**FOOD**
- Sumptuous 7 or 8-course Chinese Set Menu prepared by our award-winning culinary team
- Food tasting for 10 persons based on the selected menu (applicable from Monday to Thursday excluding Eve of Public Holidays and Public Holidays)

**BEVERAGE**
- Free flow of Chinese tea, soft drinks and mixers throughout the event including mixed nuts
- One thirty-litre barrel of beer to be consumed during event
- One bottle of house wine per confirmed table to be consumed during event
- Corkage waiver for sealed and duty-paid hard liquor
- Corkage charge of S$15 per opened bottle for sealed and duty-paid wine

**WEDDING DÉCOR**
- An intricately designed wedding cake
- Pyramid fountain with a bottle of sparkling wine for toasting
- Floral wedding decorations in the Ballroom (stage, aisle stands, two VIP and one reception centrepieces)
- Romantic smoke effect for the bridal march
- Ivory seat covers for all chairs with specially dressed up chairs for two VIP tables

**PRIVILEGES**
- Selection of wedding favours as giveaway to all guests
- One night's stay in romantic Bridal Suite
- During your stay, the following amenities will be complimentary: Fresh fruits basket, dinner for the couple in Bridal Suite (choice of one main course with one non-alcoholic beverage per person from the In-Room Dining Menu) and breakfast-in-bed set or buffet breakfast at Food Capital the next morning
- One night's stay in Superior Room for wedding helpers
- Complimentary use of two sets of LCD projectors with screens
- Selection of exclusively designed invitation cards with envelopes based on 70% of confirmed attendance (excludes printing)
- Guest book and red packet gift box for the reception desk
- VIP parking lot at the hotel's entrance for the bridal car
- Receive 20% complimentary parking coupons based on confirmed attendance

**ENHANCEMENT BY J'S SALON**
- Complimentary Hair Treatment for the Bride and Hair Cut for the Groom worth S$228**
- Express HA Moisture Clarity Treatment (45 minutes) worth $99**
- The Rejuvenating Kit worth $80**
- S$250 worth of vouchers** ($25 x 10 vouchers)

**TERMS AND CONDITIONS**
- Not valid for weddings held on 01 January, 24, 25, 31 December 2020.
- Additional charges apply for 01, 24, 25, 31 December 2020 and popular auspicious dates.
- Prices are subject to 10% service charge and prevailing government taxes.
- Prices, rates and conditions are subject to change without prior notice.
- Not valid with any other offers or promotion. Not transferable or exchangeable for cash or other items.
- Package is valid with minimum 15 tables confirmed.
APPETISER
Choose five (5) items from the below selections:

- Salad Prawn
- Squid
- Jellyfish
- Water Chestnut Shrimp Roll
- Roast Duck
- Pan-fried Vegetarian Bean Curd Roll
- Salmon Toast
- Top Shell
- Prawn and Mango Roll

Choose one (1) item from each course stated below:

SOUP
- 宮廷紅燒海皇魚肚羹
  Braised Fish Maw Soup with Assorted Seafood
- 甜心黑蒜養身肉骨湯
  Double-boiled Pork Ribs Soup with Black Garlic

MEAT
- 富貴蜜味煙鴨配蘇梅醬
  Smoked Duck Slices in Perilla Plum Sauce served with Deep-fried Chinese Bun
- 西杏片七味香脆皮雞
  Roasted Crispy Chicken Topped with Almond and Mixed Spices

SEAFOOD
- 桂林酥炸蝦丸配百里果醬
  Deep-fried Breaded Shrimp Balls with Water Chestnuts served with Fruit Cream Sauce
- 蜜豆秋耳黑椒彩虾仁
  Stir-fried Fresh Prawns with Wild Autumn Tremella, Honey Peas and Black Peppercorns

NOODLES
- 鸡絲沙茶醬燒伊面
  Stewed Ee-Fu Noodles with Shredded Chicken and Yellow Chives in Taiwan Barbecue Sauce
- 蝦湯韭黃熅烏東面
  Stewed Udon Noodles with Yellow Chives in Prawn Stock

