



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)
- ❧ 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
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

- ❖ 香味白酒焗猪手 Chardonnay Braised Pork Knuckle with Trio Mushrooms
- ❖ 避风塘烧鸡 “Bi Feng Tang” Roasted Chicken
- ❖ 黄酒焗鸡 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
- ❖ 古法式烤红鳕 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 (Premium Lunch only)

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

7) 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 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