

Weekend Wedding Dinner

S\$1,988.00++ per table of 10 persons (*)

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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
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- ♥ 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)*
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- ♥ 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 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 **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

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 Rice 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

野菌虫草淮山鱼埔养身汤

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

葡萄酒富贵元蹄

Stewed Pork Knuckle with Chestnut in Red Burgandy sauce

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)

黑松露菜园疏并芝士极品烤虾

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

扒翠园菜

Served with Seasonal Vegetables

10 头鲍鱼

Baby Abalone

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

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 & Ginkgo 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