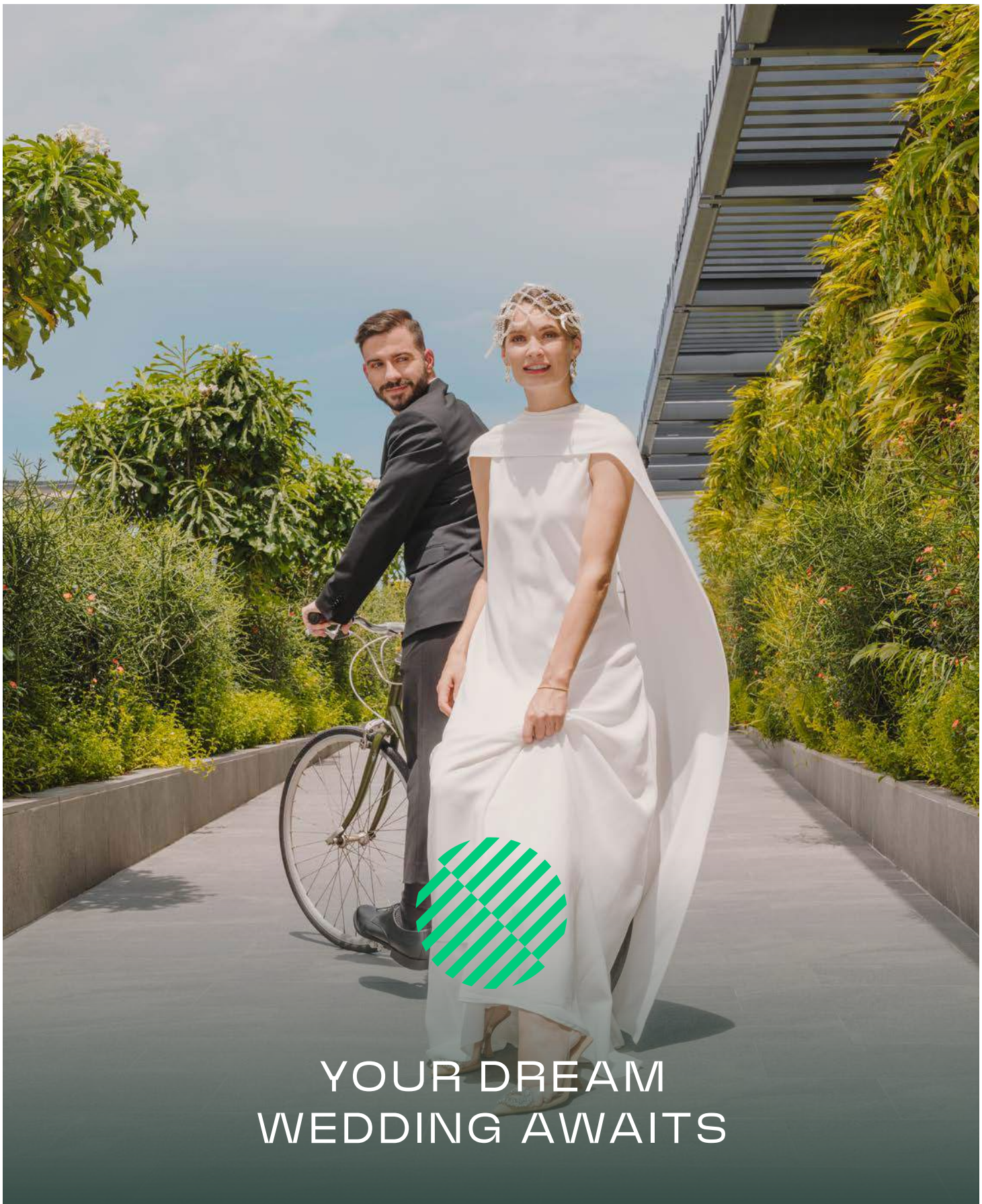
pullman

SINGAPORE HILL STREET





DEAR LOVE BIRDS,

We are thrilled to be part of your Wedding planning journey here at Pullman Singapore Hill Street. Our experienced team is dedicated to making your special day truly unforgettable, and we look forward to helping you create beautiful memories on your most important day.

When you say 'I Do', we do the rest.

Warm Regards,

Mazen Abilmona
General Manager,
Pullman Singapore Hill Street

WHY CHOOSE PULLMAN SINGAPORE HILL STREET FOR YOUR WEDDING?

At Pullman Singapore Hill Street, your wedding becomes an unforgettable experience. Nestled in the heart of Singapore's cultural district, our five-star hotel combines modern luxury with historical charm. Whether hosting an intimate ceremony or a grand celebration, our stunning venues, personalized service, and convenient location near major attractions ensure a seamless and memorable day. Let us bring your dream wedding to life with tailored details and exceptional dining.



PROFESSIONAL PLANNING

Our experienced wedding planners will guide you through every step of the planning process, ensuring a seamless and stress-free experience. From the initial consultation to the day of coordination, we'll handle all the details so you can focus on celebrating your love.

BRIDAL SUITE

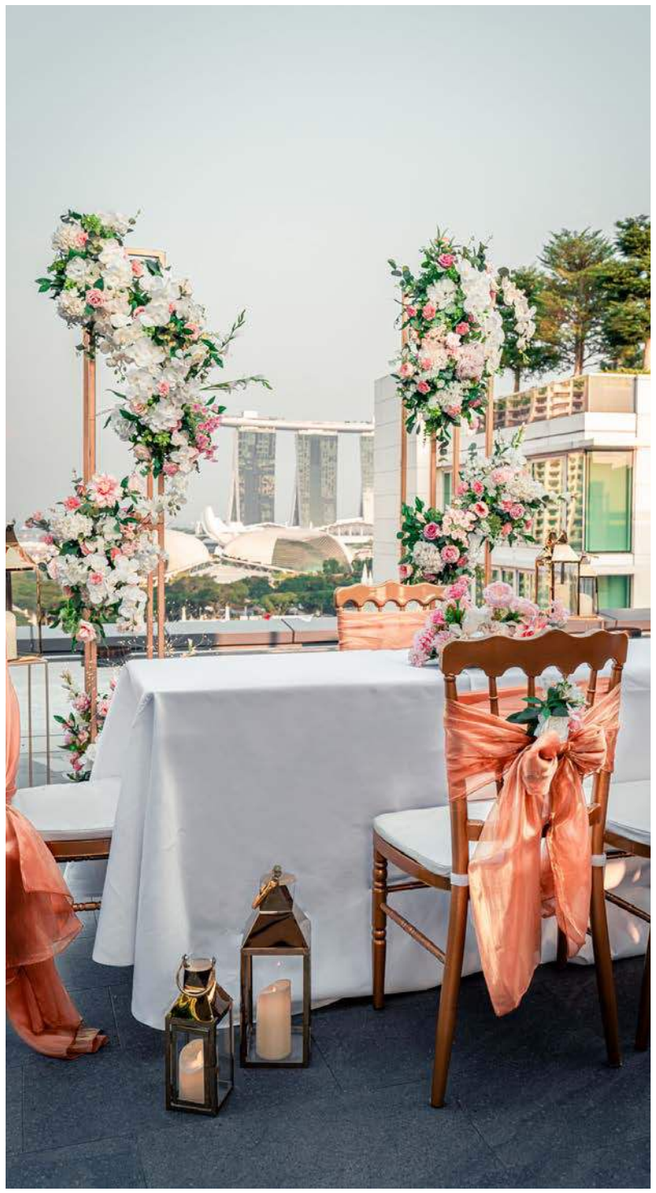
The Bridal Suite will be available for the newlywed couple, offering an unforgettable night of romance and the perfect setting to celebrate their eternal love and commitment. For their guests, we provide the option to stay in our modern, luxurious rooms, with 350 elegantly designed accommodations, special group rates, and personalized amenities to ensure a memorable experience for all.

