

# Special Events

## Prix-Fixe Menu-1L

\$25 per Guest  
(Includes Tea and Soft Drinks)  
(Plus Tax, Gratuity and Alcoholic Beverages)

### First Course

(Family Style)  
Vegetable Spring Roll  
Moonstone Field Green Salad  
(with House Ginger Dressing)  
Steamed Chicken Shu Mai

### Main Course

(Choice of)  
(All Entrées served with Vegetable Fried Rice, White Rice or Brown Rice)  
Wok Cashew Chicken  
General Tso's Shrimp  
Flank Steak with Pepper and Onion  
Buddha's Delight  
(with Fried Tofu)

### Dessert

(Family Style)  
Fresh Seasonal Fruit Platter

# Special Events

## Prix-Fixe Menu-2L

\$35 per Guest  
(Includes Tea and Soft Drinks)  
(Plus Tax, Gratuity and Alcoholic Beverages)

### First Course

(Family Style)

Crispy Roast Duck Spring Roll  
Sesame Shrimp Toast  
Steamed Pork Shu Mai  
Fried Calamari

### Main Course

(Choice of)

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

Mongolian Beef  
Shrimp with Asparagus  
Tangerine Chicken  
Kung Pao Sole Filet (with Peanuts)  
Chef's Sushi and Maki Platter

### Desserts

(Family Style)

Mochi Ice Cream  
Fresh Seasonal Fruit Platter

# Special Events

## Prix-Fixe Menu-3

\$45 per Guest  
(Includes Tea and Soft Drinks)  
(Plus Tax, Gratuity and Alcoholic Beverages)

### First Course

(Family Style)  
Crispy Rice Shrimp Ball  
Steamed Chicken & Chive Dumplings  
Chicken Lettuce Wrap  
Sushi Chef's Maki Rolls

### Second Course

(Choice of)  
Pork Wonton Soup  
Chicken Cream of Corn  
Vegetarian Hot & Sour Soup

### Main Course

(Choice of)  
(All Entrées served with Vegetable Fried Rice, White Rice or Brown Rice)  
Bar-B-Q Beef Short Rib with Black Pepper Vegetables  
Stir-Fry Jumbo Prawn Szechuan (with Steamed Bok Choy)  
Honey Chicken with Mixed Roasted Nuts  
Grilled Scottish Salmon Teriyaki (with Steamed Vegetable Medley)  
Chirashi (Chef Selected Fresh Sashimi with Sushi Rice)

### Desserts

(Family Style)  
Crispy Banana Spring Roll  
Mochi Ice Cream

# Special Events

## Prix-Fixe Menu-4

\$55 per Guest  
(Includes Tea and Soft Drinks)  
(Plus Tax, Gratuity and Alcoholic Beverages)

### First Course

(Family Style)

Crabmeat & Pork Soup Dumpling  
Grand Marnier Rock Prawn  
Black Pepper Tuna Tataki  
(with Seaweed Salad)  
Bar-B-Q Imperial Beef Short Ribs

### Second Course

(Choice of)

Crabmeat & Sweet Corn Soup  
Tom Yum Shrimp  
House Special Wonton Soup

### Main Course

(Choice of)

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

Mongolian Lamb Chops  
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

(Family Style)

Crispy Banana Spring Roll & Fresh Seasonal Fruits  
Mochi Ice Cream

# Special Events

## Prix-Fixe Menu-A

Family Style

\$50 per Guest  
(Includes Tea and Soft Drinks)  
(Plus Tax, Gratuity and Alcoholic Beverages)

### First Course

Sushi Chef's Nigiri and Maki Platter  
Grand Marnier Jumbo Prawn with Honey Walnuts  
XO Sea Scallop Accompanied with Golden Crispy Shrimp Stuffed Tofu

### Second Course

Winter Melon & Seafood Soup

### Main Course

Twin Canadian Lobster with Ginger & Scallion  
Rib Eye Steak with Black Pepper Sauce  
Roast Savory Whole Spring Chicken for Celebrations  
Crispy Sweet & Pungent Whole Seasonal Fish  
Yang Chow Style Fried Rice  
Wok Braised Hand Pulled Noodles with Julienne Vegetables

