

# Grange Ballroom

WEDDING LUNCH AND DINNER - JANUARY TO DECEMBER 2017

## LUNCH

<b>Mondays to Sundays</b> Min 6, Max 13 tables	<b>\$1168++ per table</b>
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## DINNER

<b>Mondays to Thursdays</b> Min 6, Max 13 tables	<b>\$1158++ per table</b>
<b>Fridays to Sundays</b> Min 6, Max 13 tables	<b>\$1288++ per table</b>
<b>Premium Package</b>	<b>\$1638++ per table</b>

**Our Wedding Package includes the following:**

### DINING

- Exquisite Chinese cuisine specially prepared by our team of award-winning chefs
- Assorted soft drinks and oriental tea throughout the event for up to four hours
- Assorted iced tea, cocktail nuts and chips served during the pre-event reception
- Enjoy food tasting for a table of 10 guests at 50% off wedding package price (applicable from Tuesdays to Thursdays, excluding Eve of and Public Holidays)

### BEVERAGES

- Sparkling champagne fountain with a bottle of champagne to toast the joyous occasion
- House wine can be arranged at a special rate of \$38++ per bottle
- Special rate for any 30-litre beer at \$780++ per barrel
- Corkage fee for duty-paid and sealed wine and hard liquor can be arranged at \$30++ per bottle

### DECORATIONS

- A specially designed 5-tier wedding cake on display with an additional special cake by our Executive Pastry Chef for your private celebration
- Elegant wedding theme and floral decorations

### COMPLIMENTARY

- Personalised guest signature book and wedding token box
- Choice of unique wedding favours for all guests in attendance
- Exclusively designed wedding invitation cards based on 70% of your guaranteed guest attendance (printing of inserts not included)
- One-night stay in our Bridal Room with complimentary welcome amenities
- Breakfast for two at Top of the M or served in your room
- Enjoy pre-event refreshments or a post-event meal worth \$100nett in your room
- Usage of our LCD projector and screen for your wedding video montage
- Car park passes for 20% of your guaranteed guest attendance (subject to space availability)
- Complimentary valet parking service for your bridal car

Choose 1 wedding perk with a minimum of 8 tables

Choose 2 wedding perks with a minimum of 10 tables

### ADDITIONAL WEDDING PERKS

- One complimentary bottle of house wine per confirmed table (for consumption during event only)
- Waiver of corkage for all duty paid and sealed bottles of wine brought in
- One complimentary day use of the Deluxe Room from 10am to 3pm or 2pm to 7pm
- One complimentary night stay in a Deluxe Room
- Delectable butler-style canapés during pre-event reception
- One complimentary 30-litre barrel of beer ^
- Complimentary printing of inserts for invitation cards ^

^ Applicable for Wedding Dinner Packages only.

### ADDITIONAL WEDDING PERKS FOR PREMIUM PACKAGE

- Complimentary printing of inserts for invitation cards
- Complimentary upgrade from Executive Room to our luxurious Bridal Suite
- Free-flow of beer or house wines for up to three hours
- Delectable butler-style canapés during pre-event reception
- Waiver of corkage for all duty paid and sealed bottles of wine brought in
- Enjoy complimentary food tasting for a table of 10 guests (applicable from Mondays to Thursdays, excluding Eve of and Public Holidays)

For enquiries, please call 6831 6029/6082 or email [events.orchard@meritushotels.com](mailto:events.orchard@meritushotels.com)

Prices are subject to 10% service charge and prevailing government taxes and may change without prior notice.



# Chinese Lunch Menu

Weekday and Weekend 1/2

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## APPETISER

Choose five items from the below selections

沙律虾  
Prawn Salad

辣汁海蜇  
Marinated Jellyfish

春卷  
Spring Roll

琵琶虾  
Pipa Prawn

八爪鱼  
Marinated Octopus

金网卷  
Golden Nest Roll

马蹄虾卷  
Water Chestnut Prawn Roll

烟鸭胸  
Smoked Duck Breast

素寿司卷  
Vegetarian Maki

## SOUP

Choose one item from the below selections

三宝翅  
Braised Shark's Fin\* with Three Treasures

鲍丝海味羹  
Shredded Abalone in Superior Broth

## SEAFOOD

Choose one item from the below selections

辣椒虾球拼馒头  
Stir-fried Prawn in Chilli Sauce  
with Fried Buns

荔茸带子  
Scallop and Yam Croquette

## FISH

Choose one item from the below selections

清蒸石斑  
Steamed Garoupa Hong Kong-style

蒜香巴丁鱼  
Steamed 'Patin' Fish with Garlic

\* We support the sustainability of our natural environment. As such,  
we offer premium alternative seafood options for your dining pleasure.  
Please enquire with our wedding planners for more information.

