



## MANDARIN ORIENTAL WEDDING EXPERIENCE WEDDING LUNCH



- ✧ Enjoy an incredible Chinese gastronomy selection
- ✧ A gorgeous model 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 with every 10 paying guests
- ✧ 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 wedding guest book and token box for your guests to leave their blessings
- ✧ Exquisite wedding invitation cards for up to 70% of the guaranteed attendance  
(excluding printing)
- ✧ 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
- ✧ Order up SGD80 nett from the wide array of choices in our in-room dining menus
- ✧ Complimentary menu tasting for up to 10 guests (subject to updated Government's SMM regulation) with a minimum guarantee of 250 guests
- ✧ Exclusive use of our private function room for tea ceremony on your wedding day (hosts up to 40 persons an hour prior to the reception)
- ✧ Complimentary use of LCD projector for Montages
- ✧ Two VIP car park lots at the Hotel front driveway for bridal car and family car
- ✧ Complimentary Marina Square parking passes for up to 20% of final attendance



# MANDARIN ORIENTAL WEDDING EXPERIENCE

## CHINESE LUNCH MENU

*Customize your very own Wedding Menu by selecting one (01) course from each category*

### 1) APPETIZERS

- ❖ 文华东方鸳鸯虾 Mandarin Oriental Lobster and Prawn Platter **OR**
- ❖ 文华东方大拼盘 Mandarin Oriental Combination Platter (Create your own by selecting any five (5) items)

#### Barbecued Selection:

烧鸭 Roasted Duck  
烧肉 Roasted Pork

#### 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

#### 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

### 2) SOUP

- ❖ 鲍仔清炖雪耳汤 Superior Baby Abalone Soup with Snow Fungus and Fish Maw
- ❖ 东方龙虾四宝羹 Braised Seafood Broth with Lobster, Fish Maw, Crabmeat and Conpoy
- ❖ 瑶柱松茸炖鸡汤 Double-boiled Sakura Chicken Soup with Conpoy and Matsutake

### 4) MEAT

- ❖ 香味白酒焖猪手 Chardonnay Braised Pork Knuckle with Trio Mushrooms
- ❖ 避风塘烧鸡 “Bi Feng Tang” Roasted Chicken
- ❖ 黄酒焖鸡 Braised Yellow Wine Chicken with Chestnut and Wolfberries
- ❖ 金炉当归烧鸭 Roasted Duck with Angelica Roots

### 6) 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
- ❖ 清蒸游水大红斑 Steamed Red Garoupa in Hong Kong style
- ❖ 古法式烤红鲷 Baked Paper-wrapped Red Snapper Fillet in Chinese Herbs Sauce

### 3) SEAFOOD

- ❖ 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
- ❖ 金丝鲜虾带子卷 Kataifi Prawn and Scallop Roll with Lychee Mayo Dip
- ❖ 咸蛋虾球 Golden Fragrant Prawns in Salted Egg

### 5) DELICACIES (Saturday, Eve and Public Holidays or Premium Dates)

- ❖ 双菇扒时蔬 Braised duet mushrooms served with Seasonal Vegetables

### 7) NOODLES / RICE/ BUN

- ❖ 香辣蟹酱金馒头 Crispy Mini Buns with Chilli Crabmeat Sauce
- ❖ 韭皇菇丝焖伊面 Braised Ee-Fu Noodle with Shredded Mushrooms and Chives
- ❖ 腊味珍珠米饭 Pearl Rice with Chinese Sausage, Diced Chicken, Mushrooms and Pine Nuts
- ❖ 金衣糯米饭 Glutinous Rice Wrapped in Golden Yuba Skin

### 8) INDIVIDUALLY PLATED WESTERN DESSERTS

- ❖ Chocolate Hazelnut Royal Tine
- ❖ Strawberry Yogurt Mousse
- ❖ Matcha Lemon Pan De Genes
- ❖ Mascarpone Espresso Coffee Gateaux