Celebrate your ceremony of love at the beautiful landscaped pool designed in tandem with our Balinese themed décor.

**Weekdays**
(Monday to Thursday, excluding eve of Public Holidays and Public Holidays)

- **High Tea Buffet at $68 per person**
- **International Lunch Buffet at $78 per person**
- **Chinese Set Lunch at $780 per table of 10 persons**
- **International Dinner Buffet at $98 per person**
- **Chinese Set Dinner at $980 per table of 10 persons**

**Weekends**
(Friday to Sunday, including eve of Public Holidays and Public Holidays)

- **High Tea Buffet at $78 per person**
- **International Lunch Buffet at $88 per person**
- **Chinese Set Lunch at $880 per table of 10 persons**
- **International Dinner Buffet at $108 per person**
- **Chinese Set Dinner at $1080 per table of 10 persons**

**Beverage**
- Free flow of soft drinks and Chinese tea for Chinese menu
- OR
- Free flow of soft drinks, coffee and tea for Buffet menu
- Waiver of corkage charge for one bottle of hard liquor per confirmed table (sealed and duty paid)
- House wine at $58 per bottle
- Draft Beer at $650 per 20-litre barrel

**Complimentary**
- Specially customised floral decorations with fresh floral centrepieces for the reception, solemnisation and guest tables
- One night stay in Deluxe Room with sumptuous breakfast buffet for two at Element Restaurant
- Car park coupons for up to 20% of guaranteed attendance

**Terms & Conditions**
- Minimum booking of 40 persons is required.
- Maximum 10 guests per table.
- Bookings are subject to availability.
- Popular wedding dates may be subjected to surcharge.
- Packages are subjected to changes without prior notice.
- Prices quoted are in Singapore Dollars and subjected to service charge and prevailing government taxes.
High Tea Buffet Menu
$68 per person (Weekdays)
$78 per person (Weekends)

Cold Savouries
Creamy Truffle Egg Sandwiches
Marinated Tuna Croissants
Beef Pastrami with Honey Mustard Ciabatta
Mini Foie Gras on Melba Toasted and Chutney

DIY Station
Kueh Pie Tee
(Shredded Egg, Sliced Prawn, Coriander, Crushed Peanut, Chilli Sauce, Braised Turnip, Sweet Sauce)
OR
Kong Bak Pau
(Man Tou, Green Lettuce, Braised Pork Belly)

Hot Savouries
Selection of Dim Sum in Bamboo Basket
Crispy Chicken Wing
Mini Beef Burger with Grilled Bell Pepper
Seafood Gyoza with Vinegar and Ginger
Braised Ee-Fu Noodles with Seasonal Mushrooms
Smoked Salmon Quiche
Prawn and Vegetable Tempura

Sweet Savouries
Assorted Scones with Cottage Cream and Jam
Kueh Lapis
Carrot Cake
Assorted French Pastries
Seasonal Fresh Fruits
Assorted Macarons

Prices quoted are in Singapore Dollars and subjected to service charge and prevailing government taxes
International Lunch Buffet Menu
$78 per person (Weekdays)
$88 per person (Weekends)

Appetisers and Salads
Curried Potato with Turkey Ham
Smoked Salmon Platter with Condiments and Pickles
Selection of Sushi and Maki with Condiments
Prawn Cocktail with Melon and Tobiko
Thai Style Grilled Chicken with Green Mango Salad
Selection of Mesclun Salad with Dressings and Condiments

Soup
Selection of Freshly Baked Bread Rolls and Butter
Lotus Root and Pork Rib Soup
OR
Seasonal Wild Mushrooms Veloute

Hot Selections
Grilled Snapper with Spicy Tomato Sauce
Grilled Meatballs with Kabayaki Sauce and Bonito
Wok-fried Tiger Prawns with Chilli Crab Sauce
Herb Roasted Beef Fillet with Port Jus
Stir-fried Scallops and Broccoli with XO Sauce
Braised Udon Noodles with Shredded Roasted Duck and Chives
Sautéed Penne Aglio Olio with Chorizo

Desserts
Assorted French Pastries
Mango Pudding with Seasonal Fruits
Carrot Cake with Salted Cream Cheese
Cempedak Crème Brulee
Seasonal Fresh Fruits

