

# Dusit Thani

LAGUNA • SINGAPORE

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# *Timeless Moments at Dusit Thani Laguna Singapore*

## **Gem of the East: A wedding destination like no other, creating Timeless Moments for you ... and with you.**

Dusit Thani Laguna Singapore is blessed with an idyllic setting – perfect to host an intimate and timeless wedding celebration, holding true to its brand name Dusit Thani meaning ‘town in heaven’.

Surrounded by stunning, lush green landscapes, this stylish and elegantly refined luxury urban resort offers unique and splendid alternatives for those who wish to avoid the hustle and bustle of the city.

Create your dream wedding with our collection of classy indoor and beautiful outdoor venues.  
For an additional touch of glamour, charm and luxury to mark your special day,  
we'll collect you in a chauffeur-driven Rolls-Royce.

Housed in the heart of the resort, the 8,073-square foot (750 square metre) Laguna Ballroom is the largest ballroom in its precinct. Standing two storeys high, it can be partitioned into three separate sections with its high ceiling, spacious and column-free design enabling all guests to have an unobstructed view of the bridal couple and the centre stage.

Welcome your guests for pre-meal cocktails at our exquisite pre-function area.  
Adjoining to the ballroom, this more than 2,200-square feet (210 square metres) of open space is complimented with a viewing gallery highlighted by floor-to-ceiling hexagonal window panels overlooking Laguna National's award-winning Masters Course.

At Dusit Thani Laguna Singapore, guests can look forward to experiencing gracious hospitality inspired by our Thai heritage and culinary excellence at its finest where  
Timeless Moments are created for you... and with you.



# Celebrations & Parties Package A

**S\$3,888.00++ for up to 30 guests**  
**Subsequent guest at S\$110.00++ per person**

## The Venue

- Albatross Room
- Birdie Room

## The Celebration & Party

- Usage of function venue for up to 3 hours
- International Buffet Menu
- Welcome drink – signature mocktail and cocktail (1 serving per guest)
- Unlimited serving of soft drinks, coffee and tea for up to 3 hours
- Complimentary 3 bottles of house wine
- Complimentary 1 bottle of Prosecco for toasting
- Selection of curated decorations
- Use of decorated buggy
- Complimentary car park coupons for up to 30% of the guaranteed attendance
- Complimentary use of audio system and two microphones

## Exclusive Offer

- One complimentary night stay at Deluxe Laguna Pool View Room with breakfast for 2 persons for event held on or before 31st December 2021
- Enjoy one banquet table off the total bill for solemnisation couples who book their wedding banquet with Dusit Thani Laguna Singapore within one year from date of solemnisation (not applicable in conjunction with any other offer and promotion, minimum guaranteed attendance required)



# International Buffet Menu

**S\$3,888.00++ for up 30 guests**  
**Subsequent guest at S\$110.00++ per person**

## **ARTISAN BAKER'S TABLE**

Sourdough bread, whole wheat and de Pate à brioche  
Extra virgin olive oil, iced vinegar, French butter, romesco

## **APPETISERS**

Lemongrass salad with prawns  
Norwegian salmon tartare, crème fraiche and herring caviar  
Watermelon feta salad with fresh mint, parsley and black truffle  
Sous vide BBQ Spanish octopus with almond skordalia and gremolata  
Smoked black Angus beef carpaccio, anchovy and black olive oil

## **GARDEN TO FORK VITALITY**

Selection of organic garden salad leaves, herbs and vegetables  
Spanish and Italian olive oils, vinegars and citrus fruits

## **SOUP**

Traditional Italian minestrone soup with Grana Padano cheese croutons

## **MAIN DISHES**

Bultarra Australian saltbush lamb cutlets, pine nut and basil butter  
Crispy belly pork with vermicelli and chili dipping sauce  
Gaeng Phed Ped Yang - Thai red curry with roasted duck, grapes and small eggplants  
Pescado encocado sword fish with coconut salsa and lime  
Rosemary honey yellow fin tuna cooked on Himalayan salt  
Stir fried jasmine rice with yellow curry and Thai pineapple  
Saffron pappardelle

## **DESSERTS**

Coconut milk rice, mango and passion fruit  
Iced pina colada, coconut sorbet and pineapple carpaccio  
Japanese mochi with green tea and white chocolate  
Kluay Buad Chee - banana in coconut milk  
Assorted Thai fresh fruits



# Celebrations & Parties Package B

**S\$4,888.00++ for up to 30 guests**  
**Subsequent guest at S\$138.00++ per person**

## The Venue

- Masters Lawn
- Ocean Verandah
- Relaxation Pool

## The Celebration & Party

- Usage of function venue for up to 3 hours
- International Buffet Menu
- Welcome drink – signature mocktail and cocktail (*1 serving per guest*)
- Unlimited serving of soft drinks, coffee and tea for up to 3 hours
- Complimentary 6 bottles of house wine
- Complimentary 1 bottle of Prosecco for toasting
- Selection of curated decorations
- Use of decorated buggy
- Complimentary car park coupons for up to 30% of the guaranteed attendance
- Complimentary use of audio system and 2 microphones

