

GOODWOOD PARK HOTEL WEDDING PACKAGES

2019 - 2020 Wedding Packages

(For wedding banquets held from 1st October 2019 to 30th September 2020)

Lunch

\$1,388.00++ per table (8-course) (Daily)

Dinner

Weekday \$1,388.00++ per table (8-course) (Mon-Thurs)

Weekend \$1,568.00++ per table (8-course) (Fri & Sun)

Weekend \$1,618.00++ per table (8-course) (Sat, Eve of and on Public Holidays)

Tudor Ballroom: minimum 18 tables and maximum 22 tables, without dance floor and buffet lines Windsor Ballroom: minimum 25 tables and maximum 38 tables, without dance floor and buffet lines

General notes for all wedding packages:

- Prices and perks are subject to changes and the Hotel reserves the right to amend and/or withdraw any of the package offers without prior notice
- As the Hotel is not Halal Certified, the Muslim menu provided will be no pork and no lard
- ❖ Special price for our house wine at \$38.00++ per bottle
- ❖ All prices quoted are in Singapore Dollars and subject to 10% service charge & prevailing GST unless otherwise stated

Mode of Payment:

- First Deposit: A 25% non-refundable and non-transferable deposit is required upon signing of confirmation letter
- Second Deposit: A 50% non-refundable and non-transferable deposit is required 2 months prior to event's date
- A pre authorisation form of the balance full payment is required upon check in via credit card. The balance of the amount due to the Hotel shall be paid by cash or credit card immediately upon check out



Wedding Lunch
Applicable daily
\$1,388.00++ per table of 10 persons

Making of a Dream Wedding

- Design your own sumptuous 8-course Chinese Lunch from our award-winning Min Jiang Restaurant
- Free flow of Chinese tea, soft drinks and mixers (excluding juices) during cocktail reception and banquet
- Complimentary 1 x 30-litre barrel of beer
- Complimentary 1 x bottle of house wine for each confirmed table
- ❖ Waiver of corkage charge for sealed and duty-paid hard liquor
- Champagne pyramid with a complimentary bottle of champagne
- Complimentary pre-event tasting of selected menu (Chinese menu only) for up to 10 persons (Mondays to Thursdays, excluding Eve of Public Holidays and Public Holidays) at Min Jiang Restaurant main dining hall
- Elegant wedding invitation cards for up to 70% of your quaranteed attendance (excluding printing)
- ❖ A specially designed guest signature book
- A specially designed red packet box
- Selection of wedding favours for all your guests
- Intricately designed 5-tier model wedding cake for cake-cutting ceremony
- Elegant fresh floral decorations and centrepieces to accentuate every table (Roses, Gerberas or Eustomas)
- Complimentary seat covers for all chairs (sash tie-backs for 2 VIP tables)
- Romantic misty dry ice effect to accompany your grand entrance
- Complimentary parking coupons for up to 20% of your guaranteed attendance (availability of the parking lots are based on first-come-first-served basis)
- o1 x VIP parking lot for Bridal Car
- Enjoy 1 night's stay in our Bridal Suite with Buffet breakfast for two the next morning at Coffee Lounge as well as a \$80.oonett credit for orders from our 24-hour in-room dining menu during your first night's stay with us

Customise Your Dream Wedding (Please select 3 wishes from the following):

- Additional 1 x bottle of house wine (choice of red or white wine) for each confirmed table
- Additional 1 x 30-litre barrel of beer (Subsequent barrel can be purchased at \$550.00++ per 20 litre barrel with approximate serving of 60 glasses or \$750.00++ per 30 litre barrel with approximate serving of 90 glasses)
- 3 x Peking Duck to be served during the cocktail reception (butler passed)
- 1 x Anniversary Stay voucher at our Bridal Suite with Buffet Breakfast for two the next morning at Coffee Lounge
- 1 x Night Stay at our Deluxe Room for Wedding Helpers with Buffet breakfast for two the next morning at Coffee Lounge
- Additional 10% carpark passes

- Each dream can only be chosen once and is subject to availability upon confirmation (non-transferable and non-exchangeable)
- Selections of the 3 wishes must be confirmed at least 1 month prior to wedding date.
- Selections of the 3 wishes are applicable for Wedding Lunch Packages only and are extended based on the agreed wedding date with the minimum guaranteed attendance.



