

PARADOX

SINGAPORE
MERCHANT COURT

Wedding Lunch

Minimum 20 tables with 10 persons per table

- ♥ Sumptuous 8-course Chinese Lunch Menu prepared by our Banquet Culinary Team
- ♥ Complimentary food tasting session for up to 10 persons in a private function room
- ♥ Free flow of soft drinks, mixers and Chinese tea
- ♥ One complimentary barrel of house pour beer; additional barrel of 30-litre beer can be arranged at a special price
- ♥ One complimentary bottle of House wine for every 10 confirmed guests; Special rates are available for wine purchased from the hotel
- ♥ Waiver of corkage charge for all “Duty Paid” & “Sealed” hard liquors and wines brought in



- ♥ Choice of exclusive wedding themes with distinctive stage and aisle decoration to enhance the ballroom
- ♥ An intricately designed wedding cake model for your cake-cutting ceremony
- ♥ One complimentary 1kg wedding cake for takeaway after the wedding
- ♥ Champagne pyramid with a bottle of champagne for toasting ceremony
- ♥ A magical bridal march-in with romantic mist effect



- ♥ Enjoy a night's stay in our Bridal Room with complimentary breakfast for 2 persons at Ellenborough Market Café
- ♥ SGD \$100.00nett in-room dining credit during your stay
- ♥ One (1) day use room in our Luxe Room for your wedding coordinators from 1000hrs to 1600hrs



- ♥ Exclusive use of our private function room for solemnisation or tea ceremony (up to 50 persons) on actual wedding day
- ♥ Complimentary usage of LCD projectors and projector screens during wedding lunch
- ♥ Complimentary car park passes based on 20% of confirmed attendees



- ♥ Wedding favours or your invited guests
- ♥ Specially designed wedding guest book and token box
- ♥ Wedding invitation cards for up to 70% of confirmed attendees (excludes printing of inserts)

Terms & Conditions

Applicable for Lunch on Mondays to Sundays, including Eve of Public Holidays & Public Holidays

For weddings held on or before **31 December 2025**

Prices are subject to 10% service charge and prevailing government taxes

Prices, Wedding themes, Wedding favours are subject to change without prior notice

Please note that the menu is not halal-certified

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Wedding Lunch Menu

FIVE TREASURES COLD DISH COMBINATION 五福临门 (Choose Five)

Cantonese Roasted Pork 广式烧肉

XO Abalone sauce tossed top shell salad

XO 极品包汁海螺片

Baby Octopus salad with Pomelo 泰式柚子八爪鱼

Drunken free-range Chicken 陈年花雕醉鸡卷

Fermented soya tossed cuttlefish salad

金兰酱螺旋粉墨鱼仔

BBQ Honey Pork 密汁叉烧

Deep-fried Prawn Money bag with Thai yogurt mayo

泰式酸奶金钱袋

Crispy Fish skin with Pork floss 香味肉松鱼皮

Sesame crispy Salmon toast 芝麻三文鱼多士

Prawn salad with Tobiko mayo & Fruits 飞鱼子水果沙律虾

SOUP 汤羹 (Choose One)

Deluxe Seafood broth, Fishmaw & Crabmeat 皇朝高汤鱼肚蟹肉羹

Braised Hashima five treasures soup 五宝雪蛤海味羹

Double-boiled Fish with Wild Mushroom Herbal Soup 野菌金虫草淮山鱼埔养身汤

Double-boiled American Wild Ginseng with Sea Conch & Sakura Chicken 洋参雪耳螺肉鸡汤

POULTRY 家禽 (Choose One)

Crispy Chicken with mixed Crispy Crust 黄金野米避风塘鸡

Roasted Chicken with Red Fermented Bean-curd 南乳脆皮吊烧鸡

Roasted Duck with Angelica Roots 炭烧挂炉当归鸭

Herbal Emperor Chicken 皇帝药材鸡汤

SEAFOOD 海鲜 (Choose One)

Poached Live Prawn with Chinese herbs & Hua tiao wine 陈年花雕药材蒸虾

Prawn cooked 2-way style: Bacon wrapped & Stir-fried with Dragon Sprout 培根裹虾拼蒜香青龙菜虾球

