MANDARIN ORIENTAL WEDDING EXPERIENCE
2021/2022 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 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 wedding 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
- Order up SGD80nett from the wide array of choices in our in-room dining menus
- 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
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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
   - 莎律虾 Prawn Salad
   - 蒸油鸡 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

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
   - 鲍鱼皇 Golden Fragrant Prawns in Salted Egg

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

5) DELICACIES (Premium Lunch only)
   - 双菇扒时蔬 Braised duet mushrooms served with Seasonal Vegetables (premium)

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
   - 清蒸温水大红斑 Steamed Red Garoupa in Hong Kong style
   - 古法式烤红鰽 Baked Paper-wrapped Red Snapper Fillet in Chinese Herbs Sauce

7) NOODLES / RICE / BUN
   - 香辣蟹酱金馒头 Crispy Mini Buns with Chilli Crabmeat Sauce
   - 非皇姑丝焖伊面 Braised Efu Noodle with Shredded Mushrooms and Chives
   - 蜜糖珍珠米饭 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