



MANDARIN ORIENTAL WEDDING EXPERIENCE WEDDING LUNCH



- 🍷 Enjoy an incredible Chinese gastronomy selection
- 🍷 A gorgeous wedding cake for cake cutting ceremony
- 🍷 Signature mocktail to welcome the arrival of your guests
- 🍷 Endless stream of soft drinks, mixers and chinese tea while feasting
- 🍷 The champagne pouring ceremony sizzles with a magic fountain and complimentary bottle of champagne
- 🍷 One complimentary barrel of house pour beer **OR**
One complimentary bottle of house wine per confirmed table
- 🍷 Waiver of corkage fee for duty paid and sealed hard liquor brought in for consumption during the wedding celebration
- 🍷 A corkage fee of SGD 40.00 per bottle will be levied for wine and champagne brought in for consumption during the wedding celebration
- 🍷 Distinctively themed floral decoration for your selection
- 🍷 Create lasting impressions with delightful wedding favours for all your guests
- 🍷 Elegantly designed guest book and token box for your guest to leave their blessings
- 🍷 Exquisite wedding invitation cards for up to 70% of the guaranteed attendance (excluding printing of inserts)
- 🍷 Chill out on your wedding day with a bottle of champagne and chocolate coated strawberries
- 🍷 Spend one night in our Bridal Suite and wake up to a delectable buffet breakfast at MELT Café for two persons and an English Afternoon Tea served in the Bridal Suite on the wedding day
- 🍷 Complimentary Marina Square parking passes for up to 20% of final attendance



On the house with every booking of 30 tables and above
Round up to 10 persons for a complimentary menu tasting



MANDARIN ORIENTAL WEDDING EXPERIENCE

CHINESE LUNCH MENU



Menu Selection

Customize your very own Wedding Menu by selecting one (1) course from each category

APPETIZERS

- ❖ 文华东方鸳鸯虾 Mandarin Oriental Lobster and Prawn with Seafood Roll

OR

- ❖ 文华东方大拼盘(5选1) Mandarin Oriental Combination Platter

(Create your own combination by selecting any five (5) following items)

Barbecued Selection:

烧鸭 Roasted Duck

烧肉 Roasted Pork

Deep-fried Selection:

白饭鱼 Glazed Silver Bait,

海鲜卷 Seafood Roll

三文鱼多士 Sesame Salmon Toast

培根裹虾 Bacon Wrapped Prawns

芒果虾卷 Mango Prawn Roll

海鲜球 Crispy Seafood Spheres

Cold Selection:

Baby Octopus

醉鸡 Drunken Chicken

咸水鸭 Soya Duck

沙律虾 Prawn Salad

酱油鸡 Soya Chicken

日本手卷 Maki Roll

海蜇 Marinated Jellyfish

SOUP

- ❖ 东方龙虾四宝羹 Braised Lobster Soup with Four Treasures
- ❖ 瑶柱松露炖鸡汤 Black Truffle scented Chicken Consommé with Burdock
- ❖ 红烧干贝蟹肉烩雪蛤 Slow-cooked Chicken Broth with Conpoy, Crabmeat and Hasma
- ❖ 鲍仔清炖雪耳汤 Superior Baby Abalone Soup with Snow Fungus and Fish Maw

SEAFOOD

- ❖ 金丝鲜虾龙须卷 Kataifi Prawn Roll with Litchi Mayo Dip
- ❖ 酱爆带子炸芋果 Stir-Fried Scallop in XO Sauce and Deep-Fried Yam Apple
- ❖ 黑椒鲜带子芦笋 Wok-Fried Scallop and Asparagus in Black Pepper Sauce
- ❖ XO 酱爆鲜虾仁 Wok-Fried Prawn in XO Sauce
- ❖ 金香蝦球 Golden Fragrant Prawns "Kam Heong"



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MEAT

- ❖ 香味白酒焗猪手 Chardonnay Braised Pork Knuckle with Trio Mushrooms
- ❖ 文华东方皮吊烧鸡 Roasted Chicken with Home-made Crispy Crust
- ❖ 金炉一品明火鸭 Roasted Duck with House Special Sauce
- ❖ 黄酒焗鸡 Braised Yellow Wine Chicken with Chestnut and Wolfberries

FISH

- ❖ 日式烧汁银雪鱼 Baked Fillet of Cod in Superior Teriyaki Sauce
- ❖ 金瓜汁清蒸雪鱼 Steamed Fillet of Cod in Golden Pumpkin Sauce
- ❖ 清蒸原条大石斑 Steamed Garoupa in Superior Soya Sauce
- ❖ 古法清蒸红𩚑 Steamed Red Snapper with Black Fungus, Lily Flower, Red Dates and Shredded Mushrooms

NOODLES / RICE / BUN

- ❖ 香辣蟹酱金馒头 Crispy Mini Buns with Chilli Crabmeat Sauce
- ❖ 韭皇菇丝焗伊面 Braised Ee-Fu Noodle with Shredded Mushrooms and Chives
- ❖ 腊味珍珠米饭 Steamed Pearl Rice with Diced Chicken, Chinese Sausage and Mushrooms

INDIVIDUALLY PLATED WESTERN DESSERTS

- ❖ Raspberry Lychee Genoa Sponge
- ❖ Gran Cru Chocolate Crunch
- ❖ Mango Coconut Coulis Cake
- ❖ Mascarpone Espresso Gateaux