOQ 15 pax, Delivery \$0  
MOQFD 15 pax

Four Seasons Catering Pte Ltd  
Email: [catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)  
Phone: 8202 3003/6383 3003  
\*may be subjected to GST

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Choose a maximum of 2 items with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



## Category 6 – Buffet 2

Four Seasons Catering Pte Ltd  
Email: [catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)  
Phone: 8202 3003/6383 3003  
\*may be subjected to GST

Index	Total Value of Purchase Order ("PO")	Percentage Discount (based on the Total PO Value)
A	For PO value below S\$500	12%
B	For PO value of S\$500 to S\$2,000	12%
C	For PO value of above S\$2,000 to S\$4,000	12%
D	For PO value above S\$4,000	12%





## [Catering 601]

### Buffet 2 – 1

\$25 per pax  
MOQ 10 pax, Delivery \$0  
MOQFD 10 pax

Email:

Phone:

\*may be subjected to GST

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

8202 3003/6383 3003

Choose a maximum of 2 items with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

#### Rice and Noodle (All options are made with wholegrain)

Please select 1 item

WG Signature Golden Fried Rice with Egg Floss	WG Sambal Fried Rice with Anchovy	WG Japanese Fried Rice with Garlic, Egg, Shrimps Seaweed & Mayo
WG Turmeric Rice (Vegan)	Chickpea & Rice Casserole (Vegan)	WG Sze Chuan Mala Fried Rice with Shrimps
WG Signature Charred Bee Hoon	WG Braised Seafood Bee Hoon	WG Seafood Mee Goreng
WG Mee Siam Goreng with Shrimps	WG Penne Arrabbiata	Whole Wheat Mediterranean Couscous

#### Snack and Pastry

Please select 2 items

Satay Chicken Meatball with Peanut Sauce	Plant Based Meat ball with Pomodoro Sauce (Vegan)	Tempura Lava Shrimp Bomb <b>*DF</b>
Steamed Rosette Shrimp Dumpling	Truffle Mushroom Croissant	Turkey Bacon Quiche
Chocolate Brownie	Lemon Meringue Tart	Chocolate Eclair
Fresh Fruit Tart	New York Cheesecake	Vanilla Choux Puff

#### Appetiser

Please select 1 item

Spring Salad (Cucumber, Tomato, Peas, Green Beans, Radish, Lettuce, Lemon Vinaigrette)	Summer Salad (Corn, Feta, Honey, Red Onion, Parsley, Coriander)	Autumn Salad (Roasted sweet potato and pumpkin salad with lime soy vinaigrette with roasted sesame)
Winter Salad (Roasted Pear salad with arugula, parmesan cheese, onion with honey lemon vinaigrette)	Roasted potato salad (Baby Potato, Thyme, Olive Oil, Green Beans, Red Onion, Olive Oil, Paprika)	Tomato Salad (Cherry Tomato, Local Tomato, Mozzarella Ball, Balsamic Vinegar, Olive Oil, Basil, Shallot)

#### Vegetable, Egg, Soy and Soup

Please select 1 item

Signature Assam Vegetables	Stir Fried Maple Root Vegetables (Vegan)	Broccoli with Braised Mushroom (Vegan)
Truffle Pomme Puree - Mash	Osmanthus Scented Vegetables	Potato Au Gratin
Pasta Fagioli Soup	Creamy Mushroom Soup	Creamy Pumpkin soup



## [Catering 601] Buffet 2 – 1

\$25 per pax  
MOQ 10 pax, Delivery \$0  
MOQFD 10 pax

Email:  
Phone:  
\*may be subjected to GST

Four Seasons Catering Pte Ltd  
catering@fourseasons.com.sg  
8202 3003/6383 3003

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Poultry and Meat			
Please select 1 item			
<input type="checkbox"/>	Signature Four Seasons Chicken *DF	<input type="checkbox"/>	Stewed Tomato Spiced Butter Chicken
<input type="checkbox"/>	Grilled Teriyaki Chicken	<input type="checkbox"/>	Creamy Garlic Baked Chicken
<input type="checkbox"/>	Oven Baked Chicken with Mushroom Gravy	<input type="checkbox"/>	Wok Fried Ginger Scallion Chicken
<input type="checkbox"/>		<input type="checkbox"/>	Grilled Chicken with Sze Chuan Mala Sauce
<input type="checkbox"/>		<input type="checkbox"/>	Steamed Soya Chicken with Scallion
<input type="checkbox"/>		<input type="checkbox"/>	Stir Fried Chicken with Bell Pepper

Fish and Seafood			
Please select 2 items			
<input type="checkbox"/>	Italian Braised Barramundi in Spicy Tomato Sauce	<input type="checkbox"/>	Baked Barramundi with Herb Sauce and Capers
<input type="checkbox"/>	Grilled Salmon with Garlic Butter Sauce	<input type="checkbox"/>	Grilled Salmon Fillet with Creamy Dill Sauce
<input type="checkbox"/>	Wok Tossed Prawn in Creamy Salted Egg Yolk Sauce & Curry Leaves	<input type="checkbox"/>	Buttery Shrimp with Peas and Potatoes
<input type="checkbox"/>		<input type="checkbox"/>	Steamed Barramundi In Superior Soy Sauce
<input type="checkbox"/>		<input type="checkbox"/>	Garlic Butter Black Mussels
<input type="checkbox"/>		<input type="checkbox"/>	Confit Tomato, Onion, Rustic Baguette
<input type="checkbox"/>		<input type="checkbox"/>	Wok Tossed Prawn in Spicy Sambal & Onion

Dessert and Fruits			
Please select 1 item			
<input type="checkbox"/>	Deluxe Fresh Fruits	<input type="checkbox"/>	Tiramisu Mousse in Glass Shooter
<input type="checkbox"/>	Chilled Passion Fruit Aiyu Jelly	<input type="checkbox"/>	Chilled Peach Gum Sweet Soup
<input type="checkbox"/>		<input type="checkbox"/>	Triple Fruit Mousse in Glass Shooter
<input type="checkbox"/>		<input type="checkbox"/>	Fruit Jelly with Pineapple and Chia Seeds

Beverages (Complimentary Water will be provided)			
Please select 2 items			
<input type="checkbox"/>	Peach Oolong	<input type="checkbox"/>	Pandan Infused Lemongrass
<input type="checkbox"/>		<input type="checkbox"/>	Citron Yuzu Honey
<input type="checkbox"/>		<input type="checkbox"/>	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			



## [Catering 601] Buffet 2 – 1

\$25 per pax  
MOQ 10 pax, Delivery \$0  
MOQFD 10 pax

Email:

Phone:

\*may be subjected to GST

Four Seasons Catering Pte Ltd

[catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)

8202 3003/6383 3003

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Choose a maximum of 2 items with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	

Choose a maximum of 2 items with **\*DF** (Deep Fried) for this menu

Dishes are prepared using Healthier Oils and Lower Sodium Ingredients

Fresh Fruits can be selected to substitute any 1 item

**Rice and Noodle (All options are made with wholegrain)**

Please select 1 item

WG Signature Golden Fried Rice with Egg Floss	WG Sambal Fried Rice with Anchovy	WG Japanese Fried Rice with Garlic, Egg, Shrimps Seaweed & Mayo
WG Turmeric Rice (Vegan)	Chickpea & Rice Casserole (Vegan)	WG Sze Chuan Mala Fried Rice with Shrimps
WG Signature Charred Bee Hoon	WG Braised Seafood Bee Hoon	WG Seafood Mee Goreng
WG Mee Siam Goreng with Shrimps	WG Penne Arrabbiata	Whole Wheat Mediterranean Couscous

**Snack and Pastry**

Please select 1 item

Satay Chicken Meatball with Peanut Sauce	Plant Based Meat ball with Pomodoro Sauce (Vegan)	Tempura Lava Shrimp Bomb <b>*DF</b>
Steamed Rosette Shrimp Dumpling	Truffle Mushroom Croissant	Turkey Bacon Quiche
Chocolate Brownie	Lemon Meringue Tart	Chocolate Eclair
Fresh Fruit Tart	New York Cheesecake	Vanilla Choux Puff

