



bespoke

January to December 2026

Lunch and Dinner

Monday to Sunday, Eve of Public Holidays & Public Holidays

\$1,498 per table of 10 persons (7-course)

\$1,658 per table of 10 persons (8-course)

Min 5 tables of 10 persons (50 persons)

Wine & Dine

- A self-curated 7 or 8-course Chinese Set Lunch or Dinner from award-winning Li Bai Cantonese Restaurant
- Unlimited servings of soft drinks and premium Chinese tea throughout event
- One (1) bottle of house wine per confirmed table
- Waiver of corkage for all duty-paid and sealed wines and hard liquor

Decorations

- Exclusive stage decoration and floral arrangements for each table
- Exquisitely-designed model wedding cake for the cake cutting ceremony

Privileges

- Chocolate pralines presented in dainty boxes for guests
- Complimentary usage of LCD projector and screen
- Complimentary parking coupons for 30% of your guaranteed attendance and 2 VIP parking lots for the bridal entourage
- One (1) night stay in a Bridal Suite with breakfast-in-bed or dine-in amidst the lush tropical greenery and waterfall at The Dining Room
- Exclusive private access strictly for the couple to the Towers Executive Lounge
- Welcome amenities (chocolate pralines & fruit basket) in the Bridal Suite
- Meal service for two persons from our in-room dining menu (includes one main course and one non-alcoholic beverage per person)
- Exclusive use of the Waterfall Pavilion for solemnisation can be arranged at a special rental rate of \$888 per event (maximum capacity: 24 persons)

Prices are subject to 10% service charge and prevailing government taxes.

Package inclusions vary according to the number of guests confirmed.

Packages and prices are subject to changes without prior notice.

chinese set menu

Appetiser

李白锦绣大拼盘 Li Bai's Deluxe Combination Platter (select 5):

- 烧肉 Roast Pork
- 烟鸭 Smoked Duck
- 醉鸡片 Drunken Chicken
- 芝麻鸡 Sesame Chicken
- 素鹅 Vegetarian Goose
- 虾沙律 Prawn Salad
- 迷你八爪鱼 Mini Octopus
- 紫菜卷 Seaweed Roll
- 辣汁螺花 Top Shell
- 海蜇 Seasoned Jellyfish
- 炸蟹枣 Deep-fried Crabmeat Ball
- 芋丝春卷 Deep-fried Spring Roll with Minced Chicken, Prawn and Yam

Soup

- 花胶瑶柱蟹肉羹 Deluxe Seafood Broth (Fish Maw, Fresh Crabmeat and Conpoy)
- 虫草花海螺炖鸡汤 Double-boiled Chicken Soup with Cordyceps and Sea Whelk

Seafood

Not applicable to 7-course set menu

- XO 酱彩椒露笋炒虾仁 Sautéed Prawn with Walnut, Asparagus and Capsicum in XO Sauce
- 荷塘彩椒炒带子 Sautéed Fresh Scallop with Snow Pea, Lotus Root and Capsicum
- 杏香芥末炸虾球 Deep-fried Wasabi Prawn Ball with Almond Flake
- 荔茸带子 Deep-fried Scallop coated with Taro
- 桂林炸虾丸 Deep-fried Breaded Shrimp Ball with Water Chestnut

Fish

- 港式蒸大星斑 Hong Kong-style Steamed Star Grouper
- 清蒸西曹 Steamed Sea Bass with Light Soya Sauce

Meat

- 李白大补鸡 Li Bai's Herbal Emperor Chicken
- 蒜香吊烧鸡 Crispy Roast Chicken with Garlic Sauce
- 南乳脆皮鸡 Crispy Roast Chicken with Preserved Beancurd
- 酱烧琵琶鸭 Roast Pi Pa Duck

Vegetable

- 蟹肉扒香菇时蔬 Braised Seasonal Vegetable with Chinese Mushroom and Crabmeat Sauce
- 干贝鲜腐竹扒时蔬 Seasonal Vegetable with Fresh Beancurd Skin and Conpoy
- 干贝灵芝扒时蔬 Stewed Seasonal Vegetable with Abalone Mushroom and Conpoy

Noodle / Rice

- 虾炳伊面 Stewed Ee-Fu Noodle with Prawn
- 韭黄双喜伊面 Stewed Ee-Fu Noodle with Chive and Mushroom
- 日式虾鱼面 Japanese-style Fish Noodle with Prawn
- 飘香荷叶饭 Steamed Fragrant Fried Rice with Diced Chicken, Shrimp, Chinese Mushroom and Conpoy wrapped in Lotus Leaf

Dessert

- 杨枝甘露 Chilled Cream of Mango with Pomelo Sago
- 香芒布丁 Chilled Mango Pudding with Fresh Strawberry
- 白果芋泥 Yam Paste with Gingko Nut
- 百年好合 Hundred Years Together
- 红豆沙汤圆 Red Bean Paste with Glutinous Rice Ball with Black Sesame Filling