



SOLEMNISATION PACKAGE 2024

Chinese Set Lunch / Dinner · S\$1398 per table of 10 persons

Buffet Lunch · S\$128 per person
Buffet High Tea · S\$108 per person
Buffet Dinner · S\$138 per person

Min 3 tables of 10 persons or 30 persons

Package includes

- Choice of a self-curated 8-course Chinese Set Lunch or Dinner from the a-la-carte menu or sumptuous Buffet Lunch, High Tea or Dinner menu handcrafted by the culinary team
- Unlimited servings of soft drinks, Chinese Tea (Chinese Set) or Coffee & Tea (Buffet) throughout the event
- Beer can be arranged at a special price of \$550.00 per barrel or \$13.00 per glass. House pour wines can be arranged at a special price of \$48.00 per bottle
- Provision of chair covers and fresh flower arrangement to accentuate every table
- Fresh floral arrangement for your ROM table and complimentary use of our exquisite ring pillow and signing pen
- Complimentary usage of LCD projector and screen
- Waterfall Pavilion (maximum of 24 persons) can be arranged at a special rate of \$688.00 per event
- Special room rates for your family and friends

With compliments

- Chocolate Pralines wrapped in dainty boxes for your guests
- Complimentary parking for 20% of your guaranteed attendance

NOTE:

In the event of inclement weather (based on 2 hours before the event), the contingency venue for Waterfall Pavilion will prevail.
Prices are subject to 10% service charge and prevailing government taxes.

Packages and prices are subject to change without prior notice at the discretion of the hotel.

CHINESE MENU

APPETISER

李白锦绣大拼盘
Li Bai's Deluxe Traditional Hors d'oeuvre
Curate your platter by choosing 5 of the following items:

烧肉 Roast Pork

烟鸭 Smoked Duck

醉鸡片 Drunken Chicken

芝麻鸡 Sesame Chicken

素鹅 Vegetarian Goose

虾沙律 Prawn Salad

迷你八爪鱼 Mini Octopus

紫菜卷 Seaweed Roll

辣汁螺花 Top Shell

海蜇 Seasoned Jellyfish

炸蟹枣 Deep-fried Crabmeat Ball

芋丝春卷 Deep-fried Spring Roll with Minced Chicken, Prawn and Yam

SOUP

花胶瑶柱蟹肉羹
Deluxe Seafood Broth
(Thick Soup of Fish Maw, Fresh Crabmeat and Conpoy)

虫草花海螺炖鸡汤
Double-boiled Chicken Soup with Cordyceps and Sea Whelk

SEAFOOD

X. O. 酱彩椒露笋炒虾仁
Sautéed Prawn with Walnut, Asparagus and Capsicum in X.O. Sauce

荷塘辣酱炒带子
Sautéed Fresh Scallop with Snow Pea, Lotus Root and Chinese Celery with Spicy Sauce

杏香芥末炸虾球
Deep-fried Wasabi Prawn Ball with Almond Flakes

荔茸带子
Deep-fried Scallop coated with Taro

桂林炸虾丸
Deep-fried Breaded Shrimp Ball with Water Chestnut

FISH

港式蒸大星斑
Hong Kong-style Steamed Star Garoupa

清蒸西曹
Steamed Sea Bass with Light Soya Sauce

MEAT

李白大补鸡
Li Bai's Herbal Emperor Chicken

蒜香吊烧鸡
Crispy Roast Chicken with Garlic Sauce

南乳脆皮鸡
Crispy Roast Chicken with Preserved Beancurd

酱烧琵琶鸭
Roast Pi Pa Duck

VEGETABLE

蟹肉扒香菇时蔬
Braised Seasonal Vegetable with Chinese Mushroom and Crabmeat Sauce

干贝鲜腐竹扒时蔬
Seasonal Vegetable with Fresh Beancurd Skin and Conpoy

干贝灵芝菇扒时蔬
Stewed Seasonal Vegetable with Abalone Mushroom and Conpoy

NOODLE/RICE

虾焖伊面
Stewed Ee-Fu Noodle with Prawn

韭黄双喜伊面
Stewed Ee-Fu Noodle with Chive and Mushroom

日式虾鱼茸面
Japanese-style Fish Noodle with Prawn

飘香荷叶饭
Steamed Fragrant Fried Rice with Diced Chicken, Shrimp, Chinese Mushroom and Conpoy wrapped in Lotus Leaf

