

# An Oriental Romance

## Wedding Lunch and Dinner at Hai Tien Lo 2017

Celebrate your blissful matrimony with exquisite Cantonese cuisine and impeccable service at Hai Tien Lo. Be assured of a memorable day of pure bliss at our award-winning Chinese restaurant with an exquisite presentation of auspiciously named dishes. Menus are designed for groups of 20 to 80 guests, ideal for solemnisation celebrations and intimate wedding lunches or dinners.

### HAI TIEN LO TOPAZ MENU

- Eight-course banquet menu featuring Hai Tien Lo signature dishes
- One night stay in the Deluxe Room with breakfast for two at Edge restaurant
- Complimentary rose petals and centrepiece arrangements on every dining table and ROM table
- Complimentary car park coupons for up to 20% of the guaranteed attendance
- Corkage waiver for one bottle of duty-paid and sealed wine or champagne per table
- Exclusively designed invitation cards (excludes printing costs; based on 70% of the guaranteed attendance)
- A choice of memorable wedding favours

### HAI TIEN LO PEARL MENU

- Eight-course banquet menu featuring Hai Tien Lo signature dishes
- One night stay in the Deluxe Room with breakfast for two at Edge restaurant
- Complimentary rose petals and centrepiece arrangements on every dining table and ROM table
- Complimentary use of projector and screen
- Unlimited soft drinks, juices and Chinese tea
- Complimentary car park coupons for up to 20% of the guaranteed attendance
- Corkage waiver for one bottle of duty-paid and sealed wine or champagne per table
- Exclusively designed invitation cards (excludes printing costs; based on 70% of the guaranteed attendance)
- A choice of memorable wedding favours

### HAI TIEN LO RUBY MENU

- Eight-course banquet menu featuring Hai Tien Lo signature dishes
- One night stay in the Bridal Suite with breakfast for two at Edge restaurant
- Complimentary rose petals and centrepiece arrangements on every dining table and ROM table
- Complimentary use of projector and screen
- Complimentary bottle of house Champagne
- Complimentary bottle of house red wine for each confirmed table
- Unlimited soft drinks, juices and Chinese tea
- Complimentary car park coupons for up to 20% of the guaranteed attendance
- Corkage waiver for one bottle of duty-paid and sealed wine or champagne per table
- Exclusively designed invitation cards (excludes printing costs; based on 70% of the guaranteed attendance)
- A choice of memorable wedding favours

For enquiries, speak with us at **6826 8240** or email [celebrate.sin@panpacific.com](mailto:celebrate.sin@panpacific.com)

# Wedding Lunch Menu at Hai Tien Lo

## TOPAZ

**SGD1,088**

per table of 10 guests

Combination of Dim Sum  
and Barbecue Platter  
*Steamed Shrimps Dumpling,  
Marinated Shredded Jellyfish,  
Mini Vermicelli Spring Roll,  
Steamed Vegetarian Dumpling,  
Hong Kong Style Barbecued Duck*

Double-boiled Chicken  
with Mushrooms and Chinese Herbs

Wok-fried Prawns and Pork Shoulder  
with Seasonal Green Vegetables  
in Chef's Special Homemade  
Chilli Sauce

Steamed Grouper  
*Choice of Hong Kong Style  
with Superior Soya Sauce  
or with Black Bean Sauce*

Braised Goose Webs  
with Sliced Abalone  
and Seasonal Green Vegetables

Roasted Crispy Chicken

Stewed Ee-fu Noodles  
with Dried Scallops  
and Enoki Mushrooms

Traditional Red Bean Soup  
with Black Sesame Glutinous  
Rice Balls

## PEARL

**SGD1,288**

per table of 10 guests

Combination of Dim Sum  
and Suckling Pig Platter  
*Crispy Sliced Suckling Pig Skin,  
Marinated Shredded Jellyfish,  
Mini Vermicelli Spring Roll,  
Steamed Vegetarian Dumpling,  
Steamed Shrimps Dumpling*

Double-boiled Bamboo Piths  
with Quail Eggs and Cordycep Flowers

Wok-fried Pacific Clams  
with Scallops and Shrimps  
in Chef's Special Homemade  
XO Chilli Sauce

Steamed Grouper  
*Choice of Hong Kong Style  
with Superior Soya Sauce  
or Teochew Style with Preserved  
Vegetables and Bean Curd*