## Exclusive Offer

- One complimentary night stay at Deluxe Laguna Pool View Room with breakfast for 2 persons for event held on or before 31st December 2021
- Enjoy one banquet table off the total bill for solemnisation couples who book their wedding banquet with Dusit Thani Laguna Singapore within one year from date of solemnisation (*not applicable in conjunction with any other offer and promotion, minimum guaranteed attendance required*)



# International Buffet Menu

**S\$4,888.00++ for up 30 guests**  
**Subsequent guest at S\$138.00++ per person**

## **ARTISAN BAKER'S TABLE**

Sour dough bread, whole wheat and de Pate à brioche  
Extra virgin olive oil, iced vinegar, French butter, romesco

## **APPETISERS**

Escabeche of Fine de Claire oysters, pickled enoki mushrooms and edamame beans  
Chef's handmade selection of sushi and sashimi  
Organic Australian heirloom tomatoes, burrata cheese, torn basil, olive oil  
Yellow fin tuna in hot avocado oil, guacamole, quail's eggs and soy caviar  
Textures of Hokkaido scallops and cauliflower with white truffle oil  
Hibachi chicken with red wine miso sauce and torched asparagus

## **GARDEN TO FORK VITALITY**

Selection of organic garden salad leaves, herbs and vegetables.  
Spanish and Italian olive oils, vinegars and citrus fruits

## **SOUP**

Southern Thai Gaeng Som - spicy and sour fish curry

## **MAIN DISHES**

Miso glazed wild Tasmanian salmon  
Baked king prawns on pan-fried crispy paella with crustacean jus  
Black pepper soft-shell crab, Sichuan peppers, crab fried rice and pineapple salsa  
BBQ Jack creek black angus short rib, burnt onions and horseradish confit  
Indonesian red snapper, potato gnocchi, charred asparagus, chorizo, lemon and parsley salad  
New Zealand lamb chops with Moroccan spices, fig chutney and goats cheese mash  
Sous vide corn fed chicken in Penang sauce, lemon grass, pink basil, chilli with jasmine rice  
Charred cauliflower, baba qhanoush, toasted sunflower and pomegranate  
Sautéed mushrooms in garlic and white wine cream sauce  
Pad Thai Pak - fried rice noodles, seasonal vegetables with tamarind sauce

## **DESSERTS**

Chocolate fondue with tropical fruit tapas  
Organic berries, blueberry panna cotta and macerated strawberry  
Tahitian vanilla baked cheesecake, raspberry and muscovado crisp  
Thong Yod - sweet egg drops in syrup  
Assorted Thai fresh fruits



# One & Only

**\$S1,388.00++ per table of 10 persons / \$S138.80++ per person**

Minimum guarantee of 25 tables / 250 persons

*(Applicable on Mondays to Thursdays, excluding auspicious dates, eve of and public holidays)*

## The Feast

- Choice of 8-course Chinese Set / 4-course Western Set / International Buffet Menu
- Complimentary 8-course Chinese Set Menu tasting for 10 persons / 4-course Western Set Menu tasting for 6 persons / International Buffet Menu tasting (*choice of 2 appetisers, 2 mains & 2 desserts*) for 6 persons on Monday to Thursday

## The Celebration

- Cocktail reception with soft drinks and cocktail nuts
- Unlimited serving of soft drinks, mixers and Chinese tea (*Chinese Set Menu*)
- Unlimited serving of soft drinks, mixers, coffee and tea (*Western Set and International Buffet Menu*)
- Discounted rates for wine purchased from the hotel
- Complimentary bottle of Champagne for toasting ceremony
- Corkage charge waiver for duty-paid and sealed hard liquor
- Complimentary one 30-litre barrel of beer and one bottle of house wine per guaranteed table with a minimum guarantee of 250 persons
- Complimentary two 30-Litre barrel of beer and one bottle of house wine per guaranteed table with a minimum guarantee of 300 persons
- Complimentary two 30-Litre barrel of beer and two bottles of house wine per guaranteed table with a minimum guarantee of 350 persons

## The Ornamentations

- Choice of exclusively curated wedding themes with fresh floral arrangements
- Exquisite 5-tier Champagne fountain
- Special effects for bridal march-in
- A specially designed wedding cake model for cake cutting ceremony
- Selection of wedding invitation cards based on 70% of guaranteed attendance (*exclude printing*)
- Selection of wedding favors for your guests
- Wedding accessory set consisting of an ang bao box and guest book
- Use of one podium with two wireless microphones
- Use of in-built LCD projectors with screens and audio system

