



## Chinese Wedding Banquet Package

### PRIVILEGES

- A sumptuous traditional Chinese eight course, specially prepared by our masterchefs
- Minimum 150 persons
- Round table for (5 persons per table) with white table linen and two exclusive VIP tables set ups. Banquet chairs. Complete table setting with chinaware and glassware.
- Provision of Manager, Chefs, Bartender, Waiters and Steward. Package excludes transportation and equipment charges.
- Free flow of soft drinks and Chinese Tea
- Waiver of corkage for duty paid and sealed hard liquor, wine corkage at \$25 per bottle
- Fresh floral arrangement on tables at \$50.00+ per flora arrangement
- Purchase of house wine at a preferred price of \$55 per bottle.
- Purchase of Beer at \$580.00++ per 20L barrel.
- Packages excluding catering charges



## Chinese Menu A

五福拼盤

Cold Platter Combination

熏鴨，海蜇，桂花炒瑶柱，药材鸡肉片，越南春卷  
(Smoked Duck, Marinated Jelly Fish, Fried Egg with Conpoy,  
Herbal Chicken Slices, Vietnamese Spring Roll)

\* \* \*

紅燒雞絲魚鰾翅

Braised Shark's Fin Broth with Shredded Chicken and Fish Maw

\* \* \*

香脆麦片虾

Deep-fried Prawns with Crispy Oats

\* \* \*

炸蒜菜脯油浸金目鲈

Deep-fried Sea Bass with Fried Garlic in Superior Soy Sauce

\* \* \*

白灵菌北菇扒时蔬

Braised "Bai Ling" Fungus with Chinese Mushrooms and Vegetable

\* \* \*

豉油皇櫻花鸡

Braised Soya Sakura Chicken

\* \* \*

飘香荷叶饭

Steamed Fragrant Rice Wrapped with Lotus Leaf

\* \* \*

莲子百合红豆沙

Sweetened Cream of Red Bean with Lotus and Lily Bulbs

\* \* \*

\$988.00++ per table

*All Prices stated are subjected to Service Charge, GST and Prevailing Government Taxes*



## Chinese Menu B

鲜虾沙律拼盘

Superior Cold Cut Platter Combination

沙律虾，麻辣口水鸡片，海蜇，芒果蟹柳片，日式八爪鱼  
(Prawn Salad, Sichuan Peppercorn Chicken Slices, Marinated Jelly Fish,  
Mango Crab Slices, Japanese Octopus)

\* \* \*

紅燒蟹肉鱼鰔翅

Braised Shark's Fin Broth with Crab Meat and Fish Maw

\* \* \*

滋补药材虾

Herbal Prawns

\* \* \*

泰式炸顺壳

Deep-fried Marble Goby in Thai-style

\* \* \*

海参北菇扒时蔬

Braised Sea Cucumber with Chinese Mushrooms and Vegetable

\* \* \*

明炉烧鸭

Roasted Duck

\* \* \*

金菇瑶柱韭黄焖伊面

Stewed E-Fu Noodles with Golden Mushroom, Conpoy and Yellow Chives

\* \* \*

青柠香茅芦荟冻

Chilled Lemongrass Jelly with Aloe Vera and Lime

\* \* \*

\$1088.00++ per table

*All Prices stated are subjected to Service Charge, GST and Prevailing Government Taxes*



## Chinese Menu C

龙虾沙律拼盘

Deluxe Cold Cut Platter Combination

沙律龙虾，海蜇，烧鸭，马蹄五香鸡肉卷，桂花炒瑶柱  
(Lobster Salad, Marinated Jelly Fish, Roasted Duck,  
Crispy Water Chestnut Chicken Roll, Fried Egg with Conpoy)

\* \* \*

紅燒竹筴蟹肉翅

Braised Shark's Fin Broth with Crab Meat and Bamboo Piths

\* \* \*

香脆甘香虾

Deep-fried Prawns with Spicy Sauce

\* \* \*

油浸顺壳

Deep-fried Marble Goby with Superior Soya Sauce

\* \* \*

鲍片北菇扒时蔬

Braised Sliced Abalone with Chinese Mushrooms and Vegetable

\* \* \*

滋补药材鸡

Stewed Herbal Chicken

\* \* \*

虾干海味荷叶饭

Fragrant Fried Rice with Dried Shrimps and Seafood  
wrapped in Lotus Leaf

\* \* \*

燕窝蜜瓜西米露

Chilled Bird's Nest with Honey Dew Melon and Sago

\* \* \*

\$1188.00++ per table

*All Prices stated are subjected to Service Charge, GST and Prevailing Government Taxes*