



**CONRAD**  
CENTENNIAL  
SINGAPORE

Please note that the 2 items below are fixed.

*(Mid-morning Coffee Break)*

<b>Day</b>	<b>Fixed Item 1</b>	<b>Fixed Item 2</b>
<i>Monday</i>	Hummus and Smoked Turkey on Ciabatta Bread	Carrot and Duo Cheese Frittata (V)
<i>Tuesday</i>	Tuna Mayo and Spring Onion Finger Sandwich	Steamed Soon Kueh with Soya and Chilli Sauce
<i>Wednesday</i>	Roasted Butter Pumpkin and Ricotta Tartlet (V)	Chicken Ham and Cheese Croissant
<i>Thursday</i>	Pan-fried Traditional Carrot Cake	Steamed Chicken Siew Mai with Chilli Sauce
<i>Friday</i>	Organic Dried Blueberry Muffin (H)	Chicken Caesar Wrap
<i>Saturday</i>	Crushed Lemon and Dates Pound Cake	Chicken Curry Puff
<i>Sunday</i>	Fresh Mixed Berries Tart	Nasi Lemak with Sambal Chilli and Fried Fish

*(Afternoon Coffee Break)*

<b>Day</b>	<b>Fixed Item 1</b>	<b>Fixed Item 2</b>
<i>Monday</i>	Seared Tuna, Avocado with Green Apple (H)	Giant Chocolate Chip and White Chocolate Cookies
<i>Tuesday</i>	Home-made Baked Chicken Pie	Panna Cotta with Thyme Flowers and Jarra Honey
<i>Wednesday</i>	Assorted Praline Chocolate	Fresh Sea Prawn, Salsa Verde and Grilled Vegetable Purée
<i>Thursday</i>	Medley of Quiche Mushroom and Spinach	Coconut Espuma Chocolate Mousse and Feuillantine
<i>Friday</i>	Vol Au Vent filled with mixed Mushroom	Smoked Chicken with Feta Cheese, Lentil and Mustard Dressing
<i>Saturday</i>	Duck Spring Roll, with Home-made Hoi Sin Sauce	Pan-seared Salmon with Spicy Eggplant, Silver Fish and Black Bean Condiments
<i>Sunday</i>	Skim Milk, Whole Meal Toast, Raisin Bread and Butter Pudding	Kueh Pie Tee



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Please select 2 additional items from the list of Ala-Carte Items below (any category):

**“HEALTHY TREATS”**

<b>COLD</b>	<b>HOT SAVOURIES</b>	<b>SWEETS</b>
Cous-Cous with Pepper, Parsley and Vine Tomato (V)	Grilled Sea Prawn, Quinoa, Spicy Mango Salsa and Chervil	Honey Berries, Cottage Cheese with Granola Top
Chilled Green Pea Soup with Mint and Sour Cream (V)	Roasted Salmon with Tomato, Olives and Fresh Basil Salsa	Tiramisu with Greek Yoghurt
Smoked Salmon and Low Fat Cream Cheese Finger Sandwich in Wholemeal Bread	Beef Meat Ball, Cumin and Coriander, Cucumber and Yoghurt Dipping Sauce	Marinated Strawberries, Stevia Sugar, Chia Seed and Fresh Mint
Energy Bar and Granola Bar	Poached Chicken, Tomato and Mango Mini Wrap	Mango, Passion Fruit, Whey Protein Powder Shake (served in a bottle)
Roasted Beetroot, Grilled Artichokes, Olive Oil and Micro Herbs (V)	Pan-seared Prawn, Lentil, Espelette Chilli and Edamame	Light Chocolate Mousse (Low Fat Milk, Skimmed Cream, 70% Chocolate)
Compressed Watermelon with Toasted Cumin Seed, Feta Cheese(V)		Fruit Potpourri

**“REGULAR TREATS”**

<b>COLD</b>	<b>HOT SAVOURIES</b>		<b>SWEETS</b>
Smoked Salmon, Dill Cream Cheese Finger Sandwich	Mini Croque Monsieur with Grain Mustard	Lamb Kofta, Sumac Yoghurt and Tomato Marmalade	Baked Cheesecake, Raspberry 2 Ways
Smoked Marlin, Ricotta and Piquillo Pepper	Curry Samosa with Home-made Mint Yoghurt	Deep-fried Buffalo Wing, Lime and Chilli Dip	Chocolate Bar with Nougatine Texture
Smoked Salmon Bagel, Cream Cheese and Chives	Poached Chicken, Avocado and Rocket Wrap	Vegetarian Spring Roll, Home-made Sweet Chilli Sauce	Chocolate Soup with Pandan Leaf
Banana with Tasmanian Leatherwood Honey Lassi	Chick Pea Puree, Beef Ball, Sautéed Onion and Toasted Pine Nut	Tartlet of Roasted Cherry Tomato and Bocconcini Cheese, Black Salt	Hazelnut Dacquoise, Violet Mousse
Grilled Vegetables, Espelette Chilli and Olive Oil Finger Sandwich (V)	Mauritian Spiced Swordfish Brochette with Pineapple and Chilli Salsa	Selection of Chinese Dim Sum (Har Gow, Custard Bun, Chicken Bun, Vegetable Bun, Teochew Glutinous Rice Kueh) <i>*Select 1 item</i>	Miniature Muesli Jars
Home-cured Duck Breast with Tamarind and Kumquat Vinaigrette			Raspberry Crème Brûlée
			Carré Gianduja with Caramelized Hazelnut