CROWNE PLAZA®
BY IHG
Changi Airport



Let Love Take Flight

Beautiful spaces and bespoke service combined to create a celebration that is truly yours

Wedding Packages Price List 2026

Camellia

LUNCH & DINNER PACKAGE

CHINESE SET	INTERNATIONAL BUFFET
per table	per guest
S$1,618 nett	S$161.80 nett

Chengal

LUNCH PACKAGE

CHINESE SET	INTERNATIONAL BUFFET
per table	per guest
S$1,618 nett	S$161.80 nett

DINNER PACKAGE

CHINESE SET	INTERNATIONAL BUFFET
per table	per guest
S$1,618 nett	S$161.80 nett

Western Set

4-COURSE

S$198.80 nett
per guest

Minimum number of tables (of 10 persons each) apply for the following:

- Camellia Wedding Lunch & Dinner: 8 tables
- Chengal Ballroom Wedding Lunch & Dinner: 15 tables
- For events held by 31 December 2026

Prices listed are nett.
Packages are subjected to change without prior notice.



CROWNE PLAZA®
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Chengal Wedding Lunch Package 2026

Chengal
LUNCH PACKAGE

CHINESE SET per table	INTERNATIONAL BUFFET per guest
S$1,618 nett	S$161.80 nett

Western Set
4-COURSE

Minimum number of 15 tables

S$198.80 nett per guest

Dining

- A scrumptious 8-course Chinese menu prepared by our culinary team
- Complimentary pre-event tasting of selected set menu for up to ten guests for Chinese Cuisine
  *Applicable on weekdays, excluding Eve of & Public Holidays

Beverages

- Free-flow of soft drinks, mixers and Chinese tea during lunch for up to four hours
- Complimentary twelve bottles of house wine, additional bottles can be arranged at a special price
- Corkage of $18 nett per bottle on additional bottles of sealed and duty-paid wine or champagne brought to the event
- Corkage waived for sealed & duty-paid spirits
- A complimentary bottle of sparkling wine for your toasting ceremony

Decorations

- Elegantly-decorated model wedding cake for cake-cutting ceremony
- Creative wedding floral decoration themes
- Unique wedding favours for all guests
- Exquisite guest book and red packet box
- Complimentary usage of two LCD projectors & screens
- Choice of specially designed invitation cards for up to 70% of confirmed attendance
  (Excludes printing fees and accessories)
- Complimentary car park coupons based on 20% of the confirmed attendance
- One VIP parking lot at the hotel entrance for the bridal car

Private Enjoyment

- Complimentary wedding cake for your private celebration
- Enjoy a one night stay in our luxurious bridal suite with specially curated welcome amenities
- A hearty International Buffet Breakfast for two the next morning
- S$50 Nett in-room dining credits to be utilised during your stay

For enquiries, contact us at
weddings.cpca@ihg.com

A minimum number of 15 tables is required for all packages.
Menus are subjected to revision without prior notice.

Chengal Wedding Lunch Menu

S$1,618 nett per table

Appetiser

(Please select any five (5) items)

Deluxe Combination Platter（五福临门拼盘）

COLD

Baby Marinated Octopus with Japanese Cucumber & Sesame Dressing 日式黄瓜芝麻八爪鱼仔
Chilled Jellyfish with Chilli Dressing, Scallion & Sesame 辣味爽口海蜇
Poached Chicken with Sesame Dressing 麻酱白切鸡
Prawn Salad with Seasonal Fruits & Wasabi Mayonnaise 鲜虾时果沙律
Chicken Roulade with Ginger Purée & Goji Berry 姜茸杞子鸡卷
Black Pepper Smoked Duck Breast 黑椒烟熏鸭胸

HOT

Deep-Fried Pork Belly with Red Fermented Bean Curd 南乳脆皮五花肉
Honey-Glazed BBQ Pork 蜜汁叉烧
Steamed Scallop Dumpling with Spicy Vinegar Sauce 红油黑醋带子餃
Charcoal Otah You Tiao 竹碳乌打油条
Vegetarian Spring Roll 素春卷
Mango & Yam Roll 炸脆芒果芋泥卷

★ UPGRADE SELECTION AT $8.00++ PER PERSON:
Boston Lobster Salad with Seasonal Fruits
波士顿龙虾鲜果沙律

Soup (汤类)

Braised Pumpkin & Scallop with Crabmeat Soup 金瓜带子蟹肉羹
Double-Boiled Hua Qi Shen Supreme Chicken Soup 花旗参炖鸡汤
Ocean-Catch Seafood and Crabmeat Pumpkin Soup 蟹肉海鲜金瓜羹
Shredded Spinach Bean Curd with Crabmeat Soup 蟹肉豆腐菠菜羹

Seafood (海鲜类)

Wok-Fried Sea Prawns with Signature Singapore Chilli Sauce 星洲辣椒炒大虾
Golden Prawns with Wasabi Mayonnaise & Fresh Mango Salsa 黄金芥末芒果虾
Crispy Jumbo Prawns with Creamy Avocado Dip 牛油果明虾球
Crystal Prawns with Fresh Pomelo & Mango Purée 杨枝香芒虾球
Sea Prawns with Cereal 麦片虾
Sea Prawn with Lychee Mayonnaise and Tobiko 荔茸鱼子虾球

Terms and conditions apply.
All prices are subject to 10% service charge and prevailing government taxes.

