

# 2020/2021 Wedding Package

## Privileges

### MINIMUM 15 TABLES & ABOVE

- Decorative in-house wedding arch & aisle stand
- Smoke effect for your grand entrance
- Multi-layer model wedding cake for cake cutting ceremony
- Champagne fountain set-up for toasting
- Dressed reception table with guest book and a pair of ang bao boxes
- Free A1 size wedding poster
- 8-course scrumptious oriental banquet menu
- Free-flow of soft drinks & Chinese tea from pre-lunch/dinner cocktail to end of event
- Free-flow of beer & red wine
- Complimentary food sampling for 6 persons
- Wedding invitation card for 50% of confirmed attendance
- Choice of wedding favours for all confirmed guests
- 1 hour free use of venue for rehearsal
- One-night hotel room stay with free breakfast for 2 persons  
(Only applicable for Hotel Royal@Queens)
- Parking coupons for 20% of confirmed guest

### EXTRA PRIVILEGES

(for 25 tables & above)

- Choice of decorative color theme
- Theme centrepiece for 2 VIP tables & decorated chairs
- Theme centrepieces for reception table
- Free-flow of hard liquor
- Hotel room stay free up-grade to suite room  
(Only applicable for Hotel Royal@Queens)

# Perfect Love

## APPETIZERS (PICK 4)

- Osmanthus-Shaped Crabmeat Omelet  
桂花蟹肉素翅
- Chilled Jellyfish 凉拌海蜇
- Smoked Duck 熏鸭胸
- Prawn Roll 虾枣
- Scallop Roll 带子卷
- Japanese Baby Octopus 日式八爪鱼
- Spring Roll 香脆春卷

## SOUP

- Fish Maw Soup w/ Seafood  
红烧竹笙海鲜鱼鳔羹
- Braised Seafood Soup w/ Bamboo Pith  
红烧竹笙海鲜羹
- Double-Boiled Chicken Soup w/ Cordyceps & Conpoy  
虫草花炖鸡汤

## FISH

- Seabass 金目鲈
- Red Snapper 红曹  
Choice of Preserved Radish,  
Soya Sauce, Nonya Style or  
Deep Fried  
菜脯蒸, 清蒸, 娘惹蒸, 油浸

## SEAFOOD

- Poached Prawn in Chinese Wine Broth  
花雕上汤灼醉虾
- De-shelled Prawn & Seasonal Green w/ XO Sauce  
XO酱碧绿虾球
- Yam Ring w/ Prawn & Chicken Slice  
佛钵飘香
- Sauteed Prawn w/ Salted Egg Yolk  
咸蛋虾球

## VEGETABLE

- Braised Shitake & Seasonal Vegetable  
in Premium Oyster Sauce  
蚝皇北菇扒时蔬
- Choice of Naibai, Spinach, Broccoli  
奶白, 菠菜, 西兰花
- + Sliced Jade Abalone 白玉鲍 \$15
  - + Scallops 带子 \$30
  - + 16 Heads Abalone 十六头鲍 \$40
  - + 12 Heads Abalone 十二头鲍 \$60

## CHICKEN

- Crispy Roast Chicken w/ Garlic  
蒜香脆皮鸡
- Rose Aroma Soya Sauce Chicken  
玫瑰豉油鸡
- Tonic Herbal Chicken  
滋补富贵鸡
- Roasted Duck in Cantonese Style (+\$20)  
挂炉脆皮烧鸭 (+\$20)

## RICE & NOODLE

- Braised Ee Fu Noodle  
干烧伊面
- Flavoured Rice in Lotus Leaf Wrap  
飘香荷叶饭
- Stir-Fried Mee Sua w/ Mushroom  
野菌炒面线

## DESSERT

- Red Bean Soup w/ Lotus Seed & Lily Bulb  
百年好合
- Yam Paste w/ Gingko Nuts  
银杏椰汁芋泥
- Chilled Mango Cream w/ Pomelo & Sago  
杨枝甘露
- Peach Resin w/ Red Date & Lotus Seed  
红莲炖桃胶
- Double Boiled Snow Fungus w/ Red Date & Longan  
红枣龙眼炖雪耳

LUNCH & WEEKDAY DINNER \$688++  
(EXCEPT P.H & DAY BEFORE P.H)  
WEEKEND DINNER \$738++  
(INCLUDE P.H & DAY BEFORE P.H)

# Devoted Affection

## APPETIZERS (PICK 5)

- Osmanthus-Shaped Crab Meat Omelet  
桂花蟹肉素翅
- Chilled Jellyfish 凉拌海蜇
- Smoked Duck 熏鸭胸
- Prawn Roll 虾枣
- Scallop Roll 带子卷
- Japanese Baby Octopus 日式八爪鱼
- Prawn Salad With Fruit Cocktail 虾沙律