8-Course Wedding Chinese Lunch Menu

APPET	ISER PLATTER (Please select one item)
	Suckling Pig Slices
	Prawn Salad
	Lobster Salad (Upgrade at additional \$60.00++ per table of 10 persons)
Please	select additional 4 items:
	Roasted Duck
	Honey Baked Chicken
	Jellyfish
	Prawn Rolls
	Baby Octopus
	Crispy Sesame Seafood Roll
	BBQ Chicken Coin Meat
	Vegetable Spring Rolls
SOUP (Please select one item)
	Braised Shark's Fin Soup with Crabmeat
	Braised Shark's Fin Soup with Seafood Treasures (Sea Cucumbers, Dried Scallops & Crabmeat)
	Braised Fried Fish Maw Seafood Treasure Soup (Sea Cucumbers, Crabmeat & Fried Fish Maw)
*Upgra	de to Braised Bird's Nest Soup with Crabmeat at additional \$280.00++ per table of 10 persons
POULT	RY (Please select one item)
	Camphor Tea Smoked Duck
	Roasted Crispy Chicken with Prawn Crackers
	Steamed Chicken with Chinese Herbs and Wine
FISH (P	lease select one item)
	Steamed Hybrid Garoupa with Superior Soya Sauce
	Steamed Hybrid Garoupa in Teochew Style
	Steamed Sea Bass with Superior Soya Sauce
	Steamed Sea Bass in Teochew Style
	Deep Fried Halibut Fish Fillet in Thai Chilli Sauce
*Upgra	
	de to Steamed Sea Perch Fillet with Superior Soya Sauce at additional \$20.00++ per table of 10 persons
VEGET	ABLES (Please select one item)
VEGET.	ABLES (Please select one item) Braised Chinese Spinach with Two Kinds of Mushrooms
_	ABLES (Please select one item) Braised Chinese Spinach with Two Kinds of Mushrooms Braised Sea Cucumber with Chinese Mushroom & Spinach
	ABLES (Please select one item) Braised Chinese Spinach with Two Kinds of Mushrooms

^{*}Upgrade to Braised Baby Abalone with Sea Cucumbers and Spinach at additional \$120.00++ per table of 10 persons



PRAWNS (Please select one item)		
	Wok-Fried Prawns with Dried Red Chilli	
	Poached "Live" Prawns with Chinese Herbs and Wine	
	Deep Fried Sesame Prawns tossed with Salad Sauce	
*Upgrade to Stir Fried Scallops and Prawns with Vegetables at additional \$20.00++ per table of 10 persons *Upgrade to Wok Fried Scallops with X.O Sauce and Broccoli at additional \$30.00++ per table of 10 persons		
RICE &	NOODLES (Please select one item)	
	Braised "Ee Fu" Noodles with Mushrooms and Chives	
☐ Fried Udon Noodles with Seafood in Black Pepper Sauce		

DESSERT (Please select one item)

□ Teochew Yam Paste with Ginko Nut & Coconut Milk□ Cream of Mango with Pomelo & Sago

☐ Glutinous Rice with Preserved Meat wrapped in Lotus Leaf

☐ Cream of Red Bean Paste with Lotus Seeds

Special Meal Requirements:-

Muslim (No Pork No Lard) & Chinese Vegetarian set menu can be arranged at \$138.80++ per person in addition to the Chinese Lunch table price or \$1,388.00++ for table of 10 persons. Should Halal Certified Muslim Food required, additional food charges and transportation fee of \$80.00++ will be imposed. (Minimum require 6 person for this service)

^{*}Upgrade to Double Boiled Bird's Nest with Hashima, Dried Longan and Red Dates at additional \$200.00++ per table of 10 persons



Weekday Wedding Dinner From Monday to Thursday, excluding Eve of Public Holidays and Public Holidays \$1,388.00++ per table of 10 persons