Golden Fragrant prawns in Salted egg 黄金大虾球

Kataifi Prawn roll with Passionfruit mayo 百香果金丝龙须卷

FISH 鱼

① Select **Fish**:

Red Snapper 紅鱈

Black Grouper 石斑

Seabass 金目鲈

② Select **Cooking / Flavours**:

Steamed in Cantonese style 港蒸式

Steamed with Tangerine peel in Black bean paste

陈皮豆豉蒸式

Steamed with Black Olive Vegetables 橄榄菜蒸式

Steamed in Nyonya Assam Laksa cooking style 亚参叻沙蒸法

** Additional of \$50.00++ per table of 10 persons for upgrade to either **SOON HOCK** 笋壳 or **RED GROUPE** 红斑

VEGETABLES 菜 (Choose Two)

Create your own combination by selecting any two following item(s) / Served with Seasonal Vegetables 扒翠园菜

Baby Abalone 10 头鲍鱼

Bailing Mushroom 百灵菇

Flower Mushroom 花菇

Fish Roe Treasure Bag 鱼子福袋

NOODLE / RICE 饭面类 (Choose One)

Burnt coconut chicken fried rice 特色葡汁焗饭

Stewed Ee-fu noodles with Duck Meat & Pickled Mustard green 韭皇雪菜鸭丝烧伊面

Steamed Glutinous rice wrapped in Bean-curd skin with Egg white sauce 金衣糯米卷

Pongteh-style pork belly with chee cheong fun 娘惹豆酱焖肉扣猪肠粉

DESSERT 甜品 (Choose One)

Double-boiled Snow Fungus with Red date & Lotus nut 百年好合

Chilled Mango sago with Pomelo 天长地久

Hazelnut Crunchy Feuilletine cake 榛子蛋糕

Passionfruit Raspberry cake 百香果覆盆子蛋糕

Weekday Wedding Dinner

Minimum 18 tables with 10 persons per table

- ♥ Sumptuous 7-course Chinese Dinner Menu prepared by our Banquet Culinary Team
- ♥ Complimentary food tasting session for up to 10 persons in a private function room
- ♥ Free flow of soft drinks, mixers and Chinese tea
- ♥ One complimentary barrel of house pour beer; additional barrel of 30-litre beer can be arranged at a special price
- ♥ One complimentary bottle of House wine for every 10 confirmed guests; Special rates are available for wine purchased from the hotel
- ♥ Waiver of corkage charge for all "Duty Paid" & "Sealed" hard liquors and wines brought in



- ♥ Choice of exclusive wedding themes with distinctive stage and aisle decoration to enhance the ballroom
- ♥ An intricately designed wedding cake model for your cake-cutting ceremony
- ♥ One complimentary 1kg wedding cake for takeaway after the wedding
- ♥ Champagne pyramid with a bottle of champagne for toasting ceremony
- ♥ A magical bridal march-in with romantic mist effect



- ♥ Enjoy a night's stay in our Bridal Room with complimentary breakfast for 2 persons at Ellenborough Market Café
- ♥ SGD \$100.00nett in-room dining credit during your stay
- ♥ One (1) day use room in our Luxe Room for your wedding coordinators from 1500hrs to 2300hrs



- ♥ Exclusive use of our private function room for solemnisation or tea ceremony (up to 50 persons) on actual wedding day
- ♥ Complimentary usage of LCD projectors and projector screens during wedding dinner
- ♥ Complimentary car park passes based on 20% of confirmed attendees



- ♥ Wedding favours or your invited guests
- ♥ Specially designed wedding guest book and token box
- ♥ Wedding invitation cards for up to 70% of confirmed attendees (excludes printing of inserts)

Terms & Conditions

Applicable for Dinner between Mondays to Fridays, excluding Eve of Public Holidays & Public Holidays

For weddings held on or before **31 December 2025**

Prices are subject to 10% service charge and prevailing government taxes

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Weekday Dinner Menu

FIVE TREASURES COLD DISH COMBINATION

五福临门

(Choose Five)

