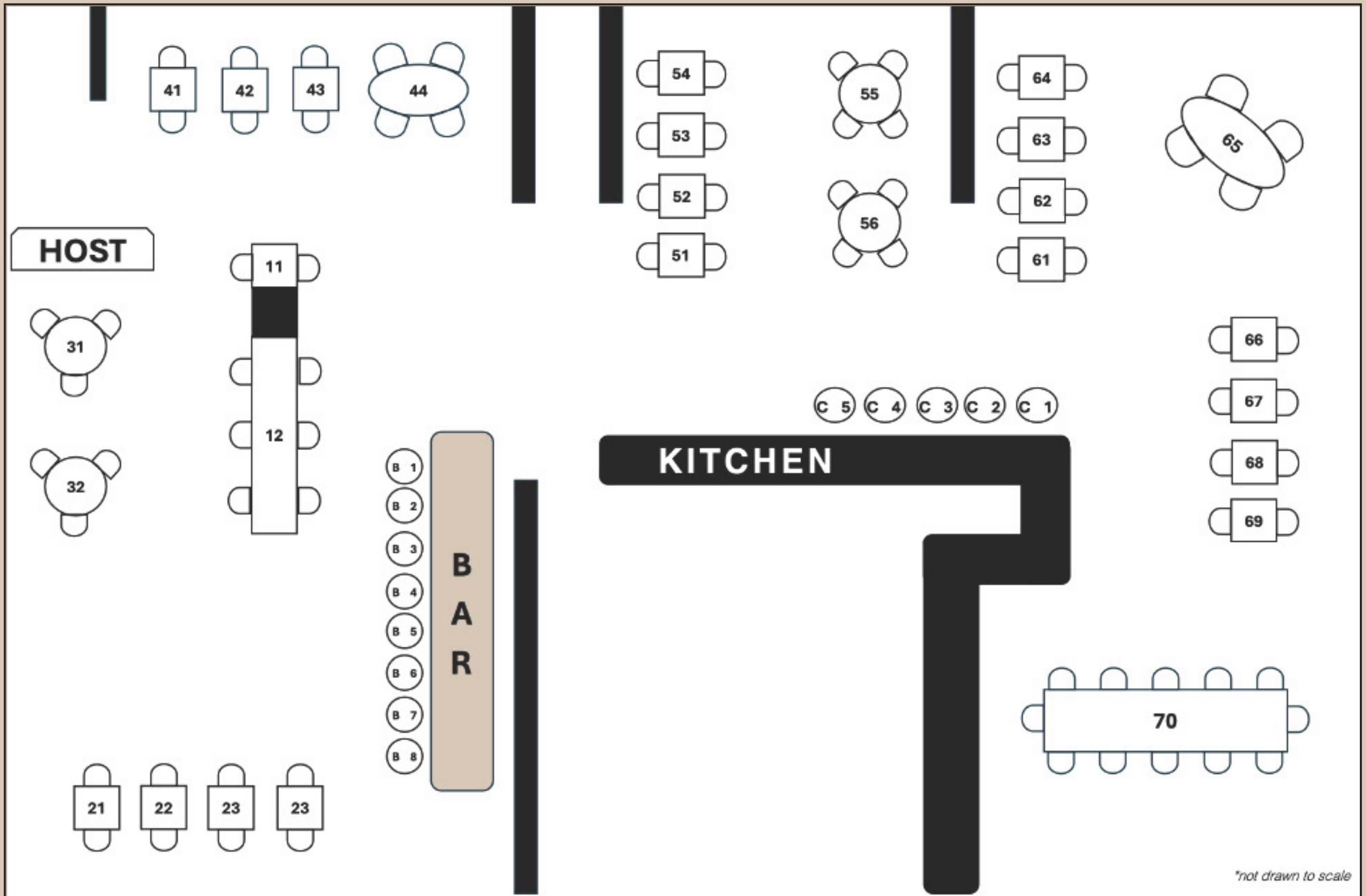


THE prince. MODERN ARABIC CUISINE



**EAT.**  
*Modern Arabic Dining*



# FLOOR PLAN

<b>FRONT:</b>	34 Seated 8 Bar	<b>SEATED EVENT:</b>	80 Seated (Excluding Bar) 93 Seated (Including Bar)
<b>BACK:</b>	36 Seated 5 Counter	<b>STANDING EVENT:</b>	+/- 110 PEOPLE
<b>PDR:</b>	12 Seated	<b>BACK BUYOUT:</b>	Includes PDR

# BUYOUT DAYTIME

## BUYOUT PRICING

EXCLUSIVE OR PARTIAL USE OF THE VENUE FOR YOUR EVENT

### FULL BUYOUT

ENTIRE VENUE  
EXCLUSIVE USE

**\$5,000++**

FOR UP TO 60 PEOPLE

### VENUE CAPACITY

84 PEOPLE SEATED  
100 PEOPLE STANDING

**+\$68++ PER PERSON**

PER ADDITIONAL  
PERSON ABOVE 60

### PARTIAL BUYOUT

THE BACK ROOM  
& THE PDR

**\$3,000++**

FOR UP TO 40 PEOPLE

### VENUE CAPACITY

53 PEOPLE SEATED  
60 PEOPLE STANDING

**+\$68++ PER PERSON**

PER ADDITIONAL  
PERSON ABOVE 40

## PACKAGES

### OPTION 1

#### SEATED LUNCH FOOD

#### Select from the Lunch Group Sharing Menu

menu on following pages

(all applicable add-on charges apply)

#### DRINKS

#### 2-Hour Non Alcoholic Drink Package

Soft Drinks, Nordaq Still & Sparkling Water,  
Coffee & Tea

### OPTION 2

#### STANDING PASSED EVENT BITES & PLATES

#### 2-Hour Passed Bites & Plates

menu on following pages

(all applicable add-on charges apply)

