

CHINESE LUNCH PACKAGE (YEAR 2021)

\$1,188.00++

Minimum 25 tables of 10 persons

EXQUISITE CUISINE

- A lavish 8 course Chinese set lunch by our dedicated culinary team
- Complimentary food tasting for 10 persons (applicable only on weeknights, Monday – Thursday)
- Complimentary one (1) kg wedding cake to be delivered to bridal suite upon check-in

BEVERAGES

- Complimentary free flow of soft drinks, mixers & Chinese Tea to be served throughout event
- Complimentary one (1) x bottle of Champagne for toasting ceremony
- Complimentary one (1) x beer barrel of beer (20L)
- Complimentary one (1) x bottle of house wine per confirmed table
- Waiver of corkage charge for all duty-paid and sealed bottles of hard liquor and wine (except champagne)

DECORATIONS

- A specially design 5 tier wedding cake for cake cutting ceremony.
- Stylish 3 wedding themes with stage backdrop and floral arrangements for all tables
- Captivating floral stands to line the march-in aisle with smoke effect
- Exquisite wedding favours for all guests
- An elegant wedding guest book to record all well wishes from your guests
- Provision of Ang Bao box
- Complimentary Wedding Invitation cards for up to 70% of your guaranteed attendance (Excluding printing cost)
- Complimentary usage of In-house sound system with LCD projectors & screens

ACCOMMODATION

- One night stay in our luxurious Bridal suite inclusive of a sumptuous in-room breakfast or enjoy your breakfast at our F&B outlet
- Complimentary one (1) x day use room for helpers from 10am to 4pm
- Complimentary one (1) x bottle of Champagne and Chocolate Pralines to be delivered to bridal suite
- Complimentary meal for couple to be utilized during wedding stay only (1 main course & 1 non-alcoholic beverage per person)

OTHERS

- Two (2) VIP parking lots reserved exclusively for your bridal car at the Hotel main entrance
- Complimentary car passes for up to 20% of your guaranteed attendance
- Classical soft background music play throughout event
- Usage of La Terrasse can be arranged at a special price from \$1,000.00++ onwards

* Prices are based on 10 persons per table and are subject to service charge and prevailing goods & services tax. Packages are subject to change without prior notice. Prices quoted are applicable for wedding held between 1 January 2021 to 31 December 2021.

WEEKDAY CHINESE DINNER PACKAGE (YEAR 2021) (MONDAY TO FRIDAY)

\$1,188.00++

Minimum of 25 tables of 10 persons

EXQUISITE CUISINE

- A lavish 8 course Chinese set dinner by our dedicated culinary team
- Complimentary food tasting for 10 persons (applicable only on weeknights, Monday – Thursday)
- Complimentary one (1) kg wedding cake to be delivered to bridal suite upon check-in

BEVERAGES

- Complimentary free flow of soft drinks, mixers & Chinese Tea to be served throughout event
- Complimentary one (1) x bottle of Champagne for toasting ceremony
- Complimentary two (2) x beer barrel of beer (20L)
- Complimentary one (1) x bottle of house wine per confirmed table
- Waiver of corkage charge for all duty-paid and sealed bottles of hard liquor and wine (except champagne)

DECORATIONS

- A specially design 5 tier wedding cake for cake cutting ceremony.
- Stylish 3 wedding themes with stage backdrop and floral arrangements for all tables
- Captivating floral stands to line the march-in aisle with smoke effect
- Exquisite wedding favors for all guests
- An elegant wedding guest book to record all well wishes from your guests
- Provision of Ang Bao box
- Complimentary Wedding Invitation cards for up to 70% of your guaranteed attendance (Excluding printing cost)
- Complimentary usage of In-house sound system with LCD projectors & screens

ACCOMMODATION

- One night stay in our luxurious Bridal suite inclusive of a sumptuous in-room breakfast or enjoy your breakfast at our F&B outlet
- Complimentary one (1) x day use room for helpers from 2pm to 8pm
- Complimentary one (1) bottle of Champagne and Chocolate Pralines to be delivered to bridal suite
- Complimentary meal for couple to be utilized during wedding stay only (1 main course & 1 non-alcoholic beverage per person)

