

# Chinese Wedding Lunch Celebration



## 8 or 9-Course Chinese Set Lunch

\$888 or \$988 per table of 10 guests

(A minimum of 20 tables and a maximum of 30 tables)

- 8 or 9-course Chinese set menu with free flow Chinese tea, soft drinks and mixers
- Complimentary food tasting for a table of up to 10 persons
- Exclusive use of the wedding venue from 12pm to 4pm, including a pre-event cocktail reception from 12pm to 1pm
- Fresh floral arrangements for all guest tables
- Choice of a unique wedding theme (Shanghai | Paris | Singapore) and seat covers for all chairs
  - Shanghai Red ruby with touch of black
  - Paris Sapphire blue with a touch of ivory
  - Singapore Emerald green with a touch of ivory
- Stage and solemnisation table with 5 chairs and seat covers
- Complimentary use of a LCD projector and screen for wedding montage showcase
- Waiver of corkage charge for duty-paid and sealed hard liquor
- One complimentary 30-litre barrel of beer
- An exclusive selection of wines and beer at a promotional rate
  - House red wine \$32 per bottle
  - House white wine \$32 per bottle
  - 30-litre barrel of beer \$680 per barrel
- One VIP car park lot at the hotel driveway for the bridal car
- Complimentary car park passes for up to 20% of the confirmed attendance
- One-night stay in the Bridal Suite inclusive of breakfast for two
- Specially-designed wedding cake replica for the cake-cutting ceremony and a complimentary cake (500gm) for the wedding couple
- An exquisite champagne fountain with a complimentary bottle of champagne
- A choice of memorable wedding favours
- Wedding accessory set consisting of a token box and a guestbook
- Wedding invitation cards for up to 70% of the confirmed attendance (excludes printing costs)

Prices are quoted in Singapore dollars and are subject to service charge and prevailing government taxes. Prices and menus are subject to change without prior notice.



# Chinese Wedding Lunch Menu



## 8-Course Lunch

Customise your menu by selecting one course from each category below

### Appetiser

#### Five Harmony Treasures

Asian Duck Ensalada  
Composition of Jellyfish with Organic Mesclun  
Crispy Chicken Bean Curd Roll  
Marinated Idako  
Melon and Surimi Mayonnaise