Prawn salad with Tobiko mayo & Fruits

飞鱼子水果沙律虾

California Makimono 寿司卷

Baby Octopus salad with Pomelo 泰式柚子八爪鱼

Drunken free-range Chicken 陈年花雕醉鸡卷

Kimlan soya tossed Topshell salad

金兰酱螺旋粉海螺片

Roasted Duck with Osmanthus fragrant orange sauce

烤鸭佐桂花橙酱

Cantonese Roasted Pork 广式烧肉

Deep-fried Prawn Money bag with Thai yogurt mayo

泰式酸奶金钱袋

Crispy Fish skin with Pork floss 香味肉松鱼皮

Japanese seaweed with Seafood Otah 日式海鲜乌达卷

SOUP

汤羹

(Choose One)

Deluxe Seafood broth, Fishmaw & Crabmeat 皇朝高汤鱼肚蟹肉羹

Braised Hashima Five Treasures soup 五宝雪蛤海味羹

Double-boiled Black truffle scented Chicken broth with Bamboo pith 黑松露瑶柱竹笙炖鸡汤

Double-boiled American Wild Ginseng with Sea Conch & Sakura Chicken 洋参雪耳螺肉鸡汤

POULTRY

家禽

(Choose One)

Crispy Chicken with mixed crispy crust 黄金野米避风塘鸡

Roasted Chicken with red fermented bean curd 南乳脆皮吊烧鸡

Braised Duck with sesame Sichuan Mala spicy sauce 川味麻辣咸水鸭

Slow-braised Chicken with Cordyceps flower & Chestnuts in Lotus leaf 荷香栗子虫草菇焖鸡

FISH

鱼

① Select Fish:

Red Snapper 红鲷

Black Grouper 石斑

Seabass 金目鲈

② Select Flavours:

Steamed - Cantonese style topped with Cilantro Spring 港蒸式

Steamed - Tangerine peel in Black bean paste 陈皮豆豉蒸式

Steamed - Nyonya Assam Laksa cooking style 亚参叻沙蒸法

** Additional of \$50.00++ per table of 10 persons for upgrade to either **SOON HOCK** 笋壳 or **RED GROUPE** 红斑

VEGETABLES

菜

(Choose Two)

Create your own combination by selecting any two following item(s) / Served with Seasonal Vegetables 扒翠园菜

Baby Abalone 10 头鲍鱼

Bailing Mushroom 百灵菇

Flower Mushroom 花菇

Bean-curd Skin 豆根

NOODLE / RICE

饭面类

(Choose One)

Spicy Crabmeat sauce with Crispy Mantou 辣椒蟹肉拼香脆馒头

Stewed Ee-fu noodles with shredded Duck & Pickled Mustard green 韭皇雪菜鸭丝烧伊面

Steamed Glutinous rice wrapped in Bean-curd skin with Egg white sauce 金衣糯米卷

Pearl Rice with Conpoy, Chinese sausage, Chicken, Mushroom & Pine nut 珍珠腊味五宝饭

DESSERT

甜品

(Choose One)

Double-boiled Snow Fungus with Red date & Lotus nut 百年好合

Chilled Mango sago with Pomelo 天长地久

Hazelnut Crunchy Feuilletine cake 榛子蛋糕

Passionfruit Raspberry cake 百香果覆盆子蛋糕

Weekend Wedding Dinner

Minimum 20 tables with 10 persons per table

- ♥ Sumptuous 8-course Chinese Dinner Menu prepared by our Banquet Culinary Team
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- ♥ Wedding invitation cards for up to 70% of confirmed attendees (excludes printing of inserts)

Terms & Conditions

Applicable for Weekend Dinner, including Public Holiday & Eve of Public Holidays

For weddings held on or before **31 December 2025**

Prices are subject to 10% service charge and prevailing government taxes

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Please note that the menu is not halal-certified

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Weekend Dinner Menu

DELUXE COMBINATION
OF LOBSTER & PRAWN
WITH MELON SALAD
鸳鸯龙虾大拼盘
(Choose Three)

