



# WEDDING PACKAGE 2025

LINGZHI VEGETARIAN AT LIAT TOWERS



## INCLUSION

- COMPLIMENTARY WEDDING CEREMONIAL DUMMY CAKE
- CHAMPAGNE FOUNTAIN SET-UP WITH A COMPLIMENTARY BOTTLE OF SPARKLING JUICE
  - COMPLIMENTARY GUEST BOOK FOR GUEST SIGN-IN
  - ENJOY UP TO 30% OFF FOOD TASTING FOR 8 PERSONS
- INDIVIDUALLY-WRAPPED DOOR GIFT AVAILABLE AT \$0.80 PER GUEST



FOR ENQUIRIES, PLEASE CONTACT OUR TEAM AT  
+65 6734 3788 OR [LINGZHI@TUNGLOK.COM](mailto:LINGZHI@TUNGLOK.COM)

ADDRESS: LIAT TOWERS #05-01, 541 ORCHARD ROAD,  
SINGAPORE 238881



**佳偶天成宴 A**  
**WEDDING MENU A**

**五福喜臨門 ASSORTED COLD PLATTER**

- 琼浆蕃茄 CHILLED CHERRY TOMATO
- 脆皮素甲 CRISPY BEANCURD SKIN
- 五香玉棗 FIVE-SPICED VEGETARIAN MEAT
- 三鲜饺 STEAMED VEGETABLE DUMPLING
- 鮮竹卷 STEAMED BEANCURD SKIN ROLL

**汤 SOUP**

野竹筍素翅羹

BRAISED VEGETARIAN SHARK'S FIN BROTH WITH BAMBOO FUNGUS

**精选菜肴 SIGNATURE SELECTIONS**

鵲巢珍寶

SAUTÉED HON SHIMEIJI MUSHROOM WITH ASPARAGUS, CAPSICUMS  
AND MACADAMIA NUTS IN POTATO BASKET

糖醋松籽素魚

SWEET AND SOUR SAUCE FISH WITH PINE NUTS

翡翠豆腐

DEEP-FRIED HOMEMADE BEANCURD WITH PUMPKIN SAUCE

佛手飄香

ASSORTED VEGETABLES SERVED IN YAM RING

**主食 MAIN COURSE**

松露醬伊面

STEWED 'EE-FU' NOODLES WITH TRUFFLE OIL

**甜品 DESSERT**

百合蓮子紅豆沙

RED BEAN PASTE WITH LOTUS SEEDS AND LILY BULBS

**\$498++ 每桌八位 / PER TABLE OF 8 GUESTS**

\*SEATING IS AVAILABLE FOR A MINIMUM OF 10 TABLES AND A MAXIMUM OF 13 TABLES.  
SET MENU IS INCLUSIVE OF FREE-FLOW SOFT DRINKS AND CHINESE TEA.

· All prices quoted in Singapore dollars and subject to 10% service charge and prevailing tax.  
· Packages and pricing are subject to change without prior notice. Other terms and conditions apply.



**佳偶天成宴 B**  
**WEDDING MENU B**

**五福喜臨門 ASSORTED COLD PLATTER**

- 琼浆蕃茄 CHILLED CHERRY TOMATO
- 五香玉棗 FIVE-SPICED VEGETARIAN MEAT
- 脆皮春卷 DEEP-FRIED SPRING ROLL
- 三鲜饺 STEAMED VEGETABLE DUMPLING
- 香椿炒真菌 SAUTÉED VEGETARIAN MEAT WITH TOONA SAUCE

**汤 SOUP**

羊肚菌金瓜羹  
PUMPKIN SOUP WITH WILD MOREL MUSHROOM

**精选菜肴 SIGNATURE SELECTIONS**

夏日風情  
SAUTÉED ASPARAGUS AND FRESH LILY BULBS IN CRISPY BASKET

豉油皇香脆素余  
CRISPY VEGETARIAN FISH WITH SOY SAUCE

紅燒獅子球青蔬  
BRAISED LION'S HEAD MUSHROOM BALL WITH VEGETABLES

左宗棠菇  
GENERAL TSO'S MONKEY HEAD MUSHROOM

**主食 MAIN COURSE**

飄香荷葉飯  
STEAMED FRAGRANT RICE WRAPPED IN LOTUS LEAF

**甜品 DESSERT**

楊枝甘露  
CHILLED MANGO CREAM WITH POMELO

**\$598++ 每桌八位 / PER TABLE OF 8 GUESTS**

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**佳偶天成宴 C**  
**WEDDING MENU C**

**五福喜臨門 ASSORTED COLD PLATTER**

- 琼浆蕃茄 CHILLED CHERRY TOMATO
- 五香玉棗 FIVE-SPICED VEGETARIAN MEAT
- 脆皮春卷 DEEP-FRIED SPRING ROLL
- 白玉卷 FRESH BEANCURD SKIN IN SPICY SAUCE
- 香椿炒真菌 SAUTÉED VEGETARIAN MEAT WITH TOONA SAUCE

**汤 SOUP**

龍黃耳炖燕窩  
DOUBLE-BOILED BIRD'S NEST SOUP WITH YELLOW FUNGUS

**精选菜肴 SIGNATURE SELECTIONS**

黑松露芦筍白玉耳  
BLACK TRUFFLE ASPARAGUS WITH WHITE JADE FUNGUS

百香果沙沙素余  
PASSION FRUIT SALSA SERVED WITH CRISPY VEGETARIAN FISH

法海金盞  
BAG OF TREASURES

姜絲猴頭菇  
SAUTÉED MONKEY HEAD MUSHROOM  
WITH SEASONAL VEGETABLES AND SHREDDED GINGER

**主食 MAIN COURSE**

家鄉炒黃姜面线  
HOMEMADE FRIED TURMERIC NOODLES

**甜品 DESSERT**

杏脯鴛鴦凍  
CHILLED APRICOT WITH WHITE FUNGUS

**\$698++ 每桌八位 / PER TABLE OF 8 GUESTS**

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