Wedding Menu
Intimate
Shenton Room
Wedding Lunch Menu

Cold Cut Platter - 冷盘
Marinated Abalone Clam Thai Style - 泰式鲍贝
Deep Fried Butterfly Prawn - 蝴蝶炸虾
Seasoned Baby Octopus Japanese Style - 日式八爪鱼
Vegetable Spring Roll - 脆皮春卷

Eight Treasures Soup
(Crabmeat, Conpoy, Fish Maw, Sea Cucumber, Abalone, Fish Lip, Golden Mushroom and Chinese Mushroom)
红烧八宝羹
(蟹肉，干贝，鱼鳔，海参，鲍鱼，鱼唇，金针菇和冬菇)

Braised Ling Zhi Mushroom with Chinese Spinach
灵芝菇扒菠菜

Steamed Seabass “Hong Kong” Style
港式清蒸金目鲈

Golden Roast Chicken with Szechuan Flavour Sauce
川式烧鸡

Oriental Seafood Fried Rice Garnished with Crispy Silver Fish
银鱼海鲜炒饭

Sweetened Cream of Red Bean with Glutinous Rice Ball
红豆沙汤圆
Intimate
Shenton Room
Wedding Dinner Menu

Cold Cut Platter - 冷盘
Traditional Spicy Jellyfish - 海蜇
Marinated Abalone Clam Thai Style - 泰式鲍贝
Deep Fried Butterfly Prawn - 蝴蝶炸虾
Vegetable Spring Roll - 脆皮春卷
Seasoned Baby Octopus Japanese Style - 日式八爪鱼

Double-boiled Ginseng Chicken Soup with Bamboo Pith and Conpoy
人参竹笙干贝炖鸡汤

Braised Ling Zhi Mushroom with Broccoli
灵芝菇扒西兰花

Steamed Garoupa with Black Bean Sauce
豉汁清蒸石斑

Chinese Style Crispy Five Spice Duck with Plum Sauce
五香脆皮香酥鸭拌梅酱

Golden-fried Cereal Prawns
麦片炸虾球

Braised Ee-Fu Noodles with Assorted Mushroom and Chives
双菇韭黄干烧伊面

Sweetened Cream of Red Bean with Lotus Seed and Lily Bud
百合莲子红豆沙
Romance
Anson Room
Wedding Lunch Menu

Cold Cut Platter - 冷 盘
Roast Suckling Pig - 碳 烧 乳 猪
Deep Fried Butterfly Prawn - 蝴 蝶 炸 虾
Marinated Top Shell Thai Style - 蚝 汁 海 螺
Vegetable Spring Roll - 脆 皮 春 卷

Braised Abalone Soup with Crabmeat
红 烧 鲍 鱼 蟹 肉 汤

Braised King Topshell with Broccoli in Conpoy Sauce
白 玉 鮑 干 贝 扒 西 兰 花

Steamed Seabass “Hong Kong” Style
港 式 清 蒸 金 目 鲈

Crispy Roast Chicken with Fried Garlic and Almond Flakes
金 蒜 杏 香 脆 皮 烧 鸡

Braised Ee-Fu Noodles with Assorted Mushroom and Chives
双 菇 韭 黄 干 烧 伊 面

Chilled Sea Coconut with Longan
龙 眼 海 底 椰
Cold Cut Platter - 冷盘
Seasoned Baby Octopus Japanese Style - 日式八爪鱼
Marinated Abalone Clam Thai Style - 泰式鲍贝
Roast Duck - 明炉烧鸭
Seafood Beancurd Roll - 海鲜腐皮卷
Teriyaki Chicken - 日式烤鸡

Braised Abalone Soup with Crabmeat and Conpoy
红烧鲍鱼蟹肉干贝汤

Braised Ling Zhi Mushroom with Chinese Spinach
灵芝菇扒菠菜

Steamed Golden Snapper “Traditional” Style
传统式清蒸金鲷

Crispy Roast Chicken with Fried Garlic and Almond Flakes
金蒜杏香脆皮烧鸡

Stir-fried Prawns with Macadamia Nuts and Assorted Mushroom
夏果双菇炒虾球

Steamed Fragrant Rice with Chinese Sausage and Chicken Wrapped in Lotus Leaf
飘香荷叶腊味饭

Chilled Mango Pudding with Mixed Fruits in Mango Sauce
鲜芒果布丁
Romance
Anson Room
Wedding Weekend Dinner Menu

Cold Cut Platter - 冷盘
Roast Suckling Pig - 碳烧乳猪
Deep-fried Butterfly Prawns - 蝴蝶炸虾
Roast Duck - 明炉烧鸭
Seafood Beancurd Roll - 海鲜腐皮卷
Chicken Gold Coin - 蜜汁金钱鸡