Making of a Dream Wedding

- Design your own sumptuous 8-course Chinese Dinner from our award-winning Min Jiang Restaurant
- Free flow of Chinese tea, soft drinks and mixers (excluding juices) during cocktail reception and banquet
- Complimentary 1 x 30-litre barrel of beer
- ❖ Complimentary 1 x bottle of house wine for each confirmed table
- ❖ Waiver of corkage charge for sealed and duty-paid hard liquor
- Champagne pyramid with a complimentary bottle of champagne
- Complimentary pre-event tasting of selected menu (Chinese menu only) for up to 10 persons (Mondays to Thursdays, excluding Eve of Public Holidays and Public Holidays) at Min Jiang Restaurant main dining hall
- ❖ Elegant wedding invitation cards for up to 70% of your guaranteed attendance (excluding printing)
- ❖ A specially designed guest signature book
- A specially designed red packet box
- Selection of wedding favours for all your guests
- ❖ Intricately designed 5-tier model wedding cake for cake-cutting ceremony
- Elegant fresh floral decorations and centrepieces to accentuate every table (Roses, Gerberas or Eustomas)
- Complimentary seat covers for all chairs (sash tie-backs for 2 VIP tables)
- Romantic misty dry ice effect to accompany your grand entrance
- Complimentary parking coupons for up to 20% of your guaranteed attendance (availability of the parking lots are based on first-come-first-served basis)
- o1 x VIP parking lot for Bridal Car
- Enjoy 1 night's stay in our Bridal Suite with Buffet breakfast for two the next morning at Coffee Lounge as well as a \$80.oonett credit for orders from our 24-hour in-room dining menu during your first night's stay with us

Customise Your Dream Wedding (Please select 3 wishes from the following):

- Additional 1 x bottle of house wine (choice of red or white wine) for each confirmed table
- Additional 1x 30-litre barrel of beer (Subsequent barrel can be purchased at \$550.00++ per 20 litre barrel with approximate serving of 60 glasses or \$750.00++ per 30 litre barrel with approximate serving of 90 glasses)
- 3 x Peking Duck to be served during the cocktail reception (butler passed)
- 1 x Anniversary Stay voucher at our Bridal Suite with Buffet Breakfast for two the next morning at Coffee Lounge
- 1 x Night Stay at our Deluxe Room for Wedding Helpers with Buffet breakfast for two the next morning at Coffee Lounge
- Additional 10% carpark passes

- Each dream can only be chosen once and is subject to availability upon confirmation (non-transferable and non-exchangeable)
- Selections of the 3 wishes must be confirmed at least 1 month prior to wedding date.
- Selections of the 3 wishes are applicable for Wedding Weekday Dinner Packages only and are extended based on the agreed wedding date with the minimum quaranteed attendance.



8-Course Weekday Wedding Dinner Menu

APPEI	ISER PLATTER (Please select one item)
	Suckling Pig Slices
	Prawn Salad
	Lobster Salad (Upgrade at additional \$60.00++ per table of 10 persons)
Please	select additional 4 items:
	Roasted Duck
	Honey Baked Chicken
	Jellyfish
	Prawn Rolls
	Baby Octopus
	Crispy Sesame Seafood Roll
	BBQ Chicken Coin Meat
	Vegetable Spring Rolls
SOUP	(Please select one item)
	Braised Shark's Fin Soup with Crabmeat
	Braised Shark's Fin Soup with Seafood Treasures (Sea Cucumbers, Dried Scallops & Crabmeat)
	Braised Fried Fish Maw Seafood Treasure Soup (Sea Cucumbers, Crabmeat & Fried Fish Maw)
*Upgra	de to Braised Bird's Nest Soup with Crabmeat at additional \$280.00++ per table of 10 persons
POULT	RY (Please select one item)
	Camphor Tea Smoked Duck
	Roasted Crispy Chicken with Prawn Crackers
	Steamed Chicken with Chinese Herbs and Wine
FISH (F	Please select one item)
	Steamed Hybrid Garoupa with Superior Soya Sauce
	Steamed Hybrid Garoupa in Teochew Style
	Steamed Sea Bass with Superior Soya Sauce
	Steamed Sea Bass in Teochew Style
	Deep Fried Halibut Fish Fillet in Thai Chilli Sauce
*Upara	
- p g. w	de to Steamed Sea Perch Fillet with Superior Soya Sauce at additional \$20.00++ per table of 10 persons
	de to Steamed Sea Perch Fillet with Superior Soya Sauce at additional \$20.00++ per table of 10 persons ABLES (Please select one item)
VEGET	ABLES (Please select one item) Braised Chinese Spinach with Two Kinds of Mushrooms Braised Sea Cucumber with Chinese Mushroom & Spinach
VEGET	ABLES (Please select one item) Braised Chinese Spinach with Two Kinds of Mushrooms

