

## VALID FOR WEDDINGS HELD FROM MAY 2020 TO APRIL 2021

### TANTALISING CUISINE

- Savour refined Cantonese cuisine comprising perennial favourites and exquisite seafood prepared by our chefs from award-winning restaurant Man Fu Yuan
- Menu tasting for up to 10 persons (*Applicable for set menus, Monday to Thursday only, excluding eves of and on Public Holidays*)
- Selection of unlimited soft drinks, Chinese tea and mixers during your celebration
- An elegantly-designed model wedding cake for the cake-cutting ceremony
- A bottle of French champagne with four-tier champagne fountain for toasting ceremony
- Waiver of corkage charges for all duty-paid and sealed liquor brought in for the celebration

### DAZZLING CELEBRATIONS

- Exclusive use of our elegant colonial-style ballroom foyer for your solemnisation and tea ceremony on your wedding day (*Hosts up to 32 guests half an hour prior to your event*)
- VIP valet parking for bridal car
- A selection of wedding themes, with floral arrangements for tables and the aisle

### SHARE YOUR JOY

- Wedding stationery and gifts, including a stylish token box, guest book, wedding favours for all guests and exclusively-themed invitation cards (*Invitation cards are for up to 70% of confirmed attendance and excludes printing*)
- Complimentary self-parking for 15% of confirmed attendance
- Complimentary day use of Deluxe Room for wedding helpers (*From 9am to 4pm for wedding lunches and 3pm to 11pm for wedding dinners*)

### PAMPERING TREATS

- Celebrate your big day with a stay in our romantic Bridal Suite with a sumptuous breakfast for two guests (*From 9am for wedding lunches and from 3pm for wedding dinners*)
- Be pampered with additional welcome amenities and in-room dining credit (*S\$160.00 nett for weekday wedding dinners and weekend wedding lunches; S\$200.00 nett for weekend wedding dinners*)

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

**Priced at S\$1,508++ per table of 10 persons**  
**Monday to Thursday, minimum 15 tables**  
**Friday and eve of Public Holiday, minimum 20 tables**

With one bottle of house wine for each confirmed table, and one 30-litre barrel of house beer  
200 pieces of butler-passed canapés during pre-event cocktail

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四季精美大拼盘 | 蜜汁黑叉烧; 麻辣鱼茸胶; 日本墨鱼仔; 海鲜五香马蹄卷  
Combination Platter | BBQ honey glazed pork char siew; Marinated Japanese octopus;  
Mala spicy fish dumpling; Water chestnut seafood roll

海参丝蟹肉鱼肚羹  
Braised shredded sea cucumber, crab meat and fish maw soup

粤式酱蒸红鲷鱼  
Steamed red snapper, preserved garlic and yellow bean, chili sauce

满福苑脆皮烧鸡  
Signature Man Fu Yuan crispy roasted chicken, five spices

鲍片菇冬菇扒时蔬  
Braised sliced king top shell, Japanese white mushroom, spinach in superior abalone sauce

爆炒 XO 酱明虾, 带子, 菘菇, 西芹  
Stir-fried prawn, scallop, shimeji mushroom, celery, XO sauce

韭黄虾子焖伊面  
Braised Ee-fu noodles with shrimp roe, yellow chives, bean sprout

果皮莲子百合红豆沙  
Cream of red bean with lotus seed, tangerine peel, lily bulb

**Priced at S\$1,588++ per table of 10 persons**  
**Monday to Thursday, minimum 15 tables**  
**Friday and eve of Public Holiday, minimum 20 tables**

With one bottle of house wine for each confirmed table, and one 30-litre barrel of house beer  
200 pieces of butler-passed canapés during pre-event cocktail

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五福临门大拼盘 | 鲜果沙律虾; 麻辣鱼茸胶; 海鲜五香马蹄卷; 玫瑰豉油鸡; 西施酱海蜇  
Combination Platter | Prawn salad with fresh fruit; Mala spicy fish dumpling;  
Water chestnut seafood roll; Rose dew soya sauce braised chicken;  
Marinated Jellyfish with Thai dressing

菜胆螺片干贝炖鸡汤

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

港蒸游水活石斑

Hong Kong-style steamed black garoupa, scallion in superior soya sauce

南乳酱脆皮烧鸡

Crispy roasted chicken, fermented bean curd sauce

蚝皇 10 头鲍鱼花菇扒时蔬

Braised 10-head abalone, Japanese flower mushroom, garden green in oyster sauce

荔茸带子伴松露酱

Deep-fried mini yam stuffed with scallops, black truffle paste

香港黑叉烧炒面线

Hong Kong-style wok-fried vermicelli, shredded pork char siew

夏日杨枝冻甘露

Chilled cream of mango sago, pomelo

**Priced at S\$1,688++ per table of 10 persons**  
**Monday to Thursday, minimum 15 tables**  
**Friday and eve of Public Holiday, minimum 20 tables**

With one bottle of house wine for each confirmed table, and one 30-litre barrel of house beer  
200 pieces of butler-passed canapés during pre-event cocktail

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五福嘻哈齐临门 | 脆皮烧肉; 爆炒腰豆宫保鸡丁; 日本墨鱼仔; 辣汁海蜇; 鸡虾腐皮卷  
Combination Platter | Roasted crispy pork belly; Stir-fried Kong Bao chicken with cashew nut;  
Marinated Japanese mini octopus; Prawn and chicken bean curd roll; Marinated spicy jellyfish,

虫草花干贝菜胆带子炖鸡汤  
Double boiled chicken soup, scallop, cordyceps flower, Tianjin cabbage

家乡云耳蒸游水顺壳  
Steamed marble goby fish, black fungus, mushroom, ginger in superior soya sauce

XO酱松茸菇煎黑豚扒  
Oven-baked Iberico pork collar, shimeiji mushroom, XO sauce

生汁虾球, 柴鱼丝  
Deep-fried prawn, mayonnaise, bonito flakes

8 头鲍鱼冬菇扒时蔬  
Braised 8-head abalone, Japanese flower mushroom, seasonal vegetable in superior oyster sauce

蟹肉韭黄焖伊面  
Braised Ee-fu noodles with crab meat, mushroom

莲子汤圆杏仁茶  
Almond tea with lotus seed, glutinous rice dumpling (hot)