### Soup

#### Imperial Braised Crabmeat

Pearl Mushrooms | Fish Maw

#### Superior Stock with Spinach

Blue Swimmer Crab | Woody Bamboo Pith

#### Essence of Double-Boiled Herbal Chicken

Flower Mushrooms | Angelica and Wolfberries

### Meat

#### Cantonese-Roasted Chicken

Five-Spiced Fleur De Sel | Prawn Crisps

#### Roasted Pipa Duck

Sweet 'Hoi-Sin' Sauce

#### Crispy Chicken

Mango-Marinated | Yuzu Citrus Sauce

### Seafood

#### Drunken 'Live' Tiger Prawns

Angelica Broth | Goji Berries

#### Wok-Tossed Prawns

Australian Celery | Peruvian Asparagus

#### Prawn Oatmeal

French Beurre | Fragrant Curry Leaves



# Chinese Wedding Lunch Menu

## 8-Course Lunch (Continued)

Customise your menu by selecting one course from each category below

### Greens

#### Australian Broccoli

Golden Enoki | Japanese Honshimeiji Mushrooms

#### Hong Kong Spinach

Taiwanese Flower Mushrooms | Truffle Drizzle

#### Braised Australian Broccoli

Chinese Flower Mushrooms | Shitake Mushrooms

### Fish

#### Superior Steamed 'Live' Sea Bass

Hong Kong-Style

#### Thai-Style Steamed 'Live' Sea Bass

Aromatic Lemongrass | Kaffir Lime Leaves

#### Nyonya-Style 'Live' Sea Bass

Sour-Spiced Gravy | Cilantro and Scallions

### Rice and Noodles

#### Silver Anchovies Fried Rice

Pacific Seafood | Chicken Floss

#### Bonito Ee-Fu Noodles

Blue Swimmer Crab | Yellow Chives

#### PARKROYAL Fried Rice

Silver Anchovies | Crispy Garlic Flakes

### Dessert

#### Chilled Hami-Melon

Sago

#### Sweetened Taro Paste

Ginkgo Nuts | Coconut Crème

#### Chilled Mango

Sago | Pomelo

# Chinese Wedding Lunch Menu



## 9-Course Lunch

Customise your menu by selecting one course from each category below

### Appetiser

#### Five Harmony Treasures

Asian Duck Ensalada  
Composition of Jellyfish  
Crispy Chicken Bean Curd Roll  
Organic Egg Foo-Yong  
Organic Honey Melon and Prawn Cocktail

