

Wedding Lunch

\$1,588.00++ per table of 10 persons

Minimum 20 tables

- ♥ Sumptuous 8-course Chinese Lunch Menu prepared by our Banquet Culinary Team
- ♥ Menu tasting session for up to 10 persons
(Applicable on Mondays to Thursdays, excluding eve of and Public Holidays)
- ♥ Free flow of soft drinks, mixers and Chinese tea
- ♥ One 30-litre barrel of house pour beer
- ♥ One bottle of house wine for every 10 confirmed guests
- ♥ Waiver of corkage charge for all duty-paid & sealed hard liquor and wine brought in
- ❧ —
- ♥ Choice of wedding themes with distinctive aisle and table decorations to enhance the ballroom
- ♥ An intricately designed wedding cake model for your cake-cutting ceremony
- ♥ A 1kg wedding cake for takeaway after the wedding
- ♥ Champagne pyramid with a bottle of champagne for the toasting ceremony
- ❧ —
- ♥ Exquisite wedding favours for all invited guests
- ♥ Specially designed guest book and token box (on loan)
- ♥ Wedding invitation cards for up to 70% of confirmed attendees *(excluding insert printing)*
- ❧ —
- ♥ Complimentary usage of in-built LED walls and audio systems during the wedding lunch
- ♥ Provision of carpark passes based on 20% of confirmed attendees
- ♥ Exclusive use of our private function room for solemnization and/or tea ceremony for up to 50 persons on actual wedding day
- ❧ —
- ♥ One-night stay in our Bridal Room with complimentary breakfast for 2 persons at Ellenborough Market Café
- ♥ SGD \$100.00nett food & beverage credit during your stay
- ♥ Special in-room welcome amenities
- ♥ One day-use room for your wedding coordinators from 1000hrs to 1600hrs

Terms & Conditions

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

Surcharge of \$50.00++ per table of 10 persons applies for Peak Dates, Eve of Public Holidays & Public Holidays

For new weddings bookings held by **30 June 2026**

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

Prices, packages and menus are subject to change without prior notice

Wedding Lunch Menu

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

广式烧肉
Cantonese Roasted Pork
密汁叉烧
BBQ Honey Pork
酒酿鸡球
Fried Chicken Ball infused with Sweet Glutinous Wine
陈年花雕醉鸡卷
Drunken Free-range Chicken
金兰酱螺旋粉墨鱼仔
Fermented Soya tossed Cuttlefish Salad

XO 极品鲍汁海螺片
XO Abalone Sauce tossed Top Shell Salad
泰式酸奶金钱袋
Deep-fried Prawn Money Bag with Thai Yogurt Mayo
香味肉松鱼皮
Crispy Fish Skin with Pork Floss
芝麻三文鱼多士
Sesame Crispy Salmon Toast
飞鱼子水果沙律虾
Prawn Salad with Tobiko Mayo & Fruits

汤羹 SOUP (Choose One)

皇朝高汤鱼肚蟹肉羹
Deluxe Seafood Broth, Fish Maw & Crabmeat
五宝雪蛤海味羹
Braised Hashima Five Treasures Soup

黑松露竹笙炖鸡汤
Double-boiled Black Truffle Scented Chicken Broth with Bamboo Pith
洋参雪耳螺肉鸡汤
Double-boiled American Wild Ginseng with Sea Conch & Sakura Chicken

家禽 POULTRY (Choose One)

黄金野米避风塘鸡
Crispy Chicken with Mixed Crispy Crust
南乳脆皮吊烧鸡
Roasted Chicken with Red Fermented Bean-curd

皇帝药材鸡
Herbal Emperor Chicken
炭烧挂炉当归鸭
Roasted Duck with Angelica Roots

鱼 FISH (Choose One)

Select Fish:

紅鱸
Red Snapper
石斑
Black Grouper
金目鲈
Seabass

Select Cooking Method:

港蒸式
Steamed in Cantonese Style
陈皮豆豉蒸式
Steamed with Tangerine peel in Black Bean Paste

橄榄菜蒸式
Steamed with Black Olive Vegetables
亚参叻沙蒸法
Steamed in Nyonya Assam Laksa cooking style

** Additional of \$50.00++ per table of 10 persons for upgrade to 笋壳 Soon Hock or 红斑 Red Grouper

海鲜 SEAFOOD (Choose One)

黄金大虾球
Golden Fragrant Prawns in Salted Egg
百香果金丝龙须卷
Kataifi Prawn Roll with Passionfruit Mayo

陈年花雕药材蒸活虾
Poached Live Prawn with Chinese Herbs & Hua Tiao Wine
培根裹虾拼蒜香青龙菜虾球
Prawn cooked 2-way Style: Bacon wrapped & Stir-fried with Dragon Sprout