DESSERT
- 金薯蓮子陳皮紅豆沙
  Sweetened Red Bean Cream with Mandarin Peels, Lotus Seeds and Sweet Potato
- 香芒水晶桂花凍
  Mango Pudding and Osmantha Jelly

FISH
- 芥茉奶油醬煎鮭魚件
  Salmon Fillet with Horseradish Cream Sauce
- 古早味蒸鮮石斑
  Traditional-style Steamed Fresh Garoupa

VEGETABLES
- 金瑤翠園蒔鴛鴦菇
  Braised Duet Mushrooms and Japanese Conpoy with Seasonal Vegetables
- 蠔皇白肉蝶冬菇翠園菰
  Braised Giant Top Shell and Mushrooms with Garden Vegetables

S$1,088++ PER TABLE OF 10 GUESTS
Valid for Lunch on Monday to Sunday and Dinner on Monday to Thursday, including Eve of Public Holidays and Public Holidays.
*Terms and conditions apply
**APPETISER**

Choose five (5) items from the below selections:

- Salad Prawn
- Squid
- Jellyfish
- Water Chestnut Shrimp Roll
- Roast Duck
- Pan-fried Vegetarian Bean Curd Roll
- Salmon Toast
- Top Shell
- Eel Sushi

Choose one (1) item from each course stated below:

**SOUP**

- 虫草花紅燒海味羹
  Mixed Shredded Seafood Soup with Cordyceps Flower
- 龍珠鲍炖雪耳湯
  Double-boiled Abalone Soup with White Fungus

**MEAT**

- 成都麻香辣汁酱酥雞
  Braised Chicken served with Sesame and Spicy Garlic Soya Sauce
- 富貴蜜味薑南配蘇梅醬
  Smoked Duck Slices in Perilla Plum Sauce served with Deep-Fried Chinese Bun

**SEAFOOD**

- 黑椒醬崧子彩蝦仁
  Stir-fried Prawn with Pine Nuts in Pepper Sauce topped with Salmon Roe
- 味噌鮮湯灼海中蝦
  Poached Live Prawns in Shiro Miso Soup

**VEGETABLES**

- 蠔皇白肉螺冬菇翠園蔬
  Braised Giant Top Shell and Mushrooms with Garden Vegetables
- 瑤柱鴛鴦菇扒園蔬
  Braised Duet Mushrooms and Conpoy with Seasonal Vegetables

**FISH**

- 翠芹味噌膏蒸金目鰻
  Steamed Fresh Seabass in Japanese Shiro Miso and Celery Sauce
- 泡青椒蒜香蒸鮮紅鰻
  Steamed Fresh Malabar Snapper with Preserved Green Chilli and Minced Garlic in Superior Soya Sauce

**RICE**

- 韓味泡菜醬煙鴨粒炒飯
  Fried Rice with Smoked Duck and Chicken Meat in Kimchi Base
- 家廚金衣糯米卷
  Fried Glutinous Rice with Dried Shrimp, Mushrooms and Chicken wrapped in Bean Curd Skin

**DESSERT**

- 椰香杏汁紅豆凍
  Chilled Red Bean Pudding with Coconut Flakes in Almond Cream
- 鮮草莓乳酪蛋糕
  Strawberry Cheese Cake

**S$1,188++ PER TABLE OF 10 GUESTS**

Valid for Dinner on Friday and Sunday, excluding Eve of Public Holidays and Public Holidays.

*Terms and conditions apply
**APPETISER**

Choose five (5) items from the below selections:

- Salad Prawn
- Squid
- Jellyfish
- Water Chestnut Shrimp Roll
- Almond Seafood Ball
- Roast Duck
- Pan-fried Vegetarian Bean Curd Roll
- Sushi
- Salmon Toast
- Top Shell
- Eel Sushi

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Choose one (1) item from each course stated below:

**SOUP**

- 虫草花海宝龙虾羹
  Braised Lobster Soup with Assorted Seafood and Cordyceps Flower
- 黑松露竹笙炖汤鲍
  Double-boiled Abalone Soup with Black Truffle and Wild Bamboo Pith

**MEAT**

- 蒜香栗子炆大鴨
  Stewed Duck with Whole Garlic and Chestnuts in Superior Brown Sauce
- 葡萄红酒扣富貴子排
  Slow-cooked Pork Ribs in Red Burgundy Sauce

