

# Lunch

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## Daily

William Pickering Ballroom : Min. 20 tables | Max. 30 tables  
Conference One and Two : Min. 8 tables | Max. 12 tables

**\$1388++**

*Price is applicable to a table of 10 guests. A surcharge of \$500++ applies during the Formula One period.*

YOUR

## Wedding Privileges

- 8-course set menu with free flow Chinese tea, soft drinks and mixers
- Unlimited servings of beer at your wedding lunch from 12pm to 4pm
- One complimentary bottle of house wine per confirmed table
- Waiver of corkage charge for duty-paid and sealed hard liquor
- Complimentary food tasting for a table of up to 10 persons\*
- House red/white wines available at a promotional rate
- Choice of a unique wedding theme and seat covers for all chairs
- Floral arrangements for all guest tables
- Specially designed wedding cake replica for the cake-cutting ceremony and a complimentary cake for the wedding couple
- An exquisite champagne fountain with a complimentary bottle of champagne
- A choice of memorable wedding favours
- Wedding invitation cards for up to 70% of the confirmed attendance (excludes printing costs)
- Wedding accessory set comprising a token box and a guestbook
- Complimentary use of LCD projector and screen for wedding montage showcase
- One-night stay in the Bridal Suite inclusive of breakfast for two at Lime Restaurant
- SGD 88 nett worth of Food and Beverage credits to be utilised during your wedding stay
- One VIP car park lot at the hotel driveway for the bridal car
- Complimentary car park passes for up to 20% of the confirmed attendance

# Customise your menu

## APPETISERS (Select five items)

### SURF

- Braised Fish Fillet in Old Shanghai Soya Sauce
- Crispy Prawn wrapped in Katafi Filo
- Pacific Clam with Cucumber Salad in Mild Garlic Dressing
- Jellyfish Salad with Shredded Chicken and Cucumber
- Marinated Sliced Tako with Ginger and Scallion Oil Dressing
- Thai Mango Salad with Sliced Rock Lobster

### TURF

- Crispy Vietnamese Vegetarian Spring Roll
- Honey Glazed Pork Belly Char Siew
- Poached Chicken with Spicy Chongqing Chilli Pepper Sauce
- Sliced Honey Glazed Smoked Duck Breast

## (Select one from each category below)

### SOUP

- Braised Shredded Abalone and Conpony in Seafood Broth
- Double-boiled Fish Maw and Conpony in Cordyceps Flower Chicken Soup
- Imperial Pumpkin Broth with Fish Maw, Crab Meat, and Conpony
- Double-boiled Sea Conch with Dried Scallops and Black Mushroom in Herbal Chicken Soup

### MEAT

- Boneless Crispy Salted Duck with Hoisin Sauce and Momo Skin
- Crispy Roasted Duck with Spicy Nonya Plum Sauce
- Imperial Herbal Chicken wrapped in 'Carta Fata'
- Roasted Chicken with Five-Spiced Fleur De Sel and Jumbo Prawn Crisps
- Slow-roasted Prime Pork Rib marinated with Hoisin Sauce

### SEAFOOD

- Crispy King Prawn Meat with Golden Egg Yolk and Lemon Butter Cream
- Deep-fried Tiger King Prawn with Sichuan Hot Sauce
- Drunken 'Live' Prawn with Superior Herbal Broth and Wolfberries
- Stir-fried Scallop with Broccoli in Spicy Black Bean Garlic Sauce

### FISH

- Oven-baked Arctic Halibut Fillet with Bonito Shoyu Glaze
- Steamed Arctic Halibut Fillet with Scallion and Garlic
- Steamed Pearl Garoupa with Chinese Lufa and Wolfberries
- Steamed Pearl Garoupa with Minced Ginger and Golden Garlic

### GREENS

- Braised Sea Cucumber with Bai Ling Mushroom and Seasonal Vegetables
- Sous-vide Sliced Jade Abalone and Conpony with Baby Nai Bai
- Traditional Braised Sea Cucumber with Broccoli and Tofu

### RICE & NOODLES

- Braised Ee-Fu Noodles with Crab Meat and Yellow Chives
- Steamed Seafood Rice in Abalone Sauce wrapped in Lotus Leaves
- Wok-fried Japanese Ramen with Seafood
- Wok-fried Jiangxi Black Olive Rice with Roasted Duck and Shrimp

### DESSERT

- Chilled Mango Pomelo and Sago Crème with Mango Pudding
- Double-boiled African Sea Coconut with Peach Gum and Dried Longan (Chilled or Hot)
- Sweet Taro Paste with Golden Pumpkin, Gingko Nut, and Coconut Cream