

**ICIRA2009**

**Menu**

**Foods and Drinks**

# **16<sup>th</sup> December 2009, Wednesday**

## **8.30am to 9am**

Coffee and Tea

## **10am to 10.30am**

Assorted Danish Pastries

Spicy Vegetarian Samosa

Steamed Chwee Kueh

Coffee and Tea

## **Buffet Lunch from 12.30pm to 2pm**

### **Cold Selection**

Dill Marinated Salmon

Roast Veal loin with Shavings of Parmesan and Tuna Sauce

Tomato and Egg Plant with Shrimp

### **The Bread Basket**

Assorted Sliced Bread and Assorted Bread Rolls with Butter and Margarine

### **Our Salad Bar**

Selection of Green Leaves

Spicy Thai Noodle Salad

Diced Vegetables Russian Style

### **Dressings and Condiments**

French Dressing - Thousand Island Dressing

Italian Dressing - Dijon Mustard -

Creamed Horseradish - Black and Green Olives

Pickled Onions and Cornichons

### **Soup Station**

Mixed Vegetable Soup with Pesto

### **Hot Western Dish**

Roasted Boneless Chicken Roll filled with Parsley/Pine Nut Stuffing

Oriental Spiced Fillet of John Dory, Stewed Chick Peas and Red Pepper

Gratin of Mushroom and Potato

### **Asian Dish**

Sayor Campur (No Garlic, Onion, Egg & Chives)

Prawn Masala

Vegetarian Fried Rice (No Garlic, Onion, Egg & Chives)

### **Dessert**

Seasonal Sliced Fruits

Hot Apple Strudel with Vanilla Sauce

Bread and Butter Pudding

Mango Mousse

Lemon Meringue Tart

## **3.40pm to 4pm**

Chocolate Cream Puff

Mini Chicken Pie

Crispy Cheese and Potato Stick

Coffee and Tea

# *Welcome Reception*

**On**

**16<sup>th</sup> December 2009, Wednesday**

**(Detail will be given at the registration desk)**

*17<sup>th</sup> December 2009, Thursday*

**8.30am to 9am**

Coffee and Tea

**10am to 10.30am**

Butter and Chocolate Croissant

Steamed Siew Mai

Mini Vegetarian Spring Roll

Coffee and Tea

**Buffet Lunch from 12.30pm to 2pm**

**Cold Selection**

Grilled Yellow Zucchini with Herb Boursin, Walnut and Cream Cheese

Pressed Beef and Carrot Terrine with Consommé Gelatin

Green Soba Noodles with Squid lips and Pickled Papaya

**The Bread Basket**

Assorted Sliced Bread and Assorted Bread Rolls with Butter and Margarine

**Our Salad Bar**

Selection of Green Salad

Marinated Ocean Clam Meat 'Thai Style'

Potato salad

**Dressings and Condiments**

French Dressing - Thousand Island Dressing

Italian Dressing - Dijon Mustard -

Creamed Horseradish - Black and Green Olives

Pickled Onions and Cornichons

**Soup Station**

Cream of Broccoli Soup with Almonds and Croutons

**Hot Western Dish**

Breaded Tempura Prawns

Grilled Dory fillet with Potato and Green Beans in Pesto

Roasted Baby Chicken with herbs

**Asian Dish**

Mutton Randang

Deluxe Mixed Vegetables (No Garlic, Onion, Egg & Chives)

Nasi Goreng (No Garlic, Onion, Egg & Chives)

**Dessert**

Peach Polenta Cake

Chocolate Truffle Cake

Cream Brulée

Lemon Meringue Tart

Fresh Sliced Fruits

**3.40pm to 4pm**

Donut Balls

Vegetable Net Rolls

Pan-Fried Yam Cake

Coffee and Tea

# ***Conference Banquet Dinner***

on

**17<sup>th</sup> December 2009, Thursday**

## Superior Combination Platter

(Deep-Fried Crispy Prawns, Marinated Baby Octopus, Vietnamese Spring Roll, Marinated Jellyfish and Sushi)

Braised Shark's Fin with Four Treasures

Sauteed Fresh Scallops with Asparagus

Steamed Chicken with Chinese Herbs

Braised Whole Conpoy with Chinese Mushrooms and Seasonal Greens

Steamed Garoupa with Superior Soya Sauce

Stewed Ee-Fu Noodles with Shredded Chicken and Preserved Vegetables

Chilled Mango Puree with Pomelo and Sago

Chinese Tea

*18<sup>th</sup> December 2009, Friday*

**8.30am to 9am**

Coffee and Tea

**10am to 10.30am**

Crispy Fried Wanton  
Assorted Muffin  
Steamed Vegetarian Bun  
Coffee and Tea

**Buffet Lunch from 12.30pm to 2pm**

**Appetizer**

Dill Marinated Salmon Platter with Mustard Sauce  
Fried Bean Curd with Roasted Turkey Meat Salad with Peanut Sauce  
Half Shell Scallop with Spinach and Top with Tomato & Walnuts Salsa

**Salad**

Steamed Potato, Cornichorn and Bean Salad  
Garden Green Lettuce  
Vegetables Stick and Red and Yellow Cherry Tomato with Avocado Dip

**Dressings and Condiments**

Thousand Island Dressing / French Dressing / Italian Dressing  
Assorted Nuts / Assorted Dried Fruit / Assorted Pickle & Olives

**Bread and Cracker Corner**

Assorted Sliced Bread and Bread Rolls / Papadum

**Soup**

New England Clam Chowder

**Hot Selection**

Nasi Goreng (No Garlic, Onion, Egg & Chives)  
Braised Ee-Fu Noodles with Assorted Mushroom and Green Vegetables  
Stir-fried Seasonal Vegetable with Bean Curd  
Crispy Chicken, Prawn and Shitake Mushroom with Wasabi Mayo  
Pan-fried Fish Fillet with Spaghetti and Mushroom Ragout  
Deluxe Mixed Vegetables (No Garlic, Onion, Egg & Chives)

**Dessert**

Tropical Sliced Fresh Fruit  
Nonya Kueh  
Black Forest Cake  
Blueberry Cheese Cake  
Hot Tau Suan with Chinese Croissant

Coffee / Tea

**3.40pm to 4pm**

Sugar Swiss Rolls  
Crispy Chicken Drumlet  
Goreng Pisang  
Coffee and Tea

## ***Farewell Cocktail***

On

18<sup>th</sup> December 2009, Friday

(Detail will be given at the registration desk)