Prices quoted are in Singapore Dollars and subjected to service charge and prevailing government taxes
International Dinner Buffet Menu

$98 per person (Weekdays)
$108 per person (Weekends)

Appetisers and Salads
- Grilled Portobello Mushrooms with Cajun Spices
- Szechuan Style Smoked Salmon with Scallions and Fried Shallots
- Italian Seafood Salad with Trio Peppers
- Drunken Chicken with Wolfberries and Cilantro
- Selection of Sushi and Maki with Condiments
- Fresh Mesclun Salad Bar with Dressings and Condiments

Soup
- Selection of Freshly Baked Bread Rolls and Butter
  Roasted Parsnip Veloute
- Double Boiled Ginseng Black Chicken Soup
- OR
  Selection of Freshly Baked Bread Rolls and Butter
  Double Boiled Ginseng Black Chicken Soup

Hot Selections
- Baked Caramelised Miso Cod Fish with Bonito
- Beef Bourguignon with Red Wine Sauce and Mushrooms
- Grilled Crayfish with Chilli Crab Sauce
- Herb Roasted Lamb Rack with Mustard Jus
- Sautéed US Asparagus with Sambal Chilli Sauce
- Wok-fried Seafood Fried Rice with Tobiko

Desserts
- Assorted French Pastries
- Vanilla Crème Brulee with Berries Compote
- Pistachio Financier
- Rich Chocolate Fudge Cake
- Seasonal Fresh Fruits

Prices quoted are in Singapore Dollars and subjected to service charge and prevailing government taxes

Amara Singapore
An Amara Group Hotel
165 Tanjong Pagar Road Singapore 088539
Tel +65 6879 2555  Fax +65 6224 3910
singapore@amarahotels.com
amarahotels.com
Chinese Set Lunch Menu
$780 per table of 10 persons (Weekdays)
$880 per table of 10 persons (Weekends)

Amara Five-Treasure Combination Platter
(Black Pepper Smoked Duck, Chicken Ngoh Hiang, Spring Rolls, Thai Style Jellyfish, Baby Octopus with Sesame)

Superior Shredded Abalone Soup with Fish Maw

Steamed Red Garoupa with Ginger, Leek and Premium Soy Sauce

Crispy Fried Chicken with Aromatic Curried Floss

Braised Fresh Farm Mushroom with Oyster Sauce and Spinach

Stewed Ee-Fu Noodles with Seasonal Mushroom and Chinese Chives

Creamy Mango Pudding with Seasonal Fruits

Prices quoted are in Singapore Dollars and subjected to service charge and prevailing government taxes
Chinese Set Dinner Menu
$980 per table of 10 persons (Weekdays)
$1080 per table of 10 persons (Weekends)

Amara Five-Treasure Combination Platter
(Marinated Scallops, Oriental Style Jellyfish, Crispy Roasted Pork, Honey Smoked Duck,
Baby Octopus with Sesame)

Braised Shark’s Fin Soup with Shredded Chicken and Fish Maw

Steamed Garoupa with Chinese Olive Leaves and Scallions

Spicy Roasted Crispy Chicken with Sesame

Wok-fried King Prawn with Oyster Sauce and Lily Bulb

Superior Braised Abalone with Fresh Mushroom and Seasonal Greens

Steamed Fragrant Rice with Premium Sausage in Lotus Leaves

Chilled Duo Melon Sago with Coconut Cream

Prices quoted are in Singapore Dollars and subjected to service charge and prevailing government taxes
We believe that every wedding, be it big or small, is unique and beautiful. For a small gathering of special guests, our private rooms offer the perfect ambience for an intimate celebration.