## With Compliments

- One-night stay in Prestige Verandah Suite with breakfast for two
- \$S100.00 nett F&B dining credit (*not applicable for banquet charges*)
- Complimentary use of Bridal Gallery during banquet
- Preferential rates for room upgrades, day use room for helpers and / or family & friends
- One VIP car park lot for bridal car
- Complimentary car park coupons for up to 30% of the guaranteed attendance

## Exclusive Offer

- Enjoy 8% rebate for wedding banquets held on or before 31st December 2021



# One & Only

## 8-Course Chinese Set Menu

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

Minimum guarantee of 25 tables

*(Applicable on Mondays to Thursdays, excluding auspicious dates, eve of and public holidays)*

### COMBINATION PLATTER (CHOICE OF 5 ITEMS)

- Spicy shellfish
- Sweet & sour cabbage
- Drunken chicken
- Marinated gluten with black mushrooms
- Japanese spicy crispy seaweed salad
- Organic scrambled egg with crabmeat
- Breaded prawn
- Vegetable net roll
- Mini octopus in sesame chili sauce
- Chicken in beancurd skin

### SOUP

- Braised four treasures in chicken consommé
- Braised shredded fish maw with bamboo pith and shitake mushrooms

### SEAFOOD

- Deep-fried cereal prawns
- Steamed prawns in Chinese wine

### POULTRY

- Roasted chicken in pepper and salt served with crackers
- Crispy chicken with cereal

### FISH

- Steamed sea perch in brown sauce
- Steamed sand goby in Hong Kong style

### VEGETABLE

- Braised bailing mushroom with spinach
- Braised bamboo pith, shimeji mushroom and broccoli

### RICE / NOODLES

- Braised Ee-fu noodles with Chinese mushrooms and chives
- Steamed pearl rice with Chinese sausage, BBQ pork and Chinese mushrooms

### DESSERT

- Sesame seed dumplings in ginger syrup
- Red bean with glutinous rice balls





# One & Only

## 4-Course Western Set Menu

**S\$138.80++ per person**

Minimum guarantee of 250 persons

*(Applicable on Mondays to Thursdays, excluding auspicious dates, eve of and public holidays)*

### APPETISERS

*(please select one for all diners)*

Yellowfin tuna with Seville orange, organic slow cooked egg yolk, jasmine flower, lemon and basil smoke  
or

Textures of Jerusalem artichoke with raw crisps roquette and black summer truffle

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### SOUP

*(please select one for all diners)*

Seasonal mushroom cappuccino with sourdough four grain bread  
or

Chilled Andalusian tomato gazpacho with green apple sorbet and extra virgin olive oil

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### MAIN COURSE

Rigatoni pasta with globe artichokes, tiger prawns, champignon mushrooms and Greek feta cheese  
or

Australian pasture raised Hereford beef entrecote with Idaho potato fondant,  
sugar snap pea salad, roasted banana shallots, asparagus, horseradish confit, morel mushroom,  
bordelaise sauce and torched bone marrow

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### DESSERT

*(please select one for all diners)*

Assiette of strawberries and cream with caramelised marshmallow and chocolate soil  
or

Palm sugar crème brûlée with macerated berries and muscovado crisp

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Lavazza coffee and Ronnefeldt tea selection  
with Chef's signature petit fours



# One & Only

## International Buffet Menu

**S\$138.80++ per person**

Minimum guarantee of 250 persons

*(Applicable on Mondays to Thursdays, excluding auspicious dates, eve of and public holidays)*

### APPETISERS

- Shrimp and scallop cocktail on chili mayonnaise with organic hens' eggs
- Miso marinated lamb loin with edamame beans
- Norwegian smoked salmon salad with cucumber radish dill and yoghurt dressing
- Yum Ta Wai – spicy mixed vegetable salad with peanut sauce

### SALAD

- Selection of hand-picked organic garden greens *(seasonal)*
- Picked herbs, Asian slaw, Berliner potato with crispy bacon and Caesar smoked chicken salad with assortment of five dressings and extra virgin olive oil

### SOUP

- Cauliflower cream soup with salmon caviar
- Artisan breads, dippers and French butter

### MAIN DISHES

- Seabass piccata on cream spinach
- Oyster glazed pork belly with dried chili pineapple and cashew nuts
- Pasture raised Australian beef tenderloin stroganoff with sour cream and pickled cucumber
- Glazed onions, Vichy carrots, cannelloni beans, tomato and herb casserole
- Roasted garlic potato fondue
- Polenta with ricotta cheese

### DESSERTS

- Assortment of Thai sweets
- Lotus and coconut île flottante with garden mint
- Baked American cream cheese cake
- Gluyau Cheum – banana in syrup topped coconut milk
- Assorted seasonal hand cut fresh fruits



# Two of a Kind

**S\$1,588.00++ per table of 10 persons / S\$158.80++ per person**

Minimum guarantee of 25 tables / 250 persons

*(Applicable on Mondays to Fridays & Sundays,  
excluding auspicious dates, eve of and public holidays)*