DESSERT

杨枝甘露
Chilled Cream of Mango with Pomelo Sago

香芒布丁
Chilled Mango Pudding with Fresh Strawberry

白果芋泥
Yam Paste with Gingko Nut

百年好合
Hundred Years Together

红豆沙汤圆
Red Bean Paste with Glutinous Rice Ball with Black Sesame Filling

LUNCH MENU

APPETISER

Selection of Chinese Cold Platter
 Mixed Fruit and Vegetable Rojak with
 Shrimp Paste
 Thai Basil Beef Salad
 Roasted Mushroom Fusilli (V)
 Tomato Mozzarella with Basil Pesto (V)
 3 Kinds of Seasonal Boutique Greens (V)

DRESSING

Thousand Island
 French
 In-house Specialty
 Sesame Soy

CONDIMENT

Sweet Corn Kernel
 Cucumber
 Cherry Tomato
 Sunflower Seed

HOT DISHES

Sweet and Sour Fish
 Oven-roasted Striploin with
 Mushroom Sauce
 Buddha's Delight (Lo Han Jai)
 Grilled Chicken Thigh Satay with Peanut
 Sauce
 Chardonnay Seafood Stew with Jasmine
 Dill Rice (V)

DESSERT

Freshly Sliced Tropical Fruit Platter (V)
 Selection of Mini French Pastries
 Selection of Nyonya Kueh (V)
 Mango Pudding
 Strawberry Mousse
 Green Tea Jelly

COFFEE AND TEA

AFTERNOON TEA MENU

COLD SELECTION

Roasted Beef Sandwich with Pickle
 Tuna and Corn Croissant
 Turkey and Cheese Tortilla Wrap
 Tomato and Cucumber Sandwich (V)
 Vietnamese Rice Paper Roll

HOT SELECTION

Choice of Two Steamed Dim Sum with

Hot Bean Sauce:

Chicken Siew Mai
 Prawn Har Gau
 Chicken Char Siew Pau
 Crystal Dumpling (V)
 Salted Egg Pau

Choice of One Baked Pie:

Black Pepper Chicken Pie
 Mini Chicken Pie
 Rendang Chicken Pie

Choice of One Quiche:

Turkey & Cheese
 Salmon & Spinach
 Mushroom & Leek (V)
 Spinach & Cheese (V)

Crabmeat Chawanmushi
 Tandoori Chicken Drumlet
 Seafood Mee Goreng

UNDER THE LIGHT

Plain and Chocolate Scones
 Clotted Cream and Fruit Preserve

DESSERT

Walnut Tart
 Raspberry Financier
 Coffee Chocolate Cup
 Mango Panna Cotta
 Pistachio Cheese Cake
 Freshly Sliced Tropical Fruit Platter (V)

COFFEE AND TEA

DINNER MENU

APPETISER & SALAD

Smoked Salmon with Caper,
 Horseradish Dip and Onion
 Marinated Baby Octopus with Wakame
 German Potato Salad with Chicken
 Sausage
 Traditional Greek Salad (V)
 Penne Pasta Salad with Pesto (V)
 3 Kinds of Seasonal Boutique Greens (V)

DRESSING & CONDIMENT

Thousand Island
 French
 In-house Specialty
 Sesame Soy
 Sweet Corn Kernel
 Cucumber
 Cherry Tomato
 Sunflower Seed

SOUP

Cream of Mushroom (V)
 with Bread and Butter

ACTION THEATRE

Singapore Laksa
 Thick Bee Hoon, Beansprout,
 Prawn, Fish Cake and Quail Egg with
 Spicy Coconut Gravy and Condiments

HOT DISHES

Pan-fried Fillet of Sea Bass with
 Citrus Cream Sauce
 Braised Duck Breast with Red Wine
 Vinegar and Vegetable
 Seasonal Vegetable with Assorted
 Mushroom and Egg Beancurd (V)
 Nonya Chicken Curry
 Spicy Tomato Seafood Stew
 Rice Pilaf with Dried Fruit

DESSERT

Freshly Sliced Tropical Fruit Platter (V)
 Selection of Mini French Pastries
 Chocolate Mousse
 Selection of Nyonya Kueh (V)
 Strawberry Cheese Cake
 Jackfruit Creme Brulee

COFFEE AND TEA