#### DRINKS

#### 3-Hour Non-Alcoholic Drink Package

Soft Drinks, Nordaq Still & Sparkling  
Water, Coffee & Tea

# PARTIAL NIGHTTIME

## PARTIAL BUYOUT PRICING

EXCLUSIVE USE OF THE THE BACK ROOM & THE PDR FOR YOUR EVENT

### MONDAY & TUESDAY

**\$5,000++**  
FOR UP TO 25 PEOPLE

**VENUE CAPACITY**  
53 PEOPLE SEATED  
70 PEOPLE STANDING

**+\$188++ PER PERSON**  
PER EACH ADD'L  
PERSON ABOVE 25

### WEDNESDAY & THURSDAY

**\$7,000++**  
FOR UP TO 35 PEOPLE

**VENUE CAPACITY**  
53 PEOPLE SEATED  
70 PEOPLE STANDING

**+\$188++ PER PERSON**  
PER EACH ADD'L  
PERSON ABOVE 35

### FRIDAY & SATURDAY

**\$9,000++**  
FOR UP TO 45 PEOPLE

**VENUE CAPACITY**  
53 PEOPLE SEATED  
70 PEOPLE STANDING

**+\$188++ PER PERSON**  
PER EACH ADD'L  
PERSON ABOVE 45

## PACKAGES

### OPTION 1 SEATED DINNER

#### FOOD

**Select from the Dinner Group Sharing Menu**

menu on following pages  
(all applicable add-on charges apply)

#### DRINKS

##### **2-Hour Beer & Wine Package**

House Sparkling, White & Red Wines, Pilsner  
Urquel Beer, Soft Drinks, Nordaq Still &  
Sparkling Water  
+\$40++ Per Person per Additional Hour

### OPTION 2 STANDING PASSED EVENT

#### BITES & PLATES

**3-Hour Passed Bites & Plates**

menu on following pages  
(all applicable add-on charges apply)

