

## **VALID FOR SOLEMNIZATION HELD IN 2020 AND 2021**

### **TANTALISING CUISINE**

- Feast on sumptuous Cantonese cuisine comprising perennial favourites and exquisite seafood prepared by our chefs from award-winning restaurant Man Fu Yuan
- Selection of unlimited soft drinks, Chinese tea during your celebration
- A bottle of Champagne
- 4 bottle of house wines
- Waiver of corkage charges for all duty-paid and sealed liquor brought in for the celebration

### **DAZZLING CELEBRATIONS**

- VIP valet parking for the bridal car
- Decorated natural light-filled space of the Library on the 11<sup>th</sup> floor, including floral arrangements on the solemnization and dining tables

### **SHARE YOUR JOY**

- Wedding favors for 20 guests
- Complimentary self-parking for 10 Cars

### **PAMPERING TREATS**

- Celebrate your big day with a stay in our Premier suite with a delectable breakfast for two guests
- Be pampered with additional welcome amenities and S\$50.00nett in-room dining credit

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

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**S\$3,288.00++ for 20 persons**

**(Maximum 30 persons)**

**Additional person at \$98.80++**

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### COMBINATION PLATTER | 锦绣拼盘

麻香密汁八爪鱼, 脆皮烧腩肉, 虾枣酸淹菜

Chilled sesame japanese octopus sweet sauce,

Roasted pork belly honey mustard sauce, prawn dumpling with pickled vegetables

### SOUP

菜胆螺片干贝炖鸡汤

Double-boiled chicken broth conpoy, sea whelk, mushroom, tianjin cabbage

### SEAFOOD

松露荔茸带子

Deep-fried yam, stuffed scallops, truffle

### FISH

港式澳洲肺鱼柳

Steamed barramundi fillet, hong kong style

### POULTRY

夏果宫保炒鸡丁

Wok-fried chicken, macadamia nuts, dried chili

### NOODLES

金虾酱海鲜炒饭

Seafood fried rice with shrimp paste

### DESSERT

杏仁茶汤丸

Sweet glutinous dumpling, almond cream