## The Feast

- Choice of 8-course Chinese Set / 4-course Western Set / International Buffet Menu
- Complimentary 8-course Chinese Set Menu tasting for 10 persons / 4-course Western Set Menu tasting for 6 persons / International Buffet Menu tasting (*choice of two 2 appetisers, 2 mains & 2 desserts*) for 6 persons on Monday to Thursday

## The Celebration

- Cocktail reception with soft drinks and cocktail nuts
- Unlimited serving of soft drinks, mixers and Chinese tea (*Chinese Set Menu*)
- Unlimited serving of soft drinks, mixers, coffee and tea (*Western Set and International Buffet Menu*)
- Discounted rates for wine purchased from the hotel
- Complimentary bottle of Champagne for toasting ceremony
- Corkage charge waiver for duty-paid and sealed hard liquor
- Complimentary one 30-litre barrel of beer and one bottle of house wine per guaranteed table with a minimum guarantee of 250 persons
- Complimentary two 30-Litre barrel of beer and one bottle of house wine per guaranteed table with a minimum guarantee of 300 persons
- Complimentary two 30-Litre barrel of beer and two bottles of house wine per guaranteed table with a minimum guarantee of 350 persons

## The Ornamentations

- Choice of exclusively curated wedding themes with fresh floral arrangements
- Exquisite 5-tier Champagne fountain
- Special effects for bridal march-in
- A specially designed wedding cake model for cake cutting ceremony
- Selection of wedding invitation cards based on 70% of guaranteed attendance (*exclude printing*)
- Selection of wedding favors for your guests
- Wedding accessory set consisting of an ang bao box and guest book
- Use of one podium with two wireless microphones
- Use of in-built LCD projectors with screens and audio system

## With Compliments

- One-night stay in Prestige Verandah Suite with breakfast for two
- S\$100.00 nett F&B dining credit (*not applicable for banquet charges*)
- Complimentary use of Bridal Gallery during banquet
- Preferential rates for room upgrades, day use room for helpers and / or family & friends
- One VIP car park lot for bridal car
- Complimentary car park coupons for up to 30% of the guaranteed attendance

## Exclusive Offer

- Enjoy 8% rebate for wedding banquets held on or before 31st December 2021



# Two of a Kind

## 8-Course Chinese Set Menu

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

Minimum guarantee of 25 tables

*(Applicable on Mondays to Fridays & Sundays,  
excluding auspicious dates, eve of and public holidays)*

### COMBINATION PLATTER (CHOICE OF 5 ITEMS)

- Spicy shellfish
- Sweet & sour cabbage
- Drunken chicken
- Marinated gluten with black mushrooms
- Japanese spicy crispy seaweed salad
- Organic scrambled egg with crabmeat
- Breaded prawn
- Vegetable net roll
- Mini octopus in sesame chili sauce
- Chicken in beancurd skin

### SOUP

- Double-boiled beef consommé with bamboo pit
- Braised dried fish maw with fungus and crabmeat Szechuan style

### SEAFOOD

- Fried prawns with Japanese mayonnaise
- Lemongrass steamed tiger prawns with Cambodian Kampot pepper

### POULTRY

- Roasted pipa duck with special barbecue sauce
- Spicy mala roasted chicken

### FISH

- Pan-fried cod fish steak with XO sauce
- Steamed barramundi in ginger and onion

### VEGETABLE

- Braised abalone with spinach
- Wok-fried Hong Kong kale with black mushroom sauce

### RICE / NOODLES

- Fried egg noodles with roasted duck and Chinese pickle
- Baked rice with minced pork and black olives in casserole

### DESSERT

- Mashed taro with pumpkin and ginkgo nuts
- Chilled mango sago cream with pomelo



# Two of a Kind

## 4-Course Western Set Menu

**S\$158.80++ per person**

Minimum guarantee of 250 persons

*(Applicable on Mondays to Fridays & Sundays,  
excluding auspicious dates, eve of and public holidays)*

### APPETISER

*(please select one for all diners)*

Scottish salmon tartar with crispy parmesan and hen's egg

or

Organic leaves, bell pepper confetti, Greek kalamata olives, shaved Manchego cheese  
with roasted cashew nuts with sherry vinegar dressing

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### SOUP

*(please select one for all diners)*

Local seafood bouillabaisse with pistou crostini

or

Wild mushroom consommé en croute with white truffle oil

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### MAIN COURSE

Pan roasted Australian jack creek beef tenderloin with black summer truffle,  
kale, potato air and black olive crumble

or

Fine herb crusted Norwegian salmon pave with niçoise vegetables, red wine and brown butter sauce

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### DESSERT

*(please select one for all diners)*

Palm sugar crème brûlée with macerated berries and muscovado crisp

or

Glazed crème cherboust with compressed tropical fruits in beetroot soup

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Lavazza coffee and Ronnefeldt tea selection  
with Chef's signature petit fours