Eight Treasures Soup
( Crabmeat, Conpoy, Fish Maw, Sea Cucumber, Abalone, Fish Lip,
Golden Mushroom & Chinese Mushroom )
红烧八宝羹（蟹肉，干贝，鱼鳔，海参，鲍鱼，鱼唇，金针菇和冬菇）

Braised King Topshell with Chinese Spinach
白玉鲍扒菠菜

Steamed Golden Snapper “Hong Kong” Style
港式清蒸金鲷

Chinese Style Crispy Five Spice Duck Served with Plum Sauce
五香脆皮香酥鸭拌梅酱

Poached ‘Live’ Prawns in Hua Teow Wine with Garlic and Ginger Dip
白灼花雕活虾

Fried Udon Noodles with Prawn and Trio Bell Pepper
彩椒虾仁乌冬面

Cream of Honeydew Sago
蜜瓜西米露
Grandeur
Banquet Suite
Wedding Lunch Menu

Cold Cut Platter - 冷盘
Roast Suckling Pig - 碳烧乳猪
Traditional Spicy Jellyfish - 海蜇
Prawn Salad with Mixed Fruits - 杂果虾沙律
Vegetable Spring Roll - 脆皮春卷

Braised Abalone Soup with Fish Maw and Bamboo Pith
红烧鲍鱼竹笙鱼鳔汤

Braised King Topshell with Broccoli in Conpoy Sauce
白玉鲍干贝扒西兰花

Steamed Golden Snapper “Hong Kong” Style
港式清蒸金鲷

Crispy Roast Chicken with Fried Garlic and Almond Flakes
金蒜杏香脆皮烧鸡

Oriental Seafood Fried Rice Garnished with Crispy Silver Fish
银鱼海鲜炒饭

Yam Paste with Ginkgo Nuts
白果芋泥
Grandeur
Banquet Suite
Wedding Weekday Dinner Menu

Cold Cut Platter - 冷盘
Roast Suckling Pig - 碳烧乳猪
Marinated Top Shell - 蚝汁海螺
Prawn Salad with Mixed Fruits - 杂果虾沙律
Vegetable Spring Roll - 脆皮春卷
Teriyaki Chicken - 日式烤鸡

Braised Abalone Soup with Crabmeat, Conpoy and Golden Mushroom
红烧鲍鱼蟹肉干贝金针菇汤

Braised King Topshell with Broccoli in Conpoy Sauce
白玉鲍干贝扒西兰花

Steamed Golden Snapper “Teochew” Style
潮州式清蒸金鲷

Deep-fried Pork Ribs with Honey Sauce
蜜汁酥炸排骨

Stir-fried Scallop with Cashew Nuts and Vegetables
鲜丽腰果炒带子

Fried Udon Noodles with Prawn and Trio Bell Pepper
彩椒虾仁乌冬面

Chilled Mango Pudding with Mixed Fruits in Mango Sauce
鲜芒果布丁
Grandeur
Banquet Suite
Wedding Weekend Dinner Menu

Cold Cut Combination - 前菜拼盘
(Select any 5 items) (任选五款)

Roast Suckling Pig
碳烧乳猪

Marinated Top Shell
蚝汁海螺

Chicken Gold Coin
蜜汁金钱鸡

Deep-fried Butterfly Prawns
蝴蝶炸虾

Traditional Spicy Jellyfish
海蜇

Roast Duck
明炉烧鸭

Marinated Abalone Clam Thai Style
泰式鲍贝

Spicy Tangy Chicken
麻辣炸鸡

Prawn Salad with Mixed Fruits
杂果虾沙律

Seasoned Baby Octopus
Japanese Style
日式八爪

Seafood Beancurd Roll
海鲜腐皮卷

Vegetable Spring Roll
脆皮春卷

Smoked Duck Meat
风味烟鸭胸

Teriyaki Chicken
日式烤鸡
Soup - 汤
(Select any 1 of your choice) (任选一款)

Braised Abalone Soup with Crabmeat
红烧鲍鱼蟹肉汤

Braised Abalone Soup with Fish Maw and Conpoy
红烧鲍鱼干贝鱼鳔汤

Braised Abalone Soup with Crabmeat, Conpoy and Golden Mushroom
红烧鲍鱼蟹肉干贝金针菇汤

Golden Pumpkin Broth with Crabmeat and Bamboo Pith
金瓜蟹肉竹笙羹

Double Boiled Ginseng Chicken Soup with Bamboo Pith and Conpoy
人参竹笙干贝炖鸡汤

Eight Treasures Soup
(蟹肉，干贝，鱼鳔，海参，鲍鱼，鱼唇，金针菇 和 冬菇)
Vegetables - 蔬 菜
(Select any 1 of your choice) 任选一款

