



EVENTS K I T

CHEVAL GROUP
Private Limited





Cheval Group

Since 2009, Cheval Group is a growing F&B and Lifestyle company that operates various F&B concepts across Singapore, providing unique & timeless experiences to our customers through the years.



CHEVAL CHEVAL *the Sea Grill*
CAFE | BAR | BISTRO WHISKEY | COCKTAILS



Choose 2 Salad

- Niçoise Salad
- Tzatziki with Pitta Bread
- Tex Mex Corn and Bean Salad
- 3 Colour Pasta Salad with Roasted Chicken

Choose 1 Fish

- Oven Backed Red Mullet with Almond Crust
- Steam Seabass with Herb Cream Sauce
- Pan-seared Red Snapper Fresh Tomato Basil Coulis

Choose 1 Seafood

- Baked Half Shell mussels with Cheese sauce
- Assorted Seafood in Baked Potatoes
- Penne Aglio Olio with Seafood

Choose 1 Meat

- Slow Braised Beef Brisket with Red Wine and Vegetables
- Herb and cheese filled chicken thigh roll on mushroom cream
- Lamb Navarin with Vegetables

Choose 1 Starch

- Baked Semolina Gnocchi
- Buttered Rice Pilaff with Mushrooms
- Roasted Young Potatoes with rosemary and garlic

Choose 1 Vegetables

- Ratatouille- French Bell Pepper, Courgette mixed vegetable
- Sauteed Kenya Beans with sundried tomatoes
- Vegetables Confit

Dessert

- Mango Mousse Cake
- Fresh Fruit in Season



Western

\$38++ per pax

Buffet

Choose 2 Salad

- Caesar Salad
- Smoked Salmon Roulade with cream cheese
- Maryland crab cake with sweet chilli sauce
- Tomato Mozzarella Caprese

Choose 1 Fish

- Grilled Salmon Fillet with Honey Mustard Sauce
- Oven Baked Barramundi Fillet with Bearnaise Sauce
- Baked Salmon Fillet with blueberries

Choose 1 Seafood

- Baked Half Shell Scallops with tomato and herb crust
- Fried Breaded Prawns
- Spaghetti with Seafood in creamy tomato sauce

Choose 1 Meat

- Roasted leg of lamb with Provençal crust
- Oven Roasted Sirloin with Black Pepper Sauce
- Roasted Crispy Chicken with Jus

Choose 1 Starch

- Linguine with Truffle cream sauce
- Gratin Potatoes
- Vegetable paella rice

Choose 1 Vegetables

- Aubergines parmigiana
- Wilted Baby Spinach with Cherry Tomatoes
- Baby Carrots and Holland Beans

Dessert

- Dark Cherry Almond Tart
- Fresh Fruit in Season



Western

\$48++ per pax

Buffet

Choose 2 Salad

- Tossed baby Spinach with Prawns and Smoked Duck Breast
- Mesclun salad with marinated Baby octopus
- Fried Thai fish and Crab cake with dipping sauce
- Grilled Vegetable salad with Smoked Salmon

Choose 1 Fish

- Pan Seared- Halibut Fillet with Forest Mushrooms
- Baked Red Snapper Fillet with Couscous and Tomatoes
- Seared Salmon Fillet with Asparagus cream

Choose 1 Seafood

- Baked Seafood Potpourri in Scallops Shells
- Steamed Seafood Mousse with Crab and Prawns in Bisque Cream
- Fusilli Pasta with creamy Herb seafood sauce

Choose 1 Meat

- Oven Roasted Rib Eye with Mushroom gravy
- Baked Duck Breast with Orange honey sauce
- Slow Roasted Lamb Leg with Kenya beans

Choose 1 Starch

- Penne with Basila Pesto and Pine nuts
- Rissole Red Potatoes
- Tomato Pilaff Rice

Choose 1 Vegetables

- Oven Roasted Assorted Vegetables
- Gratinated Cauliflower and Broccoli
- Broccolini with Bell Pepper and Mushrooms

Dessert

- Passion Fruit Strawberry Mousse
- Fresh Fruit in Season



Western

\$58++ per pax

Buffet

Classic Set - \$28.90

Minimum 30 Pax. Choose 1 from each category 1 to 9.

