



Wedding Dinner Package 2023

Celebrate this special occasion with our following wedding privileges:

DINING

A scrumptious 8-course Chinese menu prepared by our culinary team
Complimentary pre-event tasting of selected set menu for up to ten (10) guests for Chinese Cuisine
Applicable on weekdays, excluding Eve of & Public Holidays

BEVERAGES

Free-flow of soft drinks, mixers and Chinese tea during dinner for up to four (04) hours
One (01) complimentary 30-litre barrel of beer
One (01) complimentary bottle of house wine for every confirmed table
Additional bottles can be arranged at a special price
Corkage of S\$18 Nett per bottle on additional bottles of sealed and duty-paid wine or champagne brought to the event
Corkage waived for sealed & duty-paid spirits
A complimentary bottle of sparkling wine for your toasting ceremony

DECORATIONS

Elegantly-decorated model wedding cake for cake-cutting ceremony
Creative wedding floral decoration themes
Unique wedding favours for all guests
Exquisite guest book and red packet box
Complimentary usage of two (02) LCD projectors & screens
Choice of specially designed invitation cards for up to 70% of confirmed attendance (Excludes printing fees and accessories)
Complimentary car park coupons based on 20% of the confirmed attendance
One (01) VIP parking lot at the hotel entrance for the bridal car

PRIVATE ENJOYMENT

Complimentary wedding cake for your private celebration
Enjoy a one-night stay in our luxurious bridal suite with specially curated welcome amenities
A hearty International Buffet Breakfast for 02 the next morning
S\$50 Nett in-room dining credits to be utilised during your stay

All packages require a minimum of 23 tables on weekends and 20 tables on weekdays.
Menus are subjected to revision without prior notice.

Weekday Dinner Chinese Menu

APPETIZER

Deluxe Cold and Hot Combination Platter 五福临门拼盘

(Please select any five (05) items)

Mala Maki with
Chicken Floss
麻辣寿司

Marinated Jellyfish
爽脆海蜇

Korean Marinated
Mini Octopus
韩式墨鱼仔

Tea-smoked Braised
Duck Breast
茶熏卤水鸭

Prawn Salad
鲜虾沙律

Honey-glazed BBQ Pork
蜜汁叉烧

Vegetarian Spring Roll
素春卷

Deep-fried Prawn Dumpling
明虾饺

SOUP

Braised Fish Maw Soup with Crab Meat, Chicken and Bamboo Pith 竹笙蟹肉花胶鸡丝羹

Ocean Catch Seafood Soup with Shredded Abalone and Dried Scallop 鲍鱼丝海鲜瑶柱羹

SEAFOOD

Sautéed Sea Prawns with Lychee Mayo and Tobiko 荔茸鱼子炒虾球

Sea Prawns with Signature Chilli Crab Sauce and Mantou 星洲辣椒蟹肉酱虾球

FISH

Steamed Garoupa in Superior Soya Sauce 清蒸石斑鱼

Steamed Barramundi in Superior Soya Sauce 清蒸金目鲈

Cooking Style:

Black Bean Sauce 豉汁蒸 / Nonya Sauce 娘惹蒸 / Ginger 姜茸蒸 / Deep-fried 油浸

POULTRY

Crispy Chicken with Lobster Crackers 金牌椒盐鸡

Steamed Emperor Sakura Chicken Stuffed with Chestnut and Chinese Herbs 板栗皇帝樱花鸡

VEGETABLES

Assorted Wild Mushrooms and Broccoli with Golden Pumpkin Stock 黄金瓜上汤扒野菌西兰花

Sous Vide Pacific Clams with Chinese Mushrooms and Spinach 红烧鲍贝北菇扒菠菜

NOODLES / RICE

Lotus Leaf Fried Rice with Wax Meat and Dried Shrimp 荷香腊肉饭

Braised Ee Fu Noodles with Fresh Mushrooms and Dried Scallop 金银菇上汤烩伊面

DESSERT

Chilled Peach Gum with Dried Longan and Winter Melon 桃胶龙眼冬瓜汤

Mango and Pomelo Sago 杨枝甘露

Weekend Dinner Chinese Menu

APPETIZER

Deluxe Cold and Hot Combination Platter 五福临门拼盘

(Please select any five (05) items)

Mala Maki with Chicken Floss
麻辣寿司

Korean Japchae
韩式凉拌粉丝

Korean Marinated Mini Octopus
韩式墨鱼仔

Tea-smoked Braised Duck Breast
茶熏卤水鸭

Thai-style BBQ Pork
泰式烤肉

Salted Egg Popcorn Chicken
咸蛋鸡块

Vegetarian Spring Roll
素春卷

Deep-fried Prawn Dumpling
明虾饺

Prawn Salad
鲜虾沙律

Honey-glazed BBQ Pork
蜜汁叉烧

Otah You Tiao
乌打油条

Deep-fried Duck Roll
香炸鸭卷

SOUP

Lobster Bisque with Spinach Cream, Crab Meat and Wild Mushroom 龙虾蟹肉菠菜羹

Ocean Catch Seafood Soup with Shredded Abalone and Dried Scallop 鲍鱼丝海鲜瑶柱羹

SEAFOOD

Sautéed Sea Prawns with Lychee Mayo and Tobiko 荔茸鱼子炒虾球

Sea Prawns with Signature Chilli Crab Sauce and Mantou 星洲辣椒蟹肉酱虾球

Sea Prawns with Thai-style Yellow Crab Curry and Brioche 泰式黄蟹肉咖喱酱虾球

FISH

Steamed Garoupa in Superior Soya Sauce 清蒸石斑鱼

Steamed Barramundi in Superior Soya Sauce 清蒸金目鲈

Cooking Style:

Nonya Sauce 娘惹蒸 / Ginger 姜茸蒸 / Deep-fried 油浸 / Szechuan Mala 川椒麻辣 / White Wine Sauce 西式

POULTRY

Roasted Dang Gui Herbal Duck 至尊当归烤鸭

Braised Sakura Chicken with Aged Soya Sauce 陈年卤水樱花鸡

VEGETABLES

Sous Vide Baby Abalone with Chinese Mushrooms And Spinach 红烧十头鲍北菇扒菠菜

Assorted Wild Mushrooms and Broccoli with Golden Pumpkin Stock 黄金瓜上汤扒野菌西兰花

NOODLES / RICE

Crab Meat and Shrimp Roe Fried Rice with Homemade XO Sauce 特制XO酱蟹肉虾子炒饭

Braised Ee Fu Noodles with Fresh Mushrooms and Dried Scallop 金银菇上汤烩伊面

Angel Hair Pasta with Truffle and Wild Mushrooms 松露野菌天使面

DESSERT

Chilled Peach Gum with Dried Longan and Winter Melon 桃胶龙眼冬瓜汤

Mango and Pomelo Sago 杨枝甘露

Orh Nee with Caramelised Gingko Nut 潮式芋泥