

VALID FOR WEDDINGS HELD IN 2018 AND 2019

TANTALISING CUISINE

- Feast on a sumptuous Cantonese cuisine comprising perennial favourites and exquisite seafood prepared by our chefs from award-winning restaurant Man Fu Yuan
- Includes menu tasting for up to 10 persons
(Applicable for set menus, Monday to Thursday only, excluding eves of and on Public Holidays)
- Selection of unlimited soft drinks, Chinese tea and mixers during your celebration
- An elegantly-designed model wedding cake for the cake-cutting ceremony
- A bottle of French champagne with four-tier champagne fountain for toasting ceremony
- Waiver of corkage charges for all duty-paid and sealed liquor brought in for the celebration

DAZZLING CELEBRATIONS

- Exclusive use of our elegant colonial architectural-style ballroom foyer for your solemnisation and tea ceremony on your wedding day
(Hosts up to 32 guests half an hour prior to your event)
- VIP parking for bridal car at hotel entrance
- A selection of heritage wedding themes, with floral arrangements for tables and the aisle

SHARE YOUR JOY

- o Wedding stationery and gifts, including a stylish token box, guest book, wedding favours for all guests and exclusively-themed invitation cards (*Invitation cards are for up to 70% of confirmed attendance and excludes printing*)
- o Complimentary self-parking for 20% of confirmed attendance
- o Complimentary day use of Deluxe Room for wedding helpers (*From 9am to 4pm for wedding lunches and 3pm to 11pm for wedding dinners*)

PAMPERING TREATS

- o Celebrate your big day with a stay in our romantic Bridal Suite and awake to a sumptuous breakfast in bed
- o Be pampered with additional welcome amenities and S\$80nett in-room dining credit

Wedding packages and menus are subject to change without prior notice.

Valid for weddings held in 2018 and 2019

Weekend lunch menu is available daily and weekday dinner menu is available from Monday to Thursday, excluding eves of and on Public Holidays

S\$1,318++ per table of 10 persons

(Weekend lunch – minimum 28 tables; weekday dinner – minimum 15 tables)

With one bottle of house wine for each confirmed table and one 30-litre barrel of house beer

COMBINATION PLATTER (SELECT UP TO FIVE)

- 烧肉 Roasted Pork
- 鲜果沙律生虾 Prawns with Fresh Fruit Salad
- 日本墨鱼仔 Japanese Baby Octopus
- 蜜汁叉烧 Honey-Glazed Char Siew
- 松露蜜汁白玉鲍 Marinated Sea Whelk with Honey Truffle Sauce
- 脆皮烧鸭 Roasted Duck
- 辣汁海蜇 Spicy Jellyfish
- 鸡肉马蹄五香 Chicken Nghoh Hiang
- 醉鸡卷 Chicken Simmered in Chinese Wine
- 寿司 California Maki

SOUP (SELECT ONE OPTION)

- 人参炖鸡汤 Double-Boiled Kampong Chicken Soup with American Ginseng
- 干贝蟹肉鱼肚羹 Braised Fish Maw Soup with Crab Meat and Conpoy
- 蟹肉鱼肚海鲜羹 Braised Fish Maw Soup with Seafood and Crab Meat

SEAFOOD (SELECT ONE OPTION)

- 药材醉生虾 Drunken Prawns with Chinese Herbs
- X.O. 酱花枝炒虾球 Wok-fried Prawns and Squid in X.O. Sauce
- 千岛汁虾球 Pan-Fried Prawns in Oriental Sauce

VEGETABLES (SELECT ONE OPTION)

- o 螺片冬菇扒时蔬 Braised Chinese Mushrooms and Topshell with Garden Greens
- o 冬菇鲍贝扒时蔬 Braised Chinese Mushrooms and Pacific Clams with Garden Greens
- o 干贝冬菇扒时蔬 Braised Chinese Mushrooms and Conpoy with Garden Greens

LIVE FISH (SELECT ONE OPTION)

- o 家乡云耳蒸石斑 Traditional Steamed Black Grouper
- o 港式蒸红友 Hong Kong Steamed Red Snapper
- o 豆酱蒸巴丁鱼 Steamed Patin with Fermented Bean Paste

POULTRY (SELECT ONE OPTION)

- o 药材荷叶鸡 Steamed Chinese Herbal Chicken wrapped in Lotus Leaves
- o 金丝香脆皮烧鸡 Crispy Roast Chicken with Golden Egg Threads
- o 虾饼脆皮烧 Signature Crispy Five-Spice Roast Chicken with Prawn Crackers

NOODLES / RICE (SELECT ONE OPTION)

