

Minimum of 40 persons, based on two hours of service. Offered between the hours of 4:00 pm to 9:00 pm. Applicable for select Bells & Whistles events.

INCLUDES:

Premium Bar

SALADS & APPETIZERS: Fried Wonton Cracker & Miso Dip Garden Salad - House vinaigrette dressing or Asian ginger dressing Egg Drop Soup

Shrimp Salad - Wakame, leeks, pineapples, yuzu dressing

Asian Chicken Salad - Mandarin oranges, water chestnuts, sesame seeds, Napa cabbage, soy dressing Crab & Shrimp Salad - Sweet crabmeat, surimi & shrimp, mixed lettuce, mango, papaya, lime-cilantro dressing Green Papaya Salad - Shredded raw vegetables, spinach, tomato, water chestnuts, basil, mint, papaya julienne, lime juice, palm sugar

ENTRÉE:

Sweet & sour pork Vegetable spring rolls with sweet chili sauce Stir-fried chicken, cashew nuts, dried chilies Grilled salmon, teriyaki sauce Braised broccoli, bay scallops, oyster sauce, sesame seeds Stir-fried rice, shredded chicken & shrimp Steamed rice

LIVE COOKING (OPTIONAL):

Mongolian stir-fry station

DESSERT: Pastry Chef's Selection of Asian Desserts, including Mango pudding Yuzu cheesecake

Green tea Brûlée Tempura bananas, soy-honey sauce Blue Mountain coffee, selection of teas



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GROUP SET-UP FEE: US \$14.00 PER PERSON

All rates are in US dollars and are subject to change. Please be advised that the Chef may make suitable substitutions to the above menus. All food and beverage taxes and gratuities are included in prices indicated. Set-up fee applies to group bookings of 5 rooms or more booked with Unique Travel Corp. Group Department under Group Code or Group Contract. All menu selections need to be made in advance at a minimum of 30 days prior to arrival.