# Two of a Kind

## International Buffet Menu

**S\$158.80++ per person**

Minimum guarantee of 250 persons

*(Applicable on Mondays to Fridays & Sundays,  
excluding auspicious dates, eve of and public holidays)*

### APPETISERS

Blackened yellowfin tuna and glass noodle salad with wasabi mayonnaise  
Drunken chicken marinated in Chinese wine and jellyfish salad  
Ma Maison Magret duck terrine with torched Anjou pear  
Parma ham with honeydew melon and wild rocket  
Larb Pla Duk – spicy catfish with ground roasted rice salad

### SALAD

Selection of hand-picked organic greens and seasonal vegetables spaghetti bar  
Panzanella salad, BBQ cauliflower & pomegranate, avocado with shrimp  
Assortment of dressings, olive oil, coconut oil, nuts and nutritional seeds

### SOUP

Sweet pumpkin and clam chowder  
Artisan breads, extra virgin olive oil and French butter

### MAIN DISHES

Garlic and thyme flavored New Zealand lamb ragout with abalone mushroom  
Miso crusted toothfish with dehydrated watermelon  
Maldivian fish curry with fragrant coconut rice  
Hor Mok Moo Med Bua – steamed curried pork pudding with lotus seeds in banana leaf  
House made duck sausages with fermented red cabbage  
Bucatini noodles with aromatic beef broth  
Nutritional riceberry  
Braised garbanzo beans

### CHEF'S TABLE

Pla Pao – Bangkok salt crusted red snapper BBQ with Thai seafood sauce

### DESSERTS

Assortment of Thai sweets  
Coconut caramel custard  
X-treme chocolate cake  
Durian pancakes  
Japanese tropical fruit nigiri  
Sakoo Piak Khao Pod – tapioca with corn kernel



# Luxe

**S\$1,688.00++ per table of 10 persons / S\$168.80++ per person**

Minimum guarantee of 25 tables / 250 persons

*(Applicable on Mondays to Sundays including auspicious dates, eve of and public holidays)*

## The Feast

- Choice of 8-course Chinese Set / 4-course Western Set / International Buffet Menu
- Complimentary 8-course Chinese Set Menu tasting for 10 persons / 4-course Western Set Menu tasting for 6 persons / International Buffet Menu tasting (*choice of 2 appetisers, 2 mains & 2 desserts*) for 6 persons on Monday to Thursday

## The Celebration

- Cocktail reception with soft drinks and cocktail nuts
- Unlimited serving of soft drinks, mixers and Chinese tea (*Chinese Set Menu*)
- Unlimited serving of soft drinks, mixers, coffee and tea (*Western Set and International Buffet Menu*)
- Discounted rates for wine purchased from the hotel
- Complimentary bottle of Champagne for toasting ceremony
- Corkage charge waiver for duty-paid and sealed hard liquor
- Complimentary one 30-Litre barrel of beer and one bottle of house wine per guaranteed table with a minimum guarantee of 250 persons
- Complimentary two 30-Litre barrel of beer and one bottle of house wine per guaranteed table with a minimum guarantee of 300 persons
- Complimentary two 30-Litre barrel of beer and two bottles of house wine per guaranteed table with a minimum guarantee of 350 persons

## The Ornamentations

- Choice of exclusively curated wedding themes with fresh floral arrangements
- Exquisite 5-tier Champagne fountain
- Special effects for bridal march-in
- A specially designed wedding cake model for cake cutting ceremony
- Selection of wedding invitation cards based on 70% of guaranteed attendance (*exclude printing*)
- Selection of wedding favors for your guests
- Wedding accessory set consisting of an ang bao box and guest book
- Use of one podium with two wireless microphones
- Use of in-built LCD projectors with screens and audio system

## With Compliments

- One-night stay in Prestige Verandah Suite with breakfast for two
- S\$188.00 nett F&B dining credit (*not applicable for banquet charges*)
- Complimentary use of Bridal Gallery during banquet
- Preferential rates for room upgrades, day use room for helpers and / or family & friends
- One VIP car park lot for bridal car
- Complimentary car park coupons for up to 30% of the guaranteed attendance

## Exclusive Offer

- Enjoy 8% rebate for wedding banquets held on or before 31st December 2021



# Luxe

## 8-Course Chinese Set Menu

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

Minimum guarantee of 25 tables

*(Applicable on Mondays to Sundays including auspicious dates, eve of and public holidays)*

### COMBINATION PLATTER (CHOICE OF 5 ITEMS)

- Spicy shellfish
- Sweet & sour cabbage
- Drunken chicken
- Marinated gluten with black mushrooms
- Japanese spicy crispy seaweed salad
- Organic scrambled egg with crabmeat
- Breaded prawn
- Vegetable net roll
- Mini octopus in sesame chili sauce
- Chicken in beancurd skin

