

Food Menus

Tasty Asian

Teriyaki chicken & leek skewer
Assorted satay (chicken & mutton)
Tender fish bites with sweet chili sauce
Tempura vegetables with soy dip
Kampong chicken with basil & chili padi
Lamb kebab with garlic mint
Omelette roll with salmon, avocado & cheese
Beef rendang wrapped in flour tortilla
Chicken tikka pieces with a mint yoghurt dip
Spicy drumlets with Thai sweet chili sauce
Crispy ginger beef strips

@ \$24 pp nett

*(based on a min. 25pax, please select 8 of the 12 items)
(based on a min. 15-25pax, please select 6 of the 12 items)*

Contemporary Western

Grilled rosemary lamb sticks with yoghurt dip
Crispy breadcrumb ginger beef
Creamy egg & chive croquettes with hollandaise
Fresh cucumber breads with herbed cream cheese
Grilled beef & asparagus pepper rolls
Mini open chicken burger with melted cheese
Fried chicken toasts with honey mayonnaise
Marinated grilled salmon and leek skewer
Crispy chicken drumlets in spiced batter
Pan-fried lamb pieces in tomato herb sauce
Fish fingers in ale batter with tartar
Omelette roll with salmon, avocado & cheese

@ \$28pp nett

*(based on a min. 25pax, please select 8 of the 12 items)
(based on a min. 15-25pax, please select 6 of the 12 items)*

East 'n' West

Soft shell crab in lemon tartar
Spicy hot chicken drumlets with sweet chilli sauce
Mixed seafood bites with lemon ginger sauce
Cheesy vegetable kebab in curried batter
Minced lamb skewers with garlic mint yoghurt
Garlic chicken kebabs with sweet 'n' sour sauce
Beef croutes with mustard mayonnaise
Fish fingers in ale batter with tartar
Mini chicken & mushroom pies
Roast herb potatoes with brown gravy
Grilled chicken with hot chili & basil
Sombong sotong (peppered squid)

@ \$26 pp nett

*(based on a min. 25pax, please select 8 of the 12 items)
(based on a min. 15-25pax, please select 6 of the 12 items)*

Chef's Gourmet Choice Menu

Fresh dory with herb & light ginger mustard sauce
Crispy coconut prawn with mango sauce
Golden crumbed squid in mild curry dip
Roast beef croutes with mustard mayonnaise
Pan-seared fresh salmon with mild wasabi soy dip
Grilled fresh asparagus and mushroom with
light chive butter
Breaded fish bites with oatmeal crumbs and tartar
Pan-fried lamb cutlets in herb marinade
Spicy chicken skewers & vegetables with cashew
Oven baked oysters with tomato, bacon & cheese
Traditional roast beef with horseradish sauce and
mild black pepper gravy
Jumbo chicken wings in savoury spiced batter

@ \$40 pp nett

*(based on a min. 25pax, please select 8 of the 12 items)
(based on a min. 15-25pax, please select 6 of the 12 items)*

All food and beverage prices quoted are NETT.

Beverage prices

Beers

Pint of Tiger, Heineken, Kilkenny,
Strongbow Cider & Guinness @ \$11.80

Jug of Tiger & Heineken @ \$23.00

All Half pints @ \$7.00

Bottled Beers – Tiger, Victoria Bitters, Corona &
Heineken @ \$10.00

Bottled Erdinger Weiss & Dunkel @ \$13.00

House Pour Spirits & Wine

Glass of House spirits plus soda mixers
@ \$7.50

Glass of House spirits plus fruit juice/cordial
@ \$9.00

Bottle of House spirits @ \$115

Glass of House white / Red wine @ \$8.00

Bottle of House white / Red wine @ \$40.00

Jug of post mix soft drink (coke, sprit, tonic)
@ \$10.00

Jug of juices (orange, lime, cranberry) @ \$20.00

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Terms and Conditions

1. A deposit of 25% (or 50% for the "Exclusive" use of the venue) of the total function / event package amount is required to confirm the above-mentioned event.
2. For cheque payment, please made to "Gaelic Inns Pte Ltd".
3. Payment for the remaining balance (after off-setting the deposit) must be made on the day of the event by cash or credit card only.
4. Cancellation may be made with a minimum of 3 working days (or 5 working days in the case of an "Exclusive Function") prior to the date of the event / function.

Deposit will be forfeited in the event of a cancellation made outside of the required notice period or for a "no-show" on the function date.