**Chinese Set Lunch at $1088 per table of 10 persons**
**Chinese Set Dinner at $1188 per table of 10 persons**
**Platinum Lunch or Dinner at $1288 per table of 10 persons**

**Western Set Lunch at $108.80 per person**
**Western Set Dinner at $118.80 per person**

**Theme**
- Specially customised floral decorations along the stage, aisle, reception, VIP table and guest tables
- Elegant seat covers for all chairs
- Exquisite 5-tier champagne fountain
- Decorative wedding cake for the cake cutting ceremony

**Dining**
- Sumptuous 8-course Chinese menu or 4-course Western menu

**Beverage**
- Free flow of soft drinks and Chinese tea for Chinese menu
  OR
- Free flow of soft drinks, coffee and tea for Western menu
  OR
- One complimentary bottle of house wine for every guaranteed table
  OR
- One complimentary barrel of 20-litre beer (applicable for Dinner Package only)
  - A bottle of champagne for the toasting ceremony
  - Waiver of corkage charge for one bottle of hard liquor per confirmed table (sealed and duty paid)

**Complimentary**
- Choice of wedding favours for all guests
- One specially designed signature scroll
- Exclusively designed wedding invitation cards based on 70% of guaranteed attendance (not inclusive of printing)
- One night stay in Bridal Suite inclusive of mini bar, club access with sumptuous breakfast buffet for two at Element Restaurant
- Car park coupons for up to 20% of guaranteed attendance
- One VIP car park lot at the hotel entrance for the bridal car
- Complimentary usage of basic sound system and LCD projector with screen

**Terms & Conditions**
- Minimum booking of 5 tables is required; Maximum booking of 8 tables.
- Maximum 10 guests per table.
- Bookings are subject to availability.
- Popular wedding dates may be subjected to surcharge.
- Packages are subjected to changes without prior notice.
- Prices quoted are in Singapore Dollars and subjected to service charge and prevailing government taxes.

**Intimate Wedding Package 2017**
Chinese Set Lunch Menu
$1088 per table of 10 persons

安国四宝拼盘
（明炉烧鸭，香辣海蜇，八爪鱼仔，金丝卷）
Amara Four-Treasure Combination Platter
(Roasted Duck, Marinated Jellyfish, Marinated Baby Japanese Octopus, Spring Rolls)

经典四川酸辣汤
Szechuan Hot and Sour Soup
flavourful spicy bean broth boiled with shredded black fungus and bamboo shoot, infused with black vinegar

港蒸金目鲈
Steamed Sea Bass with Superior Soya Sauce
sea bass steamed in aromatic soya sauce, topped with chopped scallions

安国香脆炸子鸡
Amara Signature Roasted Crispy Chicken
chicken marinated with 5-spices and deep-fried till golden brown

酱爆椒汁花枝虾球
Sautéed Prawn and Cuttlefish with Spicy Sauce
wok-fried prawn and cuttlefish with spicy Szechuan sauce

碧绿蚝皇北菇扣西兰花
Braised Mushroom with Broccoli
mushrooms braised in superior oyster sauce with blanched broccoli

什锦海鲜金镶银
Seafood Fried Rice
fragrant rice fried with prawns and scallops, topped with chopped scallions

香浓芒果西米露
Mango Sago
chilled mixture of creamy mango puree, diced mangoes and sago

Prices quoted are in Singapore Dollars and subjected to service charge and prevailing government taxes.
Intimate Wedding
Package 2017

Chinese Set Dinner Menu
$1188 per table of 10 persons

安国五福拼盘
(脆皮烧肉, 香辣海蜇, 八爪鱼仔, 鲜果沙律虾, 黄金海鲜腐皮卷)
Amara Combination of Deluxe Platter
(Roasted Pork, Marinated Jellyfish, Marinated Baby Japanese Octopus,
Prawn Salad, Seafood Bean Curd Roll)

红烧蟹肉烩勾翅
Braised Shark’s Fin Soup with Crabmeat
shark’s fin and crab meat braised in superior stock

油浸金目鲈
Deep Fried Sea Bass with Superior Soy Sauce
sea bass deep-fried till golden brown, glazed in aromatic soy sauce,
topped with chopped scallions

安国大補富贵鸡
Amara Signature Steamed Chicken with Chinese Herbs
wrapped in Lotus Leaves
fresh chicken with aromatic Chinese herbs wrapped in lotus leaves, steamed for 8 hours

XO酱爆虾球
Sautéed Prawn with “XO” Sauce
deep-fried king prawn, sautéed with spicy “XO” sauce

红烧海参佐西兰花
Braised Sea Cucumber with Broccoli
sea cucumber braised in superior oyster sauce, served with steamed broccoli florets

