

Shook! Kitchen
• Catering

WEDDING MENU

LONG TABLE SIT DOWN MENU - SERVED







SIT DOWN PACKAGES

PACKAGE INCLUSIVE:

- * Choice of Chef's exclusively-crafted Delectable Sit Down Set Menu
- * Elegant Fine-Dining Table Set-Up Complete with Porcelain Ware, Stainless Steel Cutlery & Glassware
- * Complimentary food tasting of chosen menu for 2 persons prior to event
- * 01 Manager In-Charge
- * 01 Service Staff per 10 Pax
- * 01 Chef On Site per 20 Pax
- * Inclusive of Long Tables with Ivory Skirting and Grey Tiffany chairs for Guests
- * Fresh Table Floral Provided
- * Free Flow of Non-Alcoholic Beverage Throughout
- * Catering & Transportation Charges Inclusive





Herbal Chicken Soup



Nai Bai



Wok-fried Salted Egg Rice



Stir-fried Prawns



Roasted Chicken



Crispy Seabass

6-course Happiness Menu - \$75.00+ per pax *(minimum 100 pax)*

Trio Platter

Tobiko Cold Tofu with Century Egg Emulsion,
Marinated Chuka Seaweed,
Vegetable Spring Roll with Thai Sweet Chilli Sauce

Vegetable

Steamed Chinese Spinach
with Braised Shiitake Mushroom in Oyster Sauce

Chicken

Oriental Roasted Chicken
with Five Spice Salt with "Doubanjiang" Chilli

Fish

Deep-fried Barramundi
with Superior Soya Sauce and Crispy Ginger

Staple

Braised Ee-Fu Noodles
with Spring Vegetables and Straw Mushroom

Dessert

Chilled Cheng Teng
with Dried Logan, White Fungus, Red Dates, Goji Berries and Candied Melon

Add-On

Double Boiled Herbal Chicken Soup - \$10

Laksa Pumpkin Soup with Blue Swimmer Crab and Kale Crisp - \$11

Thick Fish Maw & Crab Soup - \$12

6-course Prosperity Menu - \$98.00+ per pax *(minimum 60 pax)*

5 Happiness Combination Platter

Tobiko Cold Tofu with Century Egg Emulsion,
Marinated Jellyfish,
Chicken Roulade with "Dang Gui" Sauce,
Crispy Seafood Money Bag,
Vegetable Spring Roll with Thai Sweet Chilli Sauce

Vegetable

Steamed Broccoli in Oyster Sauce
with Braised Bai Ling Mushroom

Seafood

"Typhoon Shelter" Ocean Prawn
with Onion, Chilli, Scallion and Crispy Garlic

Fish

Deep-fried Barramundi in Nonya Assam Chili Sauce
with Pineapple and Pickled Cucumber

Staple

Braised Longevity Noodles
with Spring Vegetables and Shiitake Mushroom

Dessert

Signature Mango Sago
with Pomelo, Sago and Fresh Mint

Add-On

Double Boiled Herbal Chicken Soup - \$10

Laksa Pumpkin Soup with Blue Swimmer Crab and Kale Crisp - \$11

Thick Fish Maw & Crab Soup - \$12

7-course Bountiful Menu - \$108.00+ per pax *(minimum 60 pax)*

5 Signature Combination Platter

Marinated Baby Octopus,
Osmanthus Egg with Mock Shark Fin,
Cold Cut Sliced Beef Shin with Mala Sauce,
Yam Basket with Ocean Scallop,
Seafood "Charcoal" Youtiao with Citrus Mayonnaise

Soup

Thick Fish Maw & Blue Swimmer Crab Soup

Vegetable

Nai Bai Vegetables
with Braised Sea Cucumber, Wolfberries and Oriental Sauce

Seafood

Honey Wasabi Prawn Ball
with Tobiko and Rice Puff

Fish

Deep Fried Black Grouper
with Superior Soya Sauce and Crispy Ginger

Staple

Steamed Lotus Leaf Rice
with Baby Abalone, Chinese Chicken Sausage, Chestnut and Shiitake Mushroom