**Appetiser**

Please select 2 items

Spring Salad (Cucumber, Tomato, Peas, Green Beans, Radish, Lettuce, Lemon Vinaigrette)	Summer Salad (Corn, Feta, Honey, Red Onion, Parsley, Coriander)	Autumn Salad (Roasted sweet potato and pumpkin salad with lime soy vinaigrette with roasted sesame)
Winter Salad (Roasted Pear salad with arugula, parmesan cheese, onion with honey lemon vinaigrette)	Roasted potato salad (Baby Potato, Thyme, Olive Oil, Green Beans, Red Onion, Olive Oil, Paprika)	Tomato Salad (Cherry Tomato, Local Tomato, Mozzarella Ball, Balsamic Vinegar, Olive Oil, Basil, Shallot)
Lychee Wood Smoked Tomato with Strawberry Jam on Basil Tart	Marinated Octopus with Ikura and Mango Salsa Shooter	Smoked Salmon Floret on Blinis with Whipped Lemon Cream Cheese Dress In Herbs And Flowers
Cucumber Cocktail Prawn	Cold Vietnamese Pho Shooter	Smoked Salmon and Peas on Vol Au Vent

Choose a maximum of 2 items with **\*DF** (Deep Fried) for this menu

Dishes are prepared using Healthier Oils and Lower Sodium Ingredients

Fresh Fruits can be selected to substitute any 1 item

**Vegetable, Egg, Soy and Soup**

Please select 1 item

<a href="#">Signature Assam Vegetables</a>	<a href="#">Stir Fried Maple Root Vegetables (Vegan)</a>	<a href="#">Broccoli with Braised Mushroom (Vegan)</a>
<a href="#">Truffle Pomme Puree - Mash</a>	<a href="#">Osmanthus Scented Vegetables</a>	<a href="#">Potato Au Gratin</a>
<a href="#">Baked Cauliflower with Triple Cheese</a>	<a href="#">Vegetables Fritters with Truffle Mayo</a>	<a href="#">Roasted Kabocha with Maple Syrup and Ginger (Vegan)</a>
<a href="#">Pasta Fagioli Soup</a>	<a href="#">Creamy Mushroom Soup</a>	<a href="#">Creamy Pumpkin soup</a>

**Poultry and Meat**

Please select 1 item

<a href="#">Signature Four Seasons Chicken <b>*DF</b></a>	<a href="#">Roasted Chicken Provençal with Olives And Onion</a>	<a href="#">Miso Honey Garlic Grilled Chicken Thigh</a>
<a href="#">Chicken Dijon and Caramelized Onion Stew</a>	<a href="#">Chicken Parmigiana in Tomato Cream</a>	<a href="#">Pan-Roasted Chicken with Grapes, Garlic, And Rosemary</a>

**Fish and Seafood**

Please select 2 items

<a href="#">Signature Barramundi Fillet à la Meunière*</a>	<a href="#">Grilled Salmon Fillet with Creamy Dill Sauce</a>	<a href="#">Steamed Barramundi in Superior Soy Sauce</a>
<a href="#">Mixed Seafood Stew with Tapenade</a>	<a href="#">Clams And Mussels with Herbs Garlic</a>	<a href="#">Garlic Butter Black Mussels, Confit Tomato, Onion, Rustic Baguette</a>

**Dessert and Fruits**

Please select 1 item

<a href="#">Deluxe Fresh Fruits</a>	<a href="#">Tiramisu Mousse in Glass Shooter</a>	<a href="#">Triple Fruit Mousse in Glass Shooter</a>
<a href="#">Chilled Mango Pomelo Sago</a>	<a href="#">Chilled Peach Gum Sweet Soup</a>	<a href="#">Fruit Jelly with Pineapple and Chia Seeds</a>

**Beverages (Complimentary Water will be provided)**

Please select 2 items

<a href="#">Peach Oolong</a>	<a href="#">Pandan Infused Lemongrass</a>	<a href="#">Citron Yuzu Honey</a>
<a href="#">Coffee</a>	<a href="#">Tea</a>	



## [Catering 602] Buffet 2 – 2

\$30 per pax  
MOQ 10 pax, Delivery \$0  
MOQFD 10 pax

Four Seasons Catering Pte Ltd  
Email: [catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)  
Phone: 8202 3003/6383 3003  
\*may be subjected to GST

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	

Choose a maximum of 2 items with **\*DF** (Deep Fried) for this menu  
 Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
 Fresh Fruits can be selected to substitute any 1 item

**Rice and Noodle (All options are made with wholegrain)**

Please select 2 items

WG Signature Golden Fried Rice with Egg Floss	WG Sambal Fried Rice with Anchovy	WG Japanese Fried Rice with Garlic, Egg, Shrimps Seaweed & Mayo
WG Turmeric Rice (Vegan)	Chickpea & Rice Casserole (Vegan)	WG Sze Chuan Mala Fried Rice with Shrimps
WG Signature Charred Bee Hoon	WG Braised Seafood Bee Hoon	WG Seafood Mee Goreng
WG Mee Siam Goreng with Shrimps	WG Penne Arrabbiata	Whole Wheat Mediterranean Couscous

**Snack and Pastry**

Please select 1 item

Satay Chicken Meatball with Peanut Sauce	Plant Based Meat ball with Pomodoro Sauce (Vegan)	Tempura Lava Shrimp Bomb <b>*DF</b>
Steamed Rosette Shrimp Dumpling	Truffle Mushroom Croissant	Turkey Bacon Quiche
Chocolate Brownie	Lemon Meringue Tart	Chocolate Eclair
Fresh Fruit Tart	New York Cheesecake	Vanilla Choux Puff

**Appetiser**

Please select 3 items

Spring Salad (Cucumber, Tomato, Peas, Green Beans, Radish, Lettuce, Lemon Vinaigrette)	Summer Salad (Corn, Feta, Honey, Red Onion, Parsley, Coriander)	Autumn Salad (Roasted sweet potato and pumpkin salad with lime soy vinaigrette with roasted sesame)
Winter Salad (Roasted Pear salad with arugula, parmesan cheese, onion with honey lemon vinaigrette)	Roasted potato salad (Baby Potato, Thyme, Olive Oil, Green Beans, Red Onion, Olive Oil, Paprika)	Tomato Salad (Cherry Tomato, Local Tomato, Mozzarella Ball, Balsamic Vinegar, Olive Oil, Basil, Shallot)
Lychee Wood Smoked Tomato with Strawberry Jam on Basil Tart	Marinated Octopus with Ikura and Mango Salsa Shooter	Smoked Salmon Floret on Blinis with Whipped Lemon Cream Cheese Dress In Herbs And Flowers
Cucumber Cocktail Prawn	Cold Vietnamese Pho Shooter	Smoked Salmon and Peas on Vol Au Vent

**Vegetable, Egg, Soy and Soup**

Choose a maximum of 2 items with **\*DF** (Deep Fried) for this menu  
 Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
 Fresh Fruits can be selected to substitute any 1 item

Please select 1 item			
<a href="#">Signature Assam Vegetables</a>	<a href="#">Stir Fried Maple Root Vegetables (Vegan)</a>	<a href="#">Broccoli with Braised Mushroom (Vegan)</a>	
<a href="#">Truffle Pomme Puree - Mash</a>	<a href="#">Osmanthus Scented Vegetables</a>	<a href="#">Potato Au Gratin</a>	
<a href="#">Baked Cauliflower with Triple Cheese</a>	<a href="#">Vegetables Fritters with Truffle Mayo</a>	<a href="#">Roasted Kabocha with Maple Syrup and Ginger (Vegan)</a>	
<a href="#">Pasta Fagioli Soup</a>	<a href="#">Creamy Mushroom Soup</a>	<a href="#">Creamy Pumpkin soup</a>	

Poultry and Meat			
Please select 1 item			
<a href="#">Signature Four Seasons Chicken <b>*DF</b></a>	<a href="#">Roasted Chicken Provençal with Olives And Onion</a>	<a href="#">Miso Honey Garlic Grilled Chicken Thigh</a>	
<a href="#">Chicken Dijon and Caramelized Onion Stew</a>	<a href="#">Chicken Parmigiana in Tomato Cream</a>	<a href="#">Pan-Roasted Chicken with Grapes, Garlic, And Rosemary</a>	

Fish and Seafood			
Please select 2 items			
<a href="#">Signature Barramundi Fillet à la Meunière*</a>	<a href="#">Grilled Salmon Fillet with Creamy Dill Sauce</a>	<a href="#">Steamed Barramundi in Superior Soy Sauce</a>	
<a href="#">Mixed Seafood Stew with Tapenade</a>	<a href="#">Clams And Mussels with Herbs Garlic</a>	<a href="#">Garlic Butter Black Mussels, Confit Tomato, Onion, Rustic Baguette</a>	

