



**PARK HOTEL**  
CLARKE QUAY

*Solemnization Lunch Package 2016*  
(Minimum 03 tables)

*A Sumptuous Chinese menu specially prepared by our Executive Chef*



*Unlimited serving of soft drinks, Chinese tea and mixers for the celebration*



*Corkage waiver for duty-paid & sealed hard liquors*



*Fresh floral arrangement for reception table, solemnization table and centerpiece for all dining tables*



*Complimentary elegant cover for all chairs*



*Complimentary usage of one built-in LCD projector and screen*



*A VIP parking lot reserved at the entrance of the hotel for the Bridal car*



*Car park passes for immediate family members and friends*

*\*\*Based on 30% of guaranteed attendance, up to a maximum of 25 pieces*



*Complimentary one night stay in our Superior Room with breakfasts for two*



**PARK HOTEL**  
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*Solemnization Lunch Menu 1*

百乐大拼盆

*Park Combination*



清甜海鲜蔬菜羹

(鱼, 带子, 干贝, 吊片, 淡菜, 萝卜, 西芹)

*Seafood & Vegetables in Thick Broth*

*(Fish, Scallop, Conpoy, Squid, Mussel, Carrot & Celery)*



豉汁蒸金目露

*Steamed Sea Bass with Black Bean Sauce*



黄金炸大虾配莎莎酱

*Deep-fried King Prawn with Tomato Salsa*



梅菜炆肥鸡

*Braised Diced Chicken with Preserved Vegetable & Supreme Dark Soy Sauce*



XO 酱带子炒甜豆

*Stir-fried Scallop with Sweet Pea in XO Sauce*



香江鸭丝捞面

*Braised Shredded Duck Meat with Noodle*



鲜芒果布丁

*Fresh Mango Pudding with Mixed Fruits*

***S\$838.00++ per table of 10 persons***

*(Monday to Thursday, excluding Eve of Public Holidays & Public Holiday)*

***S\$868.00++ per table of 10 persons***

*(Friday, Saturday, Sunday, Eve of Public Holidays & Public Holiday)*

*Price subject to 10 % services charge and prevailing government taxes, unless otherwise stated*



**PARK HOTEL**  
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*Solemnization Lunch Menu 2*

百乐大拼盆  
*Park Combination*



三丝辣翅羹  
(鱼翅, 竹笙, 火腿, 金针菇)  
*Three Treasures Spicy & Sour Shark's Fin Soup*  
(Shark's Fin, Bamboo Piths, Ham & Golden Mushroom)



港式蒸金目露  
*Steamed Sea Bass in "Hong Kong" Style*



香芒酱炸虾球  
*Deep-fried Prawn with Mango Mayo*



大千白切肥鸭  
*Braised Duck with Local Homemade Chili Sauce*



香菇西兰花配松子  
*Braised Mushroom with Broccoli & Pine Nut*



上汤海鲜泡饭  
*Seafood Rice with Superior Stock in Casserole*



白果芋泥  
*Yam Paste with Ginkgo Nuts*

***S\$868.00++ per table of 10 persons***  
(Monday to Thursday, excluding Eve of Public Holidays & Public Holiday)

***S\$908.00++ per table of 10 persons***  
(Friday, Saturday, Sunday, Eve of Public Holidays & Public Holiday)  
*Price subject to 10 % services charge and prevailing government taxes, unless otherwise stated*



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*Selection for cold combination (05 items)*

-  *Deep-fried Scallop with Yam Paste* 带子芋泥
-  *Seasoning Cuttlefish* 墨鱼
-  *Deep-fried Seafood Roll* 炸海鲜卷
-  *Deep-fried Prawn Trillis* 虾卷
-  *Mayonnaise Prawn Cocktail* 沙拉虾
-  *Roast Duck in Cantonese Style* 广式烤鸭
-  *Drunken Chicken* 醉鸡
-  *Deep-fried Wasabi Roll* 炸芥末卷
-  *Pipa Beancurd* 琵琶豆腐
-  *You Tiao with Squid Paste* 百花酿油条
-  *Maki Sushi* 寿司
-  *Seasoning Jelly Fish* 麻辣海蜇
-  *Red Octopus* 小章鱼
-  *Chicken Gold Coin* 金钱肉
-  *Deep-fried Money Bag* 海鲜球
-  *Braised Soy Chicken* 豉油鸡