

## 2024 Wedding Lunch

Mondays to Sundays, including Eve of Public Holidays & Public Holidays

\* A SUPPLEMENT OF \$50.00++ PER TABLE OF 10 PERSON IS APPLICABLE FOR PREMIUM DATES \*

**\$1,388.00++ per table of 10 persons**

Minimum 25 tables with 10 persons per table

### Package includes

- ♥ Sumptuous 8-course Chinese Lunch Menu prepared by our Banquet Culinary Team
- ♥ Free flow of soft drinks, Chinese tea & mixed nuts during cocktail reception & throughout the celebration for up to 4 hours
- ♥ Complimentary one (1) barrel of 30-litre beer to be consumed during the wedding lunch only; additional barrel of 30-litre beer can be arranged at a special price
- ♥ Complimentary one (1) bottle of House wine (either Red or White) for every 10 confirmed guests; to be consumed during lunch banquet; 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 (duty-free hard liquor and wine are not allowed to be served in the hotel by law)
- ♥ An intricately designed wedding cake model for your cake-cutting ceremony
- ♥ One (1) complimentary 1kg wedding cake for takeaway after the wedding
- ♥ Champagne pyramid with a bottle of champagne for toasting ceremony
- ♥ Choice of exclusive wedding themes with distinctive stage and aisle decoration to enhance the ballroom
- ♥ A magical bridal march-in with romantic mist effect
- ♥ Complimentary food tasting session for up to 10 persons in a private function room
- ♥ Choice of wedding favours for your invited guests
- ♥ Specially designed wedding guest book and token box with our compliments
- ♥ Choice of elegantly designed hotel wedding invitation cards for up to 70% of confirmed attendees (excludes printing of inserts)
- ♥ Enjoy a night's stay in our Bridal Studio with complimentary breakfast for 2 persons at Ellenborough Market Cafe
- ♥ One (1) day use room in our Luxe Room for your wedding coordinators from 1000hrs to 1600hrs
- ♥ S\$100nett in-room dining credit throughout your stay
- ♥ Complimentary usage of LCD projectors and screens during wedding lunch
- ♥ Complimentary car park passes based on 20% of confirmed attendees

### Terms & Conditions

- Price and package are valid till **30 September 2024**
- Prices are subject to 10% service charge and prevailing government taxes
- Prices are subject to change without prior notice
- Wedding themes and wedding favours are subject to change without prior notice
- Please note that the menu is not halal-certified
- Please note that there may be additional surcharges for certain dates and periods

## Wedding Lunch Menu

(Mondays to Sundays, including Eve of Public Holidays &amp; Public Holidays)

**Five Treasures Cold Dish Combination 五福临门** (select five options 选5样)

- |   |  |
|---|--|
| <input type="checkbox"/> Prawn salad with Tobiko mayo & Fruits 飞鱼子水果沙律虾 | <input type="checkbox"/> Roasted Duck with Osmanthus fragrant orange sauce 烤鸭佐桂花橙酱 |
| <input type="checkbox"/> California Makimono 寿司卷                        | <input type="checkbox"/> Cantonese Roasted Pork 广式烧肉                               |
| <input type="checkbox"/> Baby Octopus salad with Pomelo 泰式柚子八爪鱼         | <input type="checkbox"/> Deep-fried Prawn Money bag with Thai yogurt mayo 泰式酸奶金钱袋  |
| <input type="checkbox"/> Drunken free-range Chicken 陈年花雕醉鸡卷             | <input type="checkbox"/> Crispy Fish skin with Pork floss 香味肉松鱼皮                   |
| <input type="checkbox"/> Kimlan soya tossed Topshell salad 金兰酱螺旋粉海螺片    | <input type="checkbox"/> Japanese seaweed with Seafood Otah 日式海鲜乌达卷                |