Braised King Topshell with Broccoli in Conpoy Sauce
白玉鲍干贝扒西兰花

Braised Sea Cucumber with Chinese Mushroom and Seasonal Greens
海参冬菇扒时蔬

Braised Whole Baby Abalone with Ling Zhi Mushroom and Chinese Spinach
汤鲍灵芝菇扒菠菜

Loh Han Chye with Vegetables
罗汉斋
Grandeur
Banquet Suite
Wedding Weekend Dinner Menu

Fish - 鱼类
(Select any 1 fish and method of cooking) (任选一种和烹调方式)
Steamed or Deep-fried (清蒸或酥炸)

<table>
<thead>
<tr>
<th>Fish</th>
<th>Cooking Style</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seabass</td>
<td>Hong Kong Style</td>
</tr>
<tr>
<td>金目鲈</td>
<td>港式</td>
</tr>
<tr>
<td>Garoupa</td>
<td>Teochew Style</td>
</tr>
<tr>
<td>石斑</td>
<td>潮州式</td>
</tr>
<tr>
<td>Soon Hock</td>
<td>Thai Style</td>
</tr>
<tr>
<td>笋壳</td>
<td>泰式</td>
</tr>
<tr>
<td>Golden Snapper</td>
<td>Black Bean Sauce</td>
</tr>
<tr>
<td>金鲷</td>
<td>豉汁</td>
</tr>
<tr>
<td></td>
<td>Traditional Style</td>
</tr>
<tr>
<td></td>
<td>传统式</td>
</tr>
</tbody>
</table>
Grandeur
Banquet Suite
Wedding Weekend Dinner Menu

Poultry/Meat - 肉 类
(Select any 1 of your choice) (任 选 一 款)

Crispy Roast Chicken with Fried Garlic and Almond Flakes
金 蒜 杏 香 脆 皮 烧 鸡

Deep-fried Pork Ribs with Honey Sauce
蜜 汁 酥 炸 排 骨

Golden Roast Chicken with Szechuan Flavour Sauce
川 式 烧 鸡

Chinese Style Five Spice Duck served with Plum Sauce
五 香 脆 皮 香 酥 鸭 拌 梅 酱
Grandeur
Banquet Suite
Wedding Weekend Dinner Menu

Seafood - 海鲜
(Select any 1 of your choice) (任选一款)

Stir-fried Scallop with Asparagus in XO Sauce
XO 酱带子炒芦笋

Stir-fried Scallop with Cashew Nuts & Vegetables
鲜丽腰果炒带子

Golden-fried Cereal Prawns
麦片炸虾球

Wok-fried Prawns with Macadamia Nuts with Assorted Mushroom
夏果双菇炒虾球

Stir-fried Scallop & Prawns with Bell Pepper & Celery
带子虾球炒灯笼椒西芹

Poached Live Prawns in Hua Teow Wine with Garlic and Ginger Dip
白灼游水活生虾
Noodles/Rice - 面/饭
(Select any 1 of your choice) (任选一款)

Braised Ee-fu Noodles with Assorted Mushroom and Chives
双菇韭黄干烧伊面

Fried Egg Noodles with Shredded Duck, Chives and Mushroom in Spicy Sauce
川辣鸭丝炒面

Steamed Fragrant Rice with Chinese Sausage and Chicken Meat Wrapped in Lotus Leaf
飘香荷叶腊味饭

Oriental Seafood Fried Rice Garnish with Silver Fish
银鱼海鲜炒饭

Fried Udon Noodles with Prawn and Trio Bell Pepper
彩椒虾仁乌冬面
Grandeur
Banquet Suite
Wedding Weekend Dinner Menu

Dessert - 甜品
(Select any 1 of your choice) (任选一款)

Yam Paste with Ginkgo Nuts
白果芋泥

Sweetened Cream of Red Bean with Glutinous Rice Ball
红豆沙汤圆

Chilled Sea Coconut with Longan
龙眼海底椰

Cream of Honeydew Sago
蜜瓜西米露

Chilled Mango Pudding with Mixed Fruits in Mango Sauce
鲜芒果布丁
Timeless Menu

Cold Combination - 冷盘
Marinated Abalone Clam Thai Style - 泰式鲍贝
Chicken Gold Coin - 蜜汁金钱鸡
Smoked Duck Meat - 风味烟鸭胸
Traditional Spicy Jellyfish - 海蜇
Deep-fried Butterfly Prawns - 蝴蝶炸虾

Double-boiled Fish Maw Soup with Bamboo Pith and Dried Scallop
竹笙干贝炖花胶

Steamed Ginseng Chicken in Lotus Leaf
飘香荷叶人参蒸鸡

Steamed Red Garoupa with Golden Garlic and Soy Sauce
金蒜蒸红斑

Pan-seared Lobster with Salted Egg Yolk
金沙咸蛋黄干烧龙虾

Braised Whole Abalone with Chinese Mushroom and Broccoli
鲍鱼冬菇西兰花

Oriental Scallop Fried Rice Garnish with Crispy Silver Fish
银鱼带子炒饭

Double-boiled Hashima with Aloe Vera and White Fungus
雪耳芦荟炖雪蛤
# Wedding Weekend Dinner Menu