**SEAFOOD**

- 黑椒酱秋耳崧子彩蝦仁
  Stir-fried Prawns with Pine Nuts and Wild Autumn Tremella in Black Pepper Sauce
- 養身药材汤灼海中虾
  Poached Live Prawns in Herbal Broth and Black Garlic Soya Sauce

**VEGETABLES**

- 蠔皇白肉螺冬菇翠园蔬
  Braised Giant Top Shell and Mushrooms with Garden Vegetables
- 虫草花鸳鸯菇扒圆蔬
  Braised Duet Mushrooms and Cordyceps Flower with Seasonal Vegetables

**FISH**

- 古法豉油皇蒸鮮石班
  Traditional-style Steamed Fresh Garoupa
- 葡萄红酒炖鍋紅麴醬
  Steamed Fresh Garoupa in Miso and Chinese Celery Sauce

**DUMPLINGS / NOODLES**

- 昆布湯鮮蝦肉雲吞
  Shrimp Dumplings with Nameko Mushrooms in Japanese Seaweed Broth
- 川味辣蚧酱配魚茸面
  Fish Noodles in Sichuan Spicy Crab Meat Sauce

**DESSERT**

- 金瓜福果甜芋泥
  Sweetened Yam Paste with Pumpkin and Gingko Nuts
- 火焰冰峰
  Baked Alaska

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**S$1,288++ PER TABLE OF 10 GUESTS**

Valid for Dinner on Saturday, Eve of Public Holidays and Public Holidays.

*T and C apply
Choose one (1) item from each course stated below:

**SOUP**
- **虫草花海宝龙虾羹**
  Braised Lobster Soup with Assorted Seafood and Cordyceps Flower
- **花旗参雪耳香螺炖黑鸡**
  Double-boiled American Ginseng Soup with White Fungus, Conch and Black Chicken

**MEAT**
- **黄酒鲜人参红枣扒鸭**
  Braised Duck with Ginseng and Red Dates, Hua Diao Wine in Supreme Brown Sauce
- **蒜子野菌扣牡丹元蹄**
  Stewed Pork Knuckle with Whole Garlic and Wild Mushrooms in Brown Sauce

**SEAFOOD**
- **黑蒜鸟豆豉夏果鲜带子**
  Stir-fried Fresh Scallops with Black Garlic and Macadamia Nuts in Black Taiwan Soy Beans
- **泰酱烟肉虾卷配风味酱玉带**
  Baked Prawns wrapped in Bacon with Thai Sauce and Stir-fried Fresh Scallops with Assorted Bell Peppers in Homemade Chilli Sauce

**VEGETABLES**
- **螺皇鲍片金针花菇烩园蔬**
  Braised Sliced Abalone, Flower Mushrooms and Golden Mushrooms in Superior Oyster Sauce
- **崧露油碧绿龙珠鲍拌花菇**
  Braised Whole Abalone, Flower Mushrooms and Garden Greens with Truffle Oil

**FISH**
- **香茜豉油皇蒸鲜石班**
  Steamed Fresh Garoupa in Superior Soya Sauce Topped with Coriander Sprig
- **普宁风云豆酱蒸鲜鲳鱼**
  Teochew-style Steamed Fresh Pomfret in Preserved Yellow Bean and Eggplant Sauce

**RICE / NOODLES**
- **鲍汁鸭丝炒水晶魷**
  Stewed Glass Vermicelli with Shredded Duck and Assorted Vegetables in Abalone Sauce
- **家厨金衣糯米卷**
  Fried Glutinous Rice with Dried Shrimp, Mushrooms and Chicken wrapped in Bean Curd Skin

**DESSERT**
- **蹄香福果生磨核桃露**
  Sweetened Walnut Cream with Gingko Nuts and Water Chestnuts
- **桂圆茶莲子福果甜芋泥**
  Sweetened Yam Paste with Gingko Nuts and Lotus seeds in Dried Longan Syrup

S$1,588++ PER TABLE OF 10 GUESTS
Valid for Lunch and Dinner.
*Terms and conditions apply