### SOUP

- Forbidden Magret duck consume with air-dried foie gras
- Buddha jump over the wall

### SEAFOOD

- Alaskan king crab, ibérico ham and Chinese almond
- Deep-fried king lobster with salt and chili sauce

### POULTRY

- Barbecued Peking duck with Chinese pancakes
- Oven-baked ginseng chicken

### FISH

- Steamed black garoupa in soy sauce
- Steamed soon hock with black bean and lemon sauce

### VEGETABLE

- Braised sea asparagus with black mushroom in brown sauce
- Braised sliced abalone with black mushroom in Yuzu black pepper sauce

### RICE / NOODLES

- Fried egg noodles with seafood in X.O. sauce
- Eight treasures nutritional riceberry

### DESSERT

- Mashed taro with pumpkin and ginkgo nuts
- Macadamia nut congee ice cream with Mexican churros and fermented sponge cake





# Luxe

## 4-Course Western Set Menu

**S\$168.80++ per person**

Minimum guarantee of 250 persons

*(Applicable on Mondays to Sundays including auspicious dates, eve of and public holidays)*

### APPETISERS

*(please select one for all diners)*

Lobster and coconut escabeche with Thai coconut, manchego saffron and Minus 8 vinegar

or

Smoked Blakemores wagyu beef carpaccio with thyme and anchovy dressing, air-dried heirloom tomatoes, wild arugula and shaved 6 year aged parmesan

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### SOUP

*(please select one for all diners)*

Crayfish bisque with burnt pumpkin and Atlantic scallops

or

Psarosoupa – eastern Mediterranean fish soup with cinnamon, lemon and Greek olive oil

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### MAIN COURSE

Arctic cod with vitelotte potatoes, pecan, Belgium endive, Rossini gold caviar and hot charcoal mayonnaise

or

Australian Jack creek farm angus short rib with chilli, roasted baby garden tomatoes, aged parmesan croquettes, smoked eggplant caviar, som tum and red wine jus

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### DESSERT

*(please select one for all diners)*

Glazed crème chiboust with compressed tropical fruits in beetroot soup

or

Warm caramelised mango tart with coconut sorbet and fresh mint

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Lavazza coffee and Ronnefeldt tea selection  
with Chef's signature petit fours



# Luxe

## International Buffet Menu

**S\$168.80++ per person**

Minimum guarantee of 250 persons

*(Applicable on Mondays to Sundays including auspicious dates, eve of and public holidays)*

### APPETISERS

- Herb marinated angus beef carpaccio with Gruyere cheese crostini
- Slow cooked Peking duck roulades with shaved green asparagus and spicy coriander dressing
- Poached squid and scallops in lime and chili dressing with sea cucumber
- White snapper ceviche with pomelo and lotus
- Lebanese mezze plank, hummus with tahini, baba ghanoush, fattoush, pita bread
- Steamed corn-fed chicken with mango mayonnaise, crisp romaine and smoked quail's eggs
- Kaiso seaweed salad with ginger, sesame and Yuzu

### SALAD

- Selection of organic garden greens, seasonal fruits and vegetables
- Nutritional sprouts, nuts and seeds
- Selection of dressings, Spanish virgin olive oil, vinegars and citrus

### SOUP

- Tom Yum Talay – spicy seafood soup with lemon grass

### MAIN DISHES

- Hokkaido seafood stew, miso and cellophane noodles
- Blackened Kurobuta pork chop with Sichuan pepper, pineapple and ginger vinaigrette
- Priew Wan Pla – pan-fried fish with sweet and sour sauce
- Jack creek beef tenderloin “bordelaise” gratinated with bone marrow
- Grana Padano crusted potato gratin
- Orzotto with green peas

### CHEF'S TABLE

- Squid ink linguine
- Crab and black mussels
- Shellfish emulsion

### DESSERTS

- Assortment of Thai sweets
- Pineapple roasted with Tahitian vanilla
- Mango rice rolls
- Selection of handmade ice creams and sorbets
- Death by Belgium chocolate
- Khai Hong – rice ball stuffed with yellow beans
- Hand cut seasonal fresh fruit



# Royal Thai

**S\$198.80++ per person**

Minimum guarantee of 250 persons

*(Applicable on Mondays to Sundays including auspicious dates, eve of and public holidays)*

## The Feast

- Delectable 6-course Royal Thai Set Menu
- Complimentary 6-course Royal Thai Set Menu tasting for 10 persons on Mondays to Thursdays

## The Celebration

- Cocktail reception with soft drinks and cocktail nuts
- Unlimited serving of soft drinks, mixers, coffee and tea
- Discounted rates for wine purchased from the hotel
- Complimentary bottle of Champagne for toasting ceremony
- Corkage charge waiver for duty-paid and sealed hard liquor
- Complimentary two 30-Litre barrel of beer and two bottles of house wine per guaranteed table with a minimum guarantee of 250 persons
- Complimentary unlimited serving of beer for four hours and two bottles of house wine per guaranteed table with a minimum guarantee of 300 persons
- Complimentary unlimited serving of beer and house wine for four hours with a minimum guarantee of 350 persons