**Soup • 汤羹** (select one option 选一样)

- |  |   |
|--|---|
| <input type="checkbox"/> Deluxe Seafood broth, Fishmaw & Crabmeat<br>皇朝高汤鱼肚蟹肉羹 | <input type="checkbox"/> Double-boiled Black truffle scented Chicken broth with Bamboo pith<br>黑松露瑶柱竹笙炖鸡汤 |
| <input type="checkbox"/> Braised Hashima five treasures soup<br>五宝雪蛤海味羹        | <input type="checkbox"/> Double-boiled American Wild Ginseng with Sea Conch & Sakura Chicken<br>洋参雪耳螺肉鸡汤  |

**Prawn • 虾** (select one option 选一样)

- |   |  |
|---|--|
| <input type="checkbox"/> Poached Live Prawn with Chinese herbs & Hua tiao wine<br>陈年花雕药材蒸虾          | <input type="checkbox"/> Golden Fragrant prawns in Salted egg<br>黄金大虾球         |
| <input type="checkbox"/> Stir-fried Prawn with Walnut & Capsicum in black pepper sauce<br>黑椒酱琥珀彩椒虾球 | <input type="checkbox"/> Kataifi Prawn roll with Passionfruit mayo<br>百香果金丝龙须卷 |

**Fish • 鱼** (select Fish Type and Cooking Method)

- |   |   |
|---|---|
| <b>①</b> Select <u>Fish</u> Type:         | <b>②</b> Select <u>Cooking</u> method:  |
| <input type="checkbox"/> Red Snapper 紅鱈   | <input type="checkbox"/> Steamed in Cantonese style topped with Cilantro spring 港蒸式 |
| <input type="checkbox"/> Black Grouper 石斑 | <input type="checkbox"/> Steamed with Tangerine peel in Black bean paste 陈皮豆豉蒸式     |
| <input type="checkbox"/> Seabass 金目鲈      | <input type="checkbox"/> 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 **SOON HOCK** 笋壳 or **RED GROUPER** 红斑)**Poultry • 家禽** (select one option 选一样)

- |  |  |
|--|--|
| <input type="checkbox"/> Crispy Chicken with mixed crispy crust<br>黄金野米避风塘鸡      | <input type="checkbox"/> Braised Duck with sesame Sichuan Mala spicy sauce<br>川味麻辣咸水鸭                      |
| <input type="checkbox"/> Roasted Chicken with red fermented bean curd<br>南乳脆皮吊烧鸡 | <input type="checkbox"/> Slow-braised Chicken with Cordyceps flower & Chestnuts in Lotus leaf<br>荷香栗子虫草菇焖鸡 |

**Vegetables • 菜** (select one option 选一样)

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

- |  |   |
|--|---|
| <input type="checkbox"/> Baby Abalone 10 头鲍鱼 | <input type="checkbox"/> Bailing Mushroom 百灵菇 |
| <input type="checkbox"/> Flower Mushroom 花菇  | <input type="checkbox"/> Bean-curd Skin 豆根    |

**Noodle / Rice • 饭面类** (select one option 选一样)

- |   |   |
|---|---|
| <input type="checkbox"/> Spicy Crabmeat sauce with Crispy Mantou<br>辣椒蟹肉拼香脆馒头                     | <input type="checkbox"/> Steamed Glutinous rice wrapped in Bean-curd skin with Egg white sauce<br>金衣糯米卷 |
| <input type="checkbox"/> Stewed Ee-fu noodles with Duck Meat & Pickled Mustard green<br>韭皇雪菜鸭丝烧伊面 | <input type="checkbox"/> Pearl Rice with Conpoy, Chinese sausage, Chicken & Mushroom<br>珍珠腊味五宝饭         |

**Dessert • 甜品** (select one option 选一样)

- |   |   |
|---|---|
| <input type="checkbox"/> Double-boiled Snow Fungus with Red date & Lotus nut 百年好合 | <input type="checkbox"/> Hazelnut Crunchy Feuilletine cake 榛子蛋糕 |
| <input type="checkbox"/> Chilled Mango sago with Pomelo 天长地久                      | <input type="checkbox"/> Passionfruit Raspberry cake 百香果覆盆子蛋糕   |