OTHERS

- Two (2) VIP parking lots reserved exclusively for your bridal car at the Hotel main entrance
- Complimentary car passes for up to 20% of your guaranteed attendance
- Classical soft background music play throughout event
- Usage of La Terrasse can be arranged at a special price from \$1,000.00++ onwards

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WEEKEND CHINESE DINNER PACKAGE (YEAR 2021) (SATURDAY, SUNDAY, EVE & PUBLIC HOLIDAY)

\$1,488.00++

Minimum of 25 tables of 10 persons

EXQUISITE CUISINE

- A lavish 09 course Chinese Set Dinner by our dedicated culinary team
- Complimentary food tasting for 10 persons (applicable only on weeknights, Monday – Thursday)
- Complimentary one (1) kg wedding cake to be delivered to bridal suite upon check-in

BEVERAGES

- Complimentary free flow of soft drinks, mixers & Chinese Tea to be served throughout event
- Complimentary one (1) x bottle of Champagne for toasting ceremony
- Complimentary two (2) x beer barrel of beer (20L)
- Complimentary one (1) bottle of house wine per confirmed table
- Waiver of corkage charge for all duty-paid and sealed bottles of hard liquor and wine (except champagne)

DECORATIONS

- A specially design 5 tier wedding cake for cake cutting ceremony.
- Stylish 3 wedding themes with stage backdrop and floral arrangements for all tables
- Captivating floral stands to line the march-in aisle with smoke effect
- Exquisite wedding favors for all guests
- An elegant wedding guest book to record all well wishes from your guests
- Provision of Ang Bao box
- Complimentary Wedding Invitation cards for up to 70% of your guaranteed attendance (Excluding printing cost)
- Complimentary usage of In-house sound system with LCD projectors & screens

ACCOMMODATION

- One night stay in our luxurious Bridal suite inclusive of a sumptuous in-room breakfast or enjoy your breakfast at our F&B outlet
- Complimentary one (1) day use room for helpers from 2pm to 8pm
- Complimentary one (1) bottle of Champagne and Chocolate Pralines to be delivered to bridal suite
- Complimentary meal for couple to be utilized during wedding stay only (1 main course & 1 non-alcoholic beverage per person)

OTHERS

- Two (2) VIP parking lots reserved exclusively for your bridal car at the Hotel main entrance
- Complimentary car passes for up to 20% of your guaranteed attendance
- Classical soft background music play throughout event
- Usage of La Terrasse can be arranged at a special price from \$1,000.00++ onwards

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五福拼盘 | DELUXE PLATTER

(CHOICE OF FIVE ITEMS)

- 脆皮烧肉
Crispy Pork Belly
- 芥末沙律虾
Prawn Salad with Wasabi Mayonnaise
- 日本墨鱼仔
Japanese Octopus with Sesame Seeds
- 泰式海蜇
Marinated Jellyfish with Thai Sweet Chilli
- 香甜辣酱螺片
Topshell with Sriracha Chilli Dressing
- 烟熏鸭
Smoked Duck with Hoisin Sauce
- 金钱肉干 (鸡 / 猪)
Sweet Sliced BBQ Pork/Chicken Coin
- 醉鸡
Drunken Chicken with Wolfberries
- 广式烧鸭
Cantonese Roasted Duck
- 蟹肉芙蓉蛋
'Fu Yong' Fried Egg with Crabmeat

汤 | SOUP

(CHOICE OF ONE ITEM)

- 聚宝羹
Imperial Treasure Braised Soup (Abalone, Fish Lips, & Fish Maw)
- 蟹肉鱼鳔羹
Braised Crab Meat & Fish Maw Soup
- 海鲜金针金瓜羹
Braised Pumpkin Seafood & Enoki Mushroom Soup
- 虫草花鲜淮山炖鸡汤
Double Boiled Chicken Consommé with Cordyceps Flower and Burdock
- 浓炖四宝汤
Rich Consommé with Four Treasures (Dried Scallop, Jellyfish, Jin Hua Ham, Cordyceps Flower)