什锦海鲜乌冬面
Stir-Fried Japanese Udon with Seafood
thick Japanese noodles stir-fried with prawns, scallops and yellow chives

百年好合
Sweetened Red Bean Cream with Glutinous Peanut Dumpling
warm red bean stewed with dried orange peel and peanut dumpling

Prices quoted are in Singapore Dollars and subjected to service charge and prevailing government taxes
Platinum Lunch or Dinner Menu
$1288 per table of 10 persons

龙虾鲜果沙律大拼盘
（龙虾鲜果沙律, 香辣海蜇沙律, 黄金海鲜腐皮卷, 蜜汁烟鸭胸, 脆皮烧肉）
Lobster Tropical Fruit Salad Combination
(Marinated Lobster with Melons, Aromatic Jellyfish Salad, Seafood Bean Curd Roll, Honey Glazed Smoked Duck Breast, Roasted Pork)

海皇瑶柱炖鲨鱼骨
Double Boiled Shark’s Cartilage Soup with Sea Treasures
shark’s bone soup boiled with dried scallop, crab meat and sea cucumber

日式酱焗鳕鱼
Baked Black Cod with Bonito
marinated black cod baked in Japanese ponzu, sake and mirin, topped with bonito

星洲辣子明虾
Wok-Fried King Prawn with Chilli Crab Sauce
deep-fried prawn, tossed in Singapore style chilli crab sauce

西施脆皮鸡
Roasted Crispy Chicken with Meat Floss and Shredded Egg
chicken marinated with 5-spices and deep-fried till golden brown, topped with mixture of chicken floss and shredded fried egg

蚝皇北菇扣鲍鱼时蔬
Braised Abalone with Chinese Mushroom and Seasonal Greens
abalone and Chinese mushrooms with superior oyster sauce braised for more than 6 hours

飘香腊味饭
Steamed Fragrant Rice with Chinese Premium Sausages
fragrant rice steamed with Chinese sausages, cured bacon, braised mushrooms and chef’s special sauce

木瓜红枣清炖燕窝
Double Boiled Bird’s Nest with Papaya and Red Dates
bird’s nest double boiled with papaya, white fungus, red dates and rock sugar for 3 hours, served warm

Prices quoted are in Singapore Dollars and subjected to service charge and prevailing government taxes

Amara Singapore  An Amara Group Hotel
165 Tanjong Pagar Road Singapore 088539
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Western Set Lunch Menu
$108.80 per person

Appetiser
Marinated Duck Rillette Terrine,
with Yuzu Pickle Apple, Mustard Cream and Melba Toasted

Soup
Clear Crustaceans Seafood Consommé with Kombu

Main Course
Caramelised Miso Soya Cured Cod Fish Fillet,
with Sautéed Edamame with Seasonal Vegetables and Citrus Beurre Blanc

Dessert
Ivory Chocolate Tart
with Green Tea Glazed and Vanilla Adzuki

Prices quoted are in Singapore Dollars and subjected to service charge and prevailing government taxes
Western Set Dinner Menu
$118.80 per person

**Appetiser**
Oriental Style Marinated Tuna Tataki, with Spicy Avocado, Scallion Pesto and Seaweed Potato Chips

**Soup**
Lobster Bisque with Melted Tarragon Crème

**Main Course**
Fillet Mignon rolled with Mixed Herbs, with Nutmeg Mash Potato, Seasonal Vegetables and Mustard Jus

**Dessert**
Lemon Parfait with Mango Salad

Prices quoted are in Singapore Dollars and subjected to service charge and prevailing government taxes.
Happily ever after begins with our dedicated wedding planners and sumptuous cuisine, set in our grand ballroom for a truly memorable wedding.