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# Chinese Lunch Menu

Weekday and Weekend 2/2

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## POULTRY

Choose one item from the below selections

脆皮吊烧鸡

Crispy Roasted Chicken with Prawn Crackers

栗子鸭

Braised Duck with Chestnut

## VEGETABLES

Choose one item from the below selections

北菇响螺片时蔬

Braised Sliced Conch with Shiitake  
Mushroom and Seasonal Vegetable

白玉鲍片冬菇时蔬

Braised Voluta served with Mushroom  
and Seasonal Vegetable

## NOODLES AND RICE

Choose one item from the below selections

干炒海鲜乌冬

Stir-fried Seafood Udon

腊味荷叶饭

Fried Rice with Chinese Sausage  
in Lotus Leaf

## DESSERT

Choose one item from the below selections


红豆沙汤圆

Cream of Red Bean Paste  
with Glutinous Rice Dumpling

香茅芦荟冻

Chilled Aloe Vera and Lemongrass Jelly  
in Calamansi Juice

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# Chinese Dinner Menu

Weekday 1/2

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## APPETISER

Choose five items from the below selections

沙律虾  
Prawn Salad

辣汁海蜇  
Marinated Jellyfish

春卷  
Spring Roll

泰式海螺  
Marinated Conch  
in Thai Style

八爪鱼  
Marinated Octopus

金网卷  
Golden Nest Roll

芥末美乃滋虾卷  
Wasabi Mayo Prawn Roll

烟鸭胸  
Smoked Duck Breast

叉烧  
Barbecued Pork

## SOUP

Choose one item from the below selections

鲍丝海味羹  
Shredded Abalone  
in Superior Broth

金菇干贝鲍丝翅  
Braised Shark's Fin\*  
with Conpoy and  
Shredded Abalone

黄焖蟹肉鱼肚羹  
Braised Crabmeat and Fish  
Maw Broth in Golden Sauce

## SEAFOOD

Choose one item from the below selections

露笋松菇带子虾球  
Prawn and Scallop  
Sautéed with Asparagus  
and Mushrooms

药材醉生虾  
Chinese Herb  
Drunken Prawn

XO酱凤凰蚌虾球西兰花  
Stir-fried Prawn and  
Phoenix Clam with  
Broccoli in XO Sauce

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# Chinese Dinner Menu

Weekday 2/2

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## FISH

Choose one item from the below selections

清蒸石斑  
Steamed Garoupa  
Hong Kong-style

蒜香巴丁鱼  
Steamed 'Patin' Fish  
with Garlic

鼓汁金目鲈  
Steamed Sea Bass  
with Black Bean Sauce

## MEAT

Choose one item from the below selections

避风塘烧鸡  
Crispy Roasted Chicken  
with Almond Slice

排骨皇  
Roasted Spare Ribs  
with Capital Sauce

药材烧鸭  
Chinese Herb-infused  
Roasted Duck

## VEGETABLES

Choose one item from the below selections

北菇响螺片时蔬  
Braised Sliced Conch  
with Shiitake Mushroom  
and Seasonal Vegetable

海参冬菇时蔬  
Braised Sea Cucumber  
with Shiitake Mushroom  
and Seasonal Vegetable

蟹汁鲍鱼螺鲜菇时蔬  
Braised Sliced Jade Abalone  
with Shiitake Mushroom  
and Seasonal Vegetable  
in Crabmeat Sauce