Dessert and Fruits			
Please select 1 item			
<a href="#">Deluxe Fresh Fruits</a>	<a href="#">Tiramisu Mousse in Glass Shooter</a>	<a href="#">Triple Fruit Mousse in Glass Shooter</a>	
<a href="#">Chilled Mango Pomelo Sago</a>		<a href="#">Chilled Mango Pomelo Sago</a>	

Beverages ( <b>Complimentary Water will be provided</b> )			
Please select 2 items			
<a href="#">Peach Oolong</a>	<a href="#">Pandan Infused Lemongrass</a>	<a href="#">Citron Yuzu Honey</a>	
<a href="#">Coffee</a>	<a href="#">Tea</a>		





## [Catering 603]

### Buffet 2 – 3

\$40 per pax  
MOQ 10 pax, Delivery \$0  
MOQFD 10 pax

Email:

Phone:

\*may be subjected to GST

Four Seasons Catering Pte Ltd

[catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)

8202 3003/6383 3003

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	

Choose a maximum of 2 items with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 2 items			
	WG Signature Golden Fried Rice with Egg Floss		WG Sambal Fried Rice with Anchovy
	WG Turmeric Rice (Vegan)		Chickpea & Rice Casserole (Vegan)
	WG Signature Charred Bee Hoon		WG Braised Seafood Bee Hoon
	WG Mee Siam Goreng with Shrimps		WG Penne Arrabbiata
			WG Japanese Fried Rice with Garlic, Egg, Shrimps Seaweed & Mayo
			WG Sze Chuan Mala Fried Rice with Shrimps
			WG Seafood Mee Goreng
			Whole Wheat Mediterranean Couscous

Snack and Pastry			
Please select 1 item			
	Satay Chicken Meatball with Peanut Sauce		Plant Based Meat ball with Pomodoro Sauce (Vegan)
	Steamed Rosette Shrimp Dumpling		Truffle Mushroom Croissant
	Chocolate Brownie		Lemon Meringue Tart
	Fresh Fruit Tart		New York Cheesecake
			Tempura Lava Shrimp Bomb <b>*DF</b>
			Turkey Bacon Quiche
			Chocolate Eclair
			Vanilla Choux Puff

Appetiser			
Please select 3 items			
	Spring Salad (Cucumber, Tomato, Peas, Green Beans, Radish, Lettuce, Lemon Vinaigrette)		Summer Salad (Corn, Feta, Honey, Red Onion, Parsley, Coriander)
	Winter Salad (Roasted Pear salad with arugula, parmesan cheese, onion with honey lemon vinaigrette)		Roasted potato salad (Baby Potato, Thyme, Olive Oil, Green Beans, Red Onion, Olive Oil, Paprika)
	Lychee Wood Smoked Tomato with Strawberry Jam on Basil Tart		Marinated Octopus with Ikura and Mango Salsa Shooter
	Cucumber Cocktail Prawn		Cold Vietnamese Pho Shooter
			Autumn Salad (Roasted sweet potato and pumpkin salad with lime soy vinaigrette with roasted sesame)
			Tomato Salad (Cherry Tomato, Local Tomato, Mozzarella Ball, Balsamic Vinegar, Olive Oil, Basil, Shallot)
			Smoked Salmon Floret on Blinis with Whipped Lemon Cream Cheese Dress In Herbs And Flowers
			Smoked Salmon and Peas on Vol Au Vent

Choose a maximum of 2 items with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Vegetable, Egg, Soy and Soup			
Please select 2 items			
	Cauliflower Steaks with Herb Salsa Verde (Vegan)		Roasted Brussel Sprouts In Garlic, Thyme And Lemon Salt (Vegan)
	Truffle Pomme Puree - Mash		Osmanthus Scented Vegetables
	Baked Cauliflower with Triple Cheese		Potato Au Gratin
	Pasta Fagioli Soup		Vegetables Fritters with Truffle Mayo
			Roasted Kabocha with Maple Syrup and Ginger (Vegan)
			Creamy Mushroom Soup
			Creamy Pumpkin soup

Poultry and Meat			
Please select 2 items			
	Signature Four Seasons Chicken <b>*DF</b>		Roasted Chicken Provençal with Olives And Onion
	Chicken Dijon and Caramelized Onion Stew		Miso Honey Garlic Grilled Chicken Thigh
			Pan-Roasted Chicken with Grapes, Garlic, And Rosemary
	Slow Cooked Beef and Mushroom Ragout		Chicken Parmigiana in Tomato Cream
			Beef Meatball Stew with Cabbage & Tomato sauce
	Signature Mutton Rendang		Oriental Braised Duck
			Signature Beef Rendang

Fish and Seafood			
Please select 2 items			
	Signature Barramundi Fillet à la Meunière*		Grilled Salmon Fillet with Creamy Dill Sauce
	Mixed Seafood Stew with Tapenade		Steamed Barramundi in Superior Soy Sauce
			Clams And Mussels with Herbs Garlic
			Garlic Butter Black Mussels, Confit Tomato, Onion, Rustic Baguette

Dessert and Fruits			
Please select 1 item			
	Deluxe Fresh Fruits		Tiramisu Mousse in Glass Shooter
	Chilled Mango Pomelo Sago		Triple Fruit Mousse in Glass Shooter
			Fruit Jelly with Pineapple and Chia Seeds



## [Catering 604]

### Buffet 2 – 4

\$50 per pax

MOQ 10 pax, Delivery \$0

MOQFD 10 pax

Email:

Phone:

\*may be subjected to GST

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

8202 3003/6383 3003

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Beverages (Complimentary Water will be provided)			
Please select 3 items			
<input type="checkbox"/>	Peach Oolong	<input type="checkbox"/>	Pandan Infused Lemongrass
<input type="checkbox"/>	Coffee	<input type="checkbox"/>	Tea
<input type="checkbox"/>		<input type="checkbox"/>	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	

Choose a maximum of 2 items with **\*DF** (Deep Fried) for this menu  
 Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
 Fresh Fruits can be selected to substitute any 1 item

**Rice and Noodle (All options are made with wholegrain)**

Please select 2 items

WG Signature Golden Fried Rice with Egg Floss	WG Sambal Fried Rice with Anchovy	WG Japanese Fried Rice with Garlic, Egg, Shrimps Seaweed & Mayo
WG Turmeric Rice (Vegan)	Chickpea & Rice Casserole (Vegan)	WG Sze Chuan Mala Fried Rice with Shrimps
WG Signature Charred Bee Hoon	WG Braised Seafood Bee Hoon	WG Seafood Mee Goreng
WG Mee Siam Goreng with Shrimps	WG Penne Arrabbiata	Whole Wheat Mediterranean Couscous

**Snack and Pastry**

Please select 1 item

Satay Chicken Meatball with Peanut Sauce	Plant Based Meat ball with Pomodoro Sauce (Vegan)	Tempura Lava Shrimp Bomb <b>*DF</b>
Steamed Rosette Shrimp Dumpling	Truffle Mushroom Croissant	Turkey Bacon Quiche
Chocolate Brownie	Lemon Meringue Tart	Chocolate Eclair
Fresh Fruit Tart	New York Cheesecake	Vanilla Choux Puff

**Appetiser**

Please select 4 items

Spring Salad (Cucumber, Tomato, Peas, Green Beans, Radish, Lettuce, Lemon Vinaigrette)	Summer Salad (Corn, Feta, Honey, Red Onion, Parsley, Coriander)	Autumn Salad (Roasted sweet potato and pumpkin salad with lime soy vinaigrette with roasted sesame)
Winter Salad (Roasted Pear salad with arugula, parmesan cheese, onion with honey lemon vinaigrette)	Roasted potato salad (Baby Potato, Thyme, Olive Oil, Green Beans, Red Onion, Olive Oil, Paprika)	Tomato Salad (Cherry Tomato, Local Tomato, Mozzarella Ball, Balsamic Vinegar, Olive Oil, Basil, Shallot)
Lychee Wood Smoked Tomato with Strawberry Jam on Basil Tart	Marinated Octopus with Ikura and Mango Salsa Shooter	Smoked Salmon Floret on Blinis with Whipped Lemon Cream Cheese Dress In Herbs And Flowers
Cucumber Cocktail Prawn	Cold Vietnamese Pho Shooter	Smoked Salmon and Peas on Vol Au Vent

