



## SOLEMNISATION PACKAGE 2024

Chinese Set Lunch / Dinner · S\$1398 per table of 10 persons

Buffet Lunch · S\$128 per person  
Buffet High Tea · S\$108 per person  
Buffet Dinner · S\$138 per person

*Min 3 tables of 10 persons or 30 persons*

### Package includes

- Choice of a self-curated 8-course Chinese Set Lunch or Dinner from the a-la-carte menu or sumptuous Buffet Lunch, High Tea or Dinner menu handcrafted by the culinary team
- Unlimited servings of soft drinks, Chinese Tea (Chinese Set) or Coffee & Tea (Buffet) throughout the event
- Beer can be arranged at a special price of \$550.00 per barrel or \$13.00 per glass. House pour wines can be arranged at a special price of \$48.00 per bottle
- Provision of chair covers and fresh flower arrangement to accentuate every table
- Fresh floral arrangement for your ROM table and complimentary use of our exquisite ring pillow and signing pen
- Complimentary usage of LCD projector and screen
- Waterfall Pavilion (maximum of 24 persons) can be arranged at a special rate of \$688.00 per event
- Special room rates for your family and friends

### With compliments

- Chocolate Pralines wrapped in dainty boxes for your guests
- Complimentary parking for 20% of your guaranteed attendance

#### NOTE:

In the event of inclement weather (based on 2 hours before the event), the contingency venue for Waterfall Pavilion will prevail.

Prices are subject to 10% service charge and prevailing government taxes.

Packages and prices are subject to change without prior notice at the discretion of the hotel.

## CHINESE MENU

### APPETISER

李白锦绣大拼盘  
Li Bai's Deluxe Traditional Hors d'oeuvre  
Curate your platter by choosing 5 of the following items:

- 烧肉 Roast Pork
- 烟鸭 Smoked Duck
- 醉鸡片 Drunken Chicken
- 芝麻鸡 Sesame Chicken
- 素鹅 Vegetarian Goose
- 虾沙律 Prawn Salad
- 迷你八爪鱼 Mini Octopus
- 紫菜卷 Seaweed Roll
- 辣汁螺花 Top Shell
- 海蜇 Seasoned Jellyfish
- 炸蟹枣 Deep-fried Crabmeat Ball
- 芋丝春卷 Deep-fried Spring Roll with Minced Chicken, Prawn and Yam

### SOUP

- 花胶瑶柱蟹肉羹  
Deluxe Seafood Broth  
(Thick Soup of Fish Maw, Fresh Crabmeat and Conpoy)
- 虫草花海螺炖鸡汤  
Double-boiled Chicken Soup with Cordyceps and Sea Whelk

### SEAFOOD

- X. O. 酱彩椒露笋炒虾仁  
Sautéed Prawn with Walnut, Asparagus and Capsicum in X.O. Sauce
- 荷塘辣酱炒带子  
Sautéed Fresh Scallop with Snow Pea, Lotus Root and Chinese Celery with Spicy Sauce
- 杏香芥末炸虾球  
Deep-fried Wasabi Prawn Ball with Almond Flakes
- 荔茸带子  
Deep-fried Scallop coated with Taro
- 桂林炸虾丸  
Deep-fried Breaded Shrimp Ball with Water Chestnut

### FISH

- 港式蒸大星斑  
Hong Kong-style Steamed Star Garoupa
- 清蒸西曹  
Steamed Sea Bass with Light Soya Sauce

### MEAT

- 李白大补鸡  
Li Bai's Herbal Emperor Chicken
- 蒜香吊烧鸡  
Crispy Roast Chicken with Garlic Sauce
- 南乳脆皮鸡  
Crispy Roast Chicken with Preserved Beancurd
- 酱烧琵琶鸭  
Roast Pi Pa Duck

### VEGETABLE

- 蟹肉扒香菇时蔬  
Braised Seasonal Vegetable with Chinese Mushroom and Crabmeat Sauce
- 干贝鲜腐竹扒时蔬  
Seasonal Vegetable with Fresh Beancurd Skin and Conpoy
- 干贝灵芝菇扒时蔬  
Stewed Seasonal Vegetable with Abalone Mushroom and Conpoy

### NOODLE/RICE

- 虾焖伊面  
Stewed Ee-Fu Noodle with Prawn
- 韭黄双喜伊面  
Stewed Ee-Fu Noodle with Chive and Mushroom
- 日式虾鱼茸面  
Japanese-style Fish Noodle with Prawn
- 飘香荷叶饭  
Steamed Fragrant Fried Rice with Diced Chicken, Shrimp, Chinese Mushroom and Conpoy wrapped in Lotus Leaf

