

Cherished Moments -Chinese Banquet Wedding 7 / 8 Course Set Menu

Period	7 Course per 10 Persons	8 Course per 10 Persons
Lunch (Monday - Thursday)	S\$1,288	S\$1,488
Dinner (Monday - Thursday)	S\$1,388	S\$1,588
Lunch (Friday, Saturday*, Sunday)	S\$1,488	S\$1,688
Dinner (Friday, Saturday*, Sunday)	S\$1,588	S\$1,788

All prices are subject to 10% service charge and prevailing GST.

*Saturday weddings are subject to an additional surcharge of S\$50 per table.

Peak dates, eve of Public Holidays and Public Holidays are subject to availability, with additional surcharges available.

Pricing is valid for 2026 celebrations. Weddings held in 2027 will be subject to an additional charge per table.

1. Cold Dish Combination 大拼盘

Choose five (5) items from the below

- | | |
|---|--|
| <input type="checkbox"/> 枸杞醉鸡
Drunken Chicken with Wolfberries | <input type="checkbox"/> 烧鸭片
Roasted Duck |
| <input type="checkbox"/> 香酥五香丸
Homemade Five Spices Sphere | <input type="checkbox"/> 话梅小番茄
Pickles Vine Tomato with Sour Plum |
| <input type="checkbox"/> 鲜果沙律虾
Mix Fruits Prawn Salad | <input type="checkbox"/> 日式酱章鱼
Marinated Baby Tako |
| <input type="checkbox"/> 脆炸芋头卷
Yam Paste Roll | <input type="checkbox"/> 凉拌海蜇丝
Marinated Jelly Fish |

Choose one (1) item from each course started below

2. Soup 汤类

- | | |
|---|--|
| <input type="checkbox"/> 虫草花竹笙炖鸡汤
Double Boiled Chicken with
Cordyceps Flower & Bamboo Pith
Soup | <input type="checkbox"/> 五宝羹(金针菇, 鱼鳔, 蟹肉, 瑶柱, 海参)
Imperial Five Treasure Soup (Enoki
Mushroom, Fish Maw, Crab Meat,
Conpoy, Sea Cucumber) |
|---|--|

3. Fish 鱼类

-
- 原只金目鲈鱼
-
- Whole Sea Bass

Ways of Cooking (烹饪方式)

-
- 蒸 (Steamed)
-
-
- 炸 (Deep Fried)

Choice of (选择):

-
- 港式豉油皇 HK Superior Soya Sauce
-
-
- 金银蒜 Dual Garlic Sauce
-
-
- 泰式酸甜酱 (炸) Aromatic Thai Sauce



4. Poultry 家禽类

- 蒸药膳枸杞当归鸡
Steamed Herbal Chicken with "Dang Gui"
- 挂炉五香烧鸡
Roasted Five Spice Chicken with Crackers

5. Vegetable 菜类

- 鲍鱼片花菇
Sliced Abalone with Chinese Mushroom
- 海螺枸杞
Giant Top Shell with Wolfberries

Choice of Vegetable (选择):

- 菠菜 Local Spinach
- 西兰花 Broccoli
- 奶白菜 Baby Naipai

6. Starch 饭，面类

- 鲜菇韭黄焖伊府面
Braised Ee Fu Noodle with Shimeji Mushroom and Yellow Chives
- 海鲜荷叶饭
Steamed Lotus Leaf Rice with Seafood

7. Dessert 甜品

- 银耳西瓜柚子糖水
Chilled Sweetened Watermelon, White Fungus & Yuzu Soup
- 莲子红豆沙汤圆
Lotus Seed Red Bean Soup with Glutinous Rice Ball
- 芦荟杨枝甘露
Aloe Vera, Mango Cream, Pearl Sago and Pomelo Chilled Soup

ADDITIONAL ITEM FOR 8 COURSE MENU

8. Seafood 海鲜类

- 金沙咸蛋皇大虾球
Authentic Salted Egg Yolk King Prawn
- XO 蜜豆炒汁虾球
Wok Fried Prawn with Honey Pea & XO Sauce

ADD ON PREMIUM SELECTION

- 活原只顺壳鱼
Premium Live White "Soon Hock" Fish ADD \$48
 - 深海龙虎斑鱼
Hybrid Dragan Garoupa ADD \$35
 - 原只黑石斑鱼
Whole Black Garoupa ADD \$ 25
 - 海参
Premium Sea Cucumber ADD\$45
 - 8 头鲍鱼
8 Head Abalone ADD \$40
 - 顶级花胶
Premium Fish Maw ADD \$ 20
- 

Platinum Bliss - Chinese Banquet Wedding 7 / 8 Course Set Menu

Period	7 Course per 10 Persons	8 Course per 10 Persons
Lunch (Monday - Thursday)	S\$1,388	S\$1,588
Dinner (Monday - Thursday)	S\$1,488	S\$1,688
Lunch (Friday, Saturday*, Sunday)	S\$1,588	S\$1,788
Dinner (Friday, Saturday*, Sunday)	S\$1,688	S\$1,888

All prices are subject to 10% service charge and prevailing GST.