菜 VEGETABLES (Choose Two)

Create your own combination with any two following items:

10 头鲍鱼
Baby Abalone
扒翠园菜
Served with Seasonal Vegetables

花菇
Flower Mushroom

百灵菇
Bailing Mushroom

鱼子福袋
Fish Roe Treasure Bag

饭面类 NOODLE / RICE (Choose One)

特色葡汁焗饭
Burnt Coconut Chicken Fried Rice
金衣糯米卷
Steamed Glutinous Rice wrapped in Bean-curd skin with Egg White Sauce

珍珠腊味五宝饭
Pearl Rice with Conpoy, Chinese Sausage, Chicken, Mushroom & Pine Nut
韭皇雪菜鸭丝烧伊面
Stewed Ee-fu Noodles with Duck Meat & Pickled Mustard Greens

甜品 DESSERT (Choose One)

紫属于你
Purple Sweet Potato with Yam Paste & Gingko Nut
天长地久
Chilled Mango Sago with Pomelo

榛子蛋糕
Hazelnut Crunchy Feuilletine Cake
百香果覆盆子蛋糕
Passionfruit Raspberry Cake

Weekday Wedding Dinner

\$1,488.00++ per table of 10 persons

Minimum 18 tables

- ♥ Sumptuous 7-course Chinese Dinner Menu prepared by our Banquet Culinary Team
- ♥ Menu tasting session for up to 10 persons
(Applicable on Mondays to Thursdays, excluding eve of and Public Holidays)
- ♥ Free flow of soft drinks, mixers and Chinese tea
- ♥ One 30-litre barrel of house pour beer
- ♥ One bottle of house wine for every 10 confirmed guests
- ♥ Waiver of corkage charge for all duty-paid & sealed hard liquor and wine brought in
- ❧ —
- ♥ Choice of wedding themes with distinctive aisle and table decorations to enhance the ballroom
- ♥ An intricately designed wedding cake model for your cake-cutting ceremony
- ♥ A 1kg wedding cake for takeaway after the wedding
- ♥ Champagne pyramid with a bottle of champagne for the toasting ceremony
- ❧ —
- ♥ Exquisite wedding favours for all invited guests
- ♥ Specially designed guest book and token box (on loan)
- ♥ Wedding invitation cards for up to 70% of confirmed attendees *(excluding insert printing)*
- ❧ —
- ♥ Complimentary usage of built-in LED walls and audio systems during the wedding dinner
- ♥ Provision of carpark passes based on 20% of confirmed attendees
- ♥ Exclusive use of a private function room for solemnization and/or tea ceremony for up to 50 persons on actual wedding day
- ❧ —
- ♥ One-night stay in our Bridal Room with complimentary breakfast for 2 persons at Ellenborough Market Café
- ♥ SGD \$100.00nett food & beverage credit during your stay
- ♥ Special in-room welcome amenities
- ♥ One day-use room for your wedding coordinators from 1500hrs to 2300hrs

Terms & Conditions

Applicable for Dinner between Mondays to Fridays, excluding Eve of Public Holidays & Public Holidays
Surcharge of \$50.00++ per table of 10 persons applies for Peak Dates, Eve of Public Holidays & Public Holidays
For new weddings bookings held by **30 June 2026**
Prices are subject to 10% service charge and prevailing government taxes
Prices, packages and menus are subject to change without prior notice

PARADOX

SINGAPORE

Weekday Dinner Menu

五福临门

FIVE TREASURES COLD DISH COMBINATION

(Choose Five)

广式烧肉

Cantonese Roasted Pork

密汁叉烧

BBQ Honey Pork

酒酿鸡球

Fried Chicken Ball infused with Sweet Glutinous Wine

陈年花雕醉鸡卷

Drunken Free-range Chicken

烤鸭佐桂花橙酱

Roasted Duck with Osmanthus Fragrant Orange Sauce

XO 极品鲍汁海螺片

XO Abalone Sauce tossed Top Shell Salad

泰式酸奶金钱袋

Deep-fried Prawn Money Bag with Thai Yogurt Mayo

香味肉松鱼皮

Crispy Fish Skin with Pork Floss

飞鱼子水果沙律虾

Prawn Salad with Tobiko Mayo & Fruits

金兰酱螺旋粉墨鱼仔

Fermented Soya tossed Cuttlefish Salad

汤羹

SOUP

(Choose One)