### Soup

#### Imperial Braised Crabmeat

Yamabu Shitake | Japanese Conpoy

#### Essence of Double-Boiled Herbal Chicken

Organic Shitake Mushrooms | Angelica and Wolfberries

#### Braised Fish Maw in Superior Spinach Broth

Blue Swimmer Crab | Woody Bamboo Pith

### Meat

#### Barbeque Chicken

Lemongrass | Minced Garlic

#### Roasted Pipa Duck

Sweet 'Hoi-Sin' Sauce

#### Crispy Chicken

Mango-Marinated | Yuzu Citrus Sauce

### Seafood

#### Wok-Fried Prawns

Organic Celery | US Macadamia Nuts

#### Deep-Fried 'Live' Tiger Prawns

Pi Fong Tong | Curry Leaves

#### 'Live' Vietnamese Prawns

Buttered Oatmeal | Fragrant Curry Leaves



# Chinese Wedding Lunch Menu

## 9-Course Lunch (Continued)

Customise your menu by selecting one course from each category below

### Greens

#### Australian Broccoli

Golden Enoki | Japanese Honshimeiji

#### Hong Kong Spinach

Taiwanese Flower Mushrooms | Truffle Drizzle

#### Garden Green 'Enoki' Mushroom

Australian Broccoli | Chinese Flower Mushrooms

### Fish

#### Superior Steamed 'Live' Soon Hock

Hong Kong-Style

#### Thai-Style Steamed 'Live' Garoupa

Aromatic Lemongrass | Kaffir Lime Leaves

#### Nyonya-Style 'Live' Sea Bass

Sour-Spiced Gravy | Cilantro and Scallions

### Rice and Noodles

#### Silver Anchovies Fried Rice

Pacific Seafood | Chicken Floss

#### Bonito Ee-Fu Noodles

Blue Swimmer Crab | Yellow Chives

#### PARKROYAL Fried Rice

Silver Anchovies | Crispy Garlic Flakes

### Dessert

#### Chilled Hami-Melon

Sago

#### Cantonese Red Bean Paste

Crème | Glutinous Rice Balls

#### Chilled Mango

Sago | Pomelo

### Refresher

#### Pacific Organic Fruit Platter

# Chinese Wedding Dinner Celebration (Weekday)



## 8 or 9-Course Chinese Set Dinner

\$1088 or \$1188 per table of 10 guests

*(A minimum of 20 tables and a maximum of 30 tables)*

- 8 or 9-course Chinese set menu with free flow Chinese tea, soft drinks and mixers
- Complimentary food tasting for a table of up to 10 persons
- Exclusive use of the wedding venue from 7pm to 11pm, including a pre-event cocktail reception from 7pm to 8pm
- Fresh floral arrangements for all guest tables
- Choice of a unique wedding theme (Shanghai | Paris | Singapore) and seat covers for all chairs
  - Shanghai Red ruby with touch of black
  - Paris Sapphire blue with a touch of ivory
  - Singapore Emerald green with a touch of ivory
- Stage and solemnisation table with 5 chairs and seat covers
- Complimentary use of a LCD projector and screen for wedding montage showcase
- Waiver of corkage charge for duty-paid and sealed hard liquor
- One complimentary bottle of house pour wine per confirmed table and one 30-litre barrel of beer
- An exclusive selection of wines and beer at a promotional rate
  - House red wine \$32 per bottle
  - House white wine \$32 per bottle
  - 30-litre barrel of beer \$680 per barrel
- One VIP car park lot at the hotel driveway for the bridal car
- Complimentary car park passes for up to 20% of the confirmed attendance
- One-night stay in the Bridal Suite inclusive of breakfast for two
- Specially-designed wedding cake replica for the cake-cutting ceremony and a complimentary cake (500gm) for the wedding couple
- An exquisite champagne fountain with a complimentary bottle of champagne
- A choice of memorable wedding favours
- Wedding accessory set consisting of a token box and a guestbook
- Wedding invitation cards for up to 70% of the confirmed attendance (excludes printing costs)

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# Chinese Wedding Dinner Menu (Weekday)

## 8-Course Dinner

Customise your menu by selecting one course from each category below

### Appetiser

#### Five Harmony Treasures

Asian Duck Ensalada  
Composition of Jellyfish with Organic Mesclun  
Crispy Chicken Bean Curd Roll  
Marinated Idako  
Melon and Prawn Mayonnaise

### Soup

#### Imperial Braised Crabmeat

Shimeji Mushrooms | Fish Maw

#### Superior Stock with Egg White

Blue Swimmer Crab | Woody Bamboo Pith

#### Essence of Double-Boiled Herbal Chicken

Flower Mushrooms | Angelica and Wolfberries

### Meat

#### Cantonese-Roasted Chicken

Five-Spiced Fleur De Sel | Prawn Crisps

#### Roasted Duck

Plum Sauce

#### Crispy Chicken

Mango-Marinated | Yuzu Citrus Sauce

### Seafood

#### Drunken 'Live' Tiger Prawns

Angelica Broth | Goji Berries

#### Wok-Tossed Prawns

Australian Celery | Peruvian Asparagus

#### Prawn Oatmeal

French Beurre | Fragrant Curry Leaves

# Chinese Wedding Dinner Menu (Weekday)



## 8-Course Dinner (Continued)

Customise your menu by selecting one course from each category below

### Greens

#### Australian Broccoli

Golden Enoki | Japanese Honshimeiji Mushrooms

#### Hong Kong Spinach

Taiwanese Flower Mushrooms | Truffle Drizzle

#### Australian Broccoli

Japanese Dried Scallops | Chinese Flower Mushrooms

### Fish

#### Superior Steamed 'Live' Soon Hock

Hong Kong-Style

#### Thai-Style Steamed 'Live' Garoupa

Aromatic Lemongrass | Kaffir Lime Leaves

#### Steamed Fillet of Sea Perch

Minced Garlic | Cilantro and Scallions

### Rice and Noodles

#### Silver Anchovies Fried Rice

Chicken Ham | Chicken Floss

#### Bonito Ee-Fu Noodles

Blue Swimmer Crab | Yellow Chives

#### Stir-Fried Japanese Ramen

Pacific Seafood | Japanese Surimi

### Dessert

#### Chilled Hami-Melon

Sago | Vanilla Ice Cream

#### Sweetened Taro Paste

Ginkgo Nuts | Pumpkin Paste

#### Chilled Mango

Sago | Pomelo



# Chinese Wedding Dinner Menu (Weekday)

## 9-Course Dinner

Customise your menu by selecting one course from each category below

### Appetiser

#### Five Harmony Treasures

Composition of Jellyfish  
Crispy Chicken Bean Curd Roll  
Deep-Fried Crabmeat Roll  
Organic Honey Melon and Prawn Cocktail  
Thai-Style Pacific Clams