## SOUP

- Braised Shark Fin Soup w/ Seafood & Bamboo Pith  
红烧竹笙海鲜翅
- Fish Maw Soup w/ Seafood  
红烧竹笙海鲜鱼鳔羹
- Double-Boiled Chicken Soup w/ Sea Whelk & Conpoy  
螺头干贝炖鸡汤

## FISH

- Seabass 金目鲈
- Garoupa 石斑
- Red Snapper 红曹  
Choice of Preserved Radish,  
Soya Sauce, Nonya Style or Deep Fried  
菜脯蒸, 清蒸, 娘惹蒸, 油浸

## SEAFOOD

- Poached Prawn in Chinese Wine Broth  
花雕上汤灼醉虾
- Tiger Prawn w/ Mayo & Golden Cornflakes  
金箔脆虾球
- Wasabi Prawn  
青芥末虾球
- Sauteed Prawn w/ Salted Egg Yolk  
咸蛋虾球
- Scallop & Wild Mushroom With XO Sauce  
XO酱带子炒野菌

## VEGETABLE

- Braised 16 Heads Abalone w/ Bai Ling  
Mushroom & Seasonal Vegetable  
十六头鲍鱼百灵菇扒时蔬
- Choice of Naibai, Spinach, Broccoli  
奶白, 波菜, 西兰花
- U/g 12 Heads Abalone 十二头鲍 \$20
- U/g 10 Heads Abalone 十头鲍 \$40

## CHICKEN

- Crispy Roast Chicken w/ Garlic  
蒜香脆皮鸡
- Rose Aroma Soya Sauce Chicken  
玫瑰豉油鸡
- Tonic Herbal Chicken  
滋补富贵鸡
- Roasted Duck in Cantonese Style (+\$20)  
挂炉脆皮烧鸭 (+\$20)

## RICE & NOODLE

- Braised Ee Fu Noodle  
干烧伊面
- Flavoured Rice in Lotus Leave Wrap  
飘香荷叶饭
- Stir-Fried Mee Sua w/ Seafood  
海鲜炒面线

## DESSERT

- Red Bean Soup w/ Lotus Seed & Lily Bulb  
百年好合
- Yam Paste w/ Gingko Nuts  
银杏椰汁芋泥
- Chilled Mango Cream w/ Pomelo & Sago  
杨枝甘露
- Peach Resin w/ Red Date & Lotus Seed  
红莲炖桃胶
- Almond Cream w/ Glutinous Rice Ball  
杏仁茶汤圆

LUNCH & WEEKDAY DINNER \$788++  
(EXCEPT P.H & DAY BEFORE P.H)  
WEEKEND DINNER \$838++  
(INCLUDE P.H & DAY BEFORE P.H)

# Everlasting Love

## APPETIZERS

Lobster Salad 龙虾沙律 +4 items below

- Osmanthus-Shaped Crab Meat Omelet  
桂花蟹肉素翅
- Chilled Jelly Fish 凉拌海蜇
- Smoked Duck 熏鸭胸
- Prawn Roll 虾枣
- Scallop Roll 带子卷
- Japanese Baby Octopus 日式八爪鱼

## SOUP

- Braised Shark Fin Soup w/ Bamboo Pith  
红烧竹笙海鲜翅
- Bird Nest Soup w/ Wintermelon & Seafood  
冬蓉海鲜燕窝羹
- Fish Maw Soup w/ Seafood  
红烧竹笙海鲜鱼鳔羹
- Double-Boiled Chicken Soup w/ Sea Whelk & Conpoy  
螺头干贝炖鸡汤

## FISH

- Marble Goby (Soon Hock) 笋壳
- Garoupa 石斑
- Red Snapper 红曹  
Choice of Preserved Radish,  
Soya Sauce, Nonya Style or Deep Fried  
菜脯蒸, 清蒸, 娘惹蒸, 油浸

## SEAFOOD

- Poached Prawn in Chinese Wine Broth  
花雕上汤灼醉虾
- Tiger Prawn w/ Mayo & Golden Cornflakes  
金箔脆虾球
- Wasabi Prawn  
青芥末虾球
- Sauteed Prawn w/ Salted Egg Yolk  
咸蛋虾球

## VEGETABLE

Braised 12 Heads Abalone w/ Bai Ling  
Mushroom & Seasonal Vegetable  
十二头鲍鱼百灵菇扒时蔬

