



PARK HOTEL CLARKE QUAY



Park Hotel Clarke Quay Solemnisation Chinese Lunch Package 2017

- * A delectable Cantonese cuisine specially prepared by our banquet culinary team
- * Unlimited serving of soft drinks, Chinese tea and mixers for the celebration
- * Complimentary one bottle of house wine (750ml) per confirmed table of 10 persons
*Special price for beer and house wine purchased from Hotel
- * Corkage waiver for duty-paid sealed hard liquors
- * Fresh floral arrangement for reception and solemnisation table, centerpiece on all dining tables
- * Complimentary elegant covers for all banquet chairs
- * Complimentary usage of one built-in LCD projector and screen
- * Complimentary usage of ring pillow and feather pen
- * A VIP parking lot reserved at the entrance of the hotel for 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 Deluxe Room with breakfasts for two



PARK HOTEL
CLARKE QUAY

Solemnisation Lunch Menu 1

百乐大拼盆(自选五款)

Park Combination Appetiser Platter (Choice of 5 items)



鱼鳔金针菇烩黑木耳

Braised Fish Maw Soup with Enoki Mushroom & Black Fungus



泰式蒸金目露

Steamed Sea Bass in Thai Style



芥末炸虾球

Deep-fried Prawn with Wasabi-Mayo Sauce



梅子酱烤鸡

Crispy Roasted Chicken with Plum Sauce



灵芝菇扒菠菜

Braised Ling Zhi Mushroom with Spinach



彩椒虾仁乌冬面

Stir-fried Udon with Shrimp & Capsicums



杨枝甘露

Chilled Cream Mango with Pomelo & Sago

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



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Solemnisation Lunch Menu 2

百乐大拼盆 (自选五款)

Park Combination Appetiser Platter (Choice of 5 items)



红烧干贝鱼鳔蟹肉羹

Braised Fish Maw, Crab Meat & Conpoy Soup



港式蒸大红斑

Steamed Red Garoupa in Hong Kong Style



椒盐大海虾

Sautéed Tiger Prawn with Salt & Spices



港式大肥鸭

Roasted Duck in Hong Kong Style



香菇扒西兰花

Braised Mushroom with Broccoli



蟹肉干烧伊面

Braised Ee-fu Noodle with Crab Meat Sauce



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)

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Selection for cold combination *(Choice of 5 items)*

-  Deep-fried Scallop with Yam Paste | 帶子芋泥
-  Seasoned Cuttlefish | 墨魚
-  Deep-fried Seafood Roll | 炸海鮮卷
-  Deep-fried Prawn Trellis | 蝦卷
-  Mayonnaise Prawn Cocktail | 沙拉蝦
-  Roast Duck in Cantonese Style | 廣式烤鴨
-  Drunken Chicken | 醉雞
-  Deep-fried Wasabi Roll | 炸芥末卷
-  Pipa Beancurd | 琵琶豆腐
-  You Tiao with Squid Paste Stuffing | 百花釀油條
-  Maki Sushi | 壽司
-  Seasoned Jelly Fish | 麻辣海蜆
-  Red Octopus | 小章魚
-  Chicken Gold Coin | 金錢肉
-  Deep-fried Seafood Dumplings | 海鮮球
-  Braised Soy Chicken | 豉油雞