### Soup

#### Imperial Braised Crabmeat

Yamabu Shitake | Japanese Conpoy

#### Essence of Double-Boiled Herbal Chicken

Organic Shitake Mushrooms | Angelica and Wolfberries

#### Braised Fish Maw Soup

Braised Fish Maw | Blue Swimmer Crab | Woody Bamboo Pith

### Meat

#### Crispy Chicken

Pi Fong Tong | Curry Leaves

#### Roasted Duck

Angelica Sinensis | Wolfberries

#### Crispy Chicken

Five Spiced Fleur De Sel | Prawn Crisps

### Seafood

#### Wok-Fried Prawns

Peruvian Asparagus | US Macadamia Nuts

#### Wok-Fried Scallops

Celery | Pine Nuts | Capsicum

#### 'Live' Vietnamese Prawns

Buttered Oatmeal | Fragrant Curry Leaves

# Chinese Wedding Dinner Menu (Weekday)



## 9-Course Dinner (Continued)

Customise your menu by selecting one course from each category below

### Greens

#### Australian Broccoli

Golden Enoki | Japanese Honshimeiji

#### Hong Kong Spinach

Taiwanese Flower Mushrooms | Truffle Drizzle

#### Braised Sea Cucumber

Seasonal Greens | Chinese Flower Mushrooms

### Fish

#### Superior Steamed 'Live' Soon Hock

Hong Kong-Style

#### Thai-Style Steamed 'Live' Garoupa

Aromatic Lemongrass | Kaffir Lime Leaves

#### Steamed Fillet of Sea Perch

Minced Garlic | Cilantro and Scallions

### Rice and Noodles

#### Silver Anchovies Fried Rice

Chicken Ham | Chicken Floss

#### Bonito Ee-Fu Noodles

Blue Swimmer Crab | Yellow Chives

#### Fried Rice Wrapped in Lotus Leaf

Preserved Pork | Conpoy | Mushrooms

### Dessert

#### Chilled Hami-Melon

Sago | Vanilla Ice Cream

#### Chilled Lotus Seed in Osmanthus Infusion

Gingko Nuts | White Fungus

#### Chilled Mango

Sago | Pomelo

### Refresher

#### Pacific Organic Fruit Platter



# Chinese Wedding Dinner Celebration (Weekend)



## 8 or 9-Course Chinese Set Dinner

\$1288 or \$1388 per table of 10 guests

## 9-Course Organic Chinese Set Dinner

\$1888 per table of 10 guests

(A minimum of 20 tables and a maximum of 30 tables)

- 8 or 9-course Chinese set menu with free flow Chinese tea, soft drinks and mixers
- Complimentary food tasting for a table of up to 10 persons
- Exclusive use of the wedding venue from 7pm to 11pm, including a pre-event cocktail reception from 7pm to 8pm
- Fresh floral arrangements for all guest tables
- Choice of a unique wedding theme (Shanghai | Paris | Singapore) and seat covers for all chairs
  - Shanghai Red ruby with touch of black
  - Paris Sapphire blue with a touch of ivory
  - Singapore Emerald green with a touch of ivory
- Stage and solemnisation table with 5 chairs and seat covers
- Complimentary use of a LCD projector and screen for wedding montage showcase
- Waiver of corkage charge for duty-paid and sealed hard liquor
- One complimentary bottle of house pour wine per confirmed table and one 30-litre barrel of beer
- An exclusive selection of wines and beer at a promotional rate
  - House red wine \$32 per bottle
  - House white wine \$32 per bottle
  - 30-litre barrel of beer \$680 per barrel
- Two VIP car park lot at the hotel driveway for the bridal car
- Complimentary car park passes for up to 20% of the confirmed attendance
- One-night stay in the Bridal Suite inclusive of breakfast for two
- Specially-designed wedding cake replica for the cake-cutting ceremony and a complimentary cake (500gm) for the wedding couple
- An exquisite champagne fountain with a complimentary bottle of champagne
- A choice of memorable wedding favours
- Wedding accessory set consisting of a token box and a guestbook
- Wedding invitation cards for up to 70% of the confirmed attendance (excludes printing costs)

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# Chinese Wedding Dinner Menu (Weekend)



