

# Wedding Lunch & Weekday Dinner

**\$1,688.00++ per table of 10 persons**

Minimum 20 tables (Lunch) | Minimum 18 tables (Weekday Dinner)

- ♥ Sumptuous 8-course Chinese Menu prepared by our Banquet Culinary Team
- ♥ Menu tasting session for up to 10 persons  
*(Applicable on Mondays to Thursdays, excluding eve of and Public Holidays)*
- ♥ Free flow of soft drinks, mixers and Chinese tea
- ♥ One 30-litre barrel of house pour beer
- ♥ One bottle of house wine for every 10 confirmed guests
- ♥ Waiver of corkage charge for all duty-paid & sealed hard liquor and wine brought in
- ❧ —
- ♥ Choice of wedding themes with distinctive aisle and table decorations to enhance the ballroom
- ♥ An intricately designed wedding cake model for your cake-cutting ceremony
- ♥ A 1kg wedding cake for takeaway after the wedding
- ♥ Champagne pyramid with a bottle of champagne for the toasting ceremony
- ❧ —
- ♥ Exquisite wedding favours for all invited guests
- ♥ Specially designed guest book and token box (on loan)
- ♥ Wedding invitation cards for up to 70% of confirmed attendees *(excluding insert printing)*
- ❧ —
- ♥ Complimentary usage of in-built LED walls and audio systems inclusive of two microphones
- ♥ Provision of carpark passes based on 20% of confirmed attendees
- ♥ A dedicated bridal changing room within the ballroom foyer
- ♥ Exclusive use of a private function room for solemnization and/or tea ceremony for up to 50 persons on actual wedding day, prior to start of event
- ❧ —
- ♥ One-night stay in our Bridal Room with complimentary breakfast for 2 persons at Ellenborough Market Café
- ♥ SGD \$100.00nett food & beverage credit during your stay
- ♥ Special in-room welcome amenities
- ♥ One day-use room for your wedding coordinators from 1000hrs to 1600hrs / 1500hrs to 2300hrs

## Terms & Conditions

Applicable for Lunch on Mondays to Sundays and Dinner on Mondays to Fridays, excluding Eve of Public Holidays & Public Holidays  
Surcharge of \$50.00++ per table of 10 persons applies for Peak Dates, Eve of Public Holidays & Public Holidays  
For new weddings bookings held by **30 June 2027**  
Prices are subject to 10% service charge and prevailing government taxes  
Prices, packages and menus are subject to change without prior notice

# PARADOX

SINGAPORE

## Wedding Lunch & Weekday Dinner Menu

### 五福临门

#### FIVE TREASURES COLD DISH COMBINATION

(Choose Five)

广式烧肉  
Cantonese Roasted Pork  
密汁叉烧  
BBQ Honey Pork  
酒酿鸡球  
Fried Chicken Ball infused with Sweet Glutinous Rice Wine  
陈年花雕醉鸡卷  
Drunken Free-range Chicken  
金兰酱螺旋粉墨鱼仔  
Fermented Soya tossed Cuttlefish Salad

XO 极品鲍汁海螺片  
XO Abalone Sauce tossed Top Shell Salad  
泰式酸奶金钱袋  
Deep-fried Prawn Money Bag with Thai Yogurt Mayo  
香味肉松鱼皮  
Crispy Fish Skin with Pork Floss  
芝麻三文鱼多士  
Sesame Crispy Salmon Toast  
飞鱼子水果沙律虾  
Prawn Salad with Tobiko Mayo & Fruits

### 汤羹

#### SOUP

(Choose One)

皇朝高汤鱼肚蟹肉羹  
Deluxe Seafood Broth, Fish Maw & Crabmeat  
五宝雪蛤海味羹  
Braised Hashima Five Treasures Soup

黑松露竹笙炖鸡汤  
Double-boiled Black Truffle Scented Chicken Broth with Bamboo Pith  
洋参雪耳螺肉鸡汤  
Double-boiled American Wild Ginseng with Sea Conch & Sakura Chicken

### 家禽

#### POULTRY

(Choose One)

黄金野米避风塘鸡  
Crispy Chicken with Mixed Crispy Crust  
南乳脆皮吊烧鸡  
Roasted Chicken with Red Fermented Bean-curd

皇帝药材鸡  
Herbal Emperor Chicken  
炭烧挂炉当归鸭  
Roasted Duck with Angelica Roots

### 鱼

#### FISH

(Choose One)

#### Select Fish:

紅魮  
Red Snapper  
石斑  
Black Grouper  
金目鲈  
Seabass

#### Select Cooking Method:

港蒸式  
Steamed in Cantonese Style  
陈皮豆豉蒸式  
Steamed with Tangerine peel in Black Bean Paste