^{*}Upgrade to Braised Baby Abalone with Sea Cucumbers and Spinach at additional \$120.00++ per table of 10 persons



PRAWNS	(Please select	one item)
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Wok-Fried Prawns with Dried Red Chilli
Poached "Live" Prawns with Chinese Herbs and Wine
Deep Fried Sesame Prawns tossed with Salad Sauce

RICE & NOODLES (Please select one item)

Braised "Ee Fu" Noodles with Mushrooms and Chives
Fried Udon Noodles with Seafood in Black Pepper Sauce
Glutinous Rice with Preserved Meat wrapped in Lotus Leaf

DESSERT (Please select one item)

Teochew Yam Paste with Ginko Nut & Coconut Milk
 Cream of Mango with Pomelo & Sago
 Cream of Red Bean Paste with Lotus Seeds

Special Meal Requirements:-

Muslim (No Pork No Lard) & Chinese Vegetarian set menu can be arranged at \$138.80++ per person in addition to the Chinese Dinner table price or \$1,388.00++ for table of 10 persons. Should Halal Certified Muslim Food required, additional food charges and transportation fee of \$80.00++ will be imposed. (Minimum require 6 person for this service)

^{*}Upgrade to Stir Fried Scallops and Prawns with Vegetables at additional \$20.00++ per table of 10 persons *Upgrade to Wok Fried Scallops with X.O Sauce and Broccoli at additional \$30.00++ per table of 10 persons

^{*}Upgrade to Double Boiled Bird's Nest with Hashima, Dried Longan and Red Dates at additional \$200.00++ per table of 10 persons



Weekend Wedding Dinner For Friday & Sunday, excluding Eve of Public Holidays & Public Holidays \$1,568.00++ per table of 10 persons

Making of a Dream Wedding

- ❖ Design your own sumptuous 8-course Chinese Dinner from our award-winning Min Jiang Restaurant
- Free flow of Chinese tea, soft drinks and mixers (excluding juices) during cocktail reception and banquet
- Complimentary 1 x 30-litre barrel of beer
- Free flow of house wine to be served during banquet
- ❖ Waiver of corkage charge for sealed and duty-paid hard liquor
- Champagne pyramid with a complimentary bottle of champagne
- Complimentary pre-event tasting of selected menu (Chinese menu only) for up to 10 persons (Mondays to Thursdays, excluding Eve of Public Holidays and Public Holidays) at Min Jiang Restaurant main dining hall
- ❖ Elegant wedding invitation cards for up to 70% of your guaranteed attendance (excluding printing)
- ❖ A specially designed guest signature book
- A specially designed red packet box
- Selection of wedding favours for all your quests
- Intricately designed 5-tier model wedding cake for cake-cutting ceremony
- Elegant fresh floral decorations and centrepieces to accentuate every table (Roses, Gerberas or Eustomas)
- Complimentary seat covers for all chairs (sash tie-backs for 2 VIP tables)
- Romantic misty dry ice effect to accompany your grand entrance
- Complimentary parking coupons for up to 20% of your guaranteed attendance (availability of the parking lots are based on first-come-first-served basis)
- o1 x VIP parking lot for Bridal Car
- Enjoy 1 night's stay in our Bridal Suite with Buffet breakfast for two the next morning at Coffee Lounge as well as a \$80.00nett credit for orders from our 24-hour in-room dining menu during your first night's stay with us

Customise Your Dream Wedding (Please select 2 wishes from the following):