#### DRINKS

##### **3-Hour Beer & Wine Package**

House Sparkling, White & Red Wines, Pilsner  
Urquel Beer, Soft Drinks, Nordaq Still &  
Sparkling Water  
+\$40++ Per Person per Additional Hour

# FULL NIGHTTIME

## FULL BUYOUT PRICING

EXCLUSIVE USE OF THE VENUE FOR YOUR EVENT

### SUNDAY, MONDAY & TUESDAY

**\$9,000++**  
FOR UP TO 40 PEOPLE

**VENUE CAPACITY**  
95 PEOPLE SEATED  
110 PEOPLE STANDING

**+\$188++ PER PERSON**  
PER EACH ADD'L  
PERSON ABOVE 40

### WEDNESDAY & THURSDAY

**\$12,000++**  
FOR UP TO 60 PEOPLE

**VENUE CAPACITY**  
95 PEOPLE SEATED  
110 PEOPLE STANDING

**+\$188++ PER PERSON**  
PER EACH ADD'L  
PERSON ABOVE 60

### FRIDAY & SATURDAY

**\$16,000++**  
FOR UP TO 80 PEOPLE

**VENUE CAPACITY**  
95 PEOPLE SEATED  
110 PEOPLE STANDING

**+\$188++ PER PERSON**  
PER EACH ADD'L  
PERSON ABOVE 80

## PACKAGES

### OPTION 1

#### SEATED DINNER

#### FOOD

#### Select from the Dinner Group Sharing Menu

menu on following pages  
(all applicable add-on charges apply)

#### DRINKS

#### 2-Hour Cocktail Package

3 Signature Cocktails, House Sparkling, White & Red Wines, Pilsner Urquell Beer, Soft Drinks, Nordaq Still & Sparkling Water  
+\$50++ Per Person per Additional Hour

### OPTION 2

#### STANDING PASSED EVENT

#### BITES & PLATES

#### 3-Hour Passed Bites & Plates

menu on following pages  
(all applicable add-on charges apply)

#### DRINKS

#### 3-Hour Cocktail Package

3 Signature Cocktails, House Sparkling, White & Red Wines, Pilsner Urquell Beer, Soft Drinks, Nordaq Still & Sparkling Water  
+\$50++ Per Person per Additional Hour



