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SINGAPORE
ON STEVENS

Polaris on Stevens

Tales of Romance under the Stars

Chinese Weekday | Weekend Lunch and Dinner Package 2024

CHINESE LUNCH WEEKDAY PACKAGE

7-COURSE CHINESE WEEKDAY SET LUNCH: \$1108.00** per table of 10 persons

Minimum: 15 tables of 10 persons

EXQUISITE CUISINE

- A lavish 7-course Chinese set lunch by our dedicated culinary team
- Complimentary food tasting for 10 persons (applicable only on weeknights, Mon – Thu)

BEVERAGES

- Complimentary free flow of soft drinks, mixers and Chinese Tea to be served throughout event
- Complimentary one (1) x bottle of Champagne for toasting ceremony
- Complimentary one (1) x barrel of beer served during Lunch
- Waiver of corkage charge for all duty-paid and sealed bottles of hard liquor
- Enjoy preferred rates for Wines purchased from Hotel

DECORATIONS

- A specially designed mock-up wedding cake for cake cutting ceremony
- 3 stylish wedding themes with stage backdrop and floral arrangement for all tables
- Captivating floral stands to line the march-in aisle with smoke effect
- Exquisite wedding favors for all guests
- An elegant wedding guest book to record all well wishes from your guests
- Provision of Ang Bao Box
- Complimentary Wedding Invitation cards for up to 70% of your guaranteed attendance (excluding printing cost)
- Complimentary usage of In-house sound system with LCD projectors and screens

ACCOMODATION

- One (1) x night stay in our Bridal Suite inclusive of a sumptuous breakfast in our F&B outlet
- Day-use helpers room from 10am – 4pm
- Complimentary one (1) x bottle of Champagne and Chocolate Pralines to be delivered to bridal suite
- Complimentary meal for couple to be utilized during wedding stay only (1 main course & 1 non-alcoholic beverage per person)

OTHERS

- One (1) VIP parking lot reserved exclusively for your bridal car at the Hotel main entrance
- Complimentary car passes for up to 20% of your guaranteed attendance

** Surcharges will apply for weddings held on Eve of Public Holidays, Public Holidays and auspicious wedding dates. Prices are subject to service charge and prevailing goods and services tax. Packages are subject to change without prior notice.*

CHINESE DINNER WEEKDAY PACKAGE

8-COURSE CHINESE WEEKDAY SET DINNER: \$1308.00** per table of 10 persons

Minimum: 20 tables of 10 persons

EXQUISITE CUISINE

- A lavish 8-course Chinese set dinner by our dedicated culinary team
- Complimentary food tasting for 10 persons (applicable only on weeknights, Mon – Thu)

BEVERAGES

- Complimentary free flow of soft drinks, mixers and Chinese Tea to be served throughout event.
- Complimentary one (1) x bottle of Champagne for toasting ceremony
- Complimentary one (1) x barrel of beer served during Dinner
- Waiver of corkage charge for all duty-paid and sealed bottles of hard liquor
- Enjoy preferred rates for Wines purchased from Hotel

DECORATIONS

- A specially designed mock-up wedding cake for cake cutting ceremony
- 3 stylish wedding themes with stage backdrop and floral arrangement for all tables
- Captivating floral stands to line the march-in aisle with smoke effect
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- An elegant wedding guest book to record all well wishes from your guests
- Provision of Ang Bao Box
- Complimentary Wedding Invitation cards for up to 70% of your guaranteed attendance (excluding printing cost)
- Complimentary usage of In-house sound system with LCD projectors and screens

ACCOMMODATION

- One (1) x night stay in our Bridal Suite inclusive of a sumptuous breakfast in our F&B outlet
- Day-use helpers room from 2pm – 8pm
- Complimentary one (1) x bottle of Champagne and Chocolate Pralines to be delivered to bridal suite
- Complimentary meal for couple to be utilized during wedding stay only (1 main course & 1 non-alcoholic beverage per person)

OTHERS

- One (1) VIP parking lot reserved exclusively for your bridal car at the Hotel main entrance
- Complimentary car passes for up to 20% of your guaranteed attendance

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五福拼盘 | DELUXE PLATTER

(Choice of Five Items)

- 脆皮烧肉
Crispy Pork Belly
- 芥末沙律虾
Prawn Salad with Wasabi Mayonnaise
- 日本墨鱼仔
Japanese Octopus with Sesame Seeds
- 泰式海蜇
Marinated Jellyfish with Thai Sweet Chilli
- 香甜辣酱螺片
Topshell with Sriracha Chilli Dressing
- 烟熏鸭
Smoked Duck with Hoisin Sauce
- 金钱肉干 (鸡 / 猪)
Sweet Sliced BBQ Pork/Chicken Coin
- 醉鸡
Drunken Chicken with Wolfberries
- 广式烧鸭
Cantonese Roasted Duck
- 蟹肉芙蓉蛋
'Fu Yong' Fried Egg with Crabmeat

汤 | SOUP

(Choice of One Item)