PERSONALIZED WEDDING PACKAGES

Every wedding should be as unique as the couple celebrating it. Our personalized solemnisation and wedding packages are designed to fit all styles and budgets, ensuring your special day is truly your own.

UNIQUE FEATURES

Pullman Singapore Hill Street blends the timeless tradition of luxury train travel with modern elegance, offering a truly unique setting for your wedding. From the sophisticated decor to the breath-taking views of the Bay, every aspect of our hotel is designed to make your special day unforgettable.



EXCLUSIVE WEDDING VENUES

From intimate solemnizations to grand dinner receptions, our versatile wedding venues are designed to create magical moments for you and your guests. Whether it's an outdoor solemnisation celebration at rooftop El Chido, or an intimate wedding reception in Oculus Glasshouse, each space is beautifully appointed to reflect your unique style.

CULINARY EXCELLENCE

Your wedding feast will be an affair to remember with our exquisite culinary offerings. Our expert chefs bring artistry and passion to every dish, crafting personalized menus that cater to the most discerning tastes. From elegant canapés to indulgent banquets menus with western fusion cuisine, the dining experience will leave a lasting impression on your guests.

PICTURESQUE PHOTOGRAPHY LOCATIONS

Capture unforgettable moments against breathtaking backdrops at Pullman Singapore Hill Street. From our scenic rooftop with panoramic views of Marina Bay to the stunning Oculus Glasshouse, each venue provides a picture-perfect setting for your wedding photos, ensuring every cherished moment is beautifully framed.



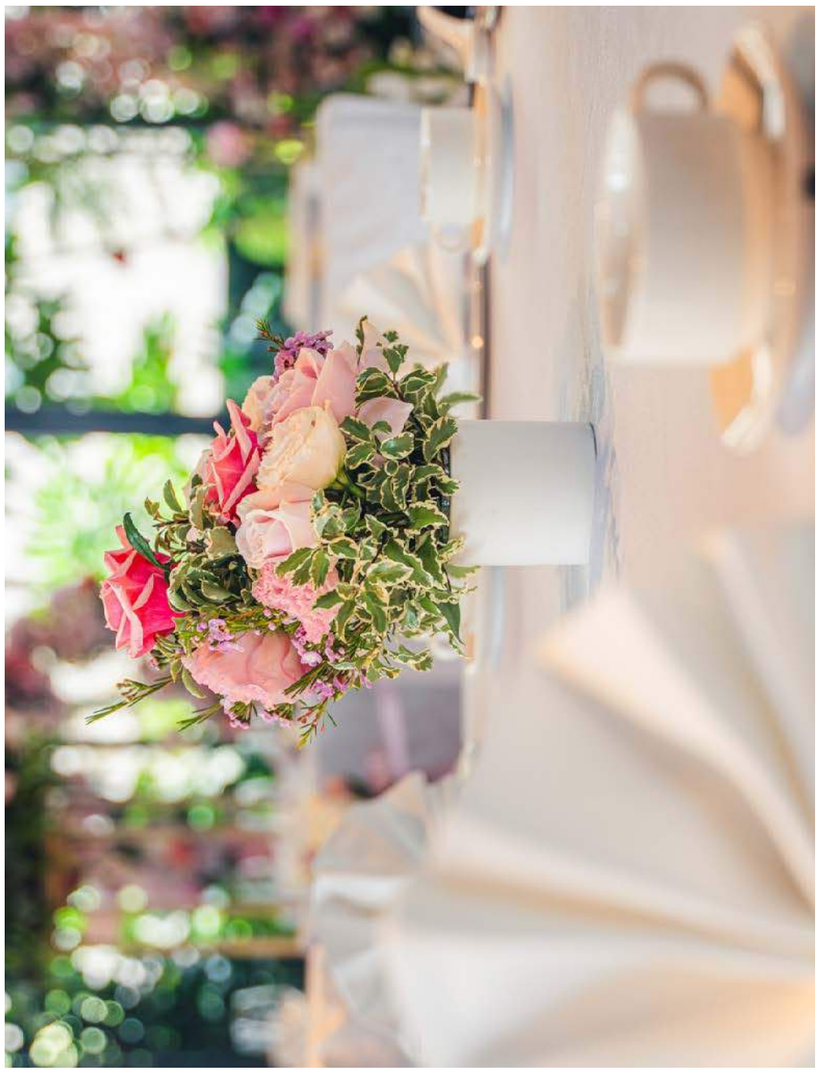
OCULUS GLASSHOUSE

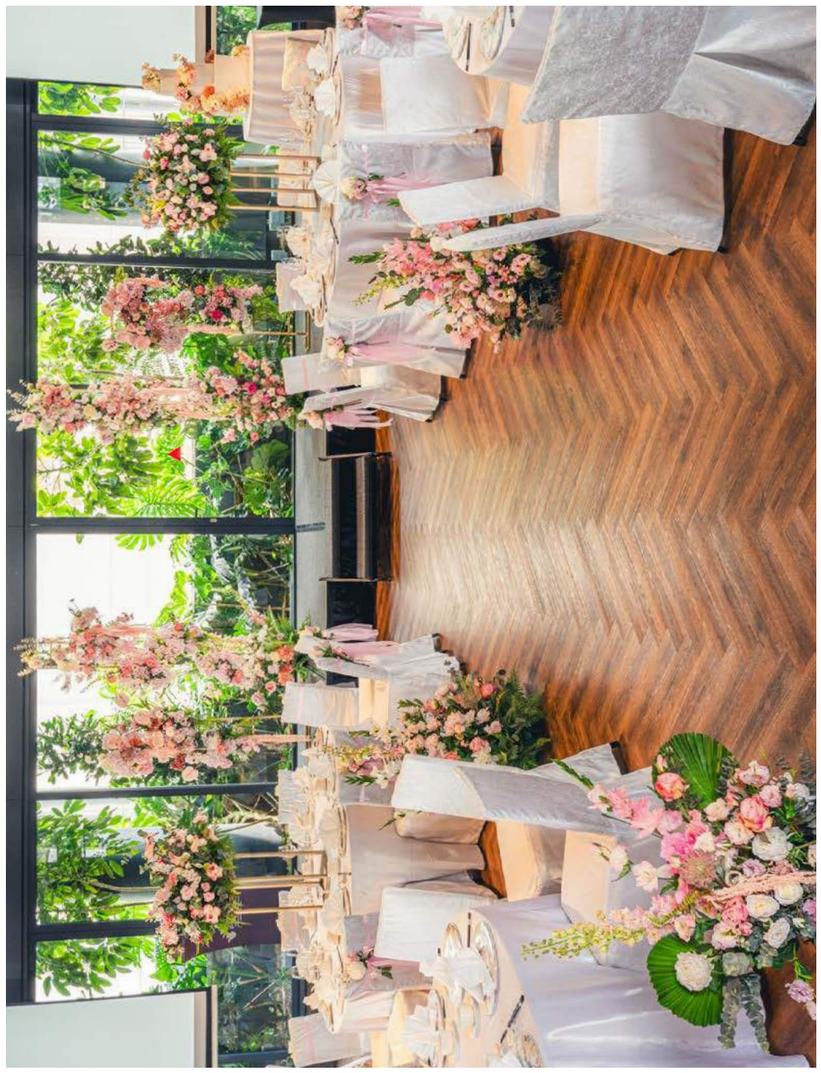
LUNCH 11AM - 3PM
DINNER 6PM - 10PM
LOCATION LEVEL 3

Surrounded by lush greenery that brings the tropics into the city, the Oculus Glasshouse is the epitome of sophistication, creating the ideal venue and the perfect backdrop for your dream wedding.