## 2024 Weekday Wedding Dinner

Mondays to Fridays, excluding Eve of Public Holidays & Public Holidays

**\$1,338.00++ per table of 10 persons**  
Minimum 20 tables with 10 persons per table

### Package includes

- ♥ Sumptuous 7-course Chinese Dinner Menu prepared by our Banquet Culinary Team
- ♥ Free flow of soft drinks, Chinese tea & mixed nuts during cocktail reception & throughout the celebration for up to 4 hours
- ♥ Complimentary one (1) barrel of 30-litre beer (approximately 90 glasses) to be consumed during the wedding dinner only. An additional barrel of 30-litre beer can be arranged at a special price
- ♥ Complimentary one (1) bottle of House wine (either Red or White) for every 10 confirmed guests; to be consumed during dinner banquet; 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 (duty-free hard liquor and wine are not allowed to be served in the hotel by law)
- ♥ An intricately designed wedding cake model for your cake-cutting ceremony
- ♥ One (1) complimentary 1kg wedding cake for takeaway after the wedding
- ♥ Champagne pyramid with a bottle of champagne for toasting ceremony
- ♥ Choice of exclusive wedding themes with distinctive stage and aisle decoration to enhance the ballroom
- ♥ A magical bridal march-in with romantic mist effect
- ♥ Complimentary food tasting session for up to 10 persons in a private function room
- ♥ Choice of wedding favours for your invited guests
- ♥ Specially designed wedding guest book and token box with our compliments
- ♥ Choice of elegantly designed hotel wedding invitation cards for up to 70% of confirmed attendees (excludes printing of inserts)
- ♥ Enjoy a night's stay in our Bridal Suite with complimentary breakfast or lunch for 2 persons at Ellenborough Market Café
- ♥ One (1) day use room in our Luxe Room for your wedding coordinators from 1500hrs to 2300hrs
- ♥ S\$100nett in-room dining credit throughout your stay
- ♥ Complimentary usage of LCD projectors and projector screens during wedding dinner
- ♥ Complimentary car park passes based on 20% of confirmed attendees

### Terms & Conditions

- Price & package are valid till **30 September 2024**
- Prices are subject to 10% service charge & prevailing government taxes
- Prices are subject to change without prior notice
- Wedding themes and wedding favours are subject to change without prior notice
- Please note that the menu is not halal-certified
- Please note that there may be additional surcharges for certain dates and periods

## Weekday Dinner Menu

(Mondays to Thursday, excluding Eve of Public Holidays &amp; Public Holidays)

**Five Treasures Cold Dish Combination 五福临门** (select five options 选5样)

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|---|--|
| <input type="checkbox"/> Prawn salad with Tobiko mayo & Fruits 飞鱼子水果沙律虾 | <input type="checkbox"/> Roasted Duck with Osmanthus fragrant orange sauce 烤鸭佐桂花橙酱 |
| <input type="checkbox"/> California Makimono 寿司卷                        | <input type="checkbox"/> Cantonese Roasted Pork 广式烧肉                               |
| <input type="checkbox"/> Baby Octopus salad with Pomelo 泰式柚子八爪鱼         | <input type="checkbox"/> Deep-fried Prawn Money bag with Thai yogurt mayo 泰式酸奶金钱袋  |
| <input type="checkbox"/> Drunken free-range Chicken 陈年花雕醉鸡卷             | <input type="checkbox"/> Crispy Fish skin with Pork floss 香味肉松鱼皮                   |
| <input type="checkbox"/> Kimlan soya tossed Topshell salad 金兰酱螺旋粉海螺片    | <input type="checkbox"/> Japanese seaweed with Seafood Otah 日式海鲜乌达卷                |

**Soup • 汤羹** (select one option 选一样)

- |  |   |
|--|---|
| <input type="checkbox"/> Deluxe Seafood broth, Fishmaw & Crabmeat<br>皇朝高汤鱼肚蟹肉羹 | <input type="checkbox"/> Double-boiled Black truffle scented Chicken broth with Bamboo pith<br>黑松露瑶柱竹笙炖鸡汤 |
| <input type="checkbox"/> Braised Hashima five treasures soup<br>五宝雪蛤海味羹        | <input type="checkbox"/> Double-boiled American Wild Ginseng with Sea Conch & Sakura Chicken<br>洋参雪耳螺肉鸡汤  |