Choose a maximum of 2 items with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Vegetable, Egg, Soy and Soup			
Please select 3 items			
	Cauliflower Steaks with Herb Salsa Verde (Vegan)		Roasted Brussel Sprouts In Garlic, Thyme And Lemon Salt (Vegan)
	Truffle Pomme Puree - Mash		Osmanthus Scented Vegetables
	Baked Cauliflower with Triple Cheese		Vegetables Fritters with Truffle Mayo
	Pasta Fagioli Soup		Creamy Mushroom Soup
			Broccoli with Braised Mushroom (Vegan)
			Potato Au Gratin
			Roasted Kabocha with Maple Syrup and Ginger (Vegan)
			Creamy Pumpkin soup

Poultry and Meat			
Please select 2 items			
	Signature Four Seasons Chicken <b>*DF</b>		Roasted Chicken Provençal with Olives And Onion
	Chicken Dijon and Caramelized Onion Stew		Chicken Parmigiana in Tomato Cream
	Slow Cooked Beef and Mushroom Ragout		Beef Meatball Stew with Cabbage & Tomato sauce
	Signature Mutton Rendang		Signature Beef Rendang
			Miso Honey Garlic Grilled Chicken Thigh
			Pan-Roasted Chicken with Grapes, Garlic, And Rosemary
			Oriental Braised Duck

Fish and Seafood			
Please select 2 items			
	Signature Barramundi Fillet à la Meunière*		Grilled Salmon Fillet with Creamy Dill Sauce
	Mixed Seafood Stew with Tapenade		Clams And Mussels with Herbs Garlic
			Steamed Barramundi in Superior Soy Sauce
			Garlic Butter Black Mussels, Confit Tomato, Onion, Rustic Baguette

Dessert and Fruits			
Please select 2 items			
	Deluxe Fresh Fruits		Tiramisu Mousse in Glass Shooter
	Chilled Mango Pomelo Sago		Chilled Peach Gum Sweet Soup
			Triple Fruit Mousse in Glass Shooter
			Fruit Jelly with Pineapple and Chia Seeds



## [Catering 605]

### Buffet 2 - 5

\$60 per pax  
MOQ 10 pax, Delivery \$0  
MOQFD 10 pax

Email:

Phone:

\*may be subjected to GST

Four Seasons Catering Pte Ltd

catering@fourseasons.com.sg

8202 3003/6383 3003

Choose a maximum of 2 items with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Beverages (Complimentary Water will be provided)			
Please select 3 items			
<input type="checkbox"/>	Peach Oolong	<input type="checkbox"/>	Pandan Infused Lemongrass
<input type="checkbox"/>	Coffee	<input type="checkbox"/>	Tea
<input type="checkbox"/>		<input type="checkbox"/>	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



## Category 7 – BBQ Buffet

Four Seasons Catering Pte Ltd  
Email: [catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)  
Phone: 8202 3003/6383 3003  
\*may be subjected to GST

Index	Total Value of Purchase Order ("PO")	Percentage Discount (based on the Total PO Value)
A	For PO value below S\$500	12%
B	For PO value of S\$500 to S\$2,000	12%
C	For PO value of above S\$2,000 to S\$4,000	12%
D	For PO value above S\$4,000	12%



## [Catering 701] BBQ Buffet 1

\$8 per pax  
MOQ 35 pax, Delivery \$0  
MOQFD 35 pax

Four Seasons Catering Pte Ltd  
Email: [catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)  
Phone: 8202 3003/6383 3003  
\*may be subjected to GST

Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
<input type="checkbox"/>	WG Signature Golden Fried Rice with Egg Floss	<input type="checkbox"/>	WG Sambal Fried Rice
<input type="checkbox"/>	WG Turmeric Rice (Vegan)	<input type="checkbox"/>	WG Japanese Fried Rice with Garlic, Egg, Seaweed & Mayo
<input type="checkbox"/>	WG Signature Dry Laksa	<input type="checkbox"/>	Chickpea & Rice Casserole (Vegan)
<input type="checkbox"/>	WG Mee Siam Goreng	<input type="checkbox"/>	WG Mexican Rice with Black Olives & Nuts (Vegan)
<input type="checkbox"/>		<input type="checkbox"/>	WG Sin Chow Bee Hoon
<input type="checkbox"/>		<input type="checkbox"/>	WG Mee Goreng
<input type="checkbox"/>		<input type="checkbox"/>	WG Penne Aglio Olio
<input type="checkbox"/>		<input type="checkbox"/>	WG Braised Bee Hoon (Vegan)

Snack and Pastry			
Please select 1 item			
<input type="checkbox"/>	Chicken Frankfurter	<input type="checkbox"/>	Chicken Chipolata Sausage
<input type="checkbox"/>	Garlic Bread	<input type="checkbox"/>	Crab Stick
<input type="checkbox"/>	Squid Ball *DF	<input type="checkbox"/>	Cheese Tofu *DF
<input type="checkbox"/>		<input type="checkbox"/>	Marshmallow
<input type="checkbox"/>		<input type="checkbox"/>	Fish Ball *DF
<input type="checkbox"/>		<input type="checkbox"/>	Satay Ball *DF

Vegetable, Egg, Soy and Soup			
Please select 1 item			
<input type="checkbox"/>	Corn Cob	<input type="checkbox"/>	Sweet Potato
<input type="checkbox"/>	Carrot with Balsamic Vinegar Glaze	<input type="checkbox"/>	Rosemary Baby Potatoes
<input type="checkbox"/>	Eggplant with Garlic & Herbs	<input type="checkbox"/>	Green Lemon Garlic Zucchini
<input type="checkbox"/>		<input type="checkbox"/>	Butternut Squash with Maple Glaze
<input type="checkbox"/>		<input type="checkbox"/>	Red & Green Bell Pepper

Poultry and Meat			
Please select 1 item			
<input type="checkbox"/>	Teriyaki Chicken Wing	<input type="checkbox"/>	Cajun Chicken Wing
<input type="checkbox"/>	BBQ Sauce Chicken Wing	<input type="checkbox"/>	Mala Chicken Wing
<input type="checkbox"/>	Teriyaki Chicken	<input type="checkbox"/>	Black Pepper Chicken Wing
<input type="checkbox"/>	BBQ Sauce Chicken	<input type="checkbox"/>	Kicap Manis Chicken Wing
<input type="checkbox"/>	Chicken Satay	<input type="checkbox"/>	Cajun Chicken
<input type="checkbox"/>		<input type="checkbox"/>	Mala Chicken
<input type="checkbox"/>		<input type="checkbox"/>	Black Pepper Chicken
<input type="checkbox"/>		<input type="checkbox"/>	Kicap Manis Chicken
<input type="checkbox"/>		<input type="checkbox"/>	Garlic Miso Chicken

Fish and Seafood			
Please select 1 item			
<input type="checkbox"/>	Garlic Miso Fish	<input type="checkbox"/>	Sambal Fish
<input type="checkbox"/>	Lemon Pepper Fish	<input type="checkbox"/>	Tom Yum Fish
<input type="checkbox"/>	Sambal Squid	<input type="checkbox"/>	Garlic Butter Fish
<input type="checkbox"/>	Fish Otah in Leaf	<input type="checkbox"/>	Black Pepper Fish
<input type="checkbox"/>		<input type="checkbox"/>	Prawns
<input type="checkbox"/>		<input type="checkbox"/>	



## [Catering 701] BBQ Buffet 1

\$8 per pax  
MOQ 35 pax, Delivery \$0  
MOQFD 35 pax

Four Seasons Catering Pte Ltd  
Email: [catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)  
Phone: 8202 3003/6383 3003  
\*may be subjected to GST

Choose a maximum of 1 item with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Beverages (Complimentary Water will be provided)					
Please select 1 item					
<input type="checkbox"/>	Peach Oolong	<input type="checkbox"/>	Pandan Infused Lemongrass	<input type="checkbox"/>	Yuzu Citron Tea
<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/>	
<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/>	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



## [Catering 702] BBQ Buffet 2

\$10 per pax  
MOQ 30 pax, Delivery \$0  
MOQFD 30 pax

Four Seasons Catering Pte Ltd  
Email: [catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)  
Phone: 8202 3003/6383 3003  
\*may be subjected to GST

Choose a maximum of 1 item with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

### Rice and Noodle (All options are made with wholegrain)

Please select 1 item

WG Signature Golden Fried Rice with Egg Floss	WG Sambal Fried Rice	WG Japanese Fried Rice with Garlic, Egg, Seaweed & Mayo
WG Turmeric Rice (Vegan)	Chickpea & Rice Casserole (Vegan)	WG Mexican Rice with Black Olives & Nuts (Vegan)
WG Signature Dry Laksa	WG Sin Chow Bee Hoon	WG Mee Goreng
WG Mee Siam Goreng	WG Penne Aglio Olio	WG Braised Bee Hoon (Vegan)