1. Rice / Noodle (飯麵类)

- ☐ Eefu Noodle (伊府麵)
- ☐ Dry Beef Hor Fun (干炒牛河)
- ☐ Yang Chow Fried Rice (杨洲炒饭)
- ☐ Pineapple Fried Rice (凤梨炒饭)

2. Vegetable / Beancurd (田园时蔬 / 豆腐)

- ☐ Stir-fry Chinese Chives (青龙菜)
- ☐ Stir-fry Oyster Sauce Seasonal Vegetables (耗油炒时蔬)
- ☐ Homemade Tofu with Minced Pork (肉碎豆腐)
- ☐ Chicken with Salted Fish & Tofu (咸鱼鸡粒豆腐)

3. Fish Fillet (鱼类)

- ☐ Sweet & Sour (酸甜(炸))
- ☐ Curry (咖喱)
- ☐ Assam (叻三)
- ☐ HK Harbour Style (避风塘焗)

4. Meat (肉类)

- ☐ Prawn Paste Chicken Wing (虾酱鸡中翅)
- ☐ Thai Style Crispy Chicken Thigh (泰式煎鸡脯)
- ☐ Crispy Nan Ru Pork Belly (香脆南乳肉)
- ☐ Stir-fry Black Pepper Beef (黑椒牛肉片)
- ☐ Sweet & Sour (酸甜古佬肉)

5. Platter (拼盘)

- ☐ Spring Roll, Calamari, Marinated Cold Chicken with Jellyfish (春卷, 花枝, 海蜇冻鸡)

6. Seafood (海鲜类)

- ☐ HK Harbour Style Jumbo Prawn (避风塘大虾)
- ☐ Thai Style Spicy Squid (泰式酸辣鲜鱿)
- ☐ Sambal Sotong (叁巴苏东)

7. Soup (湯羹类)

- ☐ Braised Pumpkin Corn Soup with Crab Meat (蟹肉金瓜翠玉粟米羹)
- ☐ Szechuan Hot & Spicy (川式酸辣羹)

8. Dessert (甜品)

- ☐ Mango Pomelo Kiwi Seeds (杨枝甘露)
- ☐ Peach Gum Desert Soup (Hot/Cold) (桃胶炖雪耳糖水)
- ☐ Iced Jelly Cocktail (杂果文头雪)

9. Juice (果汁)

- ☐ Orange (橙汁)
- ☐ Lime (酸柑汁)
- ☐ Apple (苹果汁)
- ☐ Pineapple (凤梨汁)
- ☐ Cranberry (蔓越莓汁)
- ☐ Fruit Punch (杂果汁)

Chinese



Buffet

Treasure Set - \$38.90

Minimum 30 Pax. Choose 1 from each category 1 to 9.

1. Rice / Noodle (飯麵类)

- ☐ Salted Fish Fried Rice with Diced Chicken (咸鱼鸡粒炒饭)
- ☐ Fried Rice with Assorted Seafood & Anchovies (银鱼仔海鲜炒饭)
- ☐ Signature Egg Noodle (招牌炒生麵)
- ☐ Seafood HK Noodle (海鲜炆伊麵)

2. Vegetable / Beancurd (田园时蔬 / 豆腐)

- ☐ Braised Vegetarian - Luo Han Zai (罗汉烩上素)
- ☐ Sauteed Celery & Mushroom with Lotus Root & Macadamia (夏果小炒皇)
- ☐ Chicken with Salted Fish & Tofu (咸鱼鸡粒豆腐)
- ☐ Braised Homemade Tofu with Assorted Seafood (海鲜红烧豆腐)

