



For any banquet held on or
before 30 June 2026

LUNCH

7-COURSE CHINESE MENU

MIN. 10 TABLES

\$1,538

DINNER

8-COURSE CHINESE MENU

MIN. 12 TABLES

\$1,738

INCLUSIONS

FEAST UNDER THE STARS

- 7 or 8 course Chinese set curated by our Culinary Team (Individually Plated)
- Free flow Chinese tea, soft drinks, mixer
- A bottle of Champagne for toasting
- Menu Tasting for 10 guests (Monday to Thursday only)
- A barrel of beer (20L)
- A bottle of wine per table or per 10 guests
- Corkage waiver for all duty-paid and sealed bottles of hard liquor

STARRY ACCENTS

- Ballroom Decorations & Table Centrepieces
- Wedding Cake Display
- Wedding favours, guest book & angbao box
- Themed invitations cards (70% of your guaranteed attendance)
- Usage of built-in audio & visual system

COSMIC TOUCHES

- 1 VIP parking lot
- Carpark coupons for 20% guests
- 1-night stay in Bridal Suite inclusive of breakfast
- Special hotel room rates for your guests
- Special rate for Outdoor (La Terrasse) Solemnisation ceremony



ETERNAL UNION PLATTER

(CHOICE OF 5)

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

CELESTIAL EMBRACE

(CHOICE OF 1)

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

LOVERS' CONSTELLATION

SEAFOOD (CHOICE OF 1 | [APPLICABLE ONLY FOR DINNER PACKAGE](#))

- Stir-fried Prawns with Asparagus in XO Sauce | XO 酱虾球炒芦笋
- Drunken Prawns with Wolfberries | 花雕醉虾
- Herbal Prawns with Chinese Celery | 药材虾
- Stir-fried Scallop with XO sauce on Celery & Bell Peppers | XO 西芹甜椒带子

FISH (CHOICE OF 1)

CHOICE OF FISH:

- Grouper | 红石斑鱼
- Seabass | 金目鲈
- Snapper | 鲷鱼

CHOICE OF STYLE:

- Hong Kong Style | 港式
- Teochew Style | 潮式
- Szechuan Sauce | 四川酱
- Spicy Black Bean Sauce | 香辣鼓汁

CHOICE OF COOKING METHOD:

- Steamed | 清蒸
- Deep Fried | 油浸

POULTRY (CHOICE OF 1)

- Crispy Chicken with Spice Salt & Golden Garlic | 金蒜脆皮烧鸡
- Roasted Duck with Plum Sauce | 香梅酱烧鸭



LOVERS' CONSTELLATION

VEGETABLE

(CHOICE OF 1)

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

(APPLICABLE ONLY FOR DINNER PACKAGE)

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

NOODLE / RICE

(CHOICE OF 1)

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

MOONLIT BLISS

(CHOICE OF 1)

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