**Weekdays**
(Monday to Thursday, excluding eve of Public Holidays and Public Holidays)

- Classic Lunch at $988 per table of 10 persons
- Classic Dinner at $1088 per table of 10 persons

**Weekends**
(Friday to Sunday, including eve of Public Holidays and Public Holidays)

- Classic Lunch at $1088 per table of 10 persons
- Classic Dinner at $1188 per table of 10 persons

**Platinum Package**
(Monday to Sunday, including eve of Public Holidays and Public Holidays)

- Lunch or Dinner at $1288 per table of 10 persons

**Terms and Conditions**
- Minimum booking of 25 tables is required; Maximum booking of 42 tables.
- Maximum 10 guests per table.
- Bookings are subject to availability.
- Popular wedding dates may be subjected to surcharge.
- Packages are subjected to changes without prior notice.
- Prices quoted are in Singapore Dollars and subjected to service charge and prevailing government taxes.
Wedding Banquet
Package 2017

Happily ever after begins with our dedicated wedding planners and sumptuous cuisine, set in our grand ballroom for a truly memorable wedding.

Theme
- Choice of customised fresh floral decorations along the stage, aisle, reception, VIP tables and guest tables
- Elegant seat covers for all chairs
- Exquisite 5-tier champagne fountain
- Decorative wedding cake for the cake cutting ceremony

Dining
- Sumptuous 8-course Chinese menu

Beverage
- Free flow of soft drinks and Chinese tea
- One complimentary bottle of house wine for every guaranteed table
- One complimentary barrel of 20-litre beer
- A bottle of champagne for the toasting ceremony
- Waiver of corkage charge for one bottle of hard liquor per confirmed table (sealed and duty paid)

Complimentary
- Choice of wedding favours for all guests
- One specially designed signature scroll
- Exclusively designed wedding invitation cards based on 70% of guaranteed attendance (not inclusive of printing)
- One night stay in Bridal Suite inclusive of mini bar, club access with sumptuous breakfast buffet for two at Element Restaurant
- Car park coupons for up to 20% of guaranteed attendance
- One VIP car park lot at the hotel entrance for the bridal car
- Complimentary usage of basic sound system and LCD projector with screen
- Food tasting for a table of 10 persons (valid from Monday to Thursday, excluding eve of Public Holidays and Public Holidays)
Wedding Banquet
Package 2017

Classic Lunch Menu
(Weekdays)
$988 per table of 10 persons

安国五福拼盘
（脆皮烧肉，香辣海蜇，八爪鱼仔，鲜果沙律虾，黄金海鲜腐皮卷）
Amara Combination of Deluxe Platter
(Roasted Pork, Marinated Jellyfish, Marinated Baby Japanese Octopus, Prawn Salad, Seafood Bean Curd Roll)

人参炖鸡汤
Double Boiled Chicken Soup with Ginseng and Chinese Herbs
spring chicken double boiled with aromatic Chinese herbs and ginseng for 3 hours

翡翠椒汁花枝虾球
Sautéed Prawn and Squid with Seasonal Greens in Spicy Sauce
wok-fried prawn and cuttlefish with spicy Szechuan sauce, topped with seasonal greens

香焗海红曹
Baked Red Snapper in Superior Sauce
baked red snapper in superior soy sauce, topped with garlic, ginger and chopped scallions

蒜香脆皮烧鸡
Roasted Crispy Chicken with Golden Garlic
marinated chicken deep-fried till golden brown, served with crispy garlic

碧绿蚝皇北菇烩海参时蔬
Braised Sea Cucumber and Chinese Mushroom with Seasonal Greens
sea cucumber and Chinese mushrooms with superior oyster sauce braised for more than 6 hours

银芽鸡丁金镶银
Fried Rice with Diced Chicken and Silver Sprouts
fragrant rice fried with diced chicken, silver sprouts and premium soy sauce

杏汁汤丸露
Warm Almond Cream with Glutinous Dumpling
peanut dumpling in homemade almond cream

Prices quoted are in Singapore Dollars and subjected to service charge and prevailing government taxes
Wedding Banquet
Package 2017

Classic Dinner Menu
(Weekdays)
$1088 per table of 10 persons

安国五福拼盘
(脆皮烧肉，香辣海蜇，八爪鱼仔，鲜果沙律虾，黄金海鲜腐皮卷)
Amara Combination of Deluxe Platter
(Roasted Pork, Marinated Jellyfish, Marinated Baby Japanese Octopus, Prawn Salad, Seafood Bean Curd Roll)

傳統潮式海味鱼鳔羹
Fish Maw Soup with Sea Treasures in Teochew Style
braised fish maw with crab meat, dried scallop and sea cucumber in superior stock

