Ball Of A Time

Be it a glamorous gala or a fun-filled themed party, hold your unique event between 17 March to 30 September 2019.

Weekday Package (Monday to Thursday) from $750++ per table of 10 persons
Weekend Package (Friday to Sunday) from $850++ per table of 10 persons

- Beverage -
  Free Flow of Soft Drinks (Coke, Sprite and Orange Crush) and Chinese Tea for 4 hours
  Waiver of corkage for hard liquor brought in (duty paid & sealed)
  House wine can be purchased at a special price of $35++ per bottle with a minimum purchase of 12 bottles

- Privileges -
  Complimentary parking facilities based on 20% of guaranteed attendance
  Complimentary usage of in-house sound system, in-built screen and LCD projector
  Complimentary usage of rostrum with microphone

- Special perks* -
  * One barrel of beer with a minimum of 20 tables

Additional Privilege (Min of 150 persons)
1 room x 1 night stay in the Deluxe Room for the organizing committee
Complimentary 1 x F & B voucher for 2 persons as lucky draw prize

Additional Privilege (Min of 350 persons)
1 room x 1 night stay in the Deluxe Room for the organizing committee
Complimentary food tasting for 10 persons on Monday – Thursday (excluding eve & public holiday)
Complimentary 2 x F & B voucher for 2 persons as lucky draw prize

Additional Privilege (Min of 550 persons)
1 room x 1 night stay in the Deluxe Room for the organizing committee
Complimentary food tasting for 10 persons on Monday – Thursday (excluding eve & public holiday)
1 x Weekend Stay (2 days 1 night) in the Deluxe Room for 2 persons as lucky draw prize
Complimentary 3 x F & B voucher for 2 persons as lucky draw prize

For enquiries, please call at 6739 6505 / 6635 / 6582
Email: cateringenquiry.ohs@millenniumhotels.com
Ball Of A Time
Weekday Package
Chinese Set Menu A
Menu Priced from S$750.00 ++ per table of 10 persons

五彩拼盆
(荔茸炸带子, 酥炸海鲜卷, 西施烟鸭脯, 陈醋海蜇, 风沙黄金卷)
Cold Dish Combination
(Deep Fried Scallop with Yam Paste, Deep Fried Seafood Roll, Marinated Smoked Duck with Plum Sauce,
Marinated Jellyfish with Vinegar and Golden Treasure)

柱甫东菇炖菜胆
Double Boiled Cabbage with Whole Conpoy and Mushroom

辣汁西芹炒虾球
Sautéed Prawns with Celery in Spicy Sauce

蟹肉扒炒草菇西兰花
Braised Broccoli with Straw Mushroom and Crabmeat

脆皮吊烧鸡
Crispy Roasted Chicken

姜茸蒸西曹
Steamed Sea Bass with Minced Ginger

飘香荷叶饭
Fried Rice wrapped in Lotus Leaf

桂花雪耳莲子百合红枣茶
Double Boiled Red Dates Tea with Snow Fungus, Lotus Seed & Sweet Osmanthus
Ball Of A Time
Weekday Package
Chinese Set Menu B
Menu Priced from $750.00 ++ per table of 10 persons

五彩拼盆
(五香炸虾枣, 玫瑰豉油鸡, 泰汁八爪鱼, 拍蒜云耳青瓜, 风沙黄金卷)
Cold Dish Combination
(Ngo Hiang Crabmeat Roll with Bean Skin, Soya Sauce Chicken, Marinated Baby Octopus with Thai Sauce,
Chilled Black Fungus and Cucumber with Garlic and Golden Treasure)

四宝鲍丝羹
Braised Shredded Abalone with Four Treasure

腰果虾仁炒蜜豆
Sautéed Prawn with Cashew Nuts with Honey Peas

尧柱扒白苓菌时菜
Braised Bai Ling Mushrooms with Conpoy and Seasonal Greens

药材荷叶蒸鸡
Steamed Chicken with Chinese Herb in Lotus Leaf

油浸西曹
Crispy Sea Bass in Superior Soya Sauce

金菇焖伊面
Stewed Ee-fu Noodle with Golden Mushrooms

白果芋泥
Sweetened Yam Paste with Gingko Nuts
Ball Of A Time
Weekend Package
A La-Carte Cantonese Cuisine Menu (1 / 3)
Menu Priced from S$850.00 ++ per table of 10 persons

Orchard Deluxe Combination
(Please select 5 items)

