



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

- Book by 31st December 2019 and enjoy 8% rebate for wedding banquets held on or before 31st December 2020



One & Only

8-Course Chinese Set Menu

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(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

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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

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

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

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

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

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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

\$S1,588.00++ per table of 10 persons / \$S158.80++ per person

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excluding auspicious dates, eve of and public holidays)*

The Feast

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- Use of one podium with two wireless microphones
- Use of in-built LCD projectors with screens and audio system

With Compliments

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Two of a Kind

8-Course Chinese Set Menu

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COMBINATION PLATTER (CHOICE OF 5 ITEMS)

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- 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

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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

SOUP

(please select one for all diners)

Local seafood bouillabaisse with pistou crostini

or

Wild mushroom consommé en croute with white truffle oil

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

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

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

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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

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- 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

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

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

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

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
Pried 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