- 聚宝羹
Imperial Treasure Braised Soup (Abalone, Fish Lips, & Fish Maw)
- 蟹肉鱼鳔羹
Braised Crab Meat & Fish Maw Soup
- 海鲜金针金瓜羹
Braised Pumpkin Seafood & Enoki Mushroom Soup
- 虫草花鲜淮山炖鸡汤
Double Boiled Chicken Consommé with Cordyceps Flower and Burdock
- 炖四宝汤
Rich Consommé with Four Treasures (Dried Scallop, Jellyfish, Jin Hua Ham, Cordyceps Flower)

海鲜 | SEAFOOD

(Choice of One Item) (Applicable for Dinner Package)

- XO 酱虾球炒芦笋
XO Sauce Shrimp on Asparagus
- 花雕醉虾
Drunken Prawns with Wolfberries
- 药材虾
Herbal Prawns with Chinese Celery
- XO 西芹甜椒带子
Stir Fried Scallop with XO sauce on Celery & Bell Peppers

鱼 | FISH

(Choice of One Item)

- 清蒸/油浸红石斑鱼
Steamed / Deep Fried Grouper
- 清蒸/油浸顺壳鱼
Steamed / Deep Fried Soon Hock
- 清蒸/油浸金目鲈
Steamed / Deep Fried Seabass
- 清蒸/油浸鲷鱼
Steamed / Deep Fried Snapper

港式, 潮式, 四川酱, 香辣鼓汁

In Hong Kong Style / Teochew Style / Szechuan Sauce / Spicy Black Bean Sauce

禽 | POULTRY

(Choice of One Item)

- 荷叶药材炖鸡
Steamed Herbal Chicken in Lotus Leaf
- 八宝鸭
Steamed Eight Treasure Duck with Shitake Mushroom
- 金蒜脆皮烧鸡
Crispy Chicken with Spice Salt & Golden Garlic
- 香梅酱烧鸭
Roasted Duck with Plum Sauce

蔬菜 | VEGETABLES

(Choice of One Item)

- 三菇扒生菜
Braised Trio Mushroom on Iceberg Lettuce
- 香菇百灵菇扒时蔬
Braised Shitake & Bai Ling Mushrooms with Seasonal Vegetables
- 蒜蓉螺片扒菠菜
Sliced Top Shell & Garlic on Spinach
- 蟹肉蛋白兰花
Crab Meat & Egg White on Broccoli

(Applicable for Dinner Package)

- 鲍鱼冬菇扒时蔬
Braised Baby Abalone with Chinese Mushroom & Seasonal Vegetables
- 鲍鱼百灵菇扒时蔬
Braised Baby Abalone with Bai Ling Mushroom & Seasonal Vegetables
- 干贝海参时蔬
Braised Sea Cucumber with Dried Scallop Sauce with Seasonal Vegetables

面饭 | NOODLE / RICE

(Choice of One Item)

- 海鲜炒乌冬面
Japanese Udon with Assorted Seafood
- 蟹肉蛋白金针焗伊府面
Ee-Fu Noodle with Crab Meat, Enoki Mushroom & Egg White Sauce
- XO 蟹肉炒饭
XO Crab Meat Fried Rice
- 干烧伊府面
Braised Ee-Fu Noodle with Mushroom & Yellow Chives
- 腊味荷叶饭
Fragrant Rice with Chinese Sausage in Lotus Leaf

甜品 | DESSERT

(Choice of One Item)

- 红豆沙汤圆
Warm Cream of Red Bean with Glutinous Sesame Rice Ball
- 白果芋泥马蹄汁
Warm Yam Paste with Gingko Nut in Chestnut Sauce
- 龙眼雪耳红枣甜汤
Warm Dates, Longan & Snow Fungus Sweet Soup
- 杨枝甘露
Chilled Cream of Mango with Pomelo & Sago
- 清凉雪耳红枣雪梨
Chilled Korean Pear with Dates & Snow Fungus

CHINESE LUNCH WEEKEND PACKAGE

7-COURSE CHINESE WEEKEND SET LUNCH: \$1408.00** per table of 10 persons
Minimum: 20 tables of 10 persons

EXQUISITE CUISINE

- A lavish 7-course Chinese set lunch by our dedicated culinary team
- Complimentary food tasting for 10 persons (applicable only on weeknights, Mon – Thu)

BEVERAGES

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OTHERS

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CHINESE DINNER WEEKEND PACKAGE

8-COURSE CHINESE WEEKEND SET DINNER: \$1608.00** per table of 10 persons
Minimum: 23 tables of 10 persons

EXQUISITE CUISINE

- A lavish 8-course Chinese set dinner by our dedicated culinary team
- Complimentary food tasting for 10 persons (applicable only on weeknights, Mon – Thu)

BEVERAGES

- Complimentary free flow of soft drinks, mixers and Chinese Tea to be served throughout event.
- Complimentary one (1) x bottle of Champagne for toasting ceremony
- Free flow of Beer served during Dinner
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五福拼盘 | DELUXE PLATTER

(Choice of Five Items)

