Outside Catering Nibble Menu - Minimum 2 hours (minimum 30 persons)

Savoury Nibbles

Moroccan Eggplant and Tomato Bruschetta, Crispy Sour Dough Baguette
Parma Ham and Melon Cube, Mint, Lemon, Olive Oil
Graved Lax and Cucumber Rolls, Honey Mustard Sauce
Prawn Ceviche D.F. Style, Tomato, Avocado, Lime
Baby Mozzarella and Watermelon Skewer with Olive Tapenade
Smoked Chicken and Mango Tortilla Wrap

Warm Savoury Nibbles

Truffle Fries, Garlic Aioli

Crispy Chicken Curry Puff

W Mushroom and Glass Noodle Spring Roll, Curry Aioli

W Fried Chicken and Sweet Corn Balls, Black Pepper Ketchup

Crispy Prawn Katafi, Mango Chutney

Homemade Sausage Grain Mustard Roll

Sweet Nibbles

Black Forest Griottine Verrine

Matcha and Ginger Opera Slice

Passion Fruit and Mango Cheesecake Cream Shot

W Oreo and Coffee Cheese Cake Squares



^{//} Menu is subjected to change without prior notice

^{//} Menu is subjected to change after site visit

^{//} Outside catering fee to be advised after site visit

^{//} Price is subject to 10% service charge and prevailing taxes

Fruit Tartlets, Vanilla Cream and Gold Dust **Chocolate Nibbles**

Chocolate and Peanut Fudge Brownie

W Milk Chocolate Caramel Tarts

W White Chocolate and Raspberry Sphere

Indian Vegetarian Nibbles

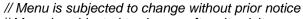
Mixed Vegetable Pakora, Chutney

Papadi Chaat, Sweet and Sour Snack Kathi Roll, Traditional Indian Wrap

Masala Samosa, Imli Chutney

Onion Bhaji, Mint and Chilli Chutney Aloo Tikki, Pan Seared Stuffed Patty

Choice of 5 Items \$ 60++per Guest/per Hour
Choice of 7 Items \$ 80++per Guest/per Hour



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