3. Fish Fillet (鱼类)

- ☐ Sweet & Sour (酸甜(炸))
- ☐ Curry (咖喱)
- ☐ Assam (豉三蒸)
- ☐ HK Harbour Style (避风塘焗)

4. Meat (肉类)

- ☐ Pan-seared Chicken Thigh with Blueberry Sauce (蓝莓汁煎鸡脯)
- ☐ Champagne Pork Ribs (香槟排骨)
- ☐ Stir-fry Venison in Spring Onion (姜葱鹿肉片)
- ☐ Stir-fry Black Pepper Beef (黑椒牛肉片)
- ☐ Crispy Pork Rib in Sour Plum Sauce (將軍冰梅骨)

5. Platter (拼盘)

- ☐ Spring Roll, Golden Crispy Prawn Balls, Calamari, Charcoal Tofu with Custard Sauce (春卷, 黄金脆虾丸, 花枝, 流沙备长碳豆腐)

6. Seafood (海鲜类)

- ☐ Jumbo Prawn - Choose your Style (大虾)
- ☐ Sauteed Fresh Scallop in X.O Sauce (XO酱皇翠玉带)
- ☐ Sambal Sotong (叁巴苏东)

7. Soup (湯羹类)

- ☐ Braised Fish Maw with Assorted Dried Seafood Soup (瑶柱鱼肚海味羹)
- ☐ Assorted Seafood Tofu Soup (海鲜豆腐羹)

8. Dessert (甜品)

- ☐ Mango Pomelo Kiwi Seeds (杨枝甘露)
- ☐ Peach Gum Desert Soup (Hot/Cold) (桃胶炖雪耳糖水)
- ☐ Iced Jelly Cocktail (杂果文头雪)

9. Juice (果汁)

- ☐ Orange (橙汁)
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- ☐ Apple (苹果汁)
- ☐ Pineapple (凤梨汁)
- ☐ Cranberry (蔓越莓汁)
- ☐ Fruit Punch (杂果汁)

Chinese

赤宝
CHÌ BǎO
CHEVAL

Buffet

4 Course Set \$38++ per pax

Appetizer

Italian Sheet-pan panzanella

Soup

Forest Mushroom Soup served with Garlic bread

Mains

Chicken roulade with spinach & ham stuffing, served with summer vegetable, truffle mash potato, pomegranate sauce

OR

Grilled Salmon Fillet & prawn with honey mustard cream sauce

Dessert

Mango Mousse cake

4 Course Set \$48++ per pax

Appetizer

Pan-seared warm Duck breast with orange and honey on garden greens

Soup

Seafood chowder served with homemade garlic bread

Mains

**Oven Roasted Ribeye served with Black Pepper Merlot Reduction,
Buttered Vegetables and Duchesse Potato**

OR

**Baked Salmon Fillet with Blueberries, Buttered Vegetables and Duchesse
potato**

Dessert

Mango Mousse cake

4 Course Set \$58++ per pax

Appetizer

Pearl Couscous Salad with Pesto Dressing Topped with Pan Seared Scallops

Soup

Clear Summer Minestrone Soup with Pan Seared Redfish Fillet

Mains

Slow cook herb crust coated tenderloin with homemade mash potato, grilled summer vegetable & wild truffle sauce

OR

BBQ spiced cod fish with lyonnaise & confit vegetable served with lemon salsa

Dessert

Mango Mousse cake

Beer Happy Hour Rates

Heineken \$11

Guinness \$12

Erdinger \$12

Wines

Wines Buronga Hill (Cabernet Sauvignon or Sauvignon Blanc) Usual Price \$59.

**Purchase of 12 x Bottles: \$660 (Discounted 1 Bottle for \$55.00)
12 Bottle can serve up to 72 Glassware.**

Non-Alcoholic Free Flow Package

\$8 per pax

Comprises of Juice, Coffee, Tea, Soft Drinks