

Dream

COSMOPOLITAN CUISINE

APPETIZER

Smoked Salmon Mousse

Whipped cheese with smoked salmon served with dill mayo and crisp melba toast

Baby Prawns with Dill Mango Mayo

Dill-poached baby prawns topped with fresh mango dill mayo

Beef Taco Springrolls

Crisp springroll filled with beef ragu, cheese and tomato salsa

SOUP

Seafood Chowder

Hearty creamy chowder with a mixture of chopped shrimps, squid, fish, mussels, and vegetables

SALAD

South Palms Fruits and Green Salad Bar

*Assorted greens and fresh fruit condiments
Fresh grapes, apple, fresh orange supremes, lychee, mango
Lychee dressing, apple cinnamon, poached peach dressing*

CARVING

Italian Porketta

*Whole roast roulade of pork marinated
with fresh herbs and spices and served with pork Au Jus*

CHEESE AND PASTA STATION

*Freshly cooked pasta cooked with your choice of cheese
Gruyere, mozzarella, quickmelt, emmental cheese
Fresh spinach, cherry tomatoes, fresh mushrooms, asparagus
Assorted bread basket
Fresh baguette, ciabatta, brioche buns and whole wheat loaf*

MAIN COURSE

Aglio Olio Broccoli and Mushrooms

Duo of broccoli and mushrooms tossed in olive oil and garlic

Baked Seafood Parmigiana

Assortment of seafood topped with tomato concasse and gratinated cheese

Roast Chicken Roulade

Boneless roulade of chicken smothered with caramelized onion sauce

Ossobuco Ala Milanese

Braised beef shank in tomato and demi glace with fresh thyme and rosemary

SIDES

Trio Mushroom Rice Pilaf

Parsely Rice Pilaf

Buttered Pimentón Potatoes

DESSERT

Vanilla Panna cotta with Raspberry Coulis

Creamy vanilla panna cotta topped with raspberry coulis and fresh berries

Tiramisu in a Glass

Our own version of Tiramisu on shoot glasses

Carrot Pineapple Cake

Fresh Fruit Platter

Dream

NEO-FILIPINO CUISINE

APPETIZER

Shrimp Pomelo Kilawin

Ceviche of freshwater shrimps with dalandan citrus vinaigrette and pomelo

Caldereta Ravioli

Crisp ravioli filled with classic beef caldereta and served with caldereta puree

Gourmet Shrimp Ukoy

Crispy shrimp ukoy with sweet potato served with sweet garlic vinegar

SOUP

Pancit Molo Soup

Chicken broth infused with garlic, onions, spring onions, wanton and mixed with pork dumplings

SALAD

Pinoy Pick and Mix Salad Bar

Assorted native greens and condiments

Roasted eggplant, red egg, bagoong alamang, green mango, tomato salsa, local seaweed Pinakurat, ginger vinegar, bagoong balayan, local suake, soy mansi

CARVING

Crackling Lechon Belly

Crisp boneless roulade of pork belly stuffed with lemongrass and garlic served with local vinegar and native soy sauce

LIVE PANCIT STATION

South Palms Live Pancit Cookery

*A choice of egg or vermicelli noodles with your choice of sauce and condiments
Seafood Soy stock or chicken annatto stock
Assortment of vegetables, meat, and seafood*

MAIN COURSE

Broccoli and Mushroom Adobo

Duo of mushroom and broccoli cooked in classic adobo sauce topped with toasted garlic

Duck Caldereta

Slow cook duck in traditional caldereta sauce infused with chicken liver and queso de bola

Malasugue and Prawn Skewers

Grilled fillet of malasugue and baby prawns skewers glazed with sweet soy and served with garlic butter

Bulalong Kare Kare

Slow cooked beef shanks in native peanut sauce served with native vegetables and home made shrimp paste

SIDES

Pandan Rice

Bagoong Tinapa Rice

Crisp Camote Fries

DESSERT

Mango Flan

Classic creme caramel flavored with fresh mango puree

Guinataang Halo Halo Panna cotta

Creamy coconut panna cotta with ube, sweet potato, tapioca served with mascuvado latik and caramelized banana

Assorted Local Kakanin

An assortment of native local sweet delicacies

Fresh Fruit Cup

Dream

NEW ASIA CUISINE

APPETIZER

Kani Mango in Filo Cups

Crisp filo cups filled with flaked kani with togarashi mayo and fresh mango

Bacon Asupara

Bacon-belly-wrapped fresh asparagus and glazed with sweet soy sesame

Fried Pork Dumplings with Plum Sauce

Crisp pork dumplings served with sweet chili plum sauce

SOUP

Mixed Mushroom Egg Drop Sauce

Trio of mushroom with julienne vegetables, quail egg and bok choy

SALAD

Asian Salad Bar

Assorted greens and condiments

Flaked kani, wakame, soy chicken, crispy wonton, poached shrimps

Lychee dressing, wasabi mayo, togarashi mayo

CARVING

Slow Roast Char Siu Pork

Slow roast pork belly glazed with char siu sauce and served with steamed mantao buns with greens and cucumber

MONGOLIAN

*Live mongolian style griddle station cooked on the spot with your choice of vegetables, meat, seafood and sauces to go with it
Juliened chicken, pork belly, raw seafood blend*

Red bell pepper, green bell peppers, onions, beansprout, leaks, cabbage, bok choy, ginger, garlic, mushrooms, carrots, green beans

Asian barbeque, hoisin sauce, mongolian peanut sauce, curry sauce, chili sauce

Mongolian Sides

Steamed rice, egg noodles, poached rice flat noodles

MAIN COURSE

Black Peppercorn Shrimps

Peeled freshwater shrimps tossed in homemade black pepper corn sauce

Steamed Lapu-Lapu with Ham in Superior Sauce

Steamed homegrown lapu-lapu topped with classic superior and ham sauce

Oriental Boneless Fried Chicken

Battered and fried boneless chicken fillet with asian gravy

Beef Tepanyaki

Japanese style griddled beef tenderloin with sweet soy, mushrooms and bell peppers

SIDES

Tortilla China

Seafood Yang Chow Rice

Agedashi Tofu

DESSERT

Dan Taht

Classic Hong Kong vanilla custard egg tartlets

Lychee Panna cotta

Soft panna cotta of lychee topped with fresh mangoes

Crepe Samurai

Rolled crepe filled with fresh mangoes and pastry Crème topped with green tea syrup

Fresh Fruits