



MANDARIN ORIENTAL WEDDING EXPERIENCE 2021 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 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 wedding reception decoration 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 , chocolate coated strawberries and a 750g cake for your private celebration
- ☞ 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
- ☞ Order up SGD80nett from the wide array of choices in our in-room dining menus
- ☞ Round up to 10 persons for a complimentary menu tasting with minimum of 25 tables
- ☞ Complimentary Marina Square parking passes for up to 20% of final attendance



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 Platter

OR

- ❖ 文华东方大拼盘 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:

银鱼 Glazed Silver Bait

海鲜卷 Seafood Roll

三文鱼吐司 Sesame Salmon Toast

培根虾 Bacon Wrapped Prawns

芒果虾卷 Mango Prawn Roll

海鲜球 Crispy Seafood Spheres

Cold Selection:

八爪鱼 Baby Octopus

醉鸡 Drunken Chicken

泰式咸水鸭 Thai Soya Duck

沙律虾 Prawn Salad

酱油鸡 Soya Chicken

日本手卷 Maki Roll

海蜇 Marinated Jellyfish

SOUP

- ❖ 鲍仔清炖雪耳汤 Superior Baby Abalone Soup with Snow Fungus and Fish Maw
- ❖ 东方龙虾四宝羹 Braised Seafood Broth with Lobster, Fish Maw, Crabmeat and Conpoy
- ❖ 瑶柱松茸炖鸡汤 Double-boiled Sakura Chicken Soup with Conpoy and Matsutake

SEAFOOD

- ❖ 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
- ❖ 金丝鲜虾带子卷 Kataifi Prawn and Scallop Roll with Lychee Mayo Dip
- ❖ 咸蛋蝦球 Golden Fragrant Prawns in Salted Egg



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CHINESE LUNCH MENU



MEAT

- ❖ 香味白酒焗猪手 Chardonnay Braised Pork Knuckle with Trio Mushrooms
- ❖ 避风塘烧鸡 “Bi Feng Tang” Roasted Chicken
- ❖ 黄酒焗鸡 Braised Yellow Wine Chicken with Chestnut and Wolfberries
- ❖ 金炉当归烧鸭 Roasted Duck with Angelica Roots

VEGETABLE *(Available for Premium Lunch only)*

- ❖ 双菇扒时蔬 Braised Duet Mushrooms served with Seasonal Vegetables

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
- ❖ 清蒸游水大红斑 Steamed Red Garoupa in Hong Kong style
- ❖ 古法式烤红魷 Baked Paper-wrapped Red Snapper Fillet in Chinese Herbs Sauce

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 Pearl Rice with Chinese Sausage, Diced Chicken, Mushrooms and Pine Nuts
- ❖ 金衣糯米饭 Glutinous Rice Wrapped in Golden Yuba Skin

INDIVIDUALLY PLATED WESTERN DESSERTS

- ❖ Chocolate Hazelnut Royal Tine
- ❖ Strawberry Yogurt Mousse
- ❖ Matcha Lemon Pan De Genes
- ❖ Mascarpone Espresso Coffee Gateaux