Choice of Naibai, Spinach, Broccoli  
奶白, 波菜, 西兰花

U/g 10 Heads Abalone 十头鲍 \$20

## CHICKEN

- Crispy Roast Chicken w/ Garlic  
蒜香脆皮鸡
- Rose Aroma Soya Sauce Chicken  
玫瑰豉油鸡
- Tonic Herbal Chicken  
滋补富贵鸡
- Roasted Duck in Cantonese Style  
挂炉脆皮烧鸭

## RICE & NOODLE

- Braised Ee Fu Noodle  
干烧伊面
- Seafood XO Sauce Ee Fu Noodle  
XO酱海鲜焖伊面
- Flavoured Rice in Lotus Leaf Wrap  
飘香荷叶饭
- Stir-Fried Mee Sua w/ Seafood  
海鲜炒面线

## DESSERT

- Red Bean Soup w/ Lotus Seed & Lily Bulb  
百年好合
- Yam Paste w/ Gingko Nuts  
银杏椰汁芋泥
- Chilled Mango Cream w/ Pomelo & Sago  
杨枝甘露
- Peach Resin w/ Red Date & Lotus Seed  
红莲炖桃胶
- Almond Cream w/ Glutinous Rice Ball  
杏仁茶汤圆

LUNCH & WEEKDAY DINNER \$888++

(EXCEPT P.H & DAY BEFORE P.H)

WEEKEND DINNER \$938++

(INCLUDE P.H & DAY BEFORE P.H)

# Eternal Fidelity

## APPETIZER

Roasted Whole Suckling Pig 乳猪全体  
OR 或

Lobster Salad & Roasted Suckling Pig  
龙虾沙拉乳猪件

+ 3 items below (配以下任选三样)

- Chilled Jelly Fish 凉拌海蜇
- Smoked Duck 熏鸭胸
- Prawn Roll 虾枣
- Scallop Roll 带子卷
- Japanese Baby Octopus 日式八爪鱼

## SOUP

- Braised Shark Fin Soup w/ Seafood & Bamboo Pith  
红烧竹笙海鲜翅
- Bird Nest Soup w/ Wintermelon & Seafood  
冬蓉海鲜燕窝羹
- Fish Maw Soup w/ Seafood & Bamboo Pith  
红烧竹笙海鲜鱼鳔羹
- Shark Fin & Seafood Golden Pumpkin Soup  
金汤海鲜翅

## FISH

- Red Garoupa 红斑
- Marble Goby (Soon Hock) 笋壳
- Garoupa 石斑  
Choice of Preserved Radish,  
Soya Sauce, Nonya Style or Deep Fried  
菜脯蒸, 清蒸, 娘惹蒸, 油浸

## SEAFOOD

- Poached Prawn in Chinese Wine Broth  
花雕上汤灼醉虾
- Tiger Prawn w/ Mayo & Golden Cornflakes  
金箔脆虾球
- Wasabi Prawn  
青芥末虾球
- Sauteed Prawn w/ Salted Egg Yolk  
咸蛋虾球

## VEGETABLE

Braised 10 Heads Abalone w/ Bai Ling  
Mushroom & Seasonal Vegetable  
十头鲍鱼百灵菇扒时蔬

Choice of Naibai, Spinach, Broccoli  
奶白, 波菜, 西兰花

## CHICKEN

- Crispy Roast Chicken w/ Garlic  
蒜香脆皮鸡
- Rose Aroma Soya Sauce Chicken  
玫瑰豉油鸡
- Tonic Herbal Chicken  
滋补富贵鸡
- Roasted Duck in Cantonese Style  
挂炉脆皮烧鸭

## RICE & NOODLE

- Braised Ee Fu Noodle  
干烧伊面
- Mantou w/ Chilli Crab Meat  
辣椒蟹肉馒头
- Flavoured Rice in Lotus Leaf Wrap  
飘香荷叶饭
- Stir-Fried Mee Sua w/ Seafood  
海鲜炒面线

## DESSERT

- Red Bean Soup w/ Lotus Seed & Lily Bulb  
百年好合
- Yam Paste w/ Ginkgo Nuts  
银杏椰汁芋泥
- Chilled Mango Cream w/ Pomelo & Sago  
杨枝甘露
- Peach Resin w/ Red Date & Lotus Seed  
红莲炖桃胶
- Almond Cream w/ Glutinous Rice Ball  
杏仁茶汤圆

LUNCH & WEEKDAY DINNER \$1,038++

(EXCEPT P.H & DAY BEFORE P.H)

WEEKEND DINNER \$1,188++

(INCLUDE P.H & DAY BEFORE P.H)