麒麟蒸金目鲈
Steamed Sea Bass with Shredded Ham and Mushroom
sea bass steamed with shredded Chinese ham and mushrooms in Chinese wine, topped with coriander leaves

蒜香酱爆芦笋虾球
Sautéed Prawn with Asparagus in Spicy Garlic Sauce
deep-fried prawn and stir-fried asparagus with spicy garlic sauce

傳統明炉脆皮烧鸭
Traditional Chinese Roasted Duck
marinated duck roasted till golden brown and served with chef’s special sauce

碧绿蚝皇北菇烩海参时蔬
Braised Sea Cucumber and Chinese Mushroom with Seasonal Greens
sea cucumber and Chinese mushrooms with superior oyster sauce, braised for more than 6 hours

飘香腊味炒饭
Fried Fragrant Rice with Preserved Meat and Mushroom
fragrant rice fried with Chinese sausages, mushrooms and chef’s special sauce, topped with chopped scallions

香芒布丁
Mango Pudding with Cocktail Fruits
chilled creamy mango pudding with fresh fruits, berries and mango sauce

Prices quoted are in Singapore Dollars and subjected to service charge and prevailing government taxes
Classic Lunch Menu
(Weekends)
$1088 per table of 10 persons

安国五福拼盘
(脆皮烧肉，香辣海蜇，八爪鱼仔，鲜果沙律虾，黄金海鲜腐皮卷)
Amara Combination of Deluxe Platter
(Roasted Pork, Marinated Jellyfish, Marinated Baby Japanese Octopus,
Prawn Salad, Seafood Bean Curd Roll)

蟹肉鲍丝海味羹
Braised Shredded Abalone Soup with Crab Meat
shredded abalone, mushrooms, crabmeat and dried scallop braised in superior stock

港式清蒸海红斑
Steamed Red Garoupa in Hong Kong Style
steamed red garoupa in superior soy sauce, topped with chopped scallions

XO酱爆芦笋虾球
Fried King Prawn with Asparagus in “XO” Sauce
deep-fried king prawn and stir-fried asparagus with spicy “XO” sauce

明炉当归烧鸭
Herbal Roasted Duck
marinated duck with Chinese herbs roasted till golden brown and served with herbal sauce

翡翠蚝皇北菇扣小鲍鱼
Braised Baby Abalone with Chinese Mushroom and Spinach
baby abalone and Chinese mushrooms with superior oyster sauce
braised for more than 6 hours

什锦海鲜乌冬面
Stir-Fried Japanese Udon with Seafood
thick Japanese noodles stir-fried with prawns, scallops and yellow chives

Golden Yam Paste with Lotus Seed in Coconut Cream
steamed yam with lotus seed in coconut cream

Prices quoted are in Singapore Dollars and subjected to service charge and prevailing government taxes
Wedding Banquet
Package 2017

Classic Dinner Menu
(Weekends)
$1188 per table of 10 persons

安国五福拼盘
（脆皮烧肉，香辣海蜇，八爪鱼仔，鲜果沙律虾，黄金海鲜腐皮卷）
Amara Combination of Deluxe Platter
(Roasted Pork, Marinated Jellyfish, Marinated Baby Japanese Octopus, Prawn Salad, Seafood Bean Curd Roll)

四宝海味鱼翅羹
Braised Shark’s Fin Soup with Four Treasures
braised shark’s fin with crab meat, dried scallop, sea cucumber and fish maw in superior stock

油浸红斑
Deep Fried Garoupa with Superior Soy Sauce
garoupa deep-fried till golden brown, glazed in aromatic soy sauce, topped with chopped scallions

酱香百合带子芦笋
Sautéed Scallop with Asparagus and Fresh Lily Buds
scallop, asparagus and lily buds sautéed with garlic

蜜汁香煎黑猪肉
Grilled Kurobuta Pork with Honey Pepper Glaze
grilled pork belly glazed with special honey pepper sauce

蚝皇北菇烩海参
Braised Sea Cucumber with Chinese Mushroom
sea cucumber and Chinese mushrooms with superior oyster sauce braised for more than 6 hours

