



## IMPERIAL COURT

Imperial Court Shark's Fin Restaurant, conveniently located in the Grassroots' Club has a palatial decor true to its name - perfect for a majestic wedding banquet. Renowned for its warm service & sumptuous cuisine, guests will find the dining experience truly memorable.

Restaurant - 36 Tables  
Banquet Room - 18 Tables  
Function Room 1&2 - 25 Tables  
Multi Purpose Hall - 65 Tables



## WEDDING BANQUET PACKAGE

- A Sumptuous eight course Chinese Dinner.
- Elegantly decorated 5-Tier model wedding cake for photography ceremony.
- Spectacular bridal entrance through floral arches and misty dry ice effect.
- Grand wedding march accompanied by red carpet aisle leading to stage.
- Food presentation for first course with dinner effect.
- A Complimentary champagne fountain with a bottle of sparkling wine for toasting.
- Complimentary invitation cards for 70% of the confirmed attendance provided (includes the printing of inserts)
- Complimentary Guest registry card for signature.
- Superior sound system.
- Individually wrapped wedding cake in lovely design gift box for all guests.
- Free flow of Beer, Chinese tea and soft drink throughout the event.
- Waiver of corkage charge for self-provided duty paid hard liquors.
- Corkage charge for Wine at \$10 per bottle, subject to 7% GST.
- No additional charges for pickles and towels.
- No service charges.
- Minimum 25 tables and above.



IMPERIAL COURT SHARK'S FIN  
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# MENUS

## 花月佳期宴

每席: \$528.00Nett (per table)

- 江南焗焗味拼盘  
North South Barbecued Deluxe Combination
- 高汤蟹肉金蟾会勾翅  
Broiled Shark's Fin with Crab Meat and Fish Maw
- 当红脆皮炸鸡  
Crispy Roasted Chicken
- 港式高汤大游水  
Steamed Grouper in Hong Kong Style
- 米网焗鲜片青玉带  
Stir-fried Fresh Scallop with Celery Served in Rice Nest
- 碧绿鲜鲍片炒菇  
Stewed Sliced Abalone and Mushroom With Green
- 永碧同心捞伊面  
Broiled Ee-Fu Noodle
- 百年好合杨枝甘露  
Chilled Mango Cream with Pomelo Slices

## 龙凤呈祥宴

每席: \$628.00Nett (per table)

- 大红乳猪脆皮拼盘  
Imperial Barbecued Suckling Pig Portion Deluxe Combination
- 当红蟹肉会勾翅  
Broiled Shark's Fin with Crab Roe and Crab Meat
- 港式明火焗鸭  
Roasted Duck in Hong Kong Style
- 鲜露焗大游水  
Steamed Grouper with Wild Mushroom
- 蒜香西兰花卷子  
Stir-fried Fresh Scallop with Broccoli in X.O Sauce
- 翡翠金脆仔肉卷  
Stewed Mini Abalone with Sea Cucumber & Green
- 捞鱼翅汁捞伊面  
Broiled Ee Fu Noodle in Abalone Sauce
- 鲜汁白果芋泥  
Sweetened Yam Paste with Gingko Nuts in Almond Cream

## 天赐良缘宴

每席: \$728.00Nett (per table)

- 特选经典特色拼盘  
Imperial Special Combination
- 上庄蟹肉蟹皇大拼盘  
Broiled Superior Shark's Fin with Crab Meat and Crab Roe
- 大红金猪乳猪  
Barbecued Suckling Pig
- 清蒸游水靚类  
Steamed Live Soan Hock in Light Sauce
- 碧绿鲜鲍金脆仔炒菇  
Stewed Mini Abalone with Mushroom & Green
- 米网焗鲜片青玉带球  
Stir-fried Prawn and Scallop with Celery served in Nest
- 腊味荷叶盅  
Steamed Rice with Wax Meat Wrapped in Lotus Leaf
- 鲜人参红莲炖雪耳菌蛤  
Double Billed Hashima with White Fungus and Red Dates

## 佳偶天成豪门宴

每席: \$888.00Nett (per table)

- 绣球特色五福拼盘  
Imperial Five Varieties Deluxe Combination
- 佛手跳墙佛手拼盘  
Buddha Jump Over the Wall
- 大红金猪乳猪  
Barbecued Suckling Pig
- 碧露西兰花带子桂花蚌  
Stir-fried Fresh Scallop and Sea Clam in X.O Sauce
- 鲜露焗手焗大游水  
Steamed Grouper with Wild Mushroom and Shredded Yam
- 黄金蛋丝脆皮球  
Crispy Fried Prawn Tossed with Scalloped Egg Yolk
- 青露焗汁金蒜伊面  
Broiled Ee Fu Noodle in Abalone Sauce
- 蜜汁煎露雪蛤  
Sweetened Hashima in Almond Cream