- Additional 1 x 30-litre barrel of beer (Subsequent barrel can be purchased at \$550.00++ per 20 litre barrel with approximate serving of 60 glasses or \$750.00++ per 30 litre barrel with approximate serving of 90 glasses)
- 3 x Peking Duck to be served during the cocktail reception (butler passed)
- Additional 1x Night Stay at our Bridal Suite with Buffet breakfast for two the next morning at Coffee Lounge
- 1 x Night Stay at our Deluxe Room for Wedding Helpers with Buffet breakfast for two the next morning at Coffee Lounge
- 1 x Anniversary Stay voucher at our Bridal Suite with Buffet Breakfast for two the next morning at Coffee Lounge
- Additional in-room dining credit of \$100.00nett
- Additional 10% carpark passes

- Each dream can only be chosen once and is subject to availability upon confirmation (non-transferable and non-exchangeable)
- Selections of the 2 wishes must be confirmed at least 1 month prior to wedding date.
- Selections of the 2 wishes are applicable for Wedding Weekend Dinner Packages only and are extended based on the agreed wedding date with the minimum guaranteed attendance.



8-Course Weekend Wedding Dinner Menu

APPETISER PLATTER (Please select one item)	
	Suckling Pig Slices
	Prawn Salad
	Lobster Salad (Upgrade at additional \$60.00++ per table of 10 persons)
Please	select additional 4 items:
	BBQ Chicken Coin Meat
	Honey Baked Chicken
	Roasted Chicken Yakitori
	U.S. Pork in Chinese Style
	Sliced Smoked Duck
	Jellyfish
	Prawn Rolls
	Baby Octopus
	Crispy Sesame Seafood Roll
	Top Shell in Oyster Sauce
	Sugar Cane Shrimps
	Steamed Mushroom Fish Roll
	Vegetarian Spring Rolls
SOUP (Please select one item)
	Braised Shark's Fin Soup with Dried Scallops and Crabmeat
	Braised Shark's Fin Soup with Seafood Treasures (Sea Cucumbers, Dried Scallops & Crabmeat)
	Braised Fried Fish Maw Seafood Treasure Soup (Sea Cucumbers, Crabmeat & Fried Fish Maw)
	Double Boiled Chicken Consommé with Sea Whelk and Conpoy
	Double Boiled Chicken Consommé with Baby Abalone and Fried Fish Maw
*Upgrade to Braised Bird's Nest soup with Crabmeat and Fish Maw at additional \$280.00++ per table of 10 persons	
POULT	RY (Please select one item)
	Camphor Tea Smoked Duck
	Roasted Crispy Chicken with Prawn Crackers
	Wok Fried Diced Chicken and Cashew Nuts in Yam Ring
	Steamed Herbal Chicken with Ginseng
FISH (P	lease select one item)
	Steamed Sea Perch Fillet with Superior Soya Sauce
	Deep Fried Sea Perch Fillet in Thai Chilli Sauce
	Steamed Hybrid Garoupa with Superior Soya Sauce
	Steamed Hybrid Garoupa in Teochew Style
	Steamed Hybrid Garoupa with Soya Bean Crumbs
	Steamed Pomfret with Superior Soya Sauce
	Steamed Pomfret in Teochew Style



VEGET	ABLES (Please select one item)
	Stir Fried Broccoli with "Ling Zhi" Mushrooms and Shitake Mushrooms
	Braised Mushroom Fish Roll with Crabmeat and Spinach
	Braised Sea Cucumber with "Ling Zhi" Mushrooms and Chinese Spinach
	Braised Baby Abalone with Sea Cucumber and Spinach
	Braised Stuffed Fish Maw and Bamboo Pith with Broccoli in Crabmeat Sauce
PRAWI	NS & SCALLOPS (Please select one item)
	Poached "Live" Prawns with Chinese Herbs and Wine
	Deep Fried Prawns tossed with Mango Mayonnaise Dressing
	Wok Fried Scallops and Prawns in X.O. Sauce
	Wok Fried Scallops with Asparagus and Cashew Nuts
RICE &	NOODLES (Please select one item)
	Braised "Ee Fu" Noodles with Mushrooms and Chives
	Fried Udon Noodles with Seafood in Black Pepper Sauce
	Fried Rice with Smoked Duck, Pineapple and Pine Nuts
	Glutinous Rice with Preserved Meat wrapped in Lotus Leaf
	Fried Rice with Mini Abalone and Crabmeat
DESSE	RT (Please select one item)
	Cream of Mango with Pomelo & Sago
	Teochew Yam Paste with Ginko Nut and Coconut Milk
	Cream of Red Bean Paste with Lotus Seeds
	Double Boiled Hashima with Dried Longan, Red Dates and Lotus Seeds
*Unara	de to Double Boiled Bird's Nest with Hashima. Dried Longan and Red Dates at additional \$200 00++ per table of

