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.
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
- 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 烟鸭配蘇梅酱
  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

VEGETABLES
- 金瑶翠园 蘆蟹鳴菇
  Braised Duet Mushrooms and Japanese Conpoy with Seasonal Vegetables
- 蠔皇白肉 蝦冬菇翠園 菇
  Braised Giant Top Shell and Mushrooms with Garden Vegetables

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

NOODLES
- 鸡丝沙茶醬烧伊面
  Stewed Ee-Fu Noodles with Shredded Chicken and Yellow Chives in Taiwan Barbecue Sauce
- 蝦湯韭黄薑 乌东面
  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

**S$1,118++ 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
- Almond Seafood Ball
- Roast Duck
- Pan-fried Vegetarian Bean Curd Roll
- Sushi
- 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
- 富貴蜜味烟鸭配蘇梅酱
  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
- 味噌鮮汤灼海中虾
  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
- 瑶柱鸳鸯菇扒園蔬
  Braised Duet Mushrooms and Conpoy with Seasonal Vegetables

FISH
- 翠芹味噌酱蒸金目鱸
  Steamed Fresh Seabass in Japanese Shiro Miso and Celery Sauce
- 泡青椒蒜香蒸鮮紅鱸
  Steamed Fresh Malabar Snapper with Preserved Green Chilli and Minced Garlic in Superior Soya Sauce

RICE
- 韓味泡菜酱烟鸭粒炒饭
  Fried Rice with Smoked Duck and Chicken Meat in Kimchi Base
- 家厨金衣糯米卷
  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$1,238++ 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

---

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
- 葡萄紅酒扣富貴子排
  - Slow-cooked Pork Ribs in Red Burgundy Sauce

** SEAFOOD**

- 黑椒酱秋耳崧子彩虾仁
  - 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
- 虫草花鸳鸯菇扒园蔬
  - Braised Duet Mushrooms and Cordyceps Flower with Seasonal Vegetables

**FISH**

- 古法鼓油皇蒸鲜石班
  - Traditional-style Steamed Fresh Garoupa
- 翠芹味噌酱蒸鲜石班
  - Steamed Fresh Garoupa in Miso and Chinese Celery Sauce

** DUMPLINGS / NOODLES**

- 昆布汤鲜虾肉雲吞
  - 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

**S$1,338++ PER TABLE OF 10 GUESTS**

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

*Terms and conditions 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
- 黄酒鲜人参红鬃扒鸭
  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
- 黑蒜乌豆豉夏果鲜带子
  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
- 蠔皇鲍片金针花菇烩園蔬
  Braised Sliced Abalone, Flower Mushrooms and Golden Mushrooms in Superior Oyster Sauce
- 崧露油碧绿龍珠鲍拌花菇
  Braised Whole Abalone, Flower Mushrooms and Garden Greens with Truffle Oil

FISH
- 香菜豉油皇蒸鲜石斑
  Steamed Fresh Garoupa in Superior Soya Sauce Topped with Coriander Sprig
- 普宁风味豆酱蒸鲜鲳鱼
  Teochew-style Steamed Fresh Pomfret in Preserved Yellow Bean and Eggplant Sauce

RICE / NOODLES
- 鲍汁鸭丝炒水晶面
  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