**Fish • 鱼** (select Fish Type and Cooking Method)

- |   |   |
|---|---|
| <b>①</b> Select Fish Type:                | <b>②</b> Select Cooking method:   |
| <input type="checkbox"/> Red Snapper 红鲷   | <input type="checkbox"/> Steamed in Cantonese style topped with Cilantro spring 港蒸式 |
| <input type="checkbox"/> Black Grouper 石斑 | <input type="checkbox"/> Steamed with Tangerine peel in Black bean paste 陈皮豆豉蒸式     |
| <input type="checkbox"/> Seabass 金目鲈      | <input type="checkbox"/> 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 SOON HOCK 笋壳 or RED GROUPER 红斑)

**Poultry • 家禽** (select one option 选一样)

- |  |  |
|--|--|
| <input type="checkbox"/> Crispy Chicken with mixed crispy crust<br>黄金野米避风塘鸡      | <input type="checkbox"/> Braised Duck with sesame Sichuan Mala spicy sauce<br>川味麻辣咸水鸭                      |
| <input type="checkbox"/> Roasted Chicken with red fermented bean curd<br>南乳脆皮吊烧鸡 | <input type="checkbox"/> Slow-braised Chicken with Cordyceps flower & Chestnuts in Lotus leaf<br>荷香栗子虫草菇焖鸡 |

**Vegetables • 菜** (select one option 选一样)

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

- |  |   |
|--|---|
| <input type="checkbox"/> Baby Abalone 10 头鲍鱼 | <input type="checkbox"/> Bailing Mushroom 百灵菇 |
| <input type="checkbox"/> Flower Mushroom 花菇  | <input type="checkbox"/> Bean-curd Skin 豆根    |

**Noodle / Rice • 饭面类** (select one option 选一样)

- |  |   |
|--|---|
| <input type="checkbox"/> Spicy Crabmeat sauce with Crispy Mantou<br>辣椒蟹肉拼香脆馒头                      | <input type="checkbox"/> Steamed Glutinous rice wrapped in Bean-curd skin with Egg white sauce<br>金衣糯米卷   |
| <input type="checkbox"/> Stewed Ee-fu noodles with shredded Duck & Pickled Mustard green 韭皇雪菜鸭丝烧伊面 | <input type="checkbox"/> Pearl Rice with Conpoy, Chinese sausage, Chicken, Mushroom & Pine nut<br>珍珠腊味五宝饭 |

**Dessert • 甜品** (select one option 选一样)

- |   |   |
|---|---|
| <input type="checkbox"/> Double-boiled Snow Fungus with Red date & Lotus nut 百年好合 | <input type="checkbox"/> Hazelnut Crunchy Feuilletine cake 榛子蛋糕 |
| <input type="checkbox"/> Chilled Mango sago with Pomelo 天长地久                      | <input type="checkbox"/> Passionfruit Raspberry cake 百香果覆盆子蛋糕   |