海鮮 | SEAFOOD

(CHOICE OF ONE ITEM)

- XO 醬蝦球炒芦笋
XO Sauce Shrimp on Asparagus
- 芋环四川蝦球炒西芹
Szechuan Style Shrimp & Celery in Yam Ring
- 花雕醉蝦
Drunken Prawns with Wolfberries
- 药材蝦
Herbal Prawns with Chinese Celery
- XO 西芹甜椒帶子
Stir Fried Scallop with XO sauce on Celery & Bell Peppers

魚 | FISH

(CHOICE OF ONE ITEM)

- 清蒸/油浸紅斑
Steamed / Deep Fried Star Grouper
- 清蒸/油浸順壳魚
Steamed / Deep Fried Soon Hock
- 清蒸/油浸金目鮭
Steamed / Deep Fried Seabass
- 清蒸/油浸紅鱸
Steamed / Deep Fried Malabar

港式，潮式，四川醬，香辣豉汁

In Hong Kong Style / Teochew Style / Szechuan Sauce / Spicy Black Bean Sauce

禽 | POULTRY

(CHOICE OF ONE ITEM)

- 荷叶药材炖鸡
Steamed Herbal Chicken in Lotus Leaf
- 八宝鴨
Steamed Eight Treasure Duck with Shitake Mushroom
- 金蒜脆皮燒鸡
Crispy Chicken with Spice Salt & Golden Garlic
- 香梅醬燒鴨
Roasted Duck with Plum Sauce

蔬菜 | VEGETABLES

(CHOICE OF ONE ITEM)

- 三菇扒生菜
Braised Trio Mushroom on Iceberg Lettuce
- 香菇百灵菇扒时蔬
Braised Shitake & Bai Ling Mushrooms with Seasonal Vegetables
- 蒜蓉螺片扒菠菜
Sliced Top Shell & Garlic on Spinach
- 蟹肉蛋白兰花
Crab Meat & Egg White on Broccoli

(APPLICABLE FOR WEEKEND DINNER PACKAGE)

- 鲍鱼冬菇扒时蔬
Braised Baby Abalone with Chinese Mushroom & Seasonal Vegetables
- 鲍鱼百灵菇扒时蔬
Braised Baby Abalone with Bai Ling Mushroom & Seasonal Vegetables
- 干贝海参时蔬
Braised Sea Cucumber with Dried Scallop Sauce with Seasonal Vegetables

肉 | MEAT

(CHOICE OF ONE ITEM)

(APPLICABLE FOR WEEKEND DINNER PACKAGE)

- 椒盐排骨
Crispy Pork Ribs with Salt & Pepper
- 京都排骨
'Jing Du' Pork Ribs with Sesame Seeds
- 黑椒排骨
Black Peppery Pork Ribs with Onion

面饭 | NOODLE / RICE

(CHOICE OF ONE ITEM)

- 海鲜炒乌冬面
Japanese Udon with Assorted Seafood
- 蟹肉蛋白金针焖伊府面
Ee-Fu Noodle with Crab Meat, Enoki Mushroom & Egg White Sauce
- XO 蟹肉炒饭
XO Crab Meat Fried Rice
- 干烧伊府面
Braised Ee-Fu Noodle with Mushroom & Yellow Chives
- 腊味荷叶饭
Fragrant Rice with Chinese Sausage in Lotus Leaf

甜品 | DESSERT

(CHOICE OF ONE ITEM)

- 红豆沙汤圆
Warm Cream of Red Bean with Glutinous Sesame Rice Ball
- 白果芋泥马蹄汁
Warm Yam Paste with Ginkgo Nut in Chestnut Sauce
- 龙眼雪耳红枣甜汤
Warm Dates, Longan & Snow Fungus Sweet Soup
- 杨枝甘露
Chilled Cream of Mango with Pomelo & Sago
- 清凉雪耳红枣雪梨
Chilled Korean Pear with Dates & Snow Fungus