## 8-Course Dinner

Customise your menu by selecting one course from each category below

### Appetiser

#### Five Harmony Treasures

Asian Duck Ensalada  
Composition of Jellyfish with Organic Mesclun  
Crab Meat Balls  
Marinated Idako  
Organic Honey Melon and Lobster

### Soup

#### Braised Japanese Sea Cucumber and Fish Maw

Blue Swimmer Crab | 'Jing Hwa' Ham

#### Four Treasures Soup

Fish Lip | Japanese White Flower Mushrooms | Yamabushitake | Sea Cucumber

#### Double-Boiled Herbal Chicken

Superior Hokkaido Conpoy | Goji Berries

### Meat

#### Crispy Chicken

Five-Spiced Fleur De Sel | Prawn Crisps

#### Superior Soya-Braised Chicken

Teo Chew-Style

#### Crispy Roasted Herbal Duck

Ancient Spices | Organic Sweet Citrus Dip

### Seafood

#### Wasabi Prawns

Organic Mango | Shiso

#### Wok-Fried 'Live' Tiger Prawns

Buttered Oatmeal | Fragrant Curry Leaves

#### Drunken-Herbal Infused 'Live' Tiger Prawns

Goji Berries | Ginseng Angelica



# Chinese Wedding Dinner Menu (Weekend)

## 8-Course Dinner (Continued)

Customise your menu by selecting one course from each category below

### Greens

#### 12-Hour Braised Baby Abalone

Spinach | Japanese White Fungi

#### Braised Sea Cucumber

Japanese Mushrooms | Japanese Conpoy

#### Sautéed Australian Queen Scallops

US Asparagus | Macadamia Nuts

### Fish

#### Steamed 'Live' Soon Hock

Hong Kong-Style

#### Atlantic Black Cod Fillet

Superior Shoyu | Fragrant Hot Oil

#### Atlantic Black Cod Fillet

Minced Garlic | Cilantro and Scallions

### Rice and Noodles

#### Steamed Fragrant Lotus Rice

Chinese Preserved Meat

#### Wok-Fried Japanese Ramen

Pacific Seafood | Bonito

#### PARKROYAL Fried Rice

Silver Anchovies | Crispy Garlic Flakes

### Dessert

#### Chilled Crème Organic Mango

Pomelo | Mango Sorbet

#### Pan-Fried Chinese Pancake

Red Bean Paste | Sesame

#### Warm Soya Milk

Gingko Nuts | White Fungus

# Chinese Wedding Dinner Menu (Weekend)



## 9-Course Dinner

Customise your menu by selecting one course from each category below

### Appetiser

#### Six Harmony Treasures

Asian Duck Ensalada  
California Maki  
Crabmeat Ball  
Composition of Jellyfish with Organic Mesclun  
Marinated Idako  
Organic Honey Melon and Lobster

### Soup

#### Braised Japanese Sea Cucumber and Fish Maw

Blue Swimmer Crab | 'Jing Hwa' Ham

#### Six Treasures Soup with Yamabushitake

Fish Lip | Sea Cucumber | Yamabushitake | Fish Maw | Japanese Scallops | 'Jing Hwa' Ham

