



## MANDARIN ORIENTAL WEDDING EXPERIENCE 2019 WEDDING LUNCH



- ❧ Enjoy an incredible Chinese gastronomy selection
- ❧ A gorgeous wedding cake for cake cutting ceremony
- ❧ Signature mocktail to welcome the arrival of your guests
- ❧ Endless stream of soft drinks, mixers and chinese tea while feasting
- ❧ The champagne pouring ceremony sizzles with a magic fountain and complimentary bottle of champagne
- ❧ One complimentary barrel of house pour beer **OR**  
One complimentary bottle of house wine per confirmed table
- ❧ Waiver of corkage fee for duty paid and sealed hard liquor brought in for consumption during the wedding celebration
- ❧ A corkage fee of SGD 40 per bottle will be levied for wine and champagne brought in for consumption during the wedding celebration
- ❧ Distinctively themed floral decoration for your selection
- ❧ Create lasting impressions with delightful wedding favours for all your guests
- ❧ Elegantly designed guest book and token box for your guest to leave their blessings
- ❧ Exquisite wedding invitation cards for up to 70% of the guaranteed attendance (excluding printing of inserts)
- ❧ Chill out on your wedding day with a bottle of champagne , chocolate coated strawberries and a 750g cake for your private celebration
- ❧ Spend one night in our Bridal Suite and wake up to a delectable buffet breakfast at MELT Café for two persons and an English Afternoon Tea served in the Bridal Suite on the wedding day
- ❧ Round up to 10 persons for a complimentary menu tasting with minimum of 25 tables
- ❧ Complimentary Marina Square parking passes for up to 20% of final attendance



# MANDARIN ORIENTAL WEDDING EXPERIENCE

## CHINESE LUNCH MENU



### Menu Selection

Customize your very own Wedding Menu by selecting one (1) course from each category

### APPETIZERS

- ❖ 文华东方鸳鸯虾 Mandarin Oriental Lobster and Prawn with Seafood Roll

#### OR

- ❖ 文华东方大拼盘(5选1) Mandarin Oriental Combination Platter

*(Create your own combination by selecting any five (5) following items)*

#### **Barbecued Selection:**

烧鸭 Roasted Duck

烧肉 Roasted Pork

#### **Deep-fried Selection:**

银鱼 Glazed Silver Bait

海鲜卷 Seafood Roll

三文鱼吐司 Sesame Salmon Toast

培根虾 Bacon Wrapped Prawns

芒果虾卷 Mango Prawn Roll

海鲜球 Crispy Seafood Spheres

#### **Cold Selection:**

八爪鱼 Baby Octopus

醉鸡 Drunken Chicken

泰式咸水鸭 Thai Soya Duck

沙律虾 Prawn Salad

酱油鸡 Soya Chicken

日本手卷 Maki Roll

海蜇 Marinated Jellyfish

### SOUP

- ❖ 海鲜龙虾四宝羹 Braised Lobster Soup with Four Treasures
- ❖ 瑶柱松露炖鸡汤 Black Truffle scented Chicken Consommé with Conpoy
- ❖ 红烧干贝蟹肉烩雪蛤 Slow-cooked Chicken Broth with Conpoy, Crabmeat and Hasma
- ❖ 鲍仔清炖雪耳汤 Superior Baby Abalone Soup with Snow Fungus and Fish Maw

### SEAFOOD

- ❖ 金丝鲜虾龙须卷 Kataifi Prawn Roll with Litchi Mayo Dip
- ❖ 酱爆带子炸芋果 Stir-Fried Scallop in XO Sauce and Deep-Fried Yam Apple
- ❖ 黑椒鲜带子芦笋 Wok-Fried Scallop and Asparagus in Black Pepper Sauce
- ❖ XO 酱爆鲜虾仁 Wok-Fried Prawn in XO Sauce
- ❖ 金香蝦球 Golden Fragrant Prawns "Kam Heong"



# MANDARIN ORIENTAL WEDDING EXPERIENCE

## CHINESE LUNCH MENU



### MEAT

- ❖ 香味白酒焗猪手 Chardonnay Braised Pork Knuckle with Trio Mushrooms
- ❖ 文华东方皮吊烧鸡 Roasted Chicken with Home-made Crispy Crust
- ❖ 金炉一品明火鸭 Roasted Duck with House Special Sauce
- ❖ 黄酒焗鸡 Braised Yellow Wine Chicken with Chestnut and Wolfberries

### VEGETABLE

- ❖ 双菇扒时蔬 Braised Duet Mushrooms served with Seasonal Vegetables

### FISH

- ❖ 日式烧汁银雪鱼 Baked Fillet of Cod in Superior Teriyaki Sauce
- ❖ 金瓜汁清蒸雪鱼 Steamed Fillet of Cod in Golden Pumpkin Sauce
- ❖ 清蒸原条大石斑 Steamed Garoupa in Superior Soya Sauce
- ❖ 古法清蒸红鲷 Steamed Red Snapper with Black Fungus, Lily Flower, Red Dates and Shredded Mushrooms

### NOODLES / RICE/ BUN

- ❖ 香辣蟹酱金馒头 Crispy Mini Buns with Chilli Crabmeat Sauce
- ❖ 韭皇菇丝焗伊面 Braised Ee-Fu Noodle with Shredded Mushrooms and Chives
- ❖ 腊味珍珠米饭 Steamed Pearl Rice with Diced Chicken, Chinese Sausage and Mushrooms

### INDIVIDUALLY PLATED WESTERN DESSERTS

- ❖ Raspberry Lychee Mousse
- ❖ Gran Cru Chocolate Crunch
- ❖ Exotic Mango Yogurt Genoa
- ❖ Mascarpone Espresso Coffee Gateaux