

Equinox Private Dining Rooms, a grandeur setting for all occasions



Located on Level 69 of one of the tallest hotels in Southeast Asia, Equinox Private Dining Rooms is the perfect venue for all occasions from exclusive social events to weddings, business dinners and meetings. With magnificent views of the Singapore skyline through floor to ceiling windows, coupled with exquisite service and culinary offerings by our experienced team of chefs, expect an event that will be truly memorable.

"Best Alternative Wedding Dinner Venue", Her World Brides Venue Awards 2014

swissôtel THE STAMFORD
SINGAPORE

PRIVATE
DINING ROOMS
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Level 69, Equinox Complex, Swissôtel The Stamford
2 Stamford Road, Singapore 178882



EQUINOX PRIVATE DINING ROOM FESTIVE BUFFET DINNER

APPETISER

Choice of 4 to 6 selections

- ❖ Loch Fyne Smoked Salmon
Pickled Onions and Caper Berries
- ❖ Salad of Beetroot
Compressed Pear, Candied Walnuts and Goat Cheese
- ❖ Grilled Asparagus
Quail Egg, Truffle and Hazelnut Vinaigrette
- ❖ Tiger Prawn Cocktail
Iceberg Lettuce, Avocado and Marie Rose Sauce
- ❖ Confit Trout
New Potato Salad with Spring Onion and Asparagus
- ❖ Spiced Pear and Stilton
Baby Spinach, Walnuts and Honey Mustard
- ❖ Duck Rilette
Onion Marmalade, Pickles and Mustard
- ❖ Foie Gras Parfait
Port Jelly and Toasted Brioche

SALAD

- ❖ Baby Romaine, Rocket, Frisée and Red Endive
- ❖ Marinated Tomatoes, French Beans, Marinated Olives and Heart of Palms
- ❖ Parmesan, Cucumber and Green Beans
- ❖ Tomato Vinaigrette and Thousand Island dressing
- ❖ Soy Ginger Vinaigrette and Caesar Dressing

JAPANESE

- ❖ Assorted Sushi and Maki with Pickled Ginger and Wasabi
- ❖ Buckwheat and Green Tea Soba with Soba Sauce, Bonito and Nori



EQUINOX PRIVATE DINING ROOM FESTIVE BUFFET DINNER

SOUP

Choice of 1 selection

- ❖ Forest Mushroom and Chestnut
Herb Dumplings

- ❖ Crab and Clam Chowder

BREADS AND SMALL ROLLS

- ❖ A choice of Bread Loaves and Rolls *served with Butter and Virgin Olive Oil*

MAIN COURSE

Choice of 4 to 6 selections

- ❖ Roasted Turkey Breast
Apricot and Sage Stuffing and Turkey Jus

- ❖ Pan-Seared Duck Breast
Braised Savoy Cabbage and Port

- ❖ 12-Hour Cooked Shoulder of Welsh Lamb
Pearl Barley, Tomatoes and Basil

- ❖ Grilled Barramundi
White Wine Clam Stew, Kai Lan and Parsley

- ❖ Olive Oil Roasted Eggplant
Cumin, Tomato Fondue and Herb Crust

- ❖ Slow-Braised U.S.D.A Short Rib
Pot-Roasted Celeriac and Cabernet Sauvignon

- ❖ Seafood Bouillabaisse
Saffron Potatoes, Fennel, Cognac and Basil

- ❖ Grilled Norwegian Salmon
Grilled Asparagus and Lemon Truffle Butter Sauce



EQUINOX PRIVATE DINING ROOM FESTIVE BUFFET DINNER

SIDE DISH

- ❖ Honey and Thyme Roasted Carrots and Parsnips
- ❖ Selection of Seasonal Steamed Market Vegetables
- ❖ Sage-Roasted Potatoes

DESSERTS

Choice of 4 to 6 selections

- ❖ Bûche de Noël
- ❖ Christmas Fruit Cake
- ❖ Luxury Mincemeat Pie with Brandy Sauce
- ❖ Karukera Chocolate Gateaux
- ❖ "Au Jardin" Vanilla Genoese
- ❖ Red Fruit Panna Cotta with Stollen Chip
- ❖ Caramel Mixed Nut Tart
- ❖ Assorted Chocolate Pralines
- ❖ Seasonal Tropical and International Fruits



Choice of 4 Selections: S\$120++ per person

Choice of 5 Selections: S\$135++ per person

Choice of 6 Selections: S\$150++ per person

All prices are subject to service charge and GST
Items subject to change by the Chef





**EQUINOX PRIVATE DINING ROOM
FESTIVE BUFFET DINNER
ADD-ON MENU**

Stations

- ❖ **Marinated and Home Cured Salmon**
Condiments and Melba toast
(additional \$14.00 per person)

- ❖ **Freshly Shucked Seasonal Oysters**
Traditional Condiments
(Market Price) per piece

- ❖ **Sashimi Moriawase**
A selection of freshest seafood
(additional \$18.00 per person)

- ❖ **Selection of International Cheese**
Cheese, Fig Chutney, Quince Paste, Pickles and Crackers
(additional \$8.00 per person)

- ❖ **Charcuterie**
Selection of Homemade and Artisan Cuts and Terrines
Served with Antipasti Vegetables, Pickles and selection of Flavoured Mustards
(additional \$6.00 per person)



EQUINOX PRIVATE DINING ROOM FESTIVE BUFFET DINNER ADD-ON MENU

Live Action Stations

- ❖ **Roasted Prime Rib Beef**
Confit Mushroom and Au Poivre
(additional \$28.00 per person)
- ❖ **Baked Salmon Wellington**
Braised Artichokes and Truffle Butter
(additional \$16.00 per person)
- ❖ **Tasmanian Spring Bay Steamed Mussels**
Saffron Curry
(additional \$14.00 per person)
- ❖ **Ricotta Pumpkin Ravioli**
Truffle Butter Sauce and Rocket Salad
(additional \$10.00 per person)
- ❖ **Barbecued Peking Duck and Crispy Peking Duck**
Traditional Condiments
(additional \$18.00 per person)
- ❖ **Pan-Fried Foie Gras**
Fig Chutney, Cinnamon Toast and Port Reduction
(additional \$20.00 per person)

Pasta Station

(additional \$10.00 per person)

Selection of Two Types of Pasta

- ❖ Penne
- ❖ Linguine
- ❖ Farfalle
- ❖ Spaghetti

Selection of Two Types of Sauce

- ❖ Carbonara
- ❖ Bolognaise
- ❖ Napolitaine
- ❖ Aglio Olio