OCULUS GLASSHOUSE WEDDING VENUE	AREA (M^2)	HEIGHT	LONG TABLE	BANQUET
BUYOUT	204.7	3.6	108	140

YOUR DREAM WEDDING AWAITS






pullman
HOTELS AND RESORTS
SINGAPORE HILL STREET





OCULUS GLASSHOUSE CHINESE WEDDING PACKAGE

LUNCH (11AM - 3PM) OR DINNER (6PM - 10PM)

Minimum guarantee of 8 tables | 80 guests *Pricing per table of 10 guests*	**EVERLASTING BLISS PACKAGE 永结同心宴**	**PROSPERITY & HARMONY PACKAGE 金玉良缘宴**	**EMPEROR'S FEAST PACKAGE 龙凤呈祥宴**	**SIX JADES PACKAGE 六合盛筵** 6-course Individually-Plated Chinese Menu
WEEKDAY PRICE Monday to Friday, Sunday	**S$1,888**$^{++}$	**S$1,988**$^{++}$	**S$2,088**$^{++}$	**S$218**$^{++}$ **per person**
WEEKEND PRICE Saturday, Eve of Public Holidays & Public Holidays	**S$2,088**$^{++}$	**S$2,188**$^{++}$	**S$2,288**$^{++}$	**S$238**$^{++}$ **per person**

FOOD & BEVERAGE

- Exquisite 8-course Chinese Menu or 6-course Individually-Plated Chinese Menu
- Complimentary Menu Tasting for 10 (Mondays to Thursdays only, excluding eve of Public Holidays, and Public Holidays)
- 1 round of pre-function Welcome Cocktail and Mocktail for all guests
- Free-flow of Soft Drinks, Juices and Chinese Tea throughout the wedding
- 1 complimentary bottle of House Red or White Wine for every 10 guaranteed guests
- 1 complimentary 20-litre Barrel of House Beer
- Corkage waiver for up to 3 bottles of duty-paid hard liquor (750ml)
- A bottle of Champagne for toasting ceremony

DECOR

- Floral Decorations to enliven the venue
- Decorative Wedding dummy cake
- Ang Pao Box and Guest Signing Book
- Wedding Favors for all guests
- Complimentary usage of state-of-art Audio-Visual Equipment with Wireless Microphones

STAY

- Complimentary parking coupons for 10% of total guarantee guests
  (Parking availability is based on a first-come, first-served basis)
- 1 Night Stay in Bridal Suite (Studio Suite) inclusive of breakfast and Lounge Access for two persons
- Welcome Amenities in the Bridal Room
- Special Room Rates for wedding guests

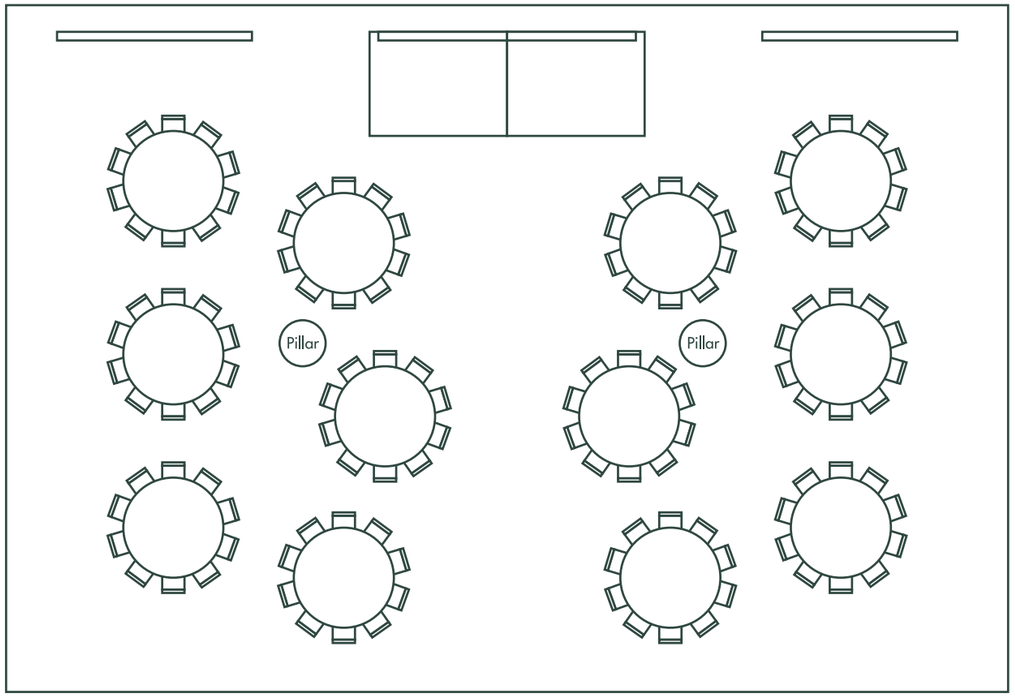
SOLEMNISATION ADD-ON

Exclusive use of the venue for up to 1 hour before the wedding reception

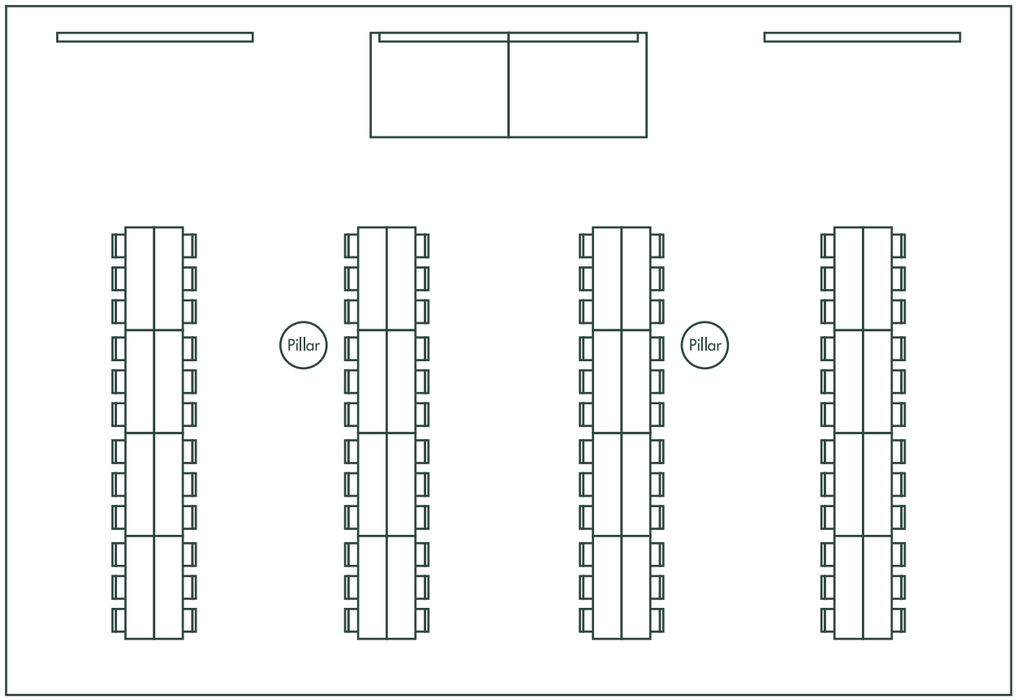
- Minimum spending on food & beverage for exclusive usage for the following venues:
  - Shimbashi at S$888^{++}
  - MOGA at S$1,888^{++}
  - El Chido at S$2,888^{++}

Prices are quoted in Singapore dollars and are subject 10% service charge and prevailing government taxes.