橄榄菜蒸式  
Steamed with Black Olive Vegetables  
亚参叻沙蒸法  
Steamed in Nyonya Assam Laksa cooking style

\*\* Additional of \$50.00++ per table of 10 persons for upgrade to 笋壳 Soon Hock or 红斑 Red Grouper

### 海鲜

#### SEAFOOD

(Choose One)

黄金大虾球  
Golden Fragrant Prawns in Salted Egg  
百香果金丝龙须卷  
Kataifi Prawn Roll with Passionfruit Mayo

陈年花雕药材蒸活虾  
Poached Live Prawn with Chinese Herbs & Hua Tiao Wine  
培根裹虾拼蒜香青龙菜虾球  
Prawn cooked 2-way Style: Bacon wrapped & Stir-fried with Dragon Sprout

### 菜

#### VEGETABLES

(Choose Two)

#### Create your own combination with any two following items:

10 头鲍鱼  
Baby Abalone  
扒翠园菜  
Served with Seasonal Vegetables

花菇  
Flower Mushroom

百灵菇  
Bailing Mushroom

鱼子福袋  
Fish Roe Treasure Bag

### 饭面类

#### NOODLE / RICE

(Choose One)

特色葡汁焗饭  
Burnt Coconut Chicken Fried Rice  
金衣糯米卷  
Steamed Glutinous Rice wrapped in Bean-curd skin with Egg White Sauce

珍珠腊味五宝饭  
Pearl Rice with Conpoy, Chinese Sausage, Chicken, Mushroom & Pine Nut  
韭皇雪菜鸭丝烧伊面  
Stewed Ee-fu Noodles with Duck Meat & Pickled Mustard Greens

### 甜品

#### DESSERT

(Choose One)

紫属于你  
Purple Sweet Potato with Yam Paste & Gingko Nut  
天长地久  
Chilled Mango Sago with Pomelo

榛子蛋糕  
Hazelnut Crunchy Feuilletine Cake  
百香果覆盆子蛋糕  
Passionfruit Raspberry Cake

## Weekend Wedding Dinner

**S\$1,988.00++ per table of 10 persons (\*)**

**S\$1,888.00++ per table of 10 persons (\*\*)**

Minimum 20 tables

- ♥ Sumptuous 8-course Chinese Dinner Menu prepared by our Banquet Culinary Team
- ♥ Menu tasting session for up to 10 persons  
*(Applicable on Mondays to Thursdays, excluding eve of and Public Holidays)*
- ♥ Free flow of soft drinks, mixers and Chinese tea
- ♥ One 30-litre barrel of house pour beer
- ♥ One bottle of house wine for every 10 confirmed guests
- ♥ Waiver of corkage charge for all duty-paid & sealed hard liquor and wine brought in
- — — — —
- ♥ Choice of wedding themes with distinctive aisle and table decorations to enhance the ballroom
- ♥ An intricately designed wedding cake model for your cake-cutting ceremony
- ♥ A 1kg wedding cake for takeaway after the wedding
- ♥ Champagne pyramid with a bottle of champagne for the toasting ceremony
- — — — —
- ♥ Exquisite wedding favours for all invited guests
- ♥ Specially designed guest book and token box (on loan)
- ♥ Wedding invitation cards for up to 70% of confirmed attendees *(excluding insert printing)*
- — — — —
- ♥ Complimentary usage of in-built LED walls and audio systems inclusive of two microphones
- ♥ Provision of carpark passes based on 20% of confirmed attendees
- ♥ A dedicated bridal changing room within the ballroom foyer
- ♥ Exclusive use of a private function room for solemnization and/or tea ceremony for up to 50 persons on actual wedding day, prior to start of event
- — — — —
- ♥ One-night stay in our Bridal Room with complimentary breakfast for 2 persons at Ellenborough Market Café
- ♥ SGD \$100.00nett food & beverage credit during your stay
- ♥ Special in-room welcome amenities
- ♥ One day-use room for your wedding coordinators from 1500hrs to 2300hrs

### Terms & Conditions

(\*) Applicable for Dinner on Saturdays, excluding Eve of Public Holidays & Public Holidays

(\*\*) Applicable for Dinner on Sundays, excluding Eve of Public Holidays & Public Holidays

Surcharge of \$50.00++ per table of 10 persons applies for Peak Dates, Eve of Public Holidays & Public Holidays

For new weddings bookings held by **30 June 2027**

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

Prices, packages and menus are subject to change without prior notice

# PARADOX

SINGAPORE

## Weekend Dinner Menu

### 鸳鸯龙虾大拼盘

#### DELUXE COMBINATION OF LOBSTER & PRAWN WITH MELON SALAD

(Choose Three)