#### Braised Lobster Broth

Dry Scallops | Crabmeat | Fish Maw | Sea Cucumber

### Meat

#### Crispy Chicken

Pi Fong Tong | Curry Leaves

#### Roasted Pipa Duck

Sweet 'Hoi-Sin' Sauce

#### Braised Mongolian Pork Belly Ribs

Deep-Fried Man Tou

### Seafood

#### Wok-Fried 'Live' Tiger Prawns

Buttered Oatmeal | Fragrant Curry Leaves

#### Stir-Fried Fresh Scallops

XO Sauce | Capsicum | Celery

#### Stir-Fried Prawns

Lychee | Organic Celery



# Chinese Wedding Dinner Menu (Weekend)

## 9-Course Dinner (Continued)

Customise your menu by selecting one course from each category below

### Greens

#### 12-Hour Braised Baby Abalone

Spinach | Japanese White Fungi | Goji Berries

#### Braised Baby Abalone

Japanese Scallops | Shimeji Mushrooms

#### Braised Sea Cucumber

Japanese Mushrooms | Japanese Conpoy | Spinach

### Fish

#### Steamed 'Live' Soon Hock

Hong Kong-Style | Cilantro and Scallions

#### Atlantic Black Cod Fillet

Superior Shoyu | Fragrance Hot Oil

#### Baked Fillet of Cod

Japanese Soya | Sake

### Rice and Noodles

#### Wok-Fried Japanese Udon

Pacific Seafood | Black Pepper Sauce

#### Steamed Fragrant Lotus Rice

Chinese Preserved Meat

#### Braised Ee-Fu Noodles

Shredded Duck | Preserved Vegetables

### Dessert

#### Chilled Lotus Seed in Osmanthus Infusion

Hashma | Ginkgo Nuts | White Fungus

#### Hot Japanese Azuki Bean Paste

Glutinous Rice Balls

#### Chilled Mango Sago

Imperial Swift's Bird Nest

### Refresher

#### Pacific Organic Fruit Platter

# Organic Chinese Wedding Dinner Menu (Weekend)



## 9-Course Dinner

### Sustainable Atlantic Cold Smoked Sturgeon Poached Alaskan Swimmer Crab Tartar

**Seaweed Caviar | Mexican Guacamole**

Featuring sustainably-sourced seafood from fisheries that employ responsible harvesting practices and technological advancements in contained fish farming.

### Cantonese Double-Boiled Four Treasures

**Australian Baby Abalone | Organic US Eberly Chicken | Sea Cucumber | Flower Mushrooms**

Featuring organic free-range chicken fed with non-genetically modified grain grown using organic fertilisers and humus, resulting in a leaner and healthier meat.

### 12-Hour Organic UK Rhug Estate Sweet Pork Belly

**Chinese Steamed Flower Man Tou**

Favoured by top Michelin-star chefs in Britain, Rhug Estate's organic free-range pork is full of flavour, winning the Soil Association Best UK Meat Award for its superior taste and texture.

### Crispy Fried Black Qwehli Mozambique Prawns

**Organic Golden Egg Yolk | Aromatic Curry Leaves**

An exceptional variety of prawns from the coasts of Mozambique, these Black Qwehli prawns are raised in low-density levels that replicate conditions in the open sea and are farmed in a 10-hectare lagoon with a maximum of 8 prawns per square metre.

### Sarawak Black Pepper Australian Organic Beef Medallion

**Celery and Leek**

Featuring organically-farmed meat without the routine use of drugs, growth hormones and antibiotics, from farms that pay full regard to the evolutionary adaptations and behavioural needs of farm animals, as well as animal welfare issues with respect to their health, nutrition, housing and breeding.



# Organic Chinese Wedding Dinner Menu (Weekend)



## 9-Course Dinner (Continued)

### Braised Chinese Monkey Head and Flower Mushrooms

**Organic Australian Flown-In Broccoli | Crispy Japanese Enoki | Truffle-Scented**

Featuring organically-grown greens free from chemical fertilisers and synthetic pesticides.

### Oven-Baked Fine Aquacultured Deutschesee Salmon Fillet

**Organic Spinach | Basil Pesto Dressing**

Featuring organic salmon on a special diet of organic, natural ingredients, free from genetically-modified products.

### Szechuan-Style Fish Homemade Noodles

**Organic English Rhug Estate Minced Pork | Yellow Bean Sauce**

Favoured by top Michelin-star chefs in Britain, Rhug Estate's organic free-range pork is full of flavour, winning the Soil Association Best UK Meat Award for its superior taste and texture.

### Australian Organic Avocado-Crème

**Kapiti's Premium New Zealand Vanilla Bean Ice Cream | Tapioca Pearls**

Featuring organically-grown produce free from chemical fertilisers and synthetic pesticides.