OCULUS GLASSHOUSE WEDDING LAYOUT



CHINESE WEDDING LAYOUT



WEDDING LAYOUT - LONG TABLE

OCULUS GLASSHOUSE WEDDING PACKAGE

LUNCH (11AM - 3PM) OR DINNER (6PM - 10PM)

Minimum guarantee of 60 guests | Pricing per guest

WEEKDAY PRICE Monday to Friday, Sunday	**S$178**$^{++}$
WEEKEND PRICE Saturday, Eve of Public Holidays & Public Holidays	**S$198**$^{++}$

FOOD & BEVERAGE

- Choice of delectable Buffet Menu (Western/Fusion) or 4-course Set Menu (Western/Fusion)
- 1 round of pre-function Welcome Cocktail and Mocktail for all guests
- Free-flow of Soft Drinks, Juices, Coffee and Tea throughout the wedding
- 1 complimentary bottle of House Red or White Wine for every 10 guaranteed guests
- 1 complimentary 20-litre Barrel of House Beer
- Corkage waiver for up to 3 bottles of duty-paid hard liquor (750ml)
- A bottle of Champagne for toasting ceremony

DECOR

- Floral Decorations to enliven the venue
- Decorative Wedding dummy cake
- Ang Pao Box and Guest Signing Book
- Wedding Favors for all guests
- Complimentary usage of state-of-art Audio-Visual Equipment with Wireless Microphones

STAY

- Complimentary parking coupons for 10% of total guarantee guests.
  (Parking availability is based on a first-come, first-served basis)
- 1 Night Stay in Bridal Suite (Studio Suite) inclusive of breakfast and Lounge Access for two persons
- Welcome Amenities in the Bridal Room
- Special Room Rates for wedding guests

Prices are quoted in Singapore dollars and are subject 10% service charge and prevailing government taxes.







MADISON'S

LUNCH 1PM - 4PM
DINNER 6PM - 10PM
LOCATION LEVEL 1

Nestled on the ground floor, this distinguished destination takes your wedding to the Big Apple, celebrating with the New York sophistication, making your special day a truly memorable lifetime event.

Enjoy timeless American classics, from an exquisitely curated 4-course set menu to an opulent buffet with live carving stations. The venue's elegant ambiance, enhanced by natural sunlight through full-range windows, and delectable menu make it the perfect choice for those who appreciate intimate, stylish, and unique wedding celebrations.

MADISON'S WEDDING VENUE	AREA (M^2)	HEIGHT	SEATED
Buyout	376	4.5	90





YOUR DREAM WEDDING AWAITS





MADISON'S WEDDING PACKAGE

LUNCH (1PM - 4PM) OR DINNER (6PM - 10PM)

Minimum guarantee of 60 guests | Pricing per guest

WEEKDAY PRICE Monday to Friday, Sunday	**S$178**$^{++}$
WEEKEND PRICE Saturday, Eve of Public Holidays & Public Holidays	**S$198**$^{++}$

FOOD & BEVERAGE

- Choice of delectable Western or Fusion Buffet Menu
- 1 round of pre-function Welcome Cocktail and Mocktail for all guests
- Free-flow of Soft Drinks, Juices, Coffee and Tea throughout the wedding
- 1 complimentary bottle of House Red or White Wine for every 10 guaranteed guests
- 1 complimentary 20-litre Barrel of House Beer
- Corkage waiver for up to 3 bottles of duty-paid hard liquor (750ml)

DECOR

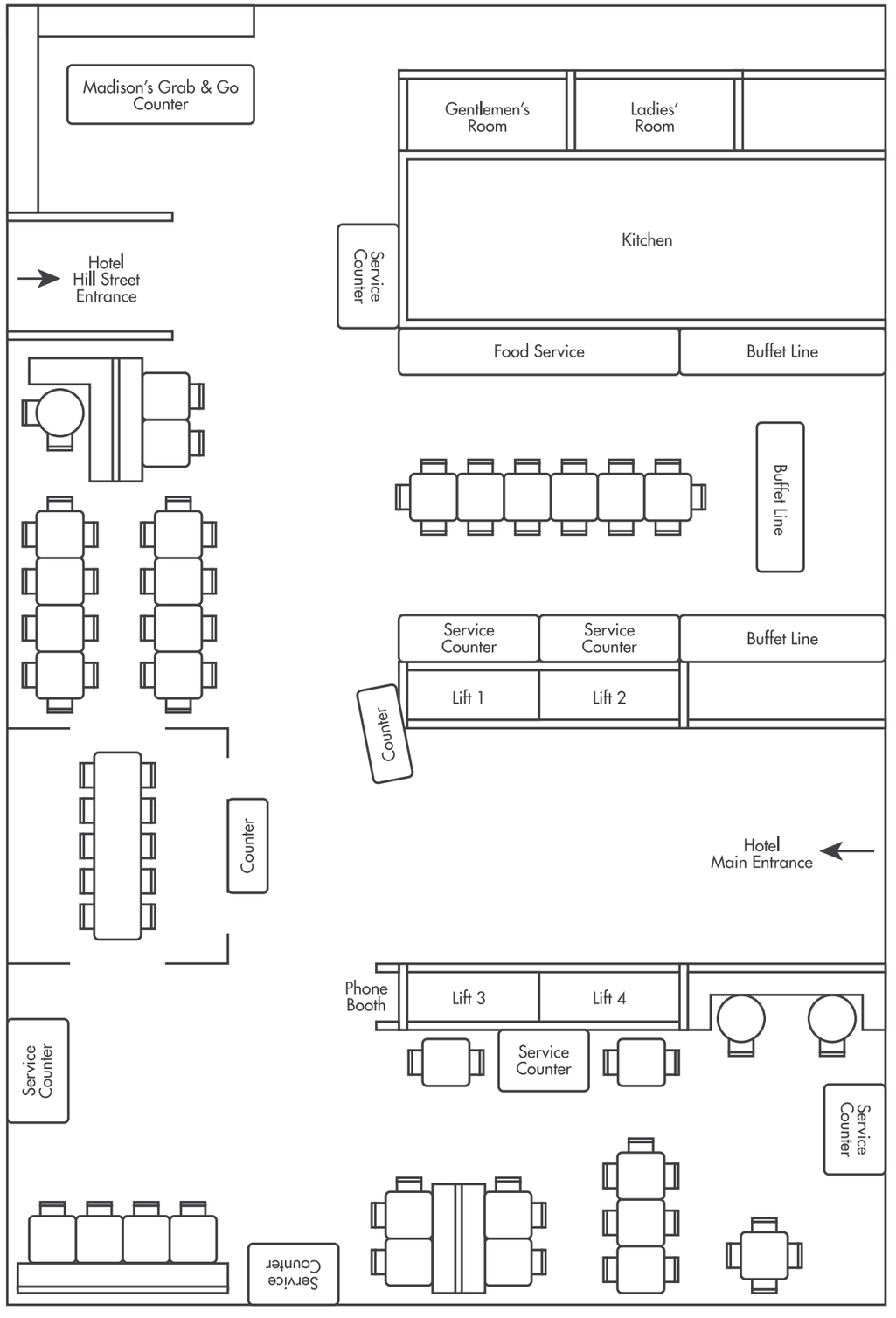
- Floral Decorations to enliven the venue
- Ang Pao Box and Guest Signing Book
- Wedding Favors for all guests
- Complimentary usage of state-of-art Audio-Visual Equipment with Wireless Microphones