## The Ornamentations

- Choice of exclusively curated wedding themes with fresh floral arrangements
- Exquisite 5-tier Champagne fountain
- Special effects for bridal march-in
- A specially designed wedding cake model for cake cutting ceremony
- Selection of wedding invitation cards based on 70% of guaranteed attendance *(exclude printing)*
- Selection of wedding favors for your guests
- Wedding accessory set consisting of an ang bao box and guest book
- Use of one podium with two wireless microphones
- Use of in-built LCD projectors with screens and audio system

## With Compliments

- One-night stay in Prestige Verandah Suite with breakfast for two
- S\$188.00 nett F&B dining credit *(not applicable for banquet charges)*
- Complimentary use of Bridal Gallery during banquet
- Preferential rates for room upgrades, day use room for helpers and / or family & friends
- One VIP car park lot for bridal car
- Complimentary car park coupons for up to 30% of the guaranteed attendance

## Exclusive Offer

- Enjoy 8% rebate for wedding banquets held on or before 31st December 2021



# Royal Thai

## 6-Course Thai Set Menu

**S\$198.80++ per person**

Minimum guaranteed of 250 persons

*(Applicable on Mondays to Sundays including auspicious dates, eve of and Public Holidays)*

### Choice of one (1) dish per course for all diners

Crispy catfish salad with green mango served with crabmeat in tom yum custard  
or  
Taro wrapped in pandan leaf  
Pomelo, Thai herbs, coconut and peanut sauce wrapped in betel leaf  
Crispy rice noodles with turmeric and orange sauce

\*\*\*\*\*

Prawn tom yum soup with galangal and lemongrass  
or  
Aromatic coconut soup with galangal and slow cooked chicken

\*\*\*\*\*

Seared Hokkaido scallop with coconut dressing, fresh peas and sunflower sprout  
or  
Seared foie gras with tamarind, pineapple, fresh ginger and pineapple foam

\*\*\*\*\*

Aromatic Thai herb salad with tiger prawn and minced pork  
or  
Grilled Blakemore wagyu beef salad with tomato, sweet melon and yam pudding

\*\*\*\*\*

Green curry with grilled beef  
or  
Red curry with roasted duck and lychee

\*\*\*\*\*

Red rubies with jackfruit and coconut ice cream  
or  
Basil ice cream with fresh pineapple and salty meringue

\*\*\*\*\*

Lavazza coffee and Saro organic Thai tea selection  
with Chef's signature petit fours



# Brunch of Love

**S\$198.80++ per person**

Minimum guarantee of 250 persons

*(Applicable on Mondays to Sundays including auspicious dates, eve of and Public Holidays)*

## The Feast

- Delectable Brunch Buffet Menu
- Complimentary menu tasting for 6 persons at The Greenhouse on Saturday or Sundays *(subject to availability)*

## The Celebration

- Cocktail reception with soft drinks and cocktail nuts
- Unlimited serving of soft drinks, mixers, coffee and tea
- Discounted rates for wine purchased from the hotel
- Complimentary bottle of Champagne for toasting ceremony
- Corkage charge waiver for duty-paid and sealed hard liquor
- Complimentary two 30-Litre barrel of beer and two bottles of house wine per guaranteed table with a minimum guarantee of 250 persons
- Complimentary unlimited serving of beer for four hours and two bottles of house wine per guaranteed table with a minimum guarantee of 300 persons
- Complimentary unlimited serving of beer and house wine for four hours with a minimum guarantee of 350 persons

## The Ornamentations

- Choice of exclusively curated wedding themes with fresh floral arrangements
- Exquisite 5-tier Champagne fountain
- Special effects for bridal march-in
- A specially designed wedding cake model for cake cutting ceremony
- Selection of wedding invitation cards based on 70% of guaranteed attendance *(exclude printing)*
- Selection of wedding favors for your guests
- Wedding accessory set consisting of an ang bao box and guest book
- Use of one 1 podium with two wireless microphones
- Use of in-built LCD projectors with screens and audio system

## With Compliments

- One-night stay in Prestige Verandah Suite with breakfast for two
- S\$188.00 nett F&B dining credit *(not applicable for banquet charges)*
- Complimentary use of Bridal Gallery during banquet
- Preferential rates for room upgrades, day use room for helpers and / or family & friends
- One VIP car park lot for bridal car
- Complimentary car park coupons for up to 30% of the guaranteed attendance

## Exclusive Offer

- Enjoy 8% rebate for wedding banquets held on or before 31st December 2021



# Brunch of Love

**S\$198.80++ per person**

Minimum guarantee of 250 persons

*(Applicable on Saturdays & Sundays including auspicious dates, eve of and public holidays)*

