

Wedding Dinner Packages

Celebrate this special occasion with our following wedding privileges:

DINING

- Scrumptious 8-course Chinese Wedding menu prepared by our culinary team.
- Complimentary tasting of the selected Chinese menu for up to ten guests

*Applicable on weekdays, excluding Eve & Public Holidays

BEVERAGE

- Free-flowing soft drinks, mixers and Chinese tea during dinner for up to four hours
- One complimentary 30 litre barrel of beer
- One complimentary bottle of house wine for every table confirmed
- Additional bottles can be arranged at a special price
- Corkage waived for sealed and duty paid spirits
- Corkage of \$18 nett per bottle will be charged for additional bottles of sealed and duty paid wines or champagne brought to the event
- One complimentary bottle of sparkling wine for toasting

DECORATIONS

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



PRIVATE ENJOYMENT

- One-night stay in our luxurious bridal suite with special welcome amenities
- Complimentary wedding cake for your intimate celebration
- Choice of breakfast set served in the bridal suite the following morning or a hearty International Breakfast Buffet at Azur Restaurant
- S\$50 nett in-room dining credits

Weekend Dinner Menu

Friday to Sunday

APPETIZER (Select 5 items)

五福临门拼盘 Deluxe Combination Platter

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 Dumplings 明虾饺

Prawn Salad 鲜虾沙律

Honey Glazed BBQ Pork 蜜汁叉烧

Otah Yu Tiao 乌打油条

Deep Fried Duck Roll 香炸鸭卷

SOUP 汤品

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 鲍贝丝海鲜瑶柱羹

FISH 鱼类

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

POULTRY 肉类

Roasted Dang Gui Herbal Duck 至尊当归烤鸭

Braised Sakura Chicken with aged Soy Sauce 陈年卤水樱花鸡

SEAFOOD 海鲜类

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

VEGETABLES 菜类

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 饭面类

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 Sauce 金银菇上汤烩伊面

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

DESSERT 甜品

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

*Select one item per category

Weekday Dinner Menu



Monday to Thursday

APPETIZER (Select 5 items)
五福临门拼盘 Deluxe Combination Platter

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

Vegetarian Spring Roll 素春卷

Deep-fried Prawn Dumplings 明虾饺

Prawn Salad 鲜虾沙律

Honey Glazed BBQ Pork 蜜汁叉烧

SOUP 汤品

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 鲍贝丝海鲜瑶柱羹

FISH 鱼类

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

POULTRY 肉类

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

SEAFOOD 海鲜类

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

VEGETABLES 菜类

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 饭面类

Lotus Leaf Fried Rice with Wax Meat and dried Shrimps 荷香腊肉饭

Braised Ee Fu Noodle with fresh Mushrooms and dried Scallop Sauce 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

*Select one item per category