STAY

- Complimentary parking coupons for 10% of total guarantee guests
  (Parking availability is based on a first-come, first-served basis)
- 1 Night Stay in Bridal Suite (Studio Suite) inclusive of breakfast and Lounge Access for two persons
- Welcome Amenities in the Bridal Room
- Special Room Rates for wedding guests

Prices are quoted in Singapore dollars and are subject 10% service charge and prevailing government taxes.

MADISON'S LAYOUT





EL CHIDO

SOLEMNISATION CEREMONY
LOCATION Rooftop

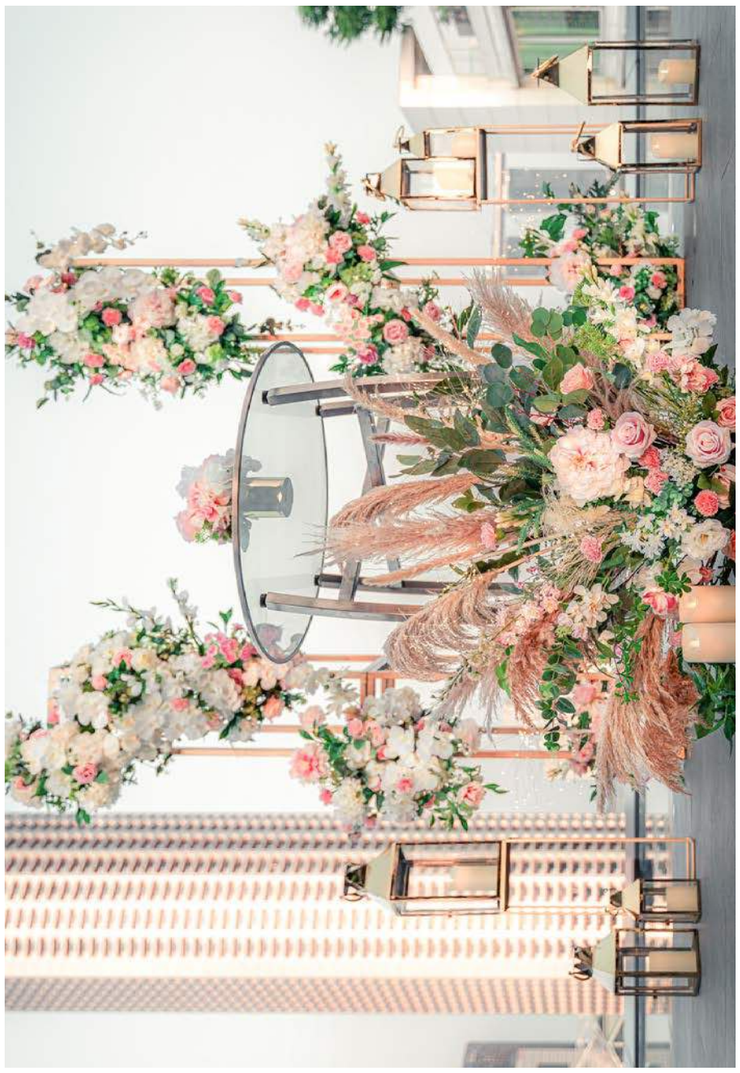
Elevate your wedding celebration with a breathtaking outdoor experience at El Chido, our exclusive rooftop venue with an infinity pool. Perfect for couples seeking extraordinary and stylish celebrations, El Chido offers stunning views of Marina Bay Sands, the Esplanade and St. Andrew's Cathedral.

Situated atop Pullman Singapore Hill Street, El Chido provides a romantic and vibrant setting, ensuring your special day is truly unforgettable.

EL CHIDO
TERRAZA MEXICANA

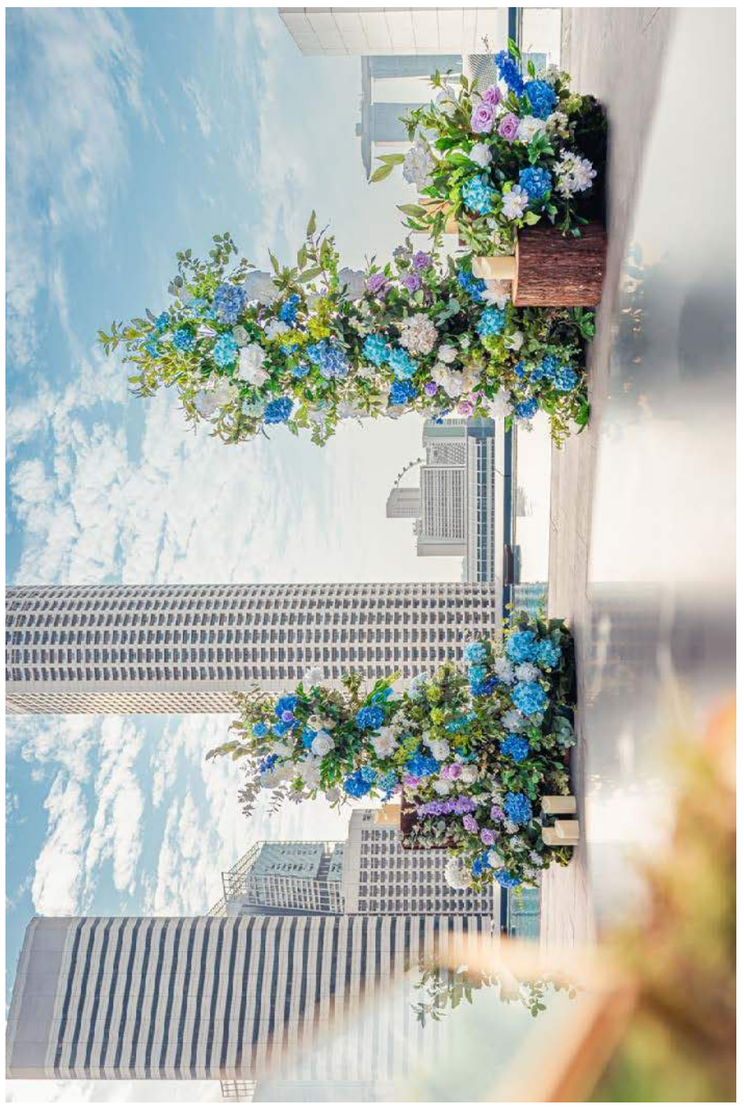
EL CHIDO WEDDING VENUE	AREA (M^2)	HEIGHT	SEATED
Buyout	347.2	-	100