- o 韭黄虾子焖伊面 Braised Ee-Fu Noodles with Shrimp Roe and Chives
- o 香港海鲜炒面 Hong Kong Wok-Fried Seafood Noodles
- o 金虾酱海鲜炒饭 Seafood Fried Rice with Shrimp Paste

DESSERT (SELECT ONE OPTION)

- o 金瓜汁白果芋泥 Sweetened Yam Paste with Ginkgo Nuts in Pumpkin Cream
- o 杨枝甘露 Chilled Mango Sago with Pomelo
- o 鲜什果杏仁豆付 Chilled Almond Pudding with Seasonal Fresh Fruits

Valid for weddings held in 2018 and 2019

Available from Friday to Sunday, and eves of and on Public Holidays

S\$1,688++ per table of 10 persons

(Friday and eves of Public Holidays – minimum 28 tables;

Saturday – minimum 34 tables; Sunday and Public Holidays – minimum 30 tables)

With one bottle of house wine for each confirmed table, one 30-litre barrel of house beer, and 200 pieces of butler-passed canapés during pre-event cocktail

COMBINATION PLATTER

o 鱼子酱鲜果龙虾沙律 Lobster Salad with Diced Fruits and Caviar Mayonnaise

For each table of 10 persons (10人份)

OR SELECT UP TO FIVE OPTIONS

o 乳猪件 Roasted Suckling Pig

o 鲜果沙律生虾 Prawns with Fresh Fruit Salad

o 日本墨鱼仔 Japanese Baby Octopus

o 虾鸡肉腐皮卷 Prawn and Chicken Beancurd Rolls

o 松露蜜汁白玉鲍 Marinated Sea Whelk with Honey Truffle Sauce

o 脆皮烧鸭 Roasted Duck

o 辣汁海蜇 Spicy Jellyfish

o 蜜汁叉烧 Honey-Glazed Char Siew

o 黑胡椒蟹肉春卷 Black Pepper Crab Meat Spring Roll

o 醉鸡卷 Chicken Simmered in Chinese Wine

SOUP (INDIVIDUALLY SERVED; SELECT ONE OPTION)

o 干贝蟹肉燕窝羹 Braised Bird's Nest Soup with Crab Meat and Conpoy

o 12头鲍鱼 四宝炖汤 Double-Boiled 12-Head Abalone Soup with Sea Treasures

o 黑松露菜胆12头鲍鱼炖鸡汤 Double-Boiled Chicken Soup with 12-Head Abalone, Black Truffle and Tianjin Cabbage

SEAFOOD (SELECT ONE OPTION)

- o X.O. 酱佛碌蒜菇带子 Sautéed Scallops with X.O. Sauce and Vegetables in Crispy Yam Ring
- o X.O. 酱凤皇蚌炒虾球 Wok-Fried Prawns and Phoenix Clams in X.O. Sauce
- o 麦片虾球 Pan-Fried Crispy Cereal Prawns

VEGETABLES (SELECT ONE OPTION)

- o 8头鲍鱼冬菇扒时蔬 Braised 8-Head Abalone and Chinese Mushrooms with Garden Greens
- o 海参鲍贝扒时蔬 Braised Sea Cucumber and Pacific Clams with Garden Greens
- o 海参冬菇扒时蔬 Braised Sea Cucumber and Chinese Mushrooms with Garden Greens

LIVE FISH (SELECT ONE OPTION)

- o 港式蒸鲜红斑 Hong Kong Steamed Fresh Red Grouper
- o 港式蒸鲈鱼柳 Hong Kong Steamed Cod Fillet
- o 蒜茸蒸顺壳 Steamed Soon Hock with Golden Minced Garlic and Soya Sauce

POULTRY (SELECT ONE OPTION)

- o 金丝香脆皮烧鸡 Crispy Roast Chicken with Golden Egg Threads
- o 虾饼脆皮烧 Signature Crispy Five-Spice Roast Chicken with Prawn Crackers
- o 帝皇鸭 Signature Crispy Tea-Smoked Duck

NOODLES / RICE (SELECT ONE OPTION)

- o 干贝蟹肉鲜菇干烧伊面 Braised Ee-Fu Noodles with Crab Meat, Straw Mushrooms and Conpoy
- o 香港海鲜炒面线 Cantonese Wok-Fried Mee Sua with Seafood
- o 腊味荷叶饭 Fried Rice with Chinese Sausage wrapped in Lotus Leaf

DESSERT (SELECT ONE OPTION)

- o 杏仁茶汤圆 Almond Tea with Glutinous Sesame Dumpling (Hot)
- o 杨枝甘露雪糕 Chilled Mango Sago with Ice Cream
- o 香茅鲜果芦荟冻 Chilled Lemongrass-Infused Aloe Vera Jelly with Exotic Fruits