*Saturday weddings are subject to an additional surcharge of S\$50 per table.

Peak dates, eve of Public Holidays and Public Holidays are subject to availability, with additional surcharges available.

Pricing is valid for 2026 celebrations. Weddings held in 2027 will be subject to an additional charge per table.

1. Cold Dish Combination 大拼盘

Choose five (5) items from the below

- | | |
|---|---|
| <input type="checkbox"/> 脆炸芋头卷
Yam Paste Roll | <input type="checkbox"/> 枸杞醉鸡
Drunken Chicken with Wolfberries |
| <input type="checkbox"/> 酸辣海蜇丝
Hot & Sour Jelly Fish | <input type="checkbox"/> 炭烤贵妃鸭
Charcoal Roasted Duck |
| <input type="checkbox"/> 日式酱章鱼
Marinated Baby Tako | <input type="checkbox"/> 黄金春卷
Vegetable Spring Roll |
| <input type="checkbox"/> 脆皮烧肉
Roasted Crispy Skin Pork Belly | <input type="checkbox"/> 蜜汁叉烧
Maltose Pork Char Siew |
| <input type="checkbox"/> 鲜香炸鱼皮
Crispy Fish Skin with Aromatic Spices | <input type="checkbox"/> 鲜果沙律虾
Fruits & Prawn Salad |

Choose one (1) item from each course started below

2. Soup 汤类

- | | |
|---|--|
| <input type="checkbox"/> 海参瑶柱羹
Superior Conpoy Chowder with Sea Cucumber & Shredded Black Fungus | <input type="checkbox"/> 海鲜八宝羹 (金针菇, 鱼鳔, 蟹肉, 瑶柱, 海参, 香菇, 筍丝, 大白菜)
Imperial Eight Treasure Seafood Soup (Enoki Mushroom, Fish Maw, Crab Meat, Conpoy, Sea Cucumber, Shoot, Mushroom, Cabbage Bamboo) |
| <input type="checkbox"/> 花旗参竹笙炖鸡汤
Double Boiled Chicken with Ginseng & Bamboo Pith Soup | <input type="checkbox"/> 虫草花海螺鸡汤
Double Boiled Chicken Soup with Cordyceps Flower & Sea Whelk |



3. Fish 鱼类

- 活原只顺壳鱼
Premium Live White "Soon Hock" Fish
- 原只红星斑鱼
Whole Red Garoupa

Ways of Cooking (烹饪方式)

- 蒸 (Steamed)
- 炸 (Deep Fried)

Choice of (选择):

- 油泼豉油皇酱 HK Superior Soya Sauce
- 粤式黄豆酥酱 Cantonese Yellow Bean Crumble Sauce
- 娘惹酱 Aromatic Nyonya Sauce

4. Seafood 海鲜类

- 金沙咸蛋皇大虾球
Authentic Salted Egg Yolk King Prawn
- 清蒸药材荷叶虾
Steamed Herbal Prawn with Lotus Leaf's
- XO 蜜豆炒汁虾球
Wok Fried Prawn with Honey Pea & XO Sauce
- 芥末鱼籽大虾球
Deep Fried Prawn Tossed with Wasabi Mayo & Tobiko

5. Poultry 家禽类

- 炉焗花旗参鸡
Steamed Baked Chicken Wrap with American Ginseng
- 粤式明炉烧鸭
Canton Style Roasted Whole Duck
- 蒜香金牌虾饼烧鸡
Cantonese Roasted Chicken with Golden Garlic & Prawn Crackers
- 甘香茶豉油鸡
Slow Poached Shoyu Chicken with Premium Chinese Tea





6. Vegetable 菜类

- 鲍鱼花菇
Braised Abalone with Chinese
Mushroom
- 瑶柱汁海螺北姑
Braised Mushroom with Sea Whelk
& Conpoy Sauce

Choice of Vegetable (选择):

- 菠菜 Local Spinach
- 西兰花 Broccoli
- 奶白菜 Baby Naipai
- 芦笋 Green Asparagus

7. Starch 饭, 面类

- 蟹肉瑶柱海龙皇炒饭
Crab Lump Meat, Conpoy &
Superior Seafood Fried Rice
- 瑶柱金针菇焖伊府面
Braised Ee Fu Noodle with Shimeji
Mushroom & Dry Scallop

8. Dessert 甜品

- 芦荟杨枝甘露
Aloe Vera, Mango Cream, Pearl Sago
and Pomelo Chilled Soup
- 万寿果炖雪耳
Double Boiled Snow Fungus with
Papaya
- 白果金瓜芋泥
Sweetened Yam Paste with Gingko
Nuts, Kabocha and Coconut Cream
- 莲子红豆沙
Lotus Seed Red Bean Soup

ADD ON PREMIUM SELECTION

- 活原只顺壳鱼
Premium Live White "Soon Hock"
Fish ADD \$48
 - 深海龙虎斑鱼
Hybrid Dragan Garoupa
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Premium Fish Maw
ADD \$ 20
- 