YOUR DREAM WEDDING AWAITS









EL CHIDO SOLEMNISATION PACKAGE

LUNCH (12PM - 4PM) OR DINNER (6PM - 10PM)

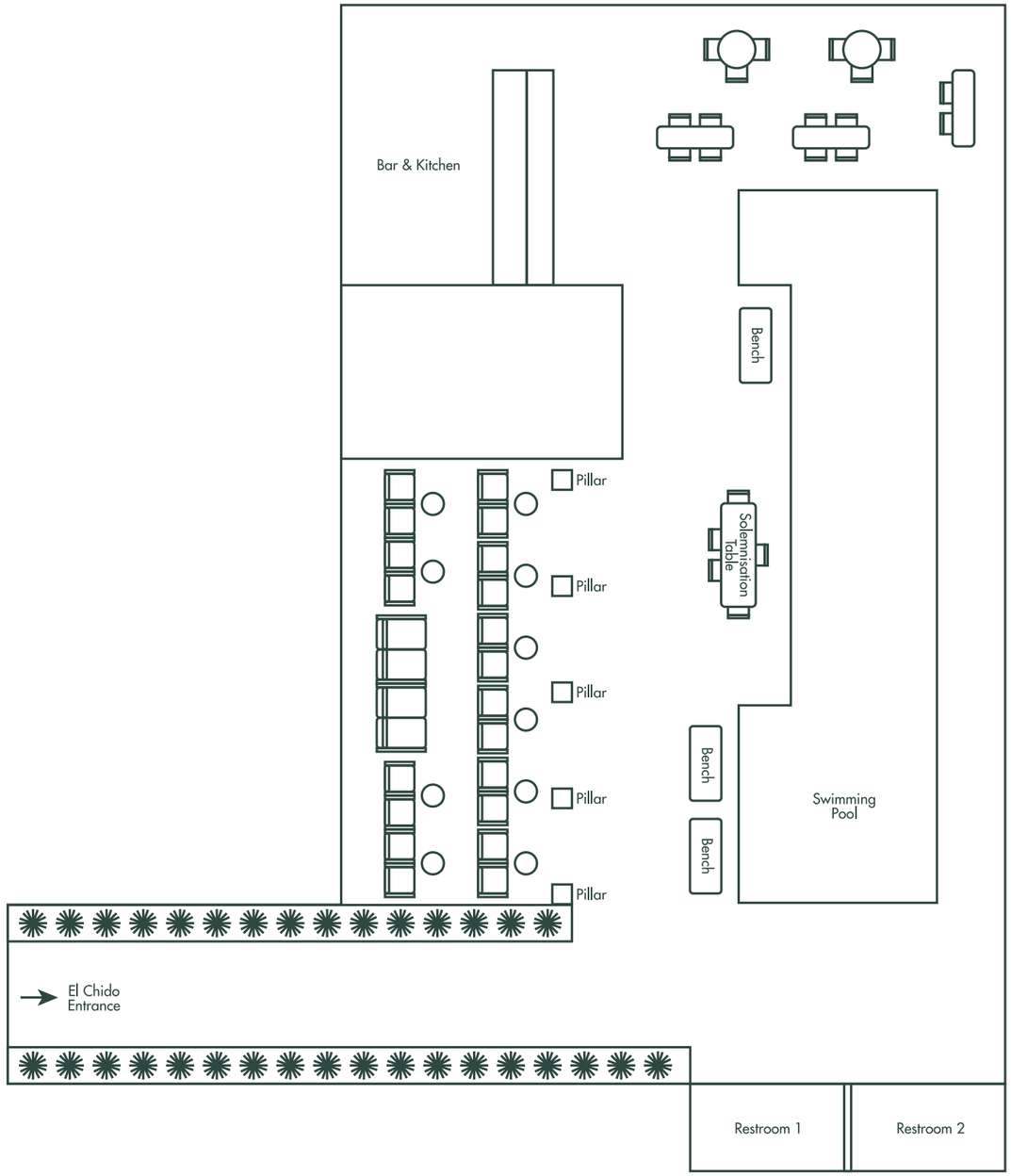
WEEKDAY PRICE Monday to Friday, Sunday	**S$6,888**++
WEEKEND PRICE Saturday, Eve of Public Holidays & Public Holidays	**S$8,088**++

- Exclusive use of the venue for 4 hours
- 8 platters of Canapés selection
- 1 round of pre-function Welcome Cocktail and Mocktail for all guests
- 2 hours free flow of Soft Drinks and Juices throughout the event
- Floral decorations to enliven the venue
- 1 night stay in an Executive Room inclusive of breakfast and Lounge Access for two persons



Prices are quoted in Singapore dollars and are subject 10% service charge and prevailing government taxes.

EL CHIDO LAYOUT



OCULUS GLASSHOUSE CHINESE EVERLASTING BLISS MENU

S$1888++ Per Table of 10 Persons (Monday to Friday, Sunday)
S$2088++ Per Table of 10 Persons (Saturday, Eve of Public Holidays & Public Holidays)

炸春卷, 熏鸭片, 日式八爪鱼, 鲜虾水果沙律, 生捞海蜇丝
Crispy Spring Roll, Sliced Smoked Duck, Seasoned Baby Octopus,
Mixed Fruit Prawn Salad, Marinated Sliced Jellyfish

红烧瑶柱蟹肉海味羹
Braised Assorted Dried Seafood & Crab Meat Soup

OR

羊肚菌鲍鱼瑶柱炖鸡汤
Double-boiled Chicken Soup with Abalone,
Morel Mushroom & Dried Scallops

生汁香芒炸虾球
Deep-Fried Tiger Prawn with Mango Mayo

金银蒜蒸顺壳鱼
Steamed Soon Hock Fish with Duo Garlic

五香吊烧鸡伴虾饼
Roasted Chicken with Prawn Crackers

鲍汁六头鲍鱼花菇扒时蔬
Six Head Abalone with Shiitake Mushrooms and
Seasonal Vegetables in Abalone Sauce

野菌韭黄焖伊府面
Stewed Ee-Fu Noodles with Assorted Mushroom & Yellow Chives

芦荟草莓珠桂花茶冻
Chilled Osmanthus Tea Jelly with Aloe Vera & Strawberry Boba









YOUR DREAM WEDDING AWAITS

OCULUS GLASSHOUSE CHINESE PROSPERITY & HARMONY MENU

S$1988++ Per Table of 10 Persons (Monday to Friday, Sunday)
S$2188++ Per Table of 10 Persons (Saturday, Eve of Public Holidays & Public Holidays)

烧鸭, 黑松露酱冻四季豆, 炸石榴鸡,
咸蛋鱼皮, 泰式捞海蜇丝

Roasted Duck, Chilled French Bean with Black Truffle Sauce, Deep Fried Chicken Pocket, Salted Egg Yolk Fish Skin, Thai Style Sliced Jellyfish

金汤鲍鱼仔瑶柱蟹肉海味羹

Dried Seafood Pumpkin Puree Soup with Baby Abalone & Crab Meat

极品酱芦荀炒虾球

Wok Fried Prawn with Asparagus in Homemade XO Sauce

港式蒸海红班

Steamed Red Grouper in HK Style with Superior Soy Sauce

蒜香杏片吊烧鸡

Roasted Chicken with Fried Garlic & Almond Flakes

鲍汁五头鲍花菇扒时蔬

Five Head Abalone & Shiitake Mushroom with Garden Green in Abalone Sauce

腊味瑶柱飘香荷叶饭

Fragrance Lotus Leaf Rice with Chinese Wax Sausage & Dried Scallop

桃胶杨枝甘露

Chilled Mango Cream Sago with Peach Gum

OCULUS GLASSHOUSE CHINESE EMPEROR'S FEAST MENU

S$2088++ Per Table of 10 Persons (Monday to Friday, Sunday)
S$2288++ Per Table of 10 Persons (Saturday, Eve of Public Holidays & Public Holidays)