#### 酒酿鸡球

Fried Chicken Ball infused with Sweet Glutinous Rice Wine

#### 陈年花雕醉鸡卷

Drunken Free-range Chicken

#### 品鲍汁海螺片

XO Abalone Sauce tossed Top Shell Salad

#### 麻酱烟鸭拌海蜇

Smoked Duck & Jellyfish with Sesame Sauce

#### 金兰酱螺旋粉墨鱼仔

Fermented Soya tossed Cuttlefish Salad

#### 广式烧肉

Cantonese Roasted Pork

#### 密汁叉烧

BBQ Honey Pork

#### 烤鸭佐桂花橙酱

Roasted Duck with Osmanthus Fragrant Orange Sauce

#### 泰式酸奶金钱袋

Deep-fried Prawn Money Bag with Thai Yogurt Mayo

#### 芝麻三文鱼多士

Sesame Crispy Salmon Toast

#### 芋头苹果

Crispy Yam Apple Chicken Ragout Filling

### 汤羹

#### SOUP

(Choose One)

#### 五宝雪蛤海味羹

Braised Hashima Five Treasures Soup

#### 野菌虫草淮山鱼埔养身汤

Double-boiled Fish with Wild Mushroom Herbal Soup

#### 皇朝高汤鱼肚蟹肉羹

Deluxe Seafood Broth, Fish Maw & Crabmeat

#### 乌鸡有机黑金蒜炖鸡汤

Organic Black Garlic with Black Chicken Soup

#### 洋参雪耳螺肉鸡汤

Double-boiled American Wild Ginseng with Sea Conch & Sakura Chicken

### 家禽

#### POULTRY

(Choose One)

#### 黄金野米避风塘鸡

Crispy Chicken with Mixed Crispy Crust

#### 南乳脆皮吊烧鸡

Roasted Chicken with Red Fermented Bean-curd

#### 皇帝药材鸡

Herbal Emperor Chicken

#### 炭烧挂炉当归鸭

Roasted Duck with Angelica Roots

#### 葡萄酒富元蹄

Stewed Pork Knuckle with Chestnut in Red Burgandy sauce

### 鱼

#### FISH

(Choose One)

#### Select Fish:

##### 紅鱸

Red Snapper

##### 石斑

Black Grouper

##### 金目鲈

Seabass

#### Select Cooking Method:

##### 港蒸式

Steamed in Cantonese Style

##### 陈皮豆豉蒸式

Steamed with Tangerine peel in Black Bean Paste

*\*\* Additional of \$50.00++ per table of 10 persons for upgrade to 笋壳 Soon Hock or 红斑 Red Grouper*

##### 橄榄菜蒸式

Steamed with Black Olive Vegetables

##### 亚参叻沙蒸法

Steamed in Nyonya Assam Laksa cooking style

### 海鲜

#### SEAFOOD

(Choose One)

#### 黑松露菜园蔬并芝士极品烤虾

Black Truffle Oil Garden Vegetables with Oven-baked

#### Cheese Prawn

#### 培根裹虾拼蒜香青龙菜虾球

Prawn cooked 2-way Style: Bacon wrapped &

Stir-fried with Dragon Sprout

#### 黄金大虾球

Golden Fragrant Prawns in Salted Egg

#### XO 极品酱松子翠笋带子

Stir-fried Scallop with Pine Nut in Chef's Special XO Sauce

#### 陈年花雕药材蒸活虾

Poached Live Prawn with Chinese Herbs & Hua Tiao Wine

### 菜

#### VEGETABLES

(Choose Two)

#### Create your own combination with any two following items:

##### 海参

Sea Cucumber

##### 扒翠园菜

Served with Seasonal Vegetables

##### 10 头鲍鱼

Baby Abalone

##### 花菇

Flower Mushroom

##### 百灵菇

Bailing Mushroom

##### 鱼子福袋

Fish Roe Treasure Bag

### 饭面类

#### NOODLE / RICE

(Choose One)

#### 特色葡汁焗饭

Burnt Coconut Chicken Fried Rice

#### 蟹粉上海年糕

Crab Roe Shanghai Rice Cake

#### 珍珠腊味五宝饭

Pearl Rice with Conpoy, Chinese Sausage, Chicken, Mushroom & Pine Nut

#### 韭皇雪菜鸭丝烧伊面

Stewed Ee-fu Noodles with Duck Meat & Pickled Mustard Greens

### 甜品

#### DESSERT

(Choose One)

#### 紫属于你

Purple Sweet Potato with Yam Paste & Ginkgo Nut

#### 天长地久

Chilled Mango Sago with Pomelo

#### 雪燕蜜缘

Chilled Honey Sea Coconut with Snow Bird Nest

#### 榛子蛋糕

Hazelnut Crunchy Feuilletine Cake

#### 百香果覆盆子蛋糕

Passionfruit Raspberry Cake