## **GARDEN TO FORK**

Selection of hand-picked organic garden greens  
*(seasonal salad leaves and vegetables from our own organic garden plantation)*

## **Supersides and Dressings**

Red and yellow beets, seaweeds, nutritional sprouts, avocado, heirloom tomato, broccoli, spirulina, asparagus, arugula, carrots, kale, nuts and seeds  
Italian, French, thousand island, olive oil, coconut oil, selection of vinegars and citrus

## **BOULANGERIE**

Selection of whole grains and seeded artisan sour dough breads  
Dippers, Spanish olive oil, French butter

## **COMBINATION PLATTER**

Beetroot & granny smith apple salad with toasted walnut  
Avocado & tomato salad with Roscoff onions  
Pumpkin & almond cheese raviolis with sour lemon vignette  
Barcelona tapas platter – pork flautas, potatoes bravas, boiled prawns, chorizo & octopus  
Smoked Magret duck with mango salsa  
Sicilian Panzanella salad with Palomino Vinagre de Jerez  
Shrimp soba noodles with Tobiko soy sesame dressing  
Sous vide foie gras torchon with pickled wild mushrooms and aged balsamic

## **CHARCUTERIES**

Andalusia chorizo, salami Milano, mortadella, air-dried beef and prosciutto di Parma

## **GRAVLAX AND SMOKED FISH**

Scottish smoked salmon, miso wahoo and citrus yellowfin tuna

## **OYSTER & SEAFOOD BAR**

*(Select 3)*

Fine de Clair oyster / tiger prawn / black mussel / blue crab / Alaskan king crab / sustainable US Boston lobster / cherrystone clam

## **Dressings & Condiments**

Cocktail, lemon chili spicy, tamarind, red wine & shallot vinegar, wasabi mayo, lime and chimichurri

## **JAPANESE & NIKKEI KITCHEN**

Sushi and sashimi bar

*(Hand-rolled sushi, maki, California rolls and sashimi)*

## **HOT APPETISER**

Pan-fried scallops and foie gras with grape chutney and rocket salad

## **SOUP**

Green asparagus cream soup with white truffle oil



## ROAST CARVING LIVE STATION

*(Select 2)*

New Zealand lamb leg baked in charred hay / whole rib of angus beef / honey roast Paris ham

### Dressings & Condiments

Pan gravy, mint jelly, mustard Dijon, whole grain mustard, horseradish confit, pineapple gravy, onion & beer sauce

### Accessories

*(Select 3)*

Idaho potatoes roasted in duck fat / mashed potatoes with French butter / braised red cabbage / broccoli hollandaise / cauliflower gratinated with Gruyere cheese / baked carrots / Yorkshire pudding / French beans in black bean sauce

## PASTA & TRUFFLE KITCHEN

*(Select 2)*

Spinach ricotta agnolotti / wild mushroom ravioli / beetroot gnocchi / spaghetti / pappardelle / penne pasta

### Sauces

Bolognese / napolitana / carbonara / alfredo / marinara / vongole / American pesto / aglio olio / mushroom truffle cream sauce / fresh rocket / aged parmesan

## A LA PLANCHA

*(Select 2)*

Squid / marinated pork loin / marinated angus onglet steak / piri piri chicken / Atlantic salmon steak / rock lobster / lamb sausage / veal sausage

### Accessories

BBQ corn on the cob, baked Idaho potato with sour cream and crispy bacon

## HOT DISHES

Seafood thermidor with sand lobster  
Organic Australian chicken with rosemary, mascarpone, sauvignon blanc and toasted walnuts  
Slow roasted Kurobuta pulled pork shoulder with chermoula sauce  
Deep-fried tiger prawn with tamarind sauce  
Confit of Peking duck, butternut squash and gremolata  
Norwegian salmon in Thai red curry and water spinach  
B' couscous I Love You – baked couscous with pine nuts and kale  
Purple eggplant Parmigianino and burrata

## HEAVEN IN CHEESE

Camembert, Boursin, Livarot, Pont-l'Évêque, Emmental, Gruyere, Manchego

### Condiments

Walnut, lavosh, fruit pastes, dried fruits, selection of crackers, baguette

## DESSERTS

Pistachio nut cheese cake with macerated Dutch strawberries  
Salted almond truffle tart  
Coffee eclairs  
Tropical fruits and white chocolate tart  
Raspberry mille-feuille  
Red hot velvet brownies with crème cheese frosting  
Assorted macaroons & cookies  
Assorted Thai sweet desserts

### Pastry Kitchen

Belgium chocolate fountain with sweets and marshmallows  
Ice cream teppanyaki & sorbets  
Madagascar vanilla, chocolate mocha, raspberry sorbet, coconut sorbet  
Hand cut seasonal fresh fruits