鲜果龙虾沙律, 泰式北极贝, 炸紫薯米网卷

Mixed Fruit Lobster Salad, Thai Style Hokkaido Clam, Deep Fried Purple Potato Roll

虫草花鲍鱼花胶瑶柱竹笙炖鸡汤

Double Boiled Chicken Soup with Abalone, Fish Maw, Dried Scallop, Bamboo Pith & Cordyceps Flower

松露酱带子炒芦荀

Wok Fried Scallop with Asparagus in Truffle Sauce

烧汁焗鳕鱼

Baked Cod Fish with Teriyaki Sauce

药材当归烧鸭

Roasted Duck with Chinese Angelica Herb

鲍汁海参花菇扒时蔬

Sea Cucumber & Shiitake Mushroom with assorted Vegetable in Abalone Sauce

蟹肉榄菜脆米炒饭

Fried Rice with Crab Meat, Preserved Olive & Puff Rice

红莲炖雪蛤 (冷)

Double Boiled Hashima with Red Dates & Lotus Seed (Chilled)

OCULUS GLASSHOUSE
CHINESE SIX JADES MENU

6 Course Individually-Plated Chinese Menu

S$218++ Per Person (Monday to Friday, Sunday)
S$238++ Per Person (Saturday, Eve of Public Holidays & Public Holidays)

芝麻酱海蜇, 冻鲍鱼, 熏鸭片, 炸自制虾丸
Chilled Abalone & Jellyfish with Sesame Sauce,
Sliced Smoked Duck, Deep Fried Tiger Prawn

虫草花瑶柱花胶炖鸡汤
Double Boiled Chicken Soup with Fish Maw, Dried Scallop &
Cordyceps Flower

姜茸蒸鳕鱼
Steamed Cod Fish with Ginger Sauce & Superior Soy Sauce

鲍汁海参花菇伴青蔬
Sea Cucumber, Shiitake Mushroom with Garden Greens & Abalone Sauce

金汤带子日本面线
Japanese Somen with Scallops in Superior Golden Broth

草莓珠桂花茶冻
Osmanthus & Chinese Tea Jelly with Strawberry Boba



YOUR DREAM WEDDING AWAITS







OCULUS GLASSHOUSE & MADISON'S FUSION 4-COURSE SET MENU

Choice of 1 dish from each category

APPETIZER

Poached Lobster
8 Gems Caviar, Coriander Cress, Sambal Aioli

Grilled Pork Satay
Scallion Slaw, Peanut Sauce

Tuna Tartare
Avocado, Quail Egg, Lotus Chips, Yuzu Emulsion

Salmon Ceviche
Sweet and Sour Cucumber, Ikura, Fennel, Ginger-Soya Dressing

Heirloom Tomatoes (V)
Pickle Cottage Cheese, Avocado, Coriander Salad

SOUP

Laksa
Coconut, Fried Shrimp Dumpling, Quail Egg, Sambal

Chicken Tom Yum
Smoked Chicken, Bok Choy, Tempered Chili

Lentils (V)
Caramelised Apple, Curry Leaf, Masala Papadum

MAIN OR GRAIN

Boston Lobster ($36++)
Parmesan Polenta, Mushroom and Laksa Stew

Tandoori Lamb Chops ($18++)
Cumin Potatoes, Saffron & Mint Yoghurt

Rendang Beef Cheek
Mashed Potato, Roasted Vegetables, Coconut Chips

Barramundi
XO Cream Sauce, Potato Confit, Shanghai Green

Five Spiced Duck Breast
Plum Puree, Rice Cake, Chinese Chives

Miso Pork Chop
Sweet Potato, Scallion Salad

Oven Baked Cauliflower Steak (V)
Asian Spiced, Coriander Chimichurri

Hokkaido Scallop ($36++)
Curried Cauliflower Risotto, Green Peas, Kalamansi

Seafood Spaghetti
Tomato Sauce, Sambal Belachan, Kaffir Lime

Laksa Penne
Coconut, Bunga Kantan, Chicken, Chives, Pecorino

Mushroom Risotto (V)
Shitake, Kangkong, Fried Garlic, Rice Cracker

DESSERT

Pandan N Coconut Cake (V)
Coconut Foam, Almond Flakes

Yuzu Pear Cake (V)
Berry Compote, Nutty Crumble

Chrysanthemum Mousse (V)
White Chocolate Feuilletine, Fresh Berries, Raspberry Sauce

(V) Vegetarian

OCULUS GLASSHOUSE & MADISON'S FUSION BUFFET MENU

BAKER'S CORNER

Seeded Wheats | Warm Focaccia | Soft Rolls
Served with Butter

UNDER HOT LAMP

Curry Puff (V) | Fried Chicken Dumpling

COMPOUND SALADS

Asian Smashed Cucumber Salad (V) | Panzanella Salad (V) |
Norwegian Smoked Salmon Salad | Thai Chicken Salad with Crushed Peanuts

SOUP

Cauliflower Velouté (V)

HOT SELECTION

Homestyle Chicken Curry | Steamed Basmati Rice | Chicken Cheese Sausages |
Drunken Prawn | Beef Bourguignon | Leek Mashed Potatoes (V) |
Oven Roasted Seasonal Vegetables (V) | Sesame-garlic Asian Green Beans (V)

CARVING STATION

Crackling Skin Roasted Pork Belly
Served with Apple Jus, Mustard

DESSERT

Kueh Lapis | Ondeh Ondeh Cake | Peanut Butter Cheesecake |
Mini Fruit Tartlets | Chocolate Brownie | Pineapple Tart

SEASONAL FRESH FRUIT PLATTER

(V) Vegetarian

OCULUS GLASSHOUSE & MADISON'S WESTERN 4-COURSE SET MENU

Choice of 1 dish from each category

APPETIZER

Poached Lobster
Avruga, Banana Shallots, Chives, Lemon Vinaigrette

Prosciutto
Compressed Cantaloupe, Rocket, Buffalo

Bluefin Tuna
Tartare Style, Yuzu Seaweed Puree, Iwashi Tatami

House Cured Salmon
Red Endive & Green Apple Slaw, Multi Floral Honey, Beet, Crème Fraiche

Chicken Liver Pate
Toasted Sour Dough, Pickles, Port Reduction

Heirloom Tomato (V)
Guacamole, Lemon Vinaigrette, Baby Spinach

SOUP

Seafood Bouillabaisse ($12++)
Saffron, Rouille, Golden Crouton

Cream Of Forest Mushroom (V)
Truffle, Golden Croutons, Chives

Roasted Tomato (V)
Toasted Sour Dough, Crème Fraiche

Chilled Vichyssoise
Potato, Leek, Guanciale

MAIN OR GRAIN

Boston Lobster ($36++)
Baby Spinach, Mashed Potato, Lobster Black Sauce

Roasted Lamb Rack ($18++)
Rocket, Truffle Potato Pave, Harissa

Braised Angus Beef Cheek
Mashed Potato, Roasted Summer Vegetables, Red Wine Sauce

