For any banquet held on or before 30 June 2026

Nova

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

*Terms & Conditions: Prices are subject to service charge and prevailing government taxes. Surcharges will apply for weddings held on Eve of Public Holidays and auspicious wedding dates. Packages are subject to change without prior notice.

Nova MENU

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, Cordycep 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

Nova MENU

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 Gingko 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