Fish (鱼类)

Steamed Barramundi 金目鲈

★ UPGRADE SELECTION:

Red Grouper 红斑 (+$8.00++ per person)

Chilean Sea Bass 鲈鱼 (+$18.00++ per person)

COOKING STYLES 烹饪方式 (无附加费):

Superior Soya Sauce 豉油皇蒸 | Teochew-Style 潮州蒸 | Minced Ginger & Spring Onion 姜茸葱油蒸

Oven-Baked with Honey Glaze 蜜汁烘 | Deep-Fried with Sweet & Sour Sauce 酸甜炸

Sichuan Spices 川味蒸 | Yellow Bean Crumb 豆酥蒸

Poultry (家禽类)

Steamed Chicken with Ginger & Spring Onion 姜葱白切鸡

Sichuan Fried Chicken with Dry Chilli 四川辣子鸡

Deep-Fried Chicken with Lemon & Sesame Sauce 柠檬芝麻炸鸡

Crispy Chicken with Prawn Cracker 火红炸子鸡

Vegetables (疏菜类)

Braised Baby Cabbage with Conpoy & Shimeji Mushroom 瑶柱花菇扒娃娃菜

Stir-Fried Broccoli with Dried Scallop Sauce 瑶柱扒西兰花

Golden Pumpkin Stock with Wild Mushroom, Broccoli & Topshell 黄金上汤扒野菌西兰花螺王头

★ UPGRADE SELECTION:

Abalone

6 head (+$12.00 per person)

8 head (+$10.00 per person)

10 head (+$8.00 per person)

Terms and conditions apply.

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

Noodles/Rice (面/饭类)

Yang Zhou Fried Rice 扬州炒饭
Wok-Fried Seafood Fried Rice with Chilli 香辣海鲜炒饭
Braised Ee-Fu Noodles with Truffle & Yellow Chives 野菌焖伊面
Braised Ee-Fu Noodles with Crabmeat & Yellow Chives 蟹肉焖伊面
Golden Fragrant Fried Rice with Seafood & Olive 双喜黄金炒饭
Lotus Leaf Rice with Waxed Meat & Dried Shrimp 荷香腊味饭

★ UPGRADE SELECTION:

Eight Treasures Fried Rice with Foie Gras in Lotus Leaf 鹅肝荷香八宝饭 (+$5.00 per person)
Fragrant Lotus Leaf Rice with Abalone & Red Dates 荷香鲍丁红枣饭 (+$8.00 per person)

Dessert (甜品类)

Red Bean Soup with Lotus Seed & Lily Bulb 莲子百合红豆沙
Chilled Mango Sago with Pomelo 杨枝甘露
Stewed White Fungus with Papaya & Red Dates 木瓜雪耳炖红枣
Pumpkin Cream with Rice Dumplings 金瓜汤圆羹
Teochew Yam Paste with Gingko Nut in Pumpkin-Coconut Sauce 金瓜椰汁芋泥
Chilled Peach Gum with Dried Longan & Winter Melon 桃胶龙眼冬瓜汤

★ UPGRADE SELECTION:

Double-Boiled Hashima with Red Dates & Snow Fungus 红枣雪耳炖雪蛤 (+$8.00++ per person)
Dessert Buffet (6 items at $20.00++ per person, min 50 people)

Terms and conditions apply.
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Chengal Wedding Dinner Package 2026

	CHINESE SET per table	INTERNATIONAL BUFFET per guest
Chengal DINNER PACKAGE	S$1,618 nett	S$161.80 nett
Western Set 4-COURSE	Minimum number of 15 tables	S$198.80 nett per guest

Dining

- A scrumptious 8-course Chinese menu prepared by our culinary team
- Complimentary pre-event tasting of selected set menu for up to ten guests for Chinese Cuisine
  *Applicable on weekdays, excluding Eve of & Public Holidays

Beverages

- Free-flow of soft drinks, mixers and Chinese tea during lunch for up to four hours
- One complimentary 30-litre barrel of beer
- One complimentary bottle of house wine for every confirmed table
- Additional bottles can be arranged at a special price
- Corkage of $18 nett per bottle on additional bottles of sealed and duty-paid wine or champagne brought to the event
- Corkage waived for sealed & duty-paid spirits
- A complimentary bottle of sparkling wine for your toasting ceremony

Decorations

- Elegantly-decorated model wedding cake for cake-cutting ceremony
- Creative wedding floral decoration themes
- Unique wedding favours for all guests
- Exquisite guest book and red packet box
- Complimentary usage of two LCD projectors & screens
- Choice of specially designed invitation cards for up to 70% of confirmed attendance
  (Excludes printing fees and accessories)
- Complimentary car park coupons based on 20% of the confirmed attendance
- One VIP parking lot at the hotel entrance for the bridal car

Private Enjoyment

- Complimentary wedding cake for your private celebration
- Enjoy a one night stay in our luxurious bridal suite with specially curated welcome amenities
- A hearty International Buffet Breakfast for two the next morning
- S$50 Nett in-room dining credits to be utilised during your stay

For enquiries, contact us at
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A minimum number of 15 tables is required for all packages.
Menus are subjected to revision without prior notice.