Barramundi
Celeriac, Asparagus, Caper Beur Blanc

Duck
Roasted Duck Breast, Rocket, Pickles, Red Wine Sauce

Spiced Rubbed Pork Loin
Mashed Potato, Pickles, Bourbon Whisky Sauce, Crème Fraiche

Beur Noisette Cauliflower Steak (V)
Chickpea Puree, Hazelnut, Parsley Crumble

Frutti De Mare ($8++)
Spaghetti, Garlic, Basil

Hokkaido Scallop
Green Pea Risotto, Furikake, Pea Shoot

Wild Mushroom Risotto (V)
Morel, Porcini, Parmesan Crisps

Pearl Barley (V)
Risotto Style, Parmesan Crisps, Gochujang

Mac & Cheese (V)
Orange Cheddar Cheese Sauce, Macaroni, Fried Shallots

Gnocchi
Smoked Chicken, Bouillon, Chicken Jus

DESSERT

Peanut Butter
Signature Peanut Butter Cheesecake, Fresh Berries

Passion Mousse
Valrhona Chocolate, Chocolate Crumble

Red Velvet
Walnut Crumble, Berry Coulis

(V) Vegetarian

OCULUS GLASSHOUSE & MADISON'S WESTERN BUFFET MENU

BAKER'S CORNER

Seeded Wheats | Warm Focaccia | Soft Rolls
Served with Butter

COMPOUND SALADS

Cobb Salad (V) | Tomato & Mozzarella Salad (V) |
Italian Seafood Salad | Smoked Chicken and Pear Salad

SOUP

Minestrone Soup (V)

WESTERN HOT SELECTION

Lemon & Thyme Grilled Chicken
Oven Baked King Salmon with Lemon Beur Blanc
Pan Seared Duck Breast with Orange Sauce
Mustard Marinated Pork Neck with Apple Jus
Pasta Pomodoro with Torn Basil (V)
Potato Dauphinoise (V) | Broccoli Almondine (V)
Parmesan Polenta with Confit Cherry Tomatoes (V)

CARVING STATION

Rosemary & Garlic Marinated NYC Striploin | Grilled Snail Sausages
Served with Jus, Mustard

DESSERT

NYC Peanut Butter Cheesecake | Cappuccino Walnut Cake |
Red Velvet Cake | Chocolate Eclairs | Fruit Tartlets

SEASONAL FRESH FRUIT PLATTER

(V) Vegetarian

OCULUS GLASSHOUSE & EL CHIDO CANAPÉS MENU

COLD CANAPÉS

Goat Cheese (V)
Torched, Dried Fig Compote, Assam

Guacamole (V)
Sundried Tomato, Quail Egg, Pie Tee Shell

Eggplant (V)
Asian Spiced, Creme Fraiche, Matzo Bread

Pulled Duck Leg
Confit, Duck Fat, Touched Gruyere, Crostini

Norwegian Salmon
Rillette, Pickled Red Onion, Pie Tee Shell

Bluefin Tuna
Tataki Style, Pickled Watermelon Radish, Seaweed Purée

Pickled Herring
Danish Rye Toast, Potato Confit, Crème Fraîche

HOT CANAPÉS

Mini Impossible Slider (V)
Potato Bun, Chipotle Coleslaw, Tomato, Lettuce, Cucumber

Baccal
Opened Faced Sandwich, Vegetables Ratatouille

Lamb Merguez
Mini Hot Dog Bun, Cucumber Relish, White Bean Purée

Boxing Chicken
Five Spice Marinated, Arugula & Scallion Purée

Stuffed Chicken Wing
Otah Marinated Seafood Farce, Honey Soy Glaze, Sesame Seed

PREMIUM COLD CANAPÉS

Boston Lobster
Mini Brioche, Avocado, Truffle Mayonnaise, Pickles

Boston Lobster
XO Hae Bee Hiam, Hollandaise, Avruga, Mini Brioche

Oscietra
Blinis, Quail Egg, Calamansi Crème Fraîche

Cannelloni
Seasonal Black Truffle, Morel, Smoked Chicken, Madeira & Port Reduction

Hokkaido Scallop Crudo
Seasonal Black Truffle, Jerusalem Artichoke Purée, Citrus Vinaigrette Seed

PREMIUM HOT CANAPÉS

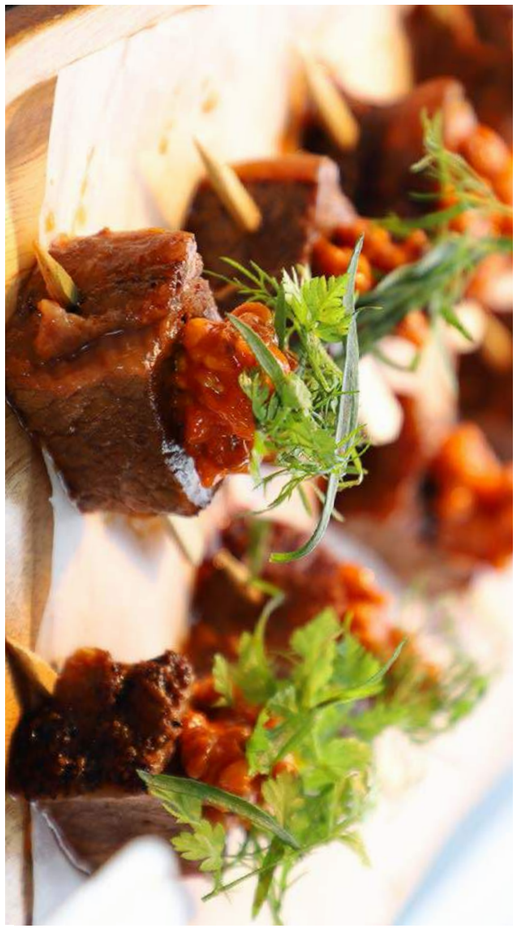
Pyrenees Lamb Loin
Harissa Paste, Mini Brioche, Seasonal Black Truffle

King Crab Leg
Golden Chinese Pita, Singapore Chilli Crab Style

Perle Noire
Rice Smoked Black Pearl Oyster, Shaved Bottarga, Pecorino

(V) Vegetarian







BRIDAL SUITE

Welcome to our luxurious Bridal Suite, a beautifully appointed sanctuary designed for newlyweds to celebrate their special day.

This premium Bridal Suite offers an expansive space where romance and luxury blend seamlessly. After the festivities, unwind in the indulgent bathtub, allowing the soothing ambiance to leave you both refreshed and revitalized.



pullman

SINGAPORE HILL STREET

1 Hill Street, Singapore 179949

HOTEL ACCESS

By Car: Approximately 20 minutes (19.7km) by car from Singapore Changi Airport

By MRT: Approximately 5 minutes walk from City Hall MRT Station, interchange between East-West Line and North-South Line

Carpark: Pullman Singapore Hill Street offers on-site parking

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Raffles City Shopping Centre / Funan Mall ..... 2 mins walk

Suntec Singapore Convention & Exhibition Centre ..... 10 mins walk

Clarke Quay ..... 10 mins walk

Chinatown ..... 15 mins walk

Raffles Place ..... 5 mins drive

Sands Expo & Convention Centre / Marina Bay Sands..... 5 mins drive

Orchard Road ..... 7 mins drive

Singapore Expo ..... 20 mins drive

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