## NOODLES AND RICE

Choose one item from the below selections

鲍汁双菇干烧伊面  
Braised Ee-Fu Noodles with  
Duo Mushroom in Superior  
Abalone Sauce

腊味荷叶饭  
Fried Rice with Chinese  
Sausage in Lotus Leaf

雪菜鸡丝焖米粉  
Vermicelli Stewed with  
Shredded Chicken Meat  
and Preserved Cabbage

## DESSERT

Choose one item from the below selections

红豆沙汤圆  
Cream of Red Bean Paste  
with Glutinous Rice  
Dumplings

香茅芦荟冻  
Chilled Aloe Vera and  
Lemongrass Jelly in  
Calamansi Juice

杨枝甘露  
Chilled Mango Sago  
with Pameló

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# Chinese Dinner Menu

Weekend 1/3

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## APPETISER

Choose five items from the below selections

鲜果沙律虾  
Prawn Salad with Fresh Fruit

辣汁海蜇  
Marinated Jellyfish

春卷  
Spring Roll

鱼子寿司  
Ebiko Sushi

泰式海螺  
Marinated Conch in  
Thai Style

叉烧  
Barbecued Pork

八爪鱼  
Marinated Octopus

牛油果寿司  
Avocado Sushi

芥末美乃滋虾卷  
Wasabi Mayo Prawn Roll

烟鸭胸  
Smoked Duck Breast

桂花蟹肉  
Stir-fried Crabmeat with Egg

龙虾沙律  
Lobster Salad  
or

乳猪  
Sliced Suckling Pig

## SOUP

Choose one item from the below selections

干贝蟹肉鱼翅  
Braised Shark's Fin\* with  
Crabmeat and Conpoy

竹笙龙虾羹  
Lobster and Bamboo Shoot  
Broth

黄焖蟹肉鱼肚羹  
Braised Crabmeat and Fish  
Maw Broth in Golden Sauce

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we offer premium alternative seafood options for your dining pleasure.  
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# Chinese Dinner Menu

Weekend 2/3

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## SEAFOOD

Choose one item from the below selections

辣椒虾球拼馒头

Stir-fried Prawns in Chilli  
Sauce with Fried Buns

夏果松菇百合炒带子

Stir-fried Scallop with  
Macadamia, Shimeji  
Mushroom and Lily Bulbs

XO酱凤凰蚌虾球西兰花

Stir-fried Prawns and  
Phoenix Clam with  
Broccoli in XO Sauce

## FISH

Choose one item from the below selections

潮州蒸澳洲红斑

Steamed Australian Red  
Garoupa 'Teochew' Style

昆布汁蒸鲈鱼

Steamed Sea Perch  
with Kombu Sauce

蒜茸蒸顺壳鱼

Steamed Soon Hock  
with Minced Garlic  
in Superior Sauce

## POULTRY

Choose one item from the below selections

脆皮吊烧鸡

Crispy Roasted Chicken  
with Prawn Crackers

西施鸡

Roasted Chicken with Crispy  
Egg Floss in Homemade  
Spicy and Sour Sauce

栗子扒大鸭

Braised Duck with Chestnut

## VEGETABLES

Choose one item from the below selections

鲍鱼仔天白菇时蔬

Braised Baby Abalone  
with Shiitake Mushroom  
and Seasonal Vegetable

海参冬菇时蔬

Braised Sea Cucumber with  
Shiitake Mushroom and  
Seasonal Vegetable

干贝松菇鲍鱼仔时蔬

Braised Baby Abalone  
with Conpoy and Shimeji  
Mushroom and Seasonal  
Vegetable

