

# Wedding Lunch & Weekday Dinner

**\$1,688.00++ per table of 10 persons**

Minimum 20 tables (Lunch) | Minimum 18 tables (Weekday Dinner)

- ♥ Sumptuous 8-course Chinese 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 inclusive of two microphones
- ♥ Provision of carpark passes based on 20% of confirmed attendees
- ♥ A dedicated bridal changing room within the ballroom foyer
- ♥ Exclusive use of a private function room for solemnization and/or tea ceremony for up to 50 persons on actual wedding day, prior to start of event
- ❧ —
- ♥ 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 / 1500hrs to 2300hrs

## Terms & Conditions

Applicable for Lunch on Mondays to Sundays and Dinner on 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 **31 December 2027**  
Prices are subject to 10% service charge and prevailing government taxes  
Prices, packages and menus are subject to change without prior notice

# PARADOX

SINGAPORE

## Wedding Lunch & 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 Rice 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:

紅魮  
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