<table>
<thead>
<tr>
<th>Categories</th>
<th>Dishes</th>
<th>Top Up</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cold Cut</td>
<td>Roast Whole Suckling Pig</td>
<td>$238++ per table</td>
</tr>
<tr>
<td></td>
<td>碳烧乳猪</td>
<td></td>
</tr>
<tr>
<td>Soup</td>
<td>Double-boiled Fish Maw Soup with Bamboo Pith and Dried Scallop</td>
<td>$188++ per table</td>
</tr>
<tr>
<td></td>
<td>竹笙干贝炖花胶</td>
<td></td>
</tr>
<tr>
<td>Vegetable</td>
<td>Braised 6 Head Whole Abalone with Chinese Mushroom and Broccoli</td>
<td>$98++ per table</td>
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<td></td>
<td>六头鲍鱼冬菇西兰花</td>
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<tr>
<td>Fish</td>
<td>Steamed Atlantic Cod Fillet with Golden Garlic and Soy Sauce</td>
<td>$138++ per table</td>
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<tr>
<td></td>
<td>金蒜蒸雪鱼</td>
<td></td>
</tr>
<tr>
<td>Poultry/Meat</td>
<td>Steamed Ginseng Chicken in Lotus Leaf</td>
<td>$48++ per table</td>
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<tr>
<td></td>
<td>飘香荷叶人参蒸鸡</td>
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<tr>
<td>Seafood</td>
<td>Pan-seared Lobster with Salted Egg Yolk</td>
<td>$108++ per table</td>
</tr>
<tr>
<td></td>
<td>金沙鹹蛋黄干烧龙虾</td>
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</tr>
<tr>
<td>Desserts</td>
<td>Double-boiled Hashima with Aloe Vera and White Fungus</td>
<td>$58++ per table</td>
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<td></td>
<td>雪耳芦荟炖雪蛤</td>
<td></td>
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<tr>
<td></td>
<td>Double-boiled Birds Nest with Papaya and Red Dates</td>
<td>$128++ per table</td>
</tr>
<tr>
<td></td>
<td>万寿果炖燕窝</td>
<td></td>
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</tbody>
</table>

All prices are subject to 10% service charge and prevailing government tax.
## Wedding Weekend Dinner Menu

<table>
<thead>
<tr>
<th>Categories</th>
<th>Dishes</th>
<th>Top Up</th>
</tr>
</thead>
<tbody>
<tr>
<td>Desserts</td>
<td><strong>Dessert Buffet</strong></td>
<td><strong>$188++ per table</strong></td>
</tr>
<tr>
<td></td>
<td>- Macaron Lollipops</td>
<td><em>(min 20 tables)</em></td>
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<tr>
<td></td>
<td>- Mango Mascarpone Shortcake</td>
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</tr>
<tr>
<td></td>
<td>- Chempedak Cream Brulee</td>
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</tr>
<tr>
<td></td>
<td>- Arabica Macha Cheese Cake</td>
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</tr>
<tr>
<td></td>
<td>- Berries Croquembouche with Ivory Chocolate Dipping</td>
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</tr>
<tr>
<td></td>
<td>- Cinnamon Pear Strudel With Vanilla Anglaise Sauce</td>
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<tr>
<td></td>
<td>- Assorted Tropical Fruits (Watermelon, Rock Melon, Honey Pineapple, Papaya)</td>
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<tr>
<td></td>
<td>- Coffee and Tea</td>
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</tbody>
</table>

All prices are subject to 10% service charge and prevailing government tax.
# Capacity Chart

<table>
<thead>
<tr>
<th></th>
<th>Area (m²)</th>
<th>Ceiling Height (m)</th>
<th>Theatre</th>
<th>Boardroom</th>
<th>Classroom</th>
<th>U-Shape</th>
<th>Banquet</th>
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<td>48</td>
<td>320</td>
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<td>J Collyer</td>
<td>95</td>
<td>2.8</td>
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<td>30</td>
<td>44</td>
<td>45</td>
<td>60</td>
<td>100</td>
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<tr>
<td>Anson Room</td>
<td>397</td>
<td>2.5</td>
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<td>-</td>
<td>-</td>
<td>-</td>
<td>320</td>
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<td>20</td>
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<tr>
<td>Anson Room I + II</td>
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<td>120</td>
<td>42</td>
<td>48</td>
<td>42</td>
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<tr>
<td>Anson Room III</td>
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<td>30</td>
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<td>130</td>
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<td>Anson Room IV</td>
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<td>Anson Room III + IV</td>
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<td>Shenton Room</td>
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<td>36</td>
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