### Dessert

Fresh Seasonal Fruit Platter

# Special Events

## Prix-Fixe Menu-B

Family Style

\$65 per Guest  
(Includes Tea and Soft Drinks)  
(Plus Tax, Gratuity and Alcoholic Beverages)

### First Course

Sushi Chef's Nigiri and Maki Platter  
Stir-Fry Sea Scallop & Jumbo Prawn  
(Accompanied with Golden Crispy Shrimp Stuffed Tofu)  
Fried Salt & Garlic Jumbo Oyster on the Half Shell

### Second Course

Velvet King Crab Meat & Seafood Soup

### Main Course

Twin Lobster with XO Sauce  
Roast Savory Whole Spring Chicken for Celebrations  
Wok Tossed Rib Eye Steak with Fresh Dragon Fruit  
Steamed Seasonal Live Fish with Ginger & King Soy  
Chinese Sausage & Fresh Pineapple Fried Rice  
Wok Braised Udon Noodles with Wild Mushrooms

### Dessert

Chef's Selection of Mini Pastries

**MOONSTONE**  
MODERN ASIAN CUISINE & BAR

# Special Events

## Prix-Fixe Menu-C

Family Style

\$80 per Guest  
(Includes Tea and Soft Drinks)  
(Plus Tax, Gratuity and Alcoholic Beverages)

### First Course

Sushi Chef's Deluxe Sashimi Platter  
Steamed Live Sea Scallop on the Half Shell with XO Vermicelli  
Jumbo Prawn Two Style (Accompanied with Shrimp Stuffed King Crab Claws)

### Second Course

Conpoy & Seafood Supreme Soup

### Main Course

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  
Crunchy Seafood 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-D

Family Style

\$95 per Guest  
(Includes Tea and Soft Drinks)  
(Plus Tax, Gratuity and Alcoholic Beverages)

### First Course

Sushi Chef's Deluxe Sashimi Platter  
Sautéed Jumbo Prawn & Sea Scallop Accompanied by Shrimp Stuffed King Crab Claws  
Steamed Maine Lobster and Melon Salad

### Second Course

Conpoy and Fish Maw Supreme Soup

### Main Course

Pan Seared French Cut Lamb Chops with Spring Onions & Roasted Garlic  
Wok Charred Filet Mignon with Black Pepper Sauce  
Sliced Abalone & Sea Cucumber in Oyster Sauce  
Steamed Seasonal Live Fish with Ginger & King Soy  
XO Seafood 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



# Hors D' Oeuvres Menu

Bite Sized / Served Butler Style

\$30 per Guest

(Includes Tea and Soft Drinks)

(Plus Tax, Gratuity and Alcoholic Beverages)

## Taste of China

(Select 3)

- Vegetable Spring Roll
- Roast Duck Spring Roll
- Scallion Pancake
- Bar-B-Q Roast Pork
- Sesame Shrimp Toast
- Salt & Garlic Calamari
- Puffed Rice Shrimp Ball
- Crispy Lobster & Shrimp Wontons
- Grand Marnier Sesame Prawn
- Sesame Chicken Tenders
- Salt & Pepper Crispy Eggplant
- Pork Pot Sticker
- Steamed Crystal Shrimp Dumpling
- Steamed Shu Mai (Pork/Chicken)
- Steamed Chicken & Chive Dumpling
- Steamed Vegetable Dumpling
- Fried Pork Dumpling

## Taste of Japan

(Select 3)

- Steamed Edamame
- Rock Shrimp Tempura
- Pan Seared Pork Gyoza
- Pan Seared Vegetable Gyoza
- Mini Spicy Salmon Sushi Sandwich
- Grilled Eel Sushi Squares
- Shrimp & Avocado Sushi Squares
- Crunchy Spicy Tuna Sushi Squares
- Sushi Chef's Maki Rolls
- Sushi Bombs (Tuna/Salmon/Yellowtail/  
White Tuna/Avocado)

## Fusion Style

(Select 3)

- Crispy Five Spice Chicken Wings
- Chicken Satay
- Beef Satay
- Mini Chicken Teriyaki Tacos
- Spicy Tuna Crackers
- Crispy Tuna Pizza
- Hawaiian Smoked Bacon Lychee Bites
- Shrimp Fire Cracker
- Tom yum Fish Ball Skewer
- Tangy Crispy Pork Tender Bites