Braised Sliced Abalone  
with Sea Cucumber

Deep-fried Crispy Chicken  
with Dried Scallion  
and Almond Flakes

Fragrant Steamed Rice  
with Lotus Seeds and Preserved Meat  
in Lotus Leaf

Chilled Mango Pudding  
with Fresh Fruits

## RUBY

**SGD1,588**

per table of 10 guests

Combination of Crispy Sliced  
Suckling Pig Skin and Prawn  
tossed in Japanese Sesame Sauce

Double-boiled Chinese Cabbage  
with Whole Abalone and Deer Tendon

Wok-fried Fresh Scallops  
and Chicken Fillet with Truffles  
in Black Bean Sauce

Steamed Fillet of Sea Perch  
*Choice of Taiwanese Style  
with Crispy Bean Crumbs or  
with Preserved Vegetables*

Braised Duet of Seasonal Green  
Vegetables with Dried Scallops  
and Crabmeat

Chef's Special Homemade  
Stewed Duck with Eight Treasures  
and Lotus Seeds

Stewed Ee-fu Noodles with Shredded  
Chicken, Preserved Vegetables  
and Bamboo Shoot

Chilled Cream of Mango Sago  
with Pomelo and Grass Jelly

Menus are based on a minimum of 20 guests and valid until 30 December 2017.  
Prices are subject to 10% service charge and prevailing government taxes unless otherwise stated.  
Package prices are subject to change without prior notice.

# Wedding Dinner Menu at Hai Tien Lo

## TOPAZ

**SGD1,188**

per table of 10 guests

Combination of Deluxe Appetizers

*Chilled Prawn Salad  
with Fresh Fruits,  
Marinated Shredded Jellyfish,  
Mini Vermicelli Spring Roll,  
Deep-fried Crispy Crab Meat Ball,  
Hong Kong Style Barbecued Duck*

Double-boiled Chicken with Abalone,  
Sea Conch and Red Dates

Wok-fried Prawns with Scallops  
in Chef's Special Homemade  
XO Chilli Sauce

Steamed Grouper  
*Choice of Hong Kong Style  
with Superior Soya Sauce  
or Teochew Style with Preserved  
Vegetables and Bean Curd*

Braised Sea Cucumber  
with Mushrooms and Seasonal Green  
Vegetables in Oyster Sauce

Deep-fried Spare Ribs  
with Chef's Special Chinese Vinaigrette

Fragrant Steamed Rice  
with Lotus Seeds and Preserved Meat  
in Lotus Leaf

Chilled Mango Pudding  
with Fresh Fruits

## PEARL

**SGD1,388**

per table of 10 guests

Combination of Deluxe Appetizers

*Crispy Sliced Suckling Pig Skin,  
Marinated Shredded Jellyfish,  
Mini Vermicelli Spring Roll,  
Sliced Drunken Chicken,  
Deep-fried Crispy Crab Meat Ball*

Braised Lobster Broth with Shredded  
Chicken, Dried Scallops,  
Shredded Bamboo Piths,  
Bamboo Shoots and Fungus

Wok-fried Pacific Clams with Scallops  
and Shrimps in Chef's Special  
Homemade XO Chilli Sauce

Steamed Soon Hock  
*Choice of Hong Kong Style  
with Superior Soya Sauce  
or Teochew Style with  
Preserved Vegetables*

Braised Abalone Wedges  
with Chinese Mushrooms

Deep-fried Crispy Chicken

Stewed Ee-fu Noodles  
with Crabmeat and Soft Shell Crab

Chilled Cream of Avocado  
with Ice Cream

## RUBY

**SGD1,688**

per table of 10 guests

Combination of Chilled Prawns Salad  
with Fresh Fruits  
and Deep-fried Prawns tossed in  
Wasabi Mayonnaise Sauce

Double-boiled Imperial Swiftlet's Nest  
with Sea Treasures and Cordyceps

Wok-fried Hokkaido Scallops  
with Assorted Bell Pepper

Steamed Grouper  
*Choice of Hong Kong Style  
with Superior Soya Sauce  
or with Wolfberries and Truffles*

Braised Whole Abalone  
with Mushrooms

Roasted Pipa Duck with Preserved  
Fermented Taro Curd

Braised Broccoli with Crabmeat  
and Fish Roe

Fragrant Steamed Rice  
with Lotus Seeds and Preserved Meat  
in Lotus Leaf

Chilled Cream of Mango Sago  
with Pomelo and Grass Jelly

Menus are based on a minimum of 20 guests and valid until 30 December 2017.  
Prices are subject to 10% service charge and prevailing government taxes unless otherwise stated.  
Package prices are subject to change without prior notice.



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