### Snack and Pastry

Please select 1 item

Chicken Frankfurter	Chicken Chipolata Sausage	Crab Stick
Garlic Bread	Cheese Tofu *DF	Marshmallow
Squid Ball *DF	Fish Ball *DF	Satay Ball *DF

### Vegetable, Egg, Soy and Soup

Please select 1 item

Corn Cob	Sweet Potato	Rosemary Baby Potatoes
Carrot with Balsamic Vinegar Glaze	Green Lemon Garlic Zucchini	Red & Green Bell Pepper
Eggplant with Garlic & Herbs	Butternut Squash with Maple Glaze	

### Poultry and Meat

Please select 1 item

Teriyaki Chicken Wing	Cajun Chicken Wing	Mala Chicken Wing
BBQ Sauce Chicken Wing	Black Pepper Chicken Wing	Kicap Manis Chicken Wing
Teriyaki Chicken	Cajun Chicken	Mala Chicken
BBQ Sauce Chicken	Black Pepper Chicken	Kicap Manis Chicken
Chicken Satay	Garlic Miso	

### Fish and Seafood

Please select 1 item

Garlic Miso Fish	Sambal Fish	Tom Yum Fish
Lemon Pepper Fish	Garlic Butter Fish	Black Pepper Fish
Sambal Squid	Mala Squid	Prawns
Fish Otah in Leaf		



## [Catering 702] BBQ Buffet 2

\$10 per pax  
MOQ 30 pax, Delivery \$0  
MOQFD 30 pax

Four Seasons Catering Pte Ltd

Email: [catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)

Phone: 8202 3003/6383 3003

\*may be subjected to GST

Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Dessert and Fruits			
Please select 1 item			
<input type="checkbox"/>	Tropical Fresh Fruits	<input type="checkbox"/>	Grass Jelly with Brown Sugar Infused Earl Grey Milk
<input type="checkbox"/>	Chilled Passion Fruit Aiyu Jelly	<input type="checkbox"/>	Chilled Peach Gum Sweet Soup
<input type="checkbox"/>		<input type="checkbox"/>	
<input type="checkbox"/>		<input type="checkbox"/>	Chilled Lychee Rose Cocktail with Popping Balls

Beverages (Complimentary Water will be provided)			
Please select 1 item			
<input type="checkbox"/>	Peach Oolong	<input type="checkbox"/>	Pandan Infused Lemongrass
<input type="checkbox"/>		<input type="checkbox"/>	Yuzu Citron Tea
<input type="checkbox"/>		<input type="checkbox"/>	
<input type="checkbox"/>		<input type="checkbox"/>	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



## [Catering 703] BBQ Buffet 3

\$12 per pax  
MOQ 25 pax, Delivery \$0  
MOQFD 25 pax

Four Seasons Catering Pte Ltd  
Email: [catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)  
Phone: 8202 3003/6383 3003  
\*may be subjected to GST

Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

### Rice and Noodle (All options are made with wholegrain)

Please select 1 item

WG Signature Golden Fried Rice with Egg Floss	WG Sambal Fried Rice	WG Japanese Fried Rice with Garlic, Egg, Seaweed & Mayo
WG Turmeric Rice (Vegan)	Chickpea & Rice Casserole (Vegan)	WG Mexican Rice with Black Olives & Nuts (Vegan)
WG Signature Dry Laksa	WG Sin Chow Bee Hoon	WG Mee Goreng
WG Mee Siam Goreng	WG Penne Aglio Olio	WG Braised Bee Hoon (Vegan)

### Snack and Pastry

Please select 2 items

Chicken Frankfurter	Chicken Chipolata Sausage	Crab Stick
Garlic Bread	Cheese Tofu <b>*DF</b>	Marshmallow
Squid Ball <b>*DF</b>	Fish Ball <b>*DF</b>	Satay Ball <b>*DF</b>

### Vegetable, Egg, Soy and Soup

Please select 2 items

Corn Cob	Sweet Potato	Rosemary Baby Potatoes
Carrot with Balsamic Vinegar Glaze	Green Lemon Garlic Zucchini	Red & Green Bell Pepper
Eggplant with Garlic & Herbs	Butternut Squash with Maple Glaze	

### Poultry and Meat

Please select 1 item

Teriyaki Chicken Wing	Cajun Chicken Wing	Mala Chicken Wing
BBQ Sauce Chicken Wing	Black Pepper Chicken Wing	Kicap Manis Chicken Wing
Teriyaki Chicken	Cajun Chicken	Mala Chicken
BBQ Sauce Chicken	Black Pepper Chicken	Kicap Manis Chicken
Chicken Satay	Garlic Miso	

### Fish and Seafood

Please select 1 item

Garlic Miso Fish	Sambal Fish	Tom Yum Fish
Lemon Pepper Fish	Garlic Butter Fish	Black Pepper Fish
Sambal Squid	Mala Squid	Prawns
Fish Otah in Leaf		



## [Catering 703] BBQ Buffet 3

\$12 per pax  
MOQ 25 pax, Delivery \$0  
MOQFD 25 pax

Four Seasons Catering Pte Ltd  
Email: [catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)  
Phone: 8202 3003/6383 3003  
\*may be subjected to GST

Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Dessert and Fruits			
Please select 1 item			
<input type="checkbox"/>	Tropical Fresh Fruits	<input type="checkbox"/>	Grass Jelly with Brown Sugar Infused Earl Grey Milk
<input type="checkbox"/>	Chilled Passion Fruit Aiyu Jelly	<input type="checkbox"/>	Chilled Peach Gum Sweet Soup
<input type="checkbox"/>		<input type="checkbox"/>	

Beverages (Complimentary Water will be provided)			
Please select 1 item			
<input type="checkbox"/>	Peach Oolong	<input type="checkbox"/>	Pandan Infused Lemongrass
<input type="checkbox"/>		<input type="checkbox"/>	Yuzu Citron Tea
<input type="checkbox"/>		<input type="checkbox"/>	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



## [Catering 704] BBQ Buffet 4

\$15 per pax  
MOQ 20 pax, Delivery \$0  
MOQFD 20 pax

Four Seasons Catering Pte Ltd  
Email: [catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)  
Phone: 8202 3003/6383 3003  
\*may be subjected to GST

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

### Rice and Noodle (All options are made with wholegrain)

Please select 1 item

WG Signature Golden Fried Rice with Egg Floss	WG Sambal Fried Rice	WG Japanese Fried Rice with Garlic, Egg, Seaweed & Mayo
WG Turmeric Rice (Vegan)	Chickpea & Rice Casserole (Vegan)	WG Mexican Rice with Black Olives & Nuts (Vegan)
WG Signature Dry Laksa	WG Sin Chow Bee Hoon	WG Mee Goreng
WG Mee Siam Goreng	WG Penne Aglio Olio	WG Braised Bee Hoon (Vegan)

### Snack and Pastry

Please select 2 items

Chicken Frankfurter	Chicken Chipolata Sausage	Crab Stick
Garlic Bread	Cheese Tofu *DF	Marshmallow
Squid Ball *DF	Fish Ball *DF	Satay Ball *DF

### Vegetable, Egg, Soy and Soup

Please select 2 items

Corn Cob	Sweet Potato	Rosemary Baby Potatoes
Carrot with Balsamic Vinegar Glaze	Green Lemon Garlic Zucchini	Red & Green Bell Pepper
Eggplant with Garlic & Herbs	Butternut Squash with Maple Glaze	

### Poultry and Meat

Please select 1 item

Teriyaki Chicken Wing	Cajun Chicken Wing	Mala Chicken Wing
BBQ Sauce Chicken Wing	Black Pepper Chicken Wing	Kicap Manis Chicken Wing
Teriyaki Chicken	Cajun Chicken	Mala Chicken
BBQ Sauce Chicken	Black Pepper Chicken	Kicap Manis Chicken
Chicken Satay		

### Fish and Seafood

Please select 3 items

Garlic Miso Fish	Sambal Fish	Tom Yum Fish
Lemon Pepper Fish	Garlic Butter Fish	Black Pepper Fish
Sambal Squid	Mala Squid	Prawns
Fish Otah in Leaf		



## [Catering 704] BBQ Buffet 4

\$15 per pax  
MOQ 20 pax, Delivery \$0  
MOQFD 20 pax

Four Seasons Catering Pte Ltd

Email: [catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)