Dessert

Chilled Double Boiled Nashi Pear
with Peach Gum, Dried Logan, White Fungus, Red Dates, Goji Berries and Apricot Kernel

Add-On

Double Boiled Herbal Chicken Soup - \$10

Laksa Pumpkin Soup with Blue Swimmer Crab and Kale Crisp - \$11

Thick Fish Maw & Crab Soup - \$12



Freshly Baked Bread Roll



*Sous Vide Pacific Prawn and Mashed
Timbale Avocado, Slow Cooked Grapes*



Beet Root Salad (V)



Noisette of Maple Glazed Salmon



Oven Roasted Chicken Roulade Supreme



Baked Portobello Mushroom (V)



Fresh Cut Fruits (V)



Dark Chocolate Cake Slice (V)



Earl Grey Panna Cotta (V)

3 Course Western Set Menu - \$95.00+ per pax *(minimum 100 pax)*

Freshly Baked Bread Roll with Butter

Salad & Appetiser (Choice of 1)

Pan-Seared Pacific Scallop with Celeriac Mouseline

Micro Yellow Frisee Daikon Cress laced with Plume Tomato Mango Dressing

Sous Vide Pacific Prawn

and Timbale Avocado, Slow Cooked Grapes with Micro Leaf and Passionfruit Gel

Beet Root Salad 

with Orange Segments and Honey Mustard Dressing

Main Entrée (Choice of 1) – Pre Orders Required

Noisette of Maple Glazed Salmon

served with Seasoned Vegetables & Yuzu Beurre Blanc

Oven Roasted Chicken Roulade Supreme

stuffed with Prawn Mousse and Chestnut, Australian Asparagus Spear, Burnt Pearl Tomato and Quenelle Carrot infused with Aux Cherry Sauce

Baked Portobello Mushroom 

stuffed with Mashed Potato and Parmigiano Cheese and Australian Flinders Shiso Salad drizzled with Honey Lime Capsicum Coulis

Dessert (Choice of 1)

Dark Chocolate Cake Slice 

laced with Chocolate Sauce & Pistachio Tuile

Earl Grey Panna Cotta 

with Chocolate Shaving & White Chocolate Balls

Fresh Cut Fruits 

Beverages

Fruit Punch

Coffee & Tea

Iced/Warm Water

4 Course Premium Western Set Menu - \$130.00+ per pax *(minimum 60 pax)*

Freshly Baked Bread Roll with Butter


Salad & Appetiser (Choice of 1)

Pan Roasted Pacific Scallop Avocado Wasabi Mousse
with Tobiko, Mango & Cucumber Relish, Micro Cress Salad and Pickled Onion

Peach Salad 

Caramelised Stone Fruit, Heirloom Tomatoes, Mesclun Leaves in White Balsamic-Yuzu Dressing

Soup

Mushroom Tentsuyu Broth 
with Daikon & Chopped Chive

Main Entrée (Choice of 1) – Pre Orders Required

Baked Honey Miso Cod Fish
with Sautéed Truffle Shoyu Mushroom, Sake Clam Beurre Blanc, Vine Tomatos, Herb Crushed Potato

36hrs Slow-Cooked Angus Short Rib
Grilled Provencal Vegetable, Horseradish Crème, Vine Tomato, Herb Crushed Potato

Forest Tart 
Creamy Medley of Mushroom with Melted Cheddar, Roasted Carrot, Herbed Coulis

Dessert (Choice of 1)

Raspberry Cheese Tart 
Basil Crème Anglaise, Spiced Crumble, Fresh Berries

Fresh Cut Fruits 

Beverage

Iced Lemonade

Coffee & Tea

Iced/Warm Water

For enquiries, please call 6411 4994 or
email sales@skcatering.com