凤凰飘香荷叶饭
Steamed Fragrant Rice with Chicken and Mushroom in Lotus Leaves
fragrant rice wrapped in lotus leaves, steamed with chicken cubes, Chinese sausages and Chinese mushrooms

杨枝甘露
Chilled Mango Sago with Pomelo
mixture of creamy mango puree, pomelo, and sago with coconut cream

Prices quoted are in Singapore Dollars and subjected to service charge and prevailing government taxes
Wedding Banquet
Package 2017

Platinum Lunch Menu
$1288 per table of 10 persons

龙虾鲜果沙律大拼盘
（龙虾鲜果沙律, 香辣海蜇沙律, 黄金海鲜腐皮卷, 蜜汁烟鸭胸, 脆皮烧肉）
Lobster Tropical Fruit Salad Combination
（Marinated Lobster with Melons, Aromatic Jellyfish Salad, Seafood Bean Curd Roll,
Honey Glazed Smoked Duck Breast, Roasted Pork）

海皇瑶柱炖鲨鱼骨
Double Boiled Shark’s Cartilage Soup with Sea Treasures
shark’s bone soup boiled with dried scallop, crab meat and sea cucumber

日式酱焗鳕鱼
Baked Black Cod with Bonito
marinated black cod baked in Japanese ponzu, sake and mirin, topped with bonito

星洲辣子明虾
Wok-Fried King Prawn with Chilli Crab Sauce
deep-fried prawn, tossed in Singapore style chilli crab sauce

西施脆皮鸡
Roasted Crispy Chicken with Meat Floss and Shredded Egg
chicken marinated with 5-spices and deep-fried till golden brown,
topped with mixture of chicken floss and shredded fried egg

蚝皇北菇扣鲍鱼时蔬
Braised Abalone with Chinese Mushroom and Seasonal Greens
abalone and Chinese mushrooms with superior oyster sauce braised for more than 6 hours

飘香腊味饭
Steamed Fragrant Rice with Chinese Premium Sausages
fragrant rice steamed with Chinese sausages, cured bacon, braised mushrooms
and chef’s special sauce

木瓜红枣清炖燕窝
Double Boiled Bird’s Nest with Papaya and Red Dates
bird’s nest double boiled with papaya, white fungus, red dates and rock sugar
for 3 hours, served warm

Prices quoted are in Singapore Dollars and subjected to service charge and prevailing government taxes
Wedding Banquet
Package 2017

Platinum Dinner Menu
$1288 per table of 10 persons

龙虾鲜果沙律大拼盘
(龙虾鲜果沙律, 香辣海蜇沙律, 黄金海鲜腐皮卷, 蜜汁烟鸭胸, 脆皮烧肉)
Lobster Tropical Fruit Salad Combination
(Marinated Lobster with Melons, Aromatic Jellyfish Salad, Seafood Bean Curd Roll, Honey Glazed Smoked Duck Breast, Roasted Pork)

鲜蟹烩勾翅
Double Boiled Shark’s Fin Soup with Crabmeat
shark’s fin and crab meat double boiled in superior stock

焗香味噌鲈鱼
Baked Marinated Sea Perch with Miso
sea perch marinated with special miso mix and baked till caramelised

XO酱爆带子芦笋
Sautéed Scallops and Asparagus in “XO” Sauce
wok-fried scallops and asparagus with spicy “XO” sauce

香柠黄金虾
Fried King Prawns with Lemon Butter Sauce
deep-fried king prawns sautéed with mixture of lemon juice, butter and custard

蚝皇北菇扣鲍鱼时蔬
Braised Abalone with Chinese Mushroom and Seasonal Greens
abalone and Chinese mushrooms with superior oyster sauce braised for more than 6 hours

韭黄干烧伊府面
Stewed Ee Fu Noodles with Yellow Chives
Cantonese noodles stir-fried with shredded mushrooms, yellow chives and topped with chopped scallions

芦荟红枣清炖燕窝
Double Boiled Bird’s Nest with Aloe Vera and Red Dates
bird’s nest double boiled with aloe vera, longan, almond, red dates and rock sugar for 3 hours, served chilled

Prices quoted are in Singapore Dollars and subjected to service charge and prevailing government taxes