

# Special Events Prix-Fixe Menu

Family Style

(Minimum 8 Guests)

\$45 per Person  
(Plus Tax and 20% Gratuity)

## Appetizers

Chef's Steamed Dim Sum Platter  
Grand Marnier Rock Prawn with Honey Walnuts  
XO Sea Scallop Accompanied by Golden Crispy Tofu

## Soup

Winter Melon & Seafood Soup

## Main Entrées

Twin Canadian Lobster with Ginger & Scallion  
Rib Eye Steak with Black Pepper Sauce  
Roast Whole Spring Chicken with Chef's Seasonings  
Crispy Sweet & Pungent Whole Red Snapper  
Yang Chow Style Fried Rice  
Wok Braised Longevity Noodles with Shiitake Mushroom & Yellow Chives

## Dessert

Fresh Seasonal Fruit Platter

**MOONSTONE**  
MODERN ASIAN CUISINE & BAR

# Special Events Prix-Fixe Menu

Family Style

(Minimum 8 Guests)

\$55 per Person  
(Plus Tax and 20% Gratuity)

## Appetizers

Crabmeat & Pork Soup Dumpling  
Sushi Chef's Maki Platter  
Stir-Fry Sea Scallop & Prawn with Fresh Lily Bulbs

## Soup

Velvet King Crab Meat & Seafood Soup

## Main Entrées

Twin Lobster with XO Sauce  
Roast Whole Spring Chicken with Chef's Seasoning  
Wok Tossed Rib Eye Steak with Fresh Dragon Fruit  
Steamed Seasonal Live Fish with Ginger & King Soy  
Crunchy Seafood Fried Rice  
Wok Braised Longevity Noodles with Shiitake Mushroom & Yellow Chives

## Dessert

Chef's Selection of Mini Pastries

# Special Events Prix-Fixe Menu

Family Style

(Minimum 8 Guests)

\$75 per Person  
(Plus Tax and 20% Gratuity)

## Appetizers

Chef's Inviting Hors D'oeuvres Platter  
Jumbo Prawn Two Style  
Sushi Chef's Sushi & Maki Platter

## Soup

Dry Scallop & Seafood Supreme Soup

## Main Entrées

Twin Lobster with XO Sauce  
Roast Whole Spring Chicken with Chef's Seasonings  
Prime Cut Filet Mignon with Black Pepper Sauce  
Steamed Seasonal Live Fish with Ginger & King Soy  
Savory Bacon & Fresh Pineapple Fried Rice  
Wok Braised Longevity Noodles with Shiitake Mushroom & Yellow Chives

## Desserts

Chef's Selection of Mini Pastries  
Fresh Seasonal Fruit Platter

**MOONSTONE**  
MODERN ASIAN CUISINE & BAR

# Special Events Prix-Fixe Menu

Family Style

(Minimum 8 Guests)

\$95 per Person  
(Plus Tax and 20% Gratuity)

## Appetizers

Chef's Inviting Hors D'oeuvres Platter  
Grand Marnier Crispy Crab Claws  
Sautéed Sliced Conch & Sea Scallop Accompanied by Golden Crispy Tofu

## Soup

Traditional Ginseng & Chicken Soup

## Main Entrées

Twin Lobster with XO Sauce  
Chef's Special Jasmine Tea Smoked Chicken  
Braised Whole Abalone on Cloud of Egg Whites  
Steamed Seasonal Live Fish with Ginger & King Soy  
Savory Bacon & Fresh Pineapple Fried Rice  
Wok Braised Longevity Noodles with Crabmeat & Shiitake Mushroom

## Desserts

Chef's Selection of Mini Pastries  
Fresh Seasonal Fruit Platter

**MOONSTONE**  
MODERN ASIAN CUISINE & BAR

# Special Events Prix-Fixe Menu

## Individual Style

(Minimum 8 Guests)

\$35 per Person  
(Plus Tax and 20% Gratuity)

## Appetizers

(Choose One)

Crispy Roast Duck Spring Roll (1)

Sesame Shrimp Toast (2)

Steamed Pork Shu Mai (3)

## Soups

(Choose One)

Pork Wonton Soup

Vegetarian Hot & Sour Soup

Miso Soup

## Main Entrées

(Choose One)

(All Entrées served with Vegetable Fried Rice, White Rice or Brown Rice)

Beef Sha Cha

Small Shrimp with String Beans

Tangerine Chicken

Sautéed Mixed Fresh Vegetables (No Meat)

Chef's Sushi Platter

## Dessert

Two Choices of Ice Cream or Sorbet

# Special Events Prix-Fixe Menu

## Individual Style

(Minimum 8 Guests)

\$45 per Person  
(Plus Tax and 20% Gratuity)

## Appetizers

(Choose One)

Crispy Rice Shrimp Ball (2)  
Steamed Chicken & Chive Dumplings (3)  
Tuna Avocado Roll

## Soups

(Choose One)

Pork Wonton Soup  
Chicken Cream of Corn  
Vegetarian Hot & Sour Soup

## Main Entrées

(Choose One)

(All Entrées served with Vegetable Fried Rice, White Rice or Brown Rice)  
Sizzling Beef Short Rib (with Fresh Kumquats)  
Stir-Fry Jumbo Prawn Szechuan (with Steamed Bok Choy)  
Honey Chicken with Mixed Roasted Nuts  
Buddhist Delight (with Tofu, Bok Choy & Wild Mushroom)  
Chirashi (Chef Selected Fresh Fish with Sushi Rice)

## Desserts

(Choose One)

Two Choices of Ice Cream or Sorbet

# Special Events Prix-Fixe Menu

## Individual Style

(Minimum 8 Guests)

\$55 per Person  
(Plus Tax and 20% Gratuity)

## Appetizers

(Choose One)

- Crabmeat & Pork Soup Dumpling (3)
- Grand Marnier Rock Prawn (4)
- Black Pepper Tuna Tataki (4)  
(with Seaweed Salad)

## Soups

(Choose One)

- Crabmeat & Sweet Corn Soup
- Tom Yum Shrimp
- Silken Tofu & Vegetable Soup

## Main Entrées

(Choose One)

(All Entrées served with Vegetable Fried Rice, White Rice or Brown Rice)

- Rack of Lamb with Merlot Sauce
- Sea Scallop & Lobster Tail with Spicy Garlic Sauce
- Lemon Grass Chicken (with Sautéed Spinach)
- Rib Eye Steak with Black Pepper Sauce
- Chef's Sushi & Sashimi Platter

## Desserts

(Choose One)

- Crispy Banana Spring Roll with Lychee Sorbet
- Fried Vanilla Ice Cream Tempura (with Raspberry Sauce)