千丝芝士凤尾虾
Prawn with Cheese and Chicken Ham

风沙黄金卷
Golden Treasure Roll

荔茸炸带子
Deep Fried Scallop with Yam Paste

酥炸宝鸭卷
Deep Fried Smoked Duck with Century Egg

栗米蟹肉马蹄卷
Crab Meat with Water Chestnut & Almond

紫菜百花乌打卷
Deep Fried Seaweed Otah Seafood Roll

五香炸虾枣
Ngo Hiang Crabmeat Roll with Bean Skin

三宝杏仁球
Three Treasure Ball with Almond

酥炸海鲜卷
Deep Fried Seafood Roll

茨茸芝士卷
Deep Fried Potato Munchers with Cheese

拍蒜云耳青瓜
Chilled Black Fungus and Cucumber with Garlic

陈醋海蜇
Marinated Jellyfish with Vinegar

豉汁墨鱼仔
Marinated Cuttlefish with Spicy Black Bean Sauce

泰汁八爪鱼
Marinated Baby Octopus with Thai Sauce

至尊卤鸭
Braised Duck

蜜汁叉烧
BBQ Pork Meat

玫瑰豉油鸡
Soya Sauce Chicken

佛山燻蹄
Chilled Marinated Pig Trotter

黄酒醉鸡
Drunken Chicken with Chinese Wine

西施烟鸭脯
Marinated Smoked Duck with Plum Sauce
A La-Carte Cantonese Cuisine Menu (2 / 3)
Menu Priced from S$85.00 ++ per table of 10 persons

汤类
Soup
(Please select 1 item)
海味白玉鲍丝羹
Braised Shredded Voluta with Seafood Soup
鱼鳔虫草花炖鸡汤
Double Boiled Chicken Soup with Fish Belly and Cordyceps Flower
碧波海鲜豆腐羹
Braised Seafood and Bean Curd in Cream of Spinach Soup

海鲜类
Seafood
(Please select 1 item)
豉酱炒花枝球碧绿
Sautéed Sliced Chicken and Cuttlefish with Seasonal Greens in Spicy Black Bean Sauce
彩椒碧绿炒虾仁
Sautééd Fresh Prawn with Capsicum and Seasonal Greens
沙律香芒炸虾球
Deep Fried Fresh Prawn with Mango Sauce

肉类
Meat & Poultry
(Please select 1 item)
蜜椒炸肉排
Deep Fried Pork Ribs with Honey Pepper Corn Sauce
西宁炸鸡排
Crispy Chicken Fillet with Lemon Sauce
脆皮吊烧鸡
Crispy Roasted Chicken

鱼类
Fish
(Please select 1 item)
金银蒜蒸金目鲈
Steamed Sea Bass with Garlic
豆酱蒸红鲷鱼
Steamed Red Snapper in Bean Paste Sauce
泰汁油浸多利鱼
Crispy Dory Fish in Spicy Thai Sauce

蔬菜类
Vegetables
(Please select 1 item)
白玉鲍螺扣天白菇扒田园蔬
Braised Voluta and Chinese Mushroom with Seasonal Greens
尧柱扒鸳鸯菇扒田园蔬
Braised Conpoy and Assorted Mushrooms with Seasonal Greens
鲍贝扣天白菇扒田园蔬
Braised Abalone Clams and Chinese Mushrooms with Seasonal Greens

饭面类
Rice & Noodle
(Please select 1 item)
韭黄草菇虾子焖伊面
Stewed Ee-Fu Noodles with Shrimp Paste, Straw Mushrooms and Yellow Chives
榄菜金菇鸡丝焖米粉
Stewed Vermicelli with Shredded Chicken, Enoki Mushroom and Preserved Olive
酥炸金衣糯米卷
Crispy Golden Glutinous Rice Ball
甜点
Sweet Ending
(Please select 1 item)

桂花雪耳芝麻汤丸  
Sweetened Osmanthus and Snow Fungus with Glutinous Rice Ball

荔枝西米露
Sweetened Cream of Yam with Sago

上海豆沙窝饼
Shanghai Red Bean Paste Pancake

椰汁布丁配什果芒果汁
Chilled Coconut Pudding with Mix Fruits accompanied with Mango Puree

冻紫米仙草莲子羹
Chilled Sweetened Black Glutinous Rice with Grass Jelly and Lotus Seed

甜点
Sweet Ending
(Please select 1 item)

杨枝甘露
Chilled Mango Puree with Pomelo and Sago

香芒冻布丁
Chilled Mango Pudding

鲜什果啫喱冻
Chilled Sweetened Jelly with Fresh Mixed Fruits

黑芝麻布丁配什果芒果汁
Chilled Black Sesame Pudding with Mix Fruits accompanied with Mango Puree

金瓜白果芋泥
Sweetened Yam Paste with Ginkgo Nuts and Pumpkin

桂花雪耳炖万寿果
Double Boiled Papaya with Snow Fungus and Sweet Senses Osmanthus

雪耳海底椰红枣
Double Boiled Sea Coconut with Snow Fungus and Red Dates

百年好合红豆沙
Sweetened Red Bean Soup with Lotus Seed and Lily Buds

雷沙汤丸
Glutinous Rice Ball with Peanut

桂花凤肚马蹄露
Sweetened Osmanthus with Water Chestnut and Egg