Special Meal Requirements:-

10 persons

Muslim (No Pork No Lard) & Chinese Vegetarian set menu can be arranged at \$156.80++ per person in addition to the Chinese Dinner table price or \$1,568.00++ for table of 10 persons. Should Halal Certified Muslim Food required, additional food charges and transportation fee of \$80.00++ will be imposed. (Minimum require 6 person for this service)



Weekend Wedding Dinner For Saturday, Eve of Public Holidays & Public Holidays \$1,618.00++ per table of 10 persons

Making of a Dream Wedding

- ❖ Design your own sumptuous 8-course Chinese Dinner from our award-winning Min Jiang Restaurant
- Free flow of Chinese tea, soft drinks and mixers (excluding juices) during cocktail reception and banquet
- Complimentary 1 x 30-litre barrel of beer
- Free flow of house wine to be served during banquet
- ❖ Waiver of corkage charge for sealed and duty-paid hard liquor
- Champagne pyramid with a complimentary bottle of champagne
- Complimentary pre-event tasting of selected menu (Chinese menu only) for up to 10 persons (Mondays to Thursdays, excluding Eve of Public Holidays and Public Holidays) at Min Jiang Restaurant main dining hall
- ❖ Elegant wedding invitation cards for up to 70% of your guaranteed attendance (excluding printing)
- ❖ A specially designed guest signature book
- A specially designed red packet box
- Selection of wedding favours for all your guests
- Intricately designed 5-tier model wedding cake for cake-cutting ceremony
- Elegant fresh floral decorations and centrepieces to accentuate every table (Roses, Gerberas or Eustomas)
- Complimentary seat covers for all chairs (sash tie-backs for 2 VIP tables)
- Romantic misty dry ice effect to accompany your grand entrance
- Complimentary parking coupons for up to 20% of your guaranteed attendance (availability of the parking lots are based on first-come-first-served basis)
- o1 x VIP parking lot for Bridal Car
- Enjoy 1 night's stay in our Bridal Suite with Buffet breakfast for two the next morning at Coffee Lounge as well as a \$80.oonett credit for orders from our 24-hour in-room dining menu during your first night's stay with us

Customise Your Dream Wedding (Please select 3 wishes from the following):

- Additional 1 x 30-litre barrel of beer (Subsequent barrel can be purchased at \$550.00++ per 20 litre barrel with approximate serving of 60 glasses or \$750.00++ per 30 litre barrel with approximate serving of 90 glasses)
- 3 x Peking Duck to be served during the cocktail reception (butler passed)
- Additional 1x Night Stay at our Bridal Suite with Buffet breakfast for two the next morning at Coffee Lounge
- 1 x Night Stay at our Deluxe Room for Wedding Helpers with Buffet breakfast for two the next morning at Coffee Lounge
- 1 x Anniversary Stay voucher at our Bridal Suite with Buffet Breakfast for two the next morning at Coffee Lounge
- Additional in-room dining credit of \$100.00nett
- Additional 10% carpark passes

- Each dream can only be chosen once and is subject to availability upon confirmation (non-transferable and non-exchangeable)
- Selections of the 3 wishes must be confirmed at least 1 month prior to wedding date.
- Selections of the 3 wishes are applicable for Wedding Weekend Dinner Packages only and are extended based on the agreed wedding date with the minimum guaranteed attendance.