Phone: 8202 3003/6383 3003

\*may be subjected to GST

Choose a maximum of 2 items with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Dessert and Fruits			
Please select 1 item			
<input type="checkbox"/>	Tropical Fresh Fruits	<input type="checkbox"/>	Grass Jelly with Brown Sugar Infused Earl Grey Milk
<input type="checkbox"/>	Chilled Passion Fruit Aiyu Jelly	<input type="checkbox"/>	Chilled Peach Gum Sweet Soup
<input type="checkbox"/>		<input type="checkbox"/>	Chilled Lychee Rose Cocktail with Popping Balls

Beverages (Complimentary Water will be provided)			
Please select 1 item			
<input type="checkbox"/>	Peach Oolong	<input type="checkbox"/>	Pandan Infused Lemongrass
<input type="checkbox"/>		<input type="checkbox"/>	Yuzu Citron Tea
<input type="checkbox"/>		<input type="checkbox"/>	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	





**Category 8**  
—  
**Theme  
Buffet**

Email:

Phone:

\*may be subjected to GST

Four Seasons Catering Pte Ltd

[catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)

8202 3003/6383 3003

Index	Total Value of Purchase Order ("PO")	Percentage Discount (based on the Total PO Value)
A	For PO value below S\$500	12%
B	For PO value of S\$500 to S\$2,000	12%
C	For PO value of above S\$2,000 to S\$4,000	12%
D	For PO value above S\$4,000	12%



# [Catering 801] Theme Buffet (Thai Cuisine) 1

\$15 per pax  
MOQ 20 pax, Delivery \$0  
MOQFD 20 pax

Email:  
Phone:

Four Seasons Catering Pte Ltd  
catering@fourseasons.com.sg  
8202 3003/6383 3003

\*may be subjected to GST

Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
<input type="checkbox"/>	WG Tom Yum Fried Rice	<input type="checkbox"/>	WG Pineapple Fried Rice with Floss
<input type="checkbox"/>	WG Thai Style Fried Kuay Teow	<input type="checkbox"/>	WG Black Olive Fried Rice with Cashew Nut
<input type="checkbox"/>		<input type="checkbox"/>	

Vegetable, Egg, Soy and Soup			
Please select 2 items			
<input type="checkbox"/>	Pad Pak Thai (Stir Fried Vegetables)	<input type="checkbox"/>	Thai Red Curry with Vegetables
<input type="checkbox"/>	Stir Fried Kailan with Mushroom	<input type="checkbox"/>	Stir Fried Kailan with Chilli Lime & Silver fish
<input type="checkbox"/>		<input type="checkbox"/>	Fried Tofu with Thai Sweet Chilli <b>*DF</b>
<input type="checkbox"/>		<input type="checkbox"/>	

Poultry and Meat			
Please select 1 item			
<input type="checkbox"/>	Spicy Thai Basil Chicken (Pad Krapow Gai)	<input type="checkbox"/>	Thai Grilled Chicken (Gai Yang)
<input type="checkbox"/>	Green Curry Chicken (Kaeng Khiao Wan)	<input type="checkbox"/>	Fried Chicken with Crispy Garlic (Kai Thot Kra-Thiam Krop) <b>*DF</b>
<input type="checkbox"/>		<input type="checkbox"/>	

Fish and Seafood			
Please select 2 items			
<input type="checkbox"/>	Thai Crispy Fish with Tamarind Sauce and Mint Salad <b>*DF</b>	<input type="checkbox"/>	Steam Fish with Lime and Chilli and Coriander Sauce
<input type="checkbox"/>	Stir Fried Squid with Thai Yellow Curry	<input type="checkbox"/>	Thai Shrimp and Glass Noodles (Goong Ob Woonsen)
<input type="checkbox"/>		<input type="checkbox"/>	Black Pepper Prawn with Bell Pepper
<input type="checkbox"/>		<input type="checkbox"/>	

Dessert and Fruits			
Please select 1 item			
<input type="checkbox"/>	Tropical Fresh Fruits	<input type="checkbox"/>	Jackfruit Custard
<input type="checkbox"/>	Red Ruby with Melon	<input type="checkbox"/>	Pandan Coconut Jelly
<input type="checkbox"/>		<input type="checkbox"/>	



**[Catering 801]  
Theme Buffet  
(Thai Cuisine) 1**

\$15 per pax  
MOQ 20 pax, Delivery \$0  
MOQFD 20 pax

Email:  
Phone:

Four Seasons Catering Pte Ltd  
catering@fourseasons.com.sg  
8202 3003/6383 3003

\*may be subjected to GST

Choose a maximum of 1 item with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Beverages (Complimentary Water will be provided)			
Please select 1 item			
<input type="checkbox"/>	Thai Milk Tea	<input type="checkbox"/>	Coconut Water
<input type="checkbox"/>		<input type="checkbox"/>	Coffee & Tea
<input type="checkbox"/>		<input type="checkbox"/>	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



**[Catering 802]  
Theme Buffet  
(Thai Cuisine) 2**

\$20 per pax  
MOQ 15 pax, Delivery \$0  
MOQFD 15 pax

Email:  
Phone:

Four Seasons Catering Pte Ltd  
catering@fourseasons.com.sg  
8202 3003/6383 3003

\*may be subjected to GST

Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
<input type="checkbox"/>	WG Tom Yum Fried Rice	<input type="checkbox"/>	WG Pineapple Fried Rice with Floss
<input type="checkbox"/>	WG Thai Style Fried Kuay Teow	<input type="checkbox"/>	WG Black Olive Fried Rice with Cashew Nut
<input type="checkbox"/>		<input type="checkbox"/>	

Appetiser			
Please select 1 item			
<input type="checkbox"/>	Thai Glass Vermicelli Salad with Shrimps	<input type="checkbox"/>	Thai Crunch Salad with Peanut Dressing
<input type="checkbox"/>		<input type="checkbox"/>	Thai Beef Noodle Salad
<input type="checkbox"/>		<input type="checkbox"/>	

Vegetable, Egg, Soy and Soup			
Please select 2 items			
<input type="checkbox"/>	Pad Pak Thai (Stir Fried Vegetables)	<input type="checkbox"/>	Thai Red Curry with Vegetables
<input type="checkbox"/>	Stir Fried Kailan with Mushroom	<input type="checkbox"/>	Stir Fried Kailan with Chilli Lime & Silver fish
<input type="checkbox"/>		<input type="checkbox"/>	Fried Tofu with Thai Sweet Chilli <b>*DF</b>
<input type="checkbox"/>		<input type="checkbox"/>	

Poultry and Meat			
Please select 1 item			
<input type="checkbox"/>	Spicy Thai Basil Chicken (Pad Krapow Gai)	<input type="checkbox"/>	Thai Grilled Chicken (Gai Yang)
<input type="checkbox"/>	Green Curry Chicken (Kaeng Khiao Wan)	<input type="checkbox"/>	Fried Chicken with Crispy Garlic (Kai Thot Kra-Thiam Krop) <b>*DF</b>
<input type="checkbox"/>		<input type="checkbox"/>	

Fish and Seafood			
Please select 2 items			
<input type="checkbox"/>	Thai Crispy Fish with Tamarind Sauce and Mint Salad <b>*DF</b>	<input type="checkbox"/>	Steam Fish with Lime and Chilli and Coriander Sauce
<input type="checkbox"/>	Stir Fried Squid with Thai Yellow Curry	<input type="checkbox"/>	Thai Shrimp and Glass Noodles (Goong Ob Woonsen)
<input type="checkbox"/>		<input type="checkbox"/>	Black Pepper Prawn with Bell Pepper
<input type="checkbox"/>		<input type="checkbox"/>	



**[Catering 802]  
Theme Buffet  
(Thai Cuisine) 2**

\$20 per pax  
MOQ 15 pax, Delivery \$0  
MOQFD 15 pax

Email:  
Phone:

Four Seasons Catering Pte Ltd  
catering@fourseasons.com.sg  
8202 3003/6383 3003

\*may be subjected to GST

Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Dessert and Fruits					
Please select 1 item					
<input type="checkbox"/>	Tropical Fresh Fruits	<input type="checkbox"/>	Jackfruit Custard	<input type="checkbox"/>	Pandan Coconut Jelly
<input type="checkbox"/>	Red Ruby with Melon	<input type="checkbox"/>	Mango Sticky Rice	<input type="checkbox"/>	
<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/>	

Beverages (Complimentary Water will be provided)					
Please select 1 item					
<input type="checkbox"/>	Thai Milk Tea	<input type="checkbox"/>	Coconut Water	<input type="checkbox"/>	Coffee & Tea
<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/>	
<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/>	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