Baby Octopus salad with Pomelo 泰式柚子八爪鱼
Drunken free-range Chicken 陈年花雕醉鸡卷
XO Abalone sauce tossed Topshell salad
XO 极品包汁海螺片
Smoked Duck & Jellyfish with Sesame Sauce
麻酱烟鸭拌海蜇
Fermented soya tossed Cuttlefish salad
金兰酱螺旋粉墨鱼仔

BBQ Honey Pork 密汁叉烧
Roasted Duck with Osmanthus fragrant orange sauce
烤鸭佐桂花橙酱
Cantonese Roasted Pork 广式烧肉
Deep-fried Prawn Money bag with Thai yogurt mayo
泰式酸奶金钱袋
Sesame crispy Salmon toast 芝麻三文鱼多士
Crispy Yam Apple Chicken Ragout Filling 芋头苹果

SOUP
汤羹
(Choose One)

Braised Hashima Five Treasures soup 五宝雪蛤海味羹
Double-boiled Fish with Wild Mushroom Herbal Soup 野菌金虫草淮山鱼埔养身汤
Deluxe Seafood broth with Fishmaw & Crabmeat 皇朝高汤鱼肚蟹肉羹
Double-boiled American Wild Ginseng with Sea Conch & Sakura Chicken 洋参雪耳螺肉鸡汤

POULTRY
家禽
(Choose One)

Crispy Chicken with mixed Crispy Crust 黄金野米避风塘鸡
Roasted Chicken with red fermented bean curd 南乳脆皮吊烧鸡
Herbal Emperor Chicken 皇帝药材鸡汤
Braised Duck with Angelica Roots 炭烧挂炉当归鸭

FISH
鱼

① Select **Fish**:
Red Snapper 紅鱈
Black Grouper 石斑
Seabass 金目鲈

② Select **Cooking / Flavours**:
Steamed in Cantonese style 港蒸式
Steamed with Tangerine peel in Black bean paste
陈皮豆豉蒸式
Steamed with Black Olive Vegetables 橄榄菜蒸式
Deep fried with mango Thai style 酥炸泰式香芒酱

** Additional of \$50.00++ per table of 10 persons for upgrade to either **SOON HOCK** 笋壳 or **RED GROUPER** 红斑

SEAFOOD
海鲜
(Choose One)

Prawn cooked 2-way style: Bacon wrapped & Stir-fried with Dragon Sprout 培根裹虾拼蒜香青龙菜虾球
Poached Live Prawn with Chinese Herbs & Hua tiao wine 陈年花雕药材蒸虾
Golden Fragrant Prawns in Salted egg 黄金大虾球
Black Truffle Oil Garden Vegetables with Oven-Baked Cheese Prawn 黑松露翠园蔬并芝士极品烤虾
Stir-fried Prawn with Walnut & Capsicum in Black Pepper sauce 黑椒酱琥珀彩椒虾球

VEGETABLES
菜
(Choose Two)

Create your own combination by selecting any two following item(s) / Served with Seasonal Vegetables 扒翠园菜
Sea cucumber 海参
Baby Abalone 10 头鲍鱼
Flower Mushroom 花菇
Bailing Mushroom 百灵菇
Fish Roe Treasure Bag 鱼子福袋

NOODLE / RICE
饭面类
(Choose One)

Burnt coconut Chicken Fried rice 特色葡汁焗饭
Stewed Ee-fu noodles with Duck Meat & Pickled Mustard Green 韭皇雪菜鸭丝烧伊面
Pongteh-style Pork belly with Chee Cheong fun 娘惹豆酱焖肉扣猪肠粉
Pearl Rice with Conpoy, Chinese sausage, Chicken & Mushroom 珍珠腊味五宝饭

DESSERT
甜品
(Choose One)

Yam Paste with Gingko nut & Pumpkin sauce 花月佳期
Chilled Mango sago with Pomelo 天长地久
Hazelnut Crunchy Feuilletine cake 榛子蛋糕
Passionfruit Raspberry cake 百香果覆盆子蛋糕