## 2024 Weekend Wedding Dinner

Minimum 25 tables with 10 persons per table

\* A SUPPLEMENT OF \$50.00++ PER TABLE OF 10 PERSON IS APPLICABLE FOR PREMIUM DATES \*

**\$1,668.00++ per table of 10 persons**

Saturdays, including Eve of Public Holidays & Public Holidays

**\$1,618.00++ per table of 10 persons**

Sundays, excluding Eve of Public Holidays & Public Holidays

### Package includes

- ♥ Sumptuous 8-course Chinese Dinner Menu prepared by our Banquet Culinary Team
- ♥ Free flow of soft drinks, Chinese tea & mixed nuts during cocktail reception & throughout the celebration for up to 4 hours
- ♥ Complimentary one (1) barrel of 30-litre beer (approximately 90 glasses) to be consumed during wedding banquet; Additional barrel of 30-litre beer can be arranged at a special price
- ♥ Complimentary one (1) bottle of House wine (either Red or White) for every 10 confirmed guests; to be consumed during dinner banquet; 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 (duty-free hard liquor and wine are not allowed to be served in the hotel by law)
- ♥ An intricately designed wedding cake model for your cake-cutting ceremony
- ♥ One (1) complimentary 1kg wedding cake for takeaway after the wedding
- ♥ Champagne pyramid with a bottle of champagne for toasting ceremony
- ♥ Choice of exclusive wedding themes with distinctive stage and aisle decoration to enhance the ballroom
- ♥ A magical bridal march-in with romantic mist effect
- ♥ Complimentary food tasting session for up to 10 persons in a private function room
- ♥ Choice of wedding favours for your invited guests
- ♥ Specially designed wedding guest book and ang bao box with our compliments
- ♥ Choice of elegantly designed hotel wedding invitation cards for up to 70% of confirmed attendees (excludes printing of inserts)
- ♥ Enjoy a night's stay in our Bridal Suite with complimentary breakfast for 2 persons at Ellenborough Market Café
- ♥ One (1) day use room in our Luxe Room for your wedding coordinators from 3.00pm to 11.00pm
- ♥ S\$100nett in-room dining credit throughout your stay
- ♥ Complimentary usage of LCD projectors and projector screens during wedding dinner
- ♥ Complimentary car park passes based on 20% of confirmed attendees

### Terms & Conditions

- Price & package are valid till **30 September 2024**
- Prices are subject to 10% service charge and prevailing government taxes
- Prices are subject to change without prior notice
- Wedding themes and wedding favours are subject to change without prior notice
- Please note that menu is not halal-certified
- Please note that there may be additional surcharges for certain dates and period

# PARADOX

SINGAPORE  
MERCHANT COURT

## Weekend Dinner Menu

(Saturdays & Sundays, including Eve of Public Holidays & Public Holidays)

### Deluxe Combination of Lobster & Prawn with Melon Salad 鸳鸯龙虾大拼盘 (select of 3 options / 任选3样)

- |   |  |
|---|--|
| <input type="checkbox"/> California Makimono 寿司卷                          | <input type="checkbox"/> Roasted Duck with Osmanthus fragrant orange sauce 烤鸭佐桂花橙酱 |
| <input type="checkbox"/> Baby Octopus salad with Pomelo 泰式柚子八爪鱼           | <input type="checkbox"/> Cantonese Roasted Pork 广式烧肉                               |
| <input type="checkbox"/> Drunken free-range Chicken 陈年花雕醉鸡卷               | <input type="checkbox"/> Deep-fried Prawn Money bag with Thai yogurt mayo 泰式酸奶金钱袋  |
| <input type="checkbox"/> Kimlan soya tossed Topshell salad 金兰酱螺旋粉海螺片      | <input type="checkbox"/> Crispy Fish skin with Pork floss 香味肉松鱼皮                   |
| <input type="checkbox"/> Jelly fish with Crabstick & shredded Yuba 蟹柳腐竹海蜇 | <input type="checkbox"/> Japanese seaweed with Seafood Otah 日式海鲜乌达卷                |
| <input type="checkbox"/> Silver bait with Japanese BBQ sauce 辛口酱拌白饭鱼      | <input type="checkbox"/> Marinated Pacific Clam with Ginger sauce 沙姜拌鲍贝            |

### Soup • 汤羹 (select one option 选一样)

- |   |  |
|---|--|
| <input type="checkbox"/> Braised Lobster broth with Crabmeat & Conpoy 龙虾蟹肉干贝羹 | <input type="checkbox"/> Double-boiled Black truffle scented Chicken broth with Bamboo Pith 黑松露瑶柱竹笙炖鸡汤 |
| <input type="checkbox"/> Deluxe Seafood broth, Fishmaw & Crabmeat 皇朝高汤鱼肚蟹肉羹   | <input type="checkbox"/> Double-boiled American Wild Ginseng with Sea Conch & Sakura Chicken 洋参雪耳螺肉鸡汤  |
| <input type="checkbox"/> Braised Hashima Five treasures soup 五宝雪蛤海味羹          |  |

