

Luxe

S\$1,738⁺⁺ per table of 10 persons / **S\$173.80⁺⁺** per person

Minimum guarantee of 25 tables / 250 persons

A surcharge of \$5⁺⁺ per person applies for eve of and on public holidays

Available for Monday to Sunday, valid from April 01 - Dec 31, 2022

The Feast

- Choice of 8-course Chinese Set Menu / 4-course Western Set Menu / International Buffet Menu
- Complimentary 8-course Chinese Set Menu tasting for 10 persons / 4-course Western Set Menu tasting for six persons / International Buffet Menu tasting (choice of two appetisers, two mains & two desserts) for six persons (Monday - Thursday)

The Celebration

- Cocktail reception with soft drinks and cocktail nuts
- Unlimited serving of soft drinks, mixers and Chinese tea (*Chinese Set Menu*)
- Unlimited serving of soft drinks, mixers, coffee and tea (*Western Set and International Buffet Menu*)
- Discounted rates for wine purchased from the hotel
- Complimentary bottle of Champagne for toasting ceremony
- Corkage charge waiver for duty-paid and sealed hard liquor
- Complimentary one 30-litre barrel of beer and one bottle of house wine per guaranteed table with a minimum guarantee of 250 persons
- Complimentary two 30-litre barrel of beer and one bottle of house wine per guaranteed table with a minimum guarantee of 300 persons
- Complimentary two 30-litre barrel of beer and two bottles of house wine per guaranteed table with a minimum guarantee of 350 persons

The Ornamentation

- Choice of exclusively curated wedding themes with floral arrangements
- Exquisite 5-tier Champagne fountain
- Special effects for bridal march-in
- A specially designed wedding cake model for cake cutting ceremony
- Selection of wedding invitation cards based on 70% of guaranteed attendance (exclude printing)
- Selection of wedding favours for your guests
- Wedding accessory set consisting of a token box and guest book
- Use of one podium with two wireless microphones
- Use of in-built LCD projectors with screens and audio system

With Compliments

- One-night stay in a Prestige Verandah Suite with breakfast for two persons
- S\$188 nett F&B dining credit (not applicable for banquet charges)
- Complimentary use of Bridal Gallery during banquet
- Preferential rates for room upgrades, day use room for wedding entourage
- One VIP car park lot for bridal car
- Complimentary car park coupons for up to 30% of the guaranteed attendance

Luxe

8-Course Chinese Set Menu

Combination Platter (choice of 5 items)

- Smoked duck with jelly fish
- Organic scrambled egg with crabmeat
- Steamed mini abalone with soya sauces
- Breaded prawn
- Drunken chicken
- Vegetable net roll
- Marinated gluten with black mushrooms
- Mini octopus in sesame chilli sauce
- Deep-fried scallop
- Chicken in beancurd skin

Soup (choice of 1 item)

- Double-boiled assorted mushroom with chicken and conpoy
- Double-boiled chicken soup with sea whelk and conpoy

Seafood (choice of 1 item)

- Fried Lobster with Garlic and Chilli
- Sautéed scallop and prawn in XO sauce

Poultry (choice of 1 item)

- Roasted chicken with crusted oat
- Crispy fried chicken

Fish (choice of 1 item)

- Steamed red garoupa in Hong Kong style
- Steamed sea bass with garlic and preserved vegetable

Vegetable (choice of 1 item)

- Braised sea cucumber and abalone with broccoli
- Braised mushroom, conpoy with spinach

Rice / Noodles (choice of 1 item)

- Fried rice with prawns wrapped in lotus leaf
- Wok-fried "mian xian" with seafood

Dessert (choice of 1 item)

- Mashed taro with pumpkin and ginkgo nuts
- Chilled chrysanthemum jelly with apple

Luxe

4-Course Western Set Menu

Appetiser (please select one for all diners)

- Lobster and coconut escabeche with Thai coconut, Manchego saffron and Minus 8 vinegar
- Smoked Blakemores wagyu beef carpaccio with thyme and anchovy dressing, air-dried heirloom tomatoes, wild arugula and shaved six year aged parmesan

Soup (please select one for all diners)

- Crayfish bisque with burnt pumpkin and Atlantic scallops
- Psarosoupa – eastern Mediterranean fish soup with cinnamon, lemon and Greek olive oil

Main (please select one for all diners)

- Arctic cod with vitelotte potatoes, pecan, Belgium endive, Rossini gold caviar and hot charcoal mayonnaise
- Australian Jack's Creek farm angus short rib with chilli, roasted baby garden tomatoes, aged parmesan croquettes, smoked eggplant caviar, som tum and red wine jus

Dessert (please select one for all diners)

- Glazed crème chiboust with compressed tropical fruits in beetroot soup
- Warm caramelised mango tart with coconut sorbet and fresh mint

Luxe

International Buffet Menu

Appetisers

- Herb marinated angus beef carpaccio with Gruyère cheese crostini
- Slow cooked Peking duck roulades with shaved green asparagus and spicy coriander dressing
- Poached squid and scallops in lime and chili dressing with sea cucumber
- White snapper ceviche with pomelo and lotus
- Lebanese mezze plank, hummus with tahini, baba ghanoush, fattoush and pita bread
- Steamed corn-fed chicken with mango mayonnaise, crisp romaine and smoked quail eggs
- Kaiso seaweed salad with ginger, sesame and yuzu

Salad

- Selection of organic garden greens, seasonal fruits and vegetables
- Nutritional sprouts, nuts and seeds
- Selection of dressings, Spanish virgin olive oil, vinegars and citrus

Soup

- Tom Yum Talay – spicy seafood soup with lemon grass

Main Dishes

- Hokkaido seafood stew, miso and cellophane noodles
- Blackened Kurobuta pork chop with Sichuan pepper, pineapple and ginger vinaigrette
- Pried Wan Pla – pan-fried fish with sweet and sour sauce
- Jack's Creek farm beef tenderloin "bordelaise" gratinated with bone marrow
- Grana Padano crusted potato gratin
- Orzotto with green peas

Chef's Table

- Squid ink linguine
- Crab and black mussels
- Shellfish emulsion

Desserts

- Assortment of Thai sweets
- Pineapple roasted with Tahitian vanilla
- Mango rice rolls
- Selection of handmade ice creams and sorbets
- Death by Belgium chocolate
- Khai Hong – rice ball stuffed with yellow beans
- Seasonal fresh cut fruit