**[Catering 803]  
Theme Buffet  
(Thai Cuisine) 3**

\$25 per pax  
MOQ 10 pax, Delivery \$0  
MOQFD 10 pax

Four Seasons Catering Pte Ltd  
Email: [catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)  
Phone: 8202 3003/6383 3003

\*may be subjected to GST

Choose a maximum of 2 items with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

**Rice and Noodle (All options are made with wholegrain)**

Please select 1 item

WG Tom Yum Fried Rice	WG Pineapple Fried Rice with Floss	WG Black Olive Fried Rice with Cashew Nut
WG Thai Style Fried Kuay Teow		

**Appetiser**

Please select 2 items

Thai Glass Vermicelli Salad with Shrimps	Thai Crunch Salad with Peanut Dressing	Thai Beef Noodle Salad
Crab Cake with Thai Chilli Dip <b>*DF</b>	Prawn Toast with Thai Chilli Dip <b>*DF</b>	Plant Based Pandan Chicken <b>*DF</b>

**Vegetable, Egg, Soy and Soup**

Please select 2 items

Pad Pak Thai (Stir Fried Vegetables)	Thai Red Curry with Vegetables	Stir Fried Kailan with Chilli Lime & Silver fish
Stir Fried Kailan with Mushroom	Thai Style Shrimp Omelette	Fried Tofu with Thai Sweet Chilli <b>*DF</b>

**Poultry and Meat**

Please select 1 item

Spicy Thai Basil Chicken (Pad Krapow Gai)	Thai Grilled Chicken (Gai Yang)	Fried Chicken with Crispy Garlic (Kai Thot Kra-Thiam Krop) <b>*DF</b>
Green Curry Chicken (Kaeng Khiao Wan)		

**Fish and Seafood**

Please select 2 items

Thai Crispy Fish with Tamarind Sauce and Mint Salad <b>*DF</b>	Steam Fish with Lime and Chilli and Coriander Sauce	Thai Shrimp and Glass Noodles (Goong Ob Woonsen)
Stir Fried Squid with Thai Yellow Curry	Stir Fried Mussels with Sweet Basil Leaves	Black Pepper Prawn with Bell Pepper



**[Catering 803]  
Theme Buffet  
(Thai Cuisine) 3**

\$25 per pax  
MOQ 10 pax, Delivery \$0  
MOQFD 10 pax

Four Seasons Catering Pte Ltd  
Email: [catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)  
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Choose a maximum of 2 items with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Dessert and Fruits			
Please select 1 item			
<input type="checkbox"/>	Tropical Fresh Fruits	<input type="checkbox"/>	Jackfruit Custard
<input type="checkbox"/>	Red Ruby with Melon	<input type="checkbox"/>	Mango Sticky Rice
<input type="checkbox"/>		<input type="checkbox"/>	Pandan Coconut Jelly

Beverages (Complimentary Water will be provided)			
Please select 1 item			
<input type="checkbox"/>	Thai Milk Tea	<input type="checkbox"/>	Coconut Water
<input type="checkbox"/>		<input type="checkbox"/>	Coffee & Tea
<input type="checkbox"/>		<input type="checkbox"/>	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



**[Catering 804]  
Theme Buffet  
(Hawker Fare) 1**

\$15 per pax  
MOQ 50 pax, Delivery \$0  
MOQFD 50 pax

Four Seasons Catering Pte Ltd  
Email: [catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)  
Phone: 8202 3003/6383 3003

\*may be subjected to GST

Choose a maximum of 0 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)				
Please select 1 item				
	Signature Nonya Laksa (WG Thick Rice Vermicelli, Prawns, Quail Egg, Fishcake, Bean Sprouts, Spicy Coconut Soup, Laksa Leaves & Sambal Chilli)		Signature Nonya Dry Laksa (WG Thick Rice Vermicelli, Prawns, Ajitsuke Egg, Sakura Ebi, Laksa Leaves & Sambal Chilli)	Chicken Rice (WG Chicken Rice, Steamed Soya Chicken, Archa Timun & Braised Halves Egg)
	Nasi Lemak (WG Pandan Rice, Signature Rendang Chicken, Archa Timun, Roasted Peanut, Ikan Billis & Sambal Chilli) <b>*DF</b>		Mee Rebus (WG Noodle, Bean Sprouts, Fried Taupok, Halves Boiled Egg, Gravy, Green Chilli & Lime)	Prawn Noodle Soup (WG Noodle, Bean Sprouts, Kang Kong, Prawn, Fishcake, Prawn Broth & Chilli Powder)
	Bak Chor" Mee (Wg Mee Tai Bak, Fish Cake, Fish Ball, Minced Chicken, Braised Mushroom, Siao Bai Chye, Dark Soy Sauce & Chilli) Duck Fat		Plant Base "Bak Chor" Mee (WG Mee Tai Bak, Plant- Based Fish Cake, Plant- Based Fish Ball, Plant- Based Minced Meat, Braised Mushroom, Siao Bai Chye, Dark Soy Sauce & Chilli) (Vegan)	
Snack and Pastry				
Please select 1 item				
	Nonya Kueh Pie Tee (2pcs) (Shrimps, Turnip, Chopped Egg, Crispy Bits, Coriander, Sweet Sauce, Chilli & Peanut)		Fruity Kueh Pie Tee (2pcs) (Red Apples, Green Apples, Jackfruits, Crispy Dough Fritter, Passion Fruit Sauce, Chopped Peanuts) (Vegan)	Savoury Churros (3 sticks) (Spanish Dough Fritters with Choice of Chilli Con Carne or Nachos Cheese with Turkey Bacon Bits) <b>*DF</b>
	Savoury Waffles (Trio of Whipped Cheese and Garden Herbs with Berries) (Vegetarian)		Bánh Mì" Croissant Plant Base Meat Ball with Pho Dressing (Vegetarian)	Popiah (Turnip, Beansprouts, Lettuce, Chopped Egg, Crispy Bits, Coriander, Sweet Sauce, Chilli & Peanut)





# [Catering 804] Theme Buffet (Hawker Fare) 1

\$15 per pax  
MOQ 50 pax, Delivery \$0  
MOQFD 50 pax

Four Seasons Catering Pte Ltd  
Email: [catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)  
Phone: 8202 3003/6383 3003

\*may be subjected to GST

Choose a maximum of 0 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Poultry and Meat					
Please select 1 item					
	Signature Hometown Curry Chicken with Roti Kirai or Baguette		Satay Bros (3pcs) (Marinated Chicken Ball, Rice Cake, Cucumber, Red Onion & Peanut Sauce)		Thai Chicken Mooping With Thai Chilli Sauce
	Soto Ayam (Shredded Chicken, Rice Cake, Cabbage, Beansprouts, Shallot & Spring Onion Served with Chicken Broth)		Meatballs & Mash (2pcs) (Plant Base Meat Ball Truffle Mash Potato, Mushroom Gravy (Vegan)		Chicken Satay (2 stick) (Marinated Chicken On Skewer, Rice Cake, Cucumber, Red Onion & Peanut Sauce)

Beverages (Complimentary Water will be provided)					
Please select 1 item					
<input type="checkbox"/>	Peach Oolong	<input type="checkbox"/>	Pandan Infused Lemongrass	<input type="checkbox"/>	Citron Yuzu Honey
<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/>	
<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/>	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



# [Catering 805] Theme Buffet (Hawker Fare) 2

\$20 per pax  
MOQ 40 pax, Delivery \$0  
MOQFD 40 pax

Four Seasons Catering Pte Ltd  
Email: [catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)  
Phone: 8202 3003/6383 3003

\*may be subjected to GST

Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

## Rice and Noodle (All options are made with wholegrain)

Please select 1 item

Signature Nonya Laksa (WG Thick Rice Vermicelli, Prawns, Quail Egg, Fishcake, Bean Sprouts, Spicy Coconut Soup, Laksa Leaves & Sambal Chilli)	Signature Nonya Dry Laksa (WG Thick Rice Vermicelli, Prawns, Ajitsuke Egg, Sakura Ebi, Laksa Leaves & Sambal Chilli)	Chicken Rice (WG Chicken Rice, Steamed Soya Chicken, Archa Timun & Braised Halves Egg)
Nasi Lemak (WG Pandan Rice, Signature Rendang Chicken, Archa Timun, Roasted Peanut, Ikan Billis & Sambal Chilli) <b>*DF</b>	Mee Rebus (WG Noodle, Bean Sprouts, Fried Taupok, Halves Boiled Egg, Gravy, Green Chilli & Lime)	Prawn Noodle Soup (WG Noodle, Bean Sprouts, Kang Kong, Prawn, Fishcake, Prawn Broth & Chilli Powder)
Bak Chor" Mee (Wg Mee Tai Bak, Fish Cake, Fish Ball, Minced Chicken, Braised Mushroom, Siao Bai Chye, Dark Soy Sauce & Chilli) Duck Fat	Plant Base "Bak Chor" Mee (WG Mee Tai Bak, Plant- Based Fish Cake, Plant- Based Fish Ball, Plant- Based Minced Meat, Braised Mushroom, Siao Bai Chye, Dark Soy Sauce & Chilli) (Vegan)	