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# Chinese Dinner Menu

Weekend 3/3

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## MEAT

Choose one item from the below selections

黑椒蜜椒炒鹿肉  
Wok-fried Venison  
with Capsicum  
in Black Pepper Sauce

排骨皇  
Roasted Spare Ribs  
with Capital Sauce

镇江无锡排骨  
Pan-roasted Wu Xi Spare  
Ribs in Black Vinegar Glaze

## NOODLES AND RICE

Choose one item from the below selections

双菇/蟹肉烩伊面  
Braised Ee-Fu Noodles  
with Mushroom/Crabmeat

腊味荷叶饭  
Fried Rice with Chinese  
Sausage in Lotus Leaf

干炒海鲜乌冬  
Stir-fried Seafood Udon

## DESSERT

Choose one item from the below selections

金瓜芋泥  
Sweetened Cream of  
Pumpkin with Yam Paste

香茅芦荟冻  
Chilled Aloe Vera  
and Lemongrass Jelly  
in Calamansi Juice

日本红豆绿茶布丁  
Japanese Green Tea Pudding  
topped with Azuki Red Bean

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# Chinese Vegetarian Menu

Lunch and Weekday Dinner

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## 斋拼盘

(春卷, 腌菜, 紫菜卷, 蜜汁素叉烧, 炸冬菇)

Deluxe Vegetarian Cold Dish Combination

(Spring Roll, Marinated Vegetable, Seaweed Roll, Barbequed Pork with Gravy,  
Salt and Pepper Shimeji Mushroom)

## 滑子磨三丝羹

Nameko Mushroom Broth with Three Treasures

## 金盏松茸菇炒马蹄鸡丁

Sautéed Diced Chicken with Hon-shimeji Mushroom  
and Chestnut in Quail's Nest

## 罗汉腐皮卷

Vegetarian Beancurd Skin Roll

## 南瓜鲜淮山芦笋让竹笙

Bamboo Pith stuffed with Asparagus and Chinese Yam Braised  
in Pumpkin Sauce

## 鲍鱼豆根扒菜苗

Braised Abalone with Gluten Puff and Tender Vegetable

## 素荷叶饭

Vegetarian Fried Rice in Lotus Leaf

## 香茅芦荟冻

Chilled Aloe Vera and Lemongrass Jelly in Calamansi Juice

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# Chinese Vegetarian Menu

Weekend Dinner

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## 斋拼盘

(春卷, 腌菜, 紫菜卷, 蜜汁素叉烧, 炸冬菇)

Deluxe Vegetarian Cold Dish Combination

(Spring Roll, Marinated Vegetable, Seaweed Roll, Barbequed Pork with Gravy,  
Salt and Pepper Shimeji Mushroom)

## 素酸辣汤

Vegetarian Sour and Spicy Broth

## 金盏松茸菇炒马蹄鸡丁

Sautéed Diced Chicken with Hon-shimeji Mushroom  
and Chestnut in Quail's Nest

## 罗汉腐皮卷

Vegetarian Beancurd Skin Roll

## 酸甜素鱼

Sweet and Sour Vegetarian Fish

## 南瓜鲜淮山芦笋让竹笙

Bamboo Pith stuffed with Asparagus and Chinese Yam  
Braised in Pumpkin Sauce

## 鲍鱼黑木耳扒菜苗

Braised Abalone with Black Fungus and Tender Vegetable

## 双菇干烧伊面

Braised Ee-Fu Noodles with Assorted Mushrooms

## 南北杏炖雪耳

Double-boiled Snow Fungus with Almond

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# Malay Cuisine Menu

Lunch and Weekday dinner

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## **Gado-Gado Campur Makanan Laut**

Seafood Gado-gado  
(Prawn, Cuttlefish and Scallop)

## **Sup Cendawan Isi Kambing**

Mushroom Soup with Minced Lamb

## **Ayam Masak Daun Bayam**

Boiled Chicken with Spinach and Spicy Oyster Sauce

## **Ikan Siakap Pepes**

Spicy Steamed Sea Bass in Banana Leaf

## **Raja Udang Masak Merah**

Deep-fried Prawn with Tomato Puree

## **Sayur Goreng Rampai**

Fried Assorted Vegetable

## **Nasi Kuning Opor Ayam Dan Acar**

Yellow Rice with Opor Chicken and Pickle

## **Keladi Bersama Sagu Krim**

Yam in Sago Cream

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# Malay Cuisine Menu

Weekend Dinner

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**Gado-Gado Campur Makanan Laut**

Seafood Gado-gado  
(Prawn, Cuttlefish and Scallop)