# LUNCH GROUP SHARING MENU

## D I P S

CHOOSE ONE

### PUMPKIN WALNUT BABA GANOIJ

walnut, pomegranate

### CASHEW HUMMUS

dukkah, paprika

## M E Z Z E

CHOOSE ONE

### FATTOUSH SALAD

sundried tomato, pomegranate

### FARRO TABBOULEH

halloumi, cucumber, sumac

### CAULIFLOWER

olives, lemon dressing

### FINGERLING POTATO

hara spice, pul biber yogurt

### BABY SQUIDS (+5)

ras el hanout, pickled cauliflower

## K E B A B

CHOOSE TWO

### JACKFRUIT KEEMA

fava beans, garlic labneh

### GRILLED CHICKEN

smoked mango, chermoula cucumber

### BATTERED FISH

sumac, tarragon yogurt

### BRAISED LAMB LEG

caraway zhoug

### BEEF CHEEK STEW (+3)

charcoal mustard, pickled chilli

## S W E E T

### OLIVE OIL KUSA CAKE

orange blossom cream, kataifi

#### Add on's

Extra MEZZE

\$8 per person

Extra KEBAB

\$10 per person

Extra DESSERT

\$5 per person

# DINNER GROUP SHARING MENU

## HOUSE BAKED BREAD

ARABIC BRAIDED BREAD  
sweet potato dough, fig butter

PITA

## DIPS CHOOSE ONE

PUMPKIN WALNUT BABA GANOIJ  
walnut, pomegranate

CASHEW HUMMUS  
dukkah, paprika

## MEZZE CHOOSE ONE

FATTOUSH SALAD  
baby romaine, pomegranate

CAULIFLOWER  
olive, lemon

POTATO CROQUETTE  
olive, harissa

WILD MUSHROOM PASTILLA  
spinach, leeks

DUCK PHYLLO (+8)  
pomegranate, yogurt

BABY SQUID (+5)  
ras al hanout, cauliflower

### Add on's

Extra MEZZE  
\$8 per person

Extra SIDE  
\$6 per person

## MAINS CHOOSE TWO

ROMANESCO  
pumpkin dukkah, chili paste

STUFFED VINE PEPPERS  
jackfruit keema, halloumi

SALMON  
fennel, cucumber, yogurt

BABY CHICKEN  
rose, harissa, lemon

LAMB LOIN (+15)  
apricot, mint zhoug

MEDITERRANEAN SEABASS  
sumac, tarragon yogurt

PORK TOMAHAWK (+18)  
mango, urfa pepper

## SIDES CHOOSE ONE

BABY CARROTS  
mustard, feta

POTATO PUREE  
harra spice, cheese

## SWEET CHOOSE ONE

KUNAFE  
pistachio cream, rose syrup

OLIVE OIL KUSA CAKE  
orange blossom cream

KARAK TEA MOUSSE  
ginger, fig earl grey ice cream

Extra MAIN  
\$25 per person

Extra DESSERT  
\$5 per person





## PASSED BITES & PLATES MENU

AVAILABLE AS ADD-ON TO FOOD & BEVERAGE PACKAGE ONLY

**CHOOSE 6 – 78 SGD | CHOOSE 8 – 88 SGD | CHOOSE 10 – 98 SGD**

### S A V O U R Y

#### CASHEW HUMMUS

dukkah, paprika

#### PUMPKIN WALNUT BABA GANOIJ

walnut, pomegranate

#### POTATO CROQUETTE

olive, harissa

#### CAULIFLOWER

olive, lemon

#### FATTOUSH SALAD

baby romaine, pomegranate

#### FRIED CHICKEN

harissa yoghurt | pickled cucumber

#### GRILLED HALLOUMI

fig jam, milk crouton

#### WILD MUSHROOM PASTILLA

spinach, leeks

#### OCTOPUS (+7)

corn, chermoula

#### FARRO TABBOULEH

parsley, lemon, sumac

#### LAMB SKEWER (+5)

apricot | mint zhoug

#### PORK SKEWER

mango, urfa pepper

#### SALMON

fennel, cucumber, yogurt

### S W E E T

#### KARAK TEA CHEESECAKE

caramel | ginger floss

#### SPICED CHOCOLATE CAKE

butterscotch | whisky foam

#### DATE PUDDING CAKE (+3)

coffee cremeux | milk gelato



## BEVERAGE PACKAGES

AVAILABLE AS ADD-ON TO FOOD PACKAGE ONLY

**90 SGD per person**

2 - H O U R

C O C K T A I L P A C K A G E

Choice of 1 Signature Cocktail, House Pour Spirits (Vodka, Gin, Rum, Tequila, Whisky), House Sparkling, White & Red Wines, Pilsner Urquell Beer, Soft Drinks, Nordaq Still & Sparkling Water

### SIGNATURE COCKTAIL C H O O S E O N E

**CASTANEA BOULEVARDIER** *(full proof)*

chestnut bourbon | sweet vermouth | campari | bitters

**KARKADEH SOUR** *(half proof)*

monkey shoulder | hibiscus tea | lemon

**TNAENAE CAY** *(zero proof)*

green apple | lime | mint | coriander | sour plum | sesame

**+SGD48 PER PERSON, PER ADDITIONAL HOUR**

**UPGRADE THE ABOVE PACKAGE TO MOET & CHANDON CHAMPAGNE FOR AN ADDITIONAL SGD150 PER PERSON FOR 2 HOURS. EACH ADDITIONAL HOUR AT SGD75 PER PERSON.**