8-Course Weekend Wedding Dinner Menu

APPET	ISER PLATTER (Pleαse select one item)
	Suckling Pig Slices
	Prawn Salad
	Lobster Salad (Upgrade at additional \$60.00++ per table of 10 persons)
Please	select additional 4 items:
	BBQ Chicken Coin Meat
	Honey Baked Chicken
	Roasted Chicken Yakitori
	U.S. Pork in Chinese Style
	Sliced Smoked Duck
	Jellyfish
	Prawn Rolls
	Baby Octopus
	Crispy Sesame Seafood Roll
	Top Shell in Oyster Sauce
	Sugar Cane Shrimps
	Steamed Mushroom Fish Roll
	Vegetarian Spring Rolls
SOUP ((Please select one item)
	Braised Shark's Fin Soup with Dried Scallops and Crabmeat
	Braised Shark's Fin Soup with Seafood Treasures (Sea Cucumbers, Dried Scallops & Crabmeat)
	Braised Fried Fish Maw Seafood Treasure Soup (Sea Cucumbers, Crabmeat & Fried Fish Maw)
	Double Boiled Chicken Consommé with Sea Whelk and Conpoy
	Double Boiled Chicken Consommé with Baby Abalone and Fried Fish Maw
*Upgrade to Braised Bird's Nest Soup with Crabmeat and Fish Maw at additional \$280.00++ per table of 10 persons	
POULT	RY (Please select one item)
	Camphor Tea Smoked Duck
	Roasted Crispy Chicken with Prawn Crackers
	Wok Fried Diced Chicken and Cashew Nuts in Yam Ring
	Steamed Herbal Chicken with Ginseng
FISH (F	Please select one item)
	Steamed Sea Perch Fillet with Superior Soya Sauce
	Deep Fried Sea Perch Fillet in Thai Chilli Sauce
	Steamed Hybrid Garoupa with Superior Soya Sauce
	Steamed Hybrid Garoupa in Teochew Style
	Steamed Hybrid Garoupa with Soya Bean Crumbs
	Steamed Pomfret with Superior Soya Sauce
	Steamed Pomfret in Teochew Style



VEGET	ABLES (Please select one item)
	Stir Fried Broccoli with "Ling Zhi" Mushrooms and Shitake Mushrooms
	Braised Mushroom Fish Roll with Crabmeat and Spinach
	Braised Sea Cucumber with "Ling Zhi" Mushrooms and Chinese Spinach
	Braised Baby Abalone with Sea Cucumber and Spinach
	Braised Stuffed Fish Maw and Bamboo Pith with Broccoli in Crabmeat Sauce
PRAWI	NS & SCALLOPS (Please select one item)
	Poached "Live" Prawns with Chinese Herbs and Wine
	Deep Fried Prawns tossed with Mango Mayonnaise Dressing
	Wok Fried Scallops and Prawns in X.O. Sauce
	Wok Fried Scallops with Asparagus and Cashew Nuts
RICE &	NOODLES (Please select one item)
	Braised "Ee Fu" Noodles with Mushrooms and Chives
	Fried Udon Noodles with Seafood in Black Pepper Sauce
	Fried Rice with Smoked Duck, Pineapple and Pine Nuts
	Glutinous Rice with Preserved Meat wrapped in Lotus Leaf
	Fried Rice with Mini Abalone and Crabmeat
DESSE	RT (Please select one item)
	Cream of Mango with Pomelo & Sago
	Teochew Yam Paste with Ginko Nut and Coconut Milk
	Cream of Red Bean Paste with Lotus Seeds
	Double Boiled Hashima with Dried Longan, Red Dates and Lotus Seeds
*Unara	de to Double Boiled Bird's Nest with Hashima. Dried Longan and Red Dates at additional \$200 00++ per table of

Special Meal Requirements:-

10 persons

Muslim (No Pork No Lard) & Chinese Vegetarian set menu can be arranged at \$161.80++ per person in addition to the Chinese Dinner table price or \$1,618.00++ for table of 10 persons. Should Halal Certified Muslim Food required, additional food charges and transportation fee of \$80.00++ will be imposed. (Minimum require 6 person for this service)