## Snack and Pastry

Please select 1 item

Nonya Kueh Pie Tee (2pcs) (Shrimps, Turnip, Chopped Egg, Crispy Bits, Coriander, Sweet Sauce, Chilli & Peanut)	Fruity Kueh Pie Tee (2pcs) (Red Apples, Green Apples, Jackfruits, Crispy Dough Fritter, Passion Fruit Sauce, Chopped Peanuts) (Vegan)	Savoury Churros (3 sticks) (Spanish Dough Fritters with Choice of Chilli Con Carne or Nachos Cheese with Turkey Bacon Bits) <b>*DF</b>
Savoury Waffles (Trio of Whipped Cheese and Garden Herbs with Berries) (Vegetarian)	Bánh Mì" Croissant Plant Base Meat Ball with Pho Dressing (Vegetarian)	Popiah (Turnip, Beansprouts, Lettuce, Chopped Egg, Crispy Bits, Coriander, Sweet Sauce, Chilli & Peanut)



## [Catering 805] Theme Buffet (Hawker Fare) 2

\$20 per pax  
MOQ 40 pax, Delivery \$0  
MOQFD 40 pax

Four Seasons Catering Pte Ltd  
Email: [catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)  
Phone: 8202 3003/6383 3003

\*may be subjected to GST

Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Poultry and Meat			
Please select 1 item			
	Signature Hometown Curry Chicken with Roti Kiri or Baguette	Satay Bros (3pcs) (Marinated Chicken Ball, Rice Cake, Cucumber, Red Onion & Peanut Sauce)	Chicken Satay (2 stick) (Marinated Chicken On Skewer, Rice Cake, Cucumber, Red Onion & Peanut Sauce)
	Soto Ayam (Shredded Chicken, Rice Cake, Cabbage, Beansprouts, Shallot & Spring Onion Served with Chicken Broth)	Meatballs & Mash (2pcs) (Plant Base Meat Ball Truffle Mash Potato, Mushroom Gravy (Vegan)	Thai Chicken Mooping With Thai Chilli Sauce

Fish and Seafood			
Please select 1 item			
	Seafood Kimchi Pancake (Shrimps, Crab Surimi, Vegetables)	Oyster Omelette (Coriander & Homemade Chilli )	Torched Mentaiko Scallop
	Herb Crusted Whole Salmon (Grandma's Spinach & Lemon Sauce)	Roasted Halibut (Herb Roasted Baby Potatoes with Sauce Vierge)	Chilli Crab Cake (Golden Mantou, Crab Meat in Chilli Crab Sauce)
	Item 7	Item 8	Item 9

Beverages (Complimentary Water will be provided)			
Please select 1 item			
	Peach Oolong	Pandan Infused Lemongrass	Citron Yuzu Honey

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			



**[Catering 805]  
Theme Buffet  
(Hawker Fare) 2**

\$20 per pax  
MOQ 40 pax, Delivery \$0  
MOQFD 40 pax

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\*may be subjected to GST

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Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



**[Catering 806]  
Theme Buffet  
(Hawker Fare) 3**

\$25 per pax  
MOQ 30 pax, Delivery \$0  
MOQFD 30 pax

Four Seasons Catering Pte Ltd  
Email: [catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)  
Phone: 8202 3003/6383 3003

\*may be subjected to GST

Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

**Rice and Noodle (All options are made with wholegrain)**

Please select 2 items

Signature Nonya Laksa (WG Thick Rice Vermicelli, Prawns, Quail Egg, Fishcake, Bean Sprouts, Spicy Coconut Soup, Laksa Leaves & Sambal Chilli)	Signature Nonya Dry Laksa (WG Thick Rice Vermicelli, Prawns, Ajitsuke Egg, Sakura Ebi, Laksa Leaves & Sambal Chilli)	Chicken Rice (WG Chicken Rice, Steamed Soya Chicken, Archa Timun & Braised Halves Egg)
Nasi Lemak (WG Pandan Rice, Signature Rendang Chicken, Archa Timun, Roasted Peanut, Ikan Billis & Sambal Chilli) <b>*DF</b>	Mee Rebus (WG Noodle, Bean Sprouts, Fried Taupok, Halves Boiled Egg, Gravy, Green Chilli & Lime)	Prawn Noodle Soup (WG Noodle, Bean Sprouts, Kang Kong, Prawn, Fishcake, Prawn Broth & Chilli Powder)
Bak Chor" Mee (Wg Mee Tai Bak, Fish Cake, Fish Ball, Minced Chicken, Braised Mushroom, Siao Bai Chye, Dark Soy Sauce & Chilli) Duck Fat	Plant Base "Bak Chor" Mee (WG Mee Tai Bak, Plant- Based Fish Cake, Plant- Based Fish Ball, Plant- Based Minced Meat, Braised Mushroom, Siao Bai Chye, Dark Soy Sauce & Chilli) (Vegan)	

**Snack and Pastry**

Please select 1 item

Nonya Kueh Pie Tee (2pcs) (Shrimps, Turnip, Chopped Egg, Crispy Bits, Coriander, Sweet Sauce, Chilli & Peanut)	Fruity Kueh Pie Tee (2pcs) (Red Apples, Green Apples, Jackfruits, Crispy Dough Fritter, Passion Fruit Sauce, Chopped Peanuts) (Vegan)	Savoury Churros (3 sticks) (Spanish Dough Fritters with Choice of Chilli Con Carne or Nachos Cheese with Turkey Bacon Bits) <b>*DF</b>
Savoury Waffles (Trio of Whipped Cheese and Garden Herbs with Berries) (Vegetarian)	Bánh Mì" Croissant Plant Base Meat Ball with Pho Dressing (Vegetarian)	Popiah (Turnip, Beansprouts, Lettuce, Chopped Egg, Crispy Bits, Coriander, Sweet Sauce, Chilli & Peanut)



## [Catering 806] Theme Buffet (Hawker Fare) 3

\$25 per pax  
MOQ 30 pax, Delivery \$0  
MOQFD 30 pax

Four Seasons Catering Pte Ltd  
Email: [catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)  
Phone: 8202 3003/6383 3003

\*may be subjected to GST

Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Poultry and Meat			
Please select 1 item			
	Signature Hometown Curry Chicken with Roti Kirai or Baguette	Satay Bros (3pcs) (Marinated Chicken Ball, Rice Cake, Cucumber, Red Onion & Peanut Sauce)	Chicken Satay (2 stick) (Marinated Chicken On Skewer, Rice Cake, Cucumber, Red Onion & Peanut Sauce)
	Soto Ayam (Shredded Chicken, Rice Cake, Cabbage, Beansprouts, Shallot & Spring Onion Served with Chicken Broth)	Meatballs & Mash (2pcs) (Plant Base Meat Ball Truffle Mash Potato, Mushroom Gravy (Vegan)	Thai Chicken Mooping With Thai Chilli Sauce

Fish and Seafood			
Please select 1 item			
	Seafood Kimchi Pancake (Shrimps, Crab Surimi, Vegetables)	Oyster Omelette (Coriander & Homemade Chilli )	Torched Mentaiko Scallop
	Herb Crusted Whole Salmon (Grandma's Spinach & Lemon Sauce)	Roasted Halibut (Herb Roasted Baby Potatoes with Sauce Vierge)	Chilli Crab Cake (Golden Mantou, Crab Meat in Chilli Crab Sauce)

Beverages (Complimentary Water will be provided)			
Please select 1 item			
	Peach Oolong	Pandan Infused Lemongrass	Citron Yuzu Honey

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	



**[Catering 806]**  
**Theme Buffet**  
**(Hawker Fare) 3**  
\$25 per pax  
MOQ 30 pax, Delivery \$0  
MOQFD 30 pax

Four Seasons Catering Pte Ltd  
Email: [catering@fourseasons.com.sg](mailto:catering@fourseasons.com.sg)  
Phone: 8202 3003/6383 3003

\*may be subjected to GST

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Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	