皇朝高汤鱼肚蟹肉羹

Deluxe Seafood Broth, Fish Maw & Crabmeat

五宝雪蛤海味羹

Braised Hashima Five Treasures Soup

黑松露竹笙炖鸡汤

Double-boiled Black Truffle Scented Chicken Broth with Bamboo Pith

洋参雪耳螺肉鸡汤

Double-boiled American Wild Ginseng with Sea Conch & Sakura Chicken

家禽

POULTRY

(Choose One)

黄金野米避风塘鸡

Crispy Chicken with Mixed Crispy Crust

南乳脆皮吊烧鸡

Roasted Chicken with Red Fermented Bean-curd

皇帝药材鸡

Herbal Emperor Chicken

炭烧挂炉当归鸭

Roasted Duck with Angelica Roots

鱼

FISH

(Choose One)

Select Fish:

紅鱮

Red Snapper

石斑

Black Grouper

金目鲈

Seabass

Select Cooking Method:

港蒸式

Steamed in Cantonese Style

陈皮豆豉蒸式

Steamed with Tangerine peel in Black Bean Paste

橄榄菜蒸式

Steamed with Black Olive Vegetables

亚参叻沙蒸法

Steamed in Nyonya Assam Laksa cooking style

** Additional of \$50.00++ per table of 10 persons for upgrade to 笋壳 Soon Hock or 红斑 Red Grouper

菜

VEGETABLES

(Choose Two)

Create your own combination with any two following items:

10 头鲍鱼

Baby Abalone

扒翠园菜

Served with Seasonal Vegetables

花菇

Flower Mushroom

百灵菇

Bailing Mushroom

鱼子福袋

Fish Roe Treasure Bag

饭面类

NOODLE / RICE

(Choose One)

特色葡汁焗饭

Burnt Coconut Chicken Fried Rice

金衣糯米卷

Steamed Glutinous Rice wrapped in Bean-curd skin with Egg White Sauce

蟹粉上海年糕

Crab Roe Shanghai Rice Cake

韭皇雪菜鸭丝烧伊面

Stewed Ee-fu Noodles with Duck Meat & Pickled Mustard Greens

甜品

DESSERT

(Choose One)

紫属于你

Purple Sweet Potato with Yam Paste & Gingko Nut

天长地久

Chilled Mango Sago with Pomelo

榛子蛋糕

Hazelnut Crunchy Feuilletine Cake

百香果覆盆子蛋糕

Passionfruit Raspberry Cake

Weekend Wedding Dinner

S\$1,888.00++ per table of 10 persons (*)

S\$1,788.00++ per table of 10 persons ()**

Minimum 20 tables

- ♥ Sumptuous 8-course Chinese Dinner Menu prepared by our Banquet Culinary Team
- ♥ Menu tasting session for up to 10 persons
(Applicable on Mondays to Thursdays, excluding eve of and Public Holidays)
- ♥ Free flow of soft drinks, mixers and Chinese tea
- ♥ One 30-litre barrel of house pour beer
- ♥ One bottle of house wine for every 10 confirmed guests
- ♥ Waiver of corkage charge for all duty-paid & sealed hard liquor and wine brought in
- ❧ —
- ♥ Choice of wedding themes with distinctive aisle and table decorations to enhance the ballroom
- ♥ An intricately designed wedding cake model for your cake-cutting ceremony
- ♥ A 1kg wedding cake for takeaway after the wedding
- ♥ Champagne pyramid with a bottle of champagne for the toasting ceremony
- ❧ —
- ♥ Exquisite wedding favours for all invited guests
- ♥ Specially designed guest book and token box (on loan)
- ♥ Wedding invitation cards for up to 70% of confirmed attendees *(excluding insert printing)*
- ❧ —
- ♥ Complimentary usage of built-in LED walls and audio systems during the wedding dinner
- ♥ Provision of carpark passes based on 20% of confirmed attendees
- ♥ Exclusive use of our private function room for solemnization and/or tea ceremony for up to 50 persons on actual wedding day
- ❧ —
- ♥ One-night stay in our Bridal Room with complimentary breakfast for 2 persons at Ellenborough Market Café
- ♥ SGD \$100.00nett food & beverage credit during your stay
- ♥ Special in-room welcome amenities
- ♥ One day-use room for your wedding coordinators from 1500hrs to 2300hrs

Terms & Conditions

(*) Applicable for Dinner on Saturdays, excluding Eve of Public Holidays & Public Holidays

(**) Applicable for Dinner on Sundays, excluding Eve of Public Holidays & Public Holidays

Surcharge of \$50.00++ per table of 10 persons applies for Peak Dates, Eve of Public Holidays & Public Holidays