**Sup Cendawan Isi Kambing**

Mushroom Soup with Minced Lamb

**Ayam Masak Daun Bayam**

Boiled Chicken with Spinach and Spicy Oyster Sauce

**Ikan Siakap Pepes**

Spicy Steamed Sea Bass in Banana Leaf

**Raja Udang Masak Merah**

Deep-fried Prawn with Tomato Puree

**Daging Rusok Rendang**

Lamb Chop Rendang

**Sayur Goreng Rampai**

Fried Assorted Vegetable

**Nasi Kuning Opor Ayam Dan Acar**

Yellow Rice with Opor Chicken and Pickle

**Keladi Bersama Sagu Krim**

Yam in Sago Cream

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# Chinese Menu

## Premium Package

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### 龙虾沙律拼盘

龙虾沙律, 烧鸭, 八仙醉鸡, 辣汁小墨鱼, 鱼肉海鲜卷

#### Lobster Deluxe Platter

(Lobster Salad, Roasted Duck, Drunken Chicken, Mini Octopus and Seafood Roll)

### 蟹肉冬茸燕窝羹

Crabmeat and Winter Melon Paste in Bird's Nest Broth

### 燕盏XO酱芦笋炒带子虾球

Sautéed Prawn and Scallop with Asparagus in XO Chilli Sauce in Quail's Nest

### 蒜香蒸鲈鱼扒

Steamed Sea Perch with Garlic Sauce

### 黄焖鲍鱼海参天白菇扒菜苗

Braised Abalone and Sea Cucumber with Japanese Mushroom and Seasonal Vegetable

### 黑椒蜜椒炒鹿肉

Wok-fried Venison with Capsicum in Black Pepper Sauce

### 日式海鲜焖乌东面

Braised Udon with Seafood

### 无花果炖红枣雪耳

Double-boiled White Fungus with Red Date and Fresh Fig

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# Chinese Vegetarian Menu

Premium Package

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## 斋拼盘

(春卷, 腌菜, 沙拉猴头菇, 蜜汁叉烧, 紫菜卷)

Deluxe Vegetarian Cold Dish Platter

(Spring Roll, Marinated Vegetable, Monkey Head Mushroom Salad, Barbecued Pork and Seaweed Roll)

## 炖双菇素翅羹

Double-boiled Duo Mushroom with Vegetarian Shark's Fin Broth

## 金盏蜜豆栗子百合炒斋虾

Sautéed Prawn with Honey Pea, Chestnut and Lily Bulb in Quail's Nest

## 滑子磨雪菜蒸豆腐盒

Homemade Beancurd topped with Nameko Mushroom and Snow Pea

## 斋鲍鱼云耳扒菜苗

Braised Abalone with Black Fungus and Tender Vegetable

## 荔枝酸甜炒鸡丁

Sautéed Diced Chicken with Lychee in Sweet and Sour Sauce

## 荷叶松子菜粒炒饭

Fried Rice with Vegetable and Pine Nut in Lotus Leaf

## 无花果炖红枣雪耳

Double-boiled White Fungus with Red Date and Fresh Fig

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# Malay Cuisine Menu

## Premium Package

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### **Makanan Sejuk Dan Panas**

Barbequed Cuttlefish, Seafood Dumpling, Vietnamese Rice Paper Spring Roll,  
Sugarcane Prawn and Pandan Leaf Wrapped Chicken

### **Soto Banjar**

Spiced Pumpkin Soup with Quail Egg and Scallop Glass Noodles and Chinese Celery

### **Ayam Selera**

Roasted Chicken with Hot Paprika, Kaffir Lime and Curry Leaf

### **Singgang Serani**

Steamed Whole Sea Garoupa with Fresh Red Chilli Paste Okra and Tomato

### **Daging Bakar**

Coriander Sambal Roasted Beef Tenderloin  
with Evaporated Milk Condiment: Chilli Padi in Sweet Soya Sauce

### **Udang Masak Buah Chilli Sambal**

Poached LIVE Herbal Prawn with Coriander and Chilli Sauce

### **Tumis Goreng**

Stir-fried Spinach Leaf with Mushroom, Green Chilli and Crispy Fried Garlic Flakes

### **Nasi Goreng Kerabu**

Stir-fried Rice with Seafood, Lemon Grass, Long Bean and Malaysian Fresh Herbs

### **Tropical Fresh Fruits**

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