- 脆皮烧肉
Crispy Pork Belly
- 龙虾尾沙拉
Lobster Tail Salad
- 日本墨鱼仔
Japanese Octopus with Sesame Seeds
- 泰式海蜇
Marinated Jellyfish with Thai Sweet Chilli
- 香甜辣酱螺片
Topshell with Sriracha Chilli Dressing
- 烟熏鸭
Smoked Duck with Hoisin Sauce
- 金钱肉干 (鸡/猪)
Sweet Sliced BBQ Pork/Chicken Coins
- 枸杞醉鸡
Drunken Chicken with Wolfberries
- 广式烧鸭
Cantonese Roasted Duck
- 蟹肉芙蓉蛋
'Fu Yong' Fried Egg with Crabmeat

汤 | SOUP

(Choice of One Item)

- 聚宝羹
Imperial Treasure Braised Soup (Abalone, Fish Lips, & Fish Maw)
- 蟹肉鱼鳔羹
Braised Crab Meat & Fish Maw Soup
- 海鲜金针金瓜羹
Braised Pumpkin Seafood & Enoki Mushroom Soup
- 虫草花鲜淮山炖鸡汤
Double Boiled Chicken Consommé with Cordyceps Flower and Burdock
- 炖四宝汤
Rich Consommé with Four Treasures (Dried Scallop, Jellyfish, Jin Hua Ham, Cordyceps Flower)

海鲜 | SEAFOOD

(Choice of One Item) (Applicable for Dinner Package)

- XO 酱虾球炒芦笋
Stir-fried Prawns with Asparagus in XO Sauce
- 芋环四川虾球炒西芹
Szechuan Style Prawns & Celery in Yam Ring
- XO 西芹甜椒带子
Stir-fried Scallop with Celery & Bell Peppers in XO Sauce
- 麦片蛋黄酱香脆虾球
Crispy Prawn Ball in Cereal and Mayonnaise
- 枸杞药材虾
Herbal Prawns with Wolfberries

鱼 | FISH

(Choice of One Item)

- 清蒸/油浸红石斑鱼
Steamed / Deep Fried Red Grouper
- 清蒸/油浸顺壳鱼
Steamed / Deep Fried Soon Hock
- 清蒸/油浸金目鲈
Steamed / Deep Fried Seabass
- 清蒸/油浸鲷鱼
Steamed / Deep Fried Snapper

港式, 潮式, 四川酱, 香辣鼓汁

In Hong Kong Style / Teochew Style / Szechuan Sauce / Spicy Black Bean Sauce

肉 | MEAT

(Choice of One Item)

- 荷叶药材炖鸡
Steamed Herbal Chicken in Lotus Leaf
- 八宝鸭
Steamed Eight Treasure Duck with Shitake Mushrooms
- 金蒜脆皮烧鸡
Crispy Chicken with Spice Salt & Golden Garlic
- 香梅酱烧鸭
Roasted Duck with Plum Sauce
- 麻辣烧鸡
Mala Chicken
- 无锡排骨
Wu Xi Pork Ribs
- 咖啡排骨
Coffee Pork Ribs

蔬菜 | VEGETABLES

(Choice of One Item)

- 三菇扒生菜
Braised Trio Mushroom with Iceberg Lettuce
- 香菇百灵菇扒时蔬
Braised Shitake & Bai Ling Mushrooms with Seasonal Vegetables
- 蒜蓉螺片扒菠菜
Sliced Top Shell & Garlic with Spinach
- 蟹肉蛋白兰花
Crab Meat & Egg White with Broccoli
- 鲍鱼冬菇扒时蔬
Braised Baby Abalone with Chinese Mushrooms & Seasonal Vegetables
- 鲍鱼百灵菇扒时蔬
Braised Baby Abalone with Bai Ling Mushrooms & Seasonal Vegetables
- 干贝海参时蔬
Braised Sea Cucumber with Dried Scallop Sauce with Seasonal Vegetables

面饭 | NOODLE / RICE

(Choice of One Item)

- 海鲜炒乌冬面
Japanese Udon with Assorted Seafood
- 蟹肉蛋白金针焗伊府面
Ee-Fu Noodle with Crab Meat, Enoki Mushrooms & Egg White Sauce
- XO 蟹肉炒饭
XO Crab Meat Fried Rice
- 干烧伊府面
Braised Ee-Fu Noodle with Mushrooms & Yellow Chives
- 腊味荷叶饭
Lotus Leaf Rice with Chinese Sausage
- 龙虾尾辣椒螃蟹汁配馒头
Lobster Tail served with Chilli Crab Sauce and Mantou

甜品 | DESSERT

(Choice of One Item)

- 红豆沙汤圆
Warm Cream of Red Bean with Glutinous Sesame Rice Balls
- 白果芋泥马蹄汁
Warm Yam Paste with Gingko Nut in Chestnut Sauce
- 龙眼雪耳红枣甜汤
Warm Dates, Longan & Snow Fungus Sweet Soup
- 杨枝甘露
Chilled Cream of Mango with Pomelo & Sago
- 清凉雪耳红枣雪梨
Chilled Korean Pear with Dates & Snow Fungus

NOVOTEL

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