

ICIRA2009

Menu

Foods and Drinks

16th 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

16th December 2009, Wednesday

(Detail will be given at the registration desk)

17th 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

17th 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

18th 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

18th December 2009, Friday

(Detail will be given at the registration desk)