Chengal Wedding Dinner Menu

S$1,618 nett per table

Appetiser

(Please select any five (5) items)

Deluxe Combination Platter（五福临门拼盘）

COLD

Baby Marinated Octopus with Japanese Cucumber & Sesame Dressing 日式黄瓜芝麻八爪鱼仔
Chilled Jellyfish with Chilli Dressing, Scallion & Sesame 辣味爽口海蜇
Prawn Salad with Seasonal Fruits & Wasabi Mayonnaise 鲜虾时果沙律
Chicken Roulade with Ginger Purée & Goji Berry 姜茸杞子鸡卷
Black Pepper Smoked Duck Breast 黑椒烟熏鸭胸

HOT

Deep-Fried Pork Belly with Red Fermented Bean Curd 南乳脆皮五花肉
Honey-Glazed BBQ Pork 蜜汁叉烧
Cantonese Flavored Soya Chicken 豉油皇白切鸡
Steamed Scallop Dumpling with Spicy Vinegar Sauce 红油黑醋带子餃
Charcoal Otah You Tiao 竹碳乌打油条
Vegetarian Spring Roll 素春卷
Mango & Yam Roll 炸脆芒果芋泥卷

★ UPGRADE SELECTION AT $8.00++ PER PERSON:
Boston Lobster Salad with Seasonal Fruits
波士顿龙虾鲜果沙律

Soup (汤类)

Braised Pumpkin & Scallop with Crabmeat Soup 金瓜带子蟹肉羹
Double-Boiled Hua Qi Shen Supreme Chicken Soup 花旗参炖鸡汤
Ocean-Catch Seafood and Crabmeat Pumpkin Soup 蟹肉海鲜金瓜羹
Shredded Spinach Bean Curd with Crabmeat Soup 蟹肉豆腐菠菜羹

Seafood (海鲜类)

Wok-Fried Sea Prawns with Signature Singapore Chilli Sauce 星洲辣椒炒大虾
Golden Prawns with Wasabi Mayonnaise & Fresh Mango Salsa 黄金芥末芒果虾
Crispy Jumbo Prawns with Creamy Avocado Dip 牛油果明虾球
Crystal Prawns with Fresh Pomelo & Mango Purée 杨枝香芒虾球
Sea Prawns with Cereal 麦片虾
Sea Prawn with Lychee Mayonnaise and Tobiko 荔茸鱼子虾球

Terms and conditions apply.
All prices are subject to 10% service charge and prevailing government taxes.

Fish（鱼类）

Steamed Barramundi金目鲈
Steamed Grouper石斑

★ UPGRADE SELECTION:
Red Grouper 红斑 (+$8.00++ per person)
Chilean Sea Bass 鲈鱼 (+$18.00++ per person)

COOKING STYLES 烹饪方式 (无附加费):
Superior Soya Sauce 豉油皇蒸 | Teochew-Style 潮州蒸 | Minced Ginger & Spring Onion 姜茸葱油蒸
Oven-Baked with Honey Glaze 蜜汁烘 | Deep-Fried with Sweet & Sour Sauce 酸甜炸
Sichuan Spices 川味蒸 | Yellow Bean Crumb 豆酥蒸

Meat（肉类）

Sichuan Fried Chicken with Dry Chilli 四川辣子鸡
Crispy Chicken with Prawn Cracker 火红炸子鸡
Cantonese Roasted Duck with Dang Gui Sauce 当归烧鸭
Steamed Emperor Chicken in Chinese Herbs 板栗皇帝樱花鸡
Honey-Roasted Pork Spareribs 蜜汁烧排骨
Sweet & Sour Pork Spareribs 糖醋排骨

Vegetables（疏菜类）

Braised Baby Cabbage with Conpoy & Shimeji Mushroom 瑶柱花菇扒娃娃菜
Stir-Fried Broccoli with Dried Scallop Sauce 瑶柱扒西兰花
Sous Vide Baby Abalone with Chinese Mushroom and Spinach 红烧十头鲍北菇扒菠菜
Golden Pumpkin Stock with Wild Mushroom, Broccoli & Topshell 黄金上汤扒野菌西兰花螺王头

★ UPGRADE SELECTION:
Abalone
6 head (+$12.00 per person)
8 head (+$10.00 per person)
10 head (+$8.00 per person)

Terms and conditions apply.
All prices are subject to 10% service charge and prevailing government taxes.

Noodles/Rice (面/饭类)

Yang Zhou Fried Rice 扬州炒饭
Wok-Fried Seafood Fried Rice with Chilli 香辣海鲜炒饭
Braised Ee-Fu Noodles with Truffle & Yellow Chives 野菌焖伊面
Braised Ee-Fu Noodles with Crabmeat & Yellow Chives 蟹肉焖伊面
Golden Fragrant Fried Rice with Seafood & Olive 双喜黄金炒饭
Lotus Leaