

VALID FOR SOLEMNIZATION HELD IN 2020 TO MARCH 2021

TANTALISING CUISINE

- Feast on sumptuous Cantonese cuisine comprising perennial favourites and exquisite seafood prepared by our chefs from award-winning restaurant Man Fu Yuan
- Selection of unlimited soft drinks, chinese tea during your celebration
- A bottle of Champagne
- 2 bottle of house wine
- Waiver of corkage charges for all duty-paid and sealed liquor brought in for the celebration

DAZZLING CELEBRATIONS

- Decorated venue including floral arrangements for the ceremony tables and dining tables

SHARE YOUR JOY

- Wedding favors for 10 guests
- Complimentary self-parking for 3 Cars

PAMPERING TREATS

- Celebrate your big day with a stay in our Ambassador suite with a delectable breakfast for two guests
- Be pampered with additional welcome amenities and S\$50.00nett in-room dining credit

Wedding packages and menus are subject to change without prior notice.

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S\$2,388.00++

(Minimum 10 guests)

(Maximum 18 persons)

Additional person will be \$98.80++ per person

COMBINATION PLATTER | 锦绣拼盘

麻香密汁八爪鱼, 脆皮烧腩肉, 虾枣酸淹菜

Chilled sesame japanese octopus sweet sauce,

Roasted pork belly honey mustard sauce, prawn dumpling with pickled vegetables

SOUP

菜胆螺片干贝炖鸡汤

Double-boiled chicken broth conpoy, sea whelk, mushroom, tianjin cabbage

SEAFOOD

松露荔茸带子

Deep-fried yam, stuffed scallops, truffle

FISH

港式澳洲肺鱼柳

Steamed barramundi fillet, hong kong style

POULTRY

夏果宫保炒鸡丁

Wok-fried chicken, macadamia nuts, dried chili

NOODLES

金虾酱海鲜炒饭

Seafood fried rice with shrimp paste

DESSERT

杏仁茶汤丸

Sweet glutinous dumpling, almond cream