### DESSERT

- 杨枝甘露  
Chilled Cream of Mango with Pomelo Sago
- 香芒布丁  
Chilled Mango Pudding with Fresh Strawberry
- 白果芋泥  
Yam Paste with Gingko Nut
- 百年好合  
Hundred Years Together
- 红豆沙汤圆  
Red Bean Paste with Glutinous Rice Ball with Black Sesame Filling

## LUNCH MENU

### APPETISER

Selection of Chinese Cold Platter  
 Mixed Fruit and Vegetable Rojak with  
 Shrimp Paste  
 Thai Basil Beef Salad  
 Roasted Mushroom Fusilli (V)  
 Tomato Mozzarella with Basil Pesto (V)  
 3 Kinds of Seasonal Boutique Greens (V)

### DRESSING

Thousand Island  
 French  
 In-house Specialty  
 Sesame Soy

### CONDIMENT

Sweet Corn Kernel  
 Cucumber  
 Cherry Tomato  
 Sunflower Seed

### HOT DISHES

Sweet and Sour Fish  
 Oven-roasted Striploin with  
 Mushroom Sauce  
 Buddha's Delight (Lo Han Jai)  
 Grilled Chicken Thigh Satay with Peanut  
 Sauce  
 Chardonnay Seafood Stew with Jasmine  
 Dill Rice (V)

### DESSERT

Freshly Sliced Tropical Fruit Platter (V)  
 Selection of Mini French Pastries  
 Selection of Nyonya Kueh (V)  
 Mango Pudding  
 Strawberry Mousse  
 Green Tea Jelly

### COFFEE AND TEA

## AFTERNOON TEA MENU

### COLD SELECTION

Roasted Beef Sandwich with Pickle  
 Tuna and Corn Croissant  
 Turkey and Cheese Tortilla Wrap  
 Tomato and Cucumber Sandwich (V)  
 Vietnamese Rice Paper Roll

### HOT SELECTION

#### Choice of Two Steamed Dim Sum with

##### Hot Bean Sauce:

Chicken Siew Mai  
 Prawn Har Gau  
 Chicken Char Siew Pau  
 Crystal Dumpling (V)  
 Salted Egg Pau

##### Choice of One Baked Pie:

Black Pepper Chicken Pie  
 Mini Chicken Pie  
 Rendang Chicken Pie

##### Choice of One Quiche:

Turkey & Cheese  
 Salmon & Spinach  
 Mushroom & Leek (V)  
 Spinach & Cheese (V)

Crabmeat Chawanmushi  
 Tandoori Chicken Drumlet  
 Seafood Mee Goreng

### UNDER THE LIGHT

Plain and Chocolate Scones  
 Clotted Cream and Fruit Preserve

### DESSERT

Walnut Tart  
 Raspberry Financier  
 Coffee Chocolate Cup  
 Mango Panna Cotta  
 Pistachio Cheese Cake  
 Freshly Sliced Tropical Fruit Platter (V)

### COFFEE AND TEA

## DINNER MENU

### APPETISER & SALAD

Smoked Salmon with Caper,  
 Horseradish Dip and Onion  
 Marinated Baby Octopus with Wakame  
 German Potato Salad with Chicken  
 Sausage  
 Traditional Greek Salad (V)  
 Penne Pasta Salad with Pesto (V)  
 3 Kinds of Seasonal Boutique Greens (V)

### DRESSING & CONDIMENT

Thousand Island  
 French  
 In-house Specialty  
 Sesame Soy  
 Sweet Corn Kernel  
 Cucumber  
 Cherry Tomato  
 Sunflower Seed

### SOUP

Cream of Mushroom (V)  
 with Bread and Butter

### ACTION THEATRE

Singapore Laksa  
 Thick Bee Hoon, Beansprout,  
 Prawn, Fish Cake and Quail Egg with  
 Spicy Coconut Gravy and Condiments

### HOT DISHES

Pan-fried Fillet of Sea Bass with  
 Citrus Cream Sauce  
 Braised Duck Breast with Red Wine  
 Vinegar and Vegetable  
 Seasonal Vegetable with Assorted  
 Mushroom and Egg Beancurd (V)  
 Nonya Chicken Curry  
 Spicy Tomato Seafood Stew  
 Rice Pilaf with Dried Fruit

### DESSERT

Freshly Sliced Tropical Fruit Platter (V)  
 Selection of Mini French Pastries  
 Chocolate Mousse  
 Selection of Nyonya Kueh (V)  
 Strawberry Cheese Cake  
 Jackfruit Creme Brulee

### COFFEE AND TEA