For new weddings bookings held by **30 June 2026**

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

Prices, packages and menus are subject to change without prior notice

PARADOX

SINGAPORE

Weekend Dinner Menu

鸳鸯龙虾大拼盘

DELUXE COMBINATION OF LOBSTER & PRAWN WITH MELON SALAD

(Choose Three)

酒酿鸡球

Fried Chicken Ball infused with Sweet Glutinous Wine

陈年花雕醉鸡卷

Drunken Free-range Chicken

品鲍汁海螺片

XO Abalone Sauce tossed Top Shell Salad

麻酱烟鸭拌海蜇

Smoked Duck & Jellyfish with Sesame Sauce

金兰酱螺旋粉墨鱼仔

Fermented Soya tossed Cuttlefish Salad

广式烧肉

Cantonese Roasted Pork

密汁叉烧

BBQ Honey Pork

烤鸭佐桂花橙酱

Roasted Duck with Osmanthus Fragrant Orange Sauce

泰式酸奶金钱袋

Deep-fried Prawn Money Bag with Thai Yogurt Mayo

芝麻三文鱼多士

Sesame Crispy Salmon Toast

芋头苹果

Crispy Yam Apple Chicken Ragout Filling

汤, 羹

SOUP

(Choose One)

五宝雪蛤海味羹

Braised Hashima Five Treasures Soup

野菌虫草淮山鱼翅养身汤

Double-boiled Fish with Wild Mushroom Herbal Soup

皇朝高汤鱼肚蟹肉羹

Deluxe Seafood Broth, Fish Maw & Crabmeat

乌鸡有机黑金蒜炖鸡汤

Organic Black Garlic with Black Chicken Soup

洋参雪耳螺肉鸡汤

Double-boiled American Wild Ginseng with Sea Conch & Sakura Chicken

家禽

POULTRY

(Choose One)

黄金野米避风塘鸡

Crispy Chicken with Mixed Crispy Crust

南乳脆皮吊烧鸡

Roasted Chicken with Red Fermented Bean-curd

皇帝药材鸡

Herbal Emperor Chicken

炭烧挂炉当归鸭

Roasted Duck with Angelica Roots

葡萄酒酒富贵元蹄

Stewed Pork Knuckle with Chestnut in Red Burgandy sauce

鱼

FISH

(Choose One)

Select Fish:

紅鰱

Red Snapper

石斑

Black Grouper

金目鲈

Seabass

Select Cooking Method:

港蒸式

Steamed in Cantonese Style

陈皮豆豉蒸式

Steamed with Tangerine peel in Black Bean Paste

** Additional of \$50.00++ per table of 10 persons for upgrade to 笋壳 Soon Hock or 紅斑 Red Grouper

橄榄菜蒸式

Steamed with Black Olive Vegetables

亚参叻沙蒸法

Steamed in Nyonya Assam Laksa cooking style

海鲜

SEAFOOD

(Choose One)

黑松露园蔬并芝士极品烤虾

Black Truffle Oil Garden Vegetables with Oven-baked

Cheese Prawn

培根裹虾拼蒜香青龙菜虾球

Prawn cooked 2-way Style: Bacon wrapped &

Stir-fried with Dragon Sprout

黄金大虾球

Golden Fragrant Prawns in Salted Egg

XO 极品酱松子翠笋带子

Stir-fried Scallop with Pine Nut in Chef's Special XO Sauce

陈年花雕药材蒸活虾

Poached Live Prawn with Chinese Herbs & Hua Tiao Wine

菜

VEGETABLES

(Choose Two)

Create your own combination with any two following items:

海参

Sea Cucumber

10 头鲍鱼

Baby Abalone

花菇

Flower Mushroom

百灵菇

Bailing Mushroom

鱼子福袋

Fish Roe Treasure Bag

扒翠园菜

Served with Seasonal Vegetables

饭面类

NOODLE / RICE

(Choose One)

特色葡汁焗饭

Burnt Coconut Chicken Fried Rice

蟹粉上海年糕

Crab Roe Shanghai Rice Cake

珍珠腊味五宝饭

Pearl Rice with Conpoy, Chinese Sausage, Chicken, Mushroom & Pine Nut

韭皇雪菜鸭丝烧伊面

Stewed Ee-fu Noodles with Duck Meat & Pickled Mustard Greens

甜品

DESSERT

(Choose One)

紫属于你

Purple Sweet Potato with Yam Paste & Gingko Nut

天长地久

Chilled Mango Sago with Pomelo

雪燕蜜缘

Chilled Honey Sea Coconut with Snow Bird Nest

榛子蛋糕

Hazelnut Crunchy Feuilletine Cake

百香果覆盆子蛋糕

Passionfruit Raspberry Cake