### Seafood • 海鲜 (select one option 选一样)

- |  |  |
|--|--|
| <input type="checkbox"/> Stir-fried Scallop with Pine-nuts in Chef's Special XO sauce XO 极品酱松子带子 | <input type="checkbox"/> Golden Fragrant Prawns in Salted egg 黄金大虾球                              |
| <input type="checkbox"/> Poached Live Prawn with Chinese Herbs & Hua tiao wine 陈年花雕药材蒸虾          | <input type="checkbox"/> Kataifi Prawn roll with Passionfruit mayo 百香果金丝龙须卷                      |
|  | <input type="checkbox"/> Stir-fried Prawn with Walnut & Capsicum in Black Pepper sauce 黑椒酱琥珀彩椒虾球 |

### Fish • 鱼 (select Fish Type and Cooking Method)

#### ① Select Fish Type:

- ☐ Red Snapper 红鲷  
☐ Black Grouper 石斑  
☐ Seabass 金目鲈

#### ② Select Cooking method:

- ☐ Steamed in Cantonese style topped with Cilantro spring 港蒸式  
☐ Steamed with Tangerine peel in Black bean paste 陈皮豆豉蒸式  
☐ 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 SOON HOCK 笋壳 or RED GROUPER 红斑)

### Poultry • 家禽 (select one option 选一样)

- |   |   |
|---|---|
| <input type="checkbox"/> Braised Duck with Angelica Roots 炭烧挂炉当归鸭             | <input type="checkbox"/> Braised Duck with sesame Sichuan Mala spicy sauce 川味麻辣咸水鸭                      |
| <input type="checkbox"/> Crispy Chicken with mixed crispy crust 黄金野米避风塘鸡      | <input type="checkbox"/> Slow-braised Chicken with Cordyceps flower & Chestnuts in Lotus leaf 荷香栗子虫草菇焖鸡 |
| <input type="checkbox"/> Roasted Chicken with red fermented bean curd 南乳脆皮吊烧鸡 |   |

### Vegetables • 菜 (select one option 选一样)

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

- |  |   |  |
|--|---|--|
| <input type="checkbox"/> Sea cucumber 海参     | <input type="checkbox"/> Flower Mushroom 花菇   | <input type="checkbox"/> Bean-curd Skin 豆根 |
| <input type="checkbox"/> Baby Abalone 10 头鲍鱼 | <input type="checkbox"/> Bailing Mushroom 百灵菇 |  |

### Noodle / Rice • 饭面类 (select one option 选一样)

- |  |  |
|--|--|
| <input type="checkbox"/> Spicy Crabmeat sauce with Crispy Mantou 辣椒蟹肉拼香脆馒头                     | <input type="checkbox"/> Steamed Glutinous rice wrapped in Bean-curd skin with Egg-white sauce 金衣糯米卷 |
| <input type="checkbox"/> Stewed Ee-fu noodles with Duck Meat & Pickled Mustard Green 非皇雪菜鸭丝烧伊面 | <input type="checkbox"/> Pearl Rice with Conpoy, Chinese sausage, Chicken & Mushroom 珍珠腊味五宝饭         |

### Dessert • 甜品 (select one option 选一样)

- |   |   |
|---|---|
| <input type="checkbox"/> Yam Paste with Gingko nut & Pumpkin sauce 花月佳期           | <input type="checkbox"/> Hazelnut Crunchy Feuilletine cake 榛子蛋糕 |
| <input type="checkbox"/> Double-boiled Snow Fungus with Red date & Lotus nut 百年好合 | <input type="checkbox"/> Passionfruit Raspberry cake 百香果覆盆子蛋糕   |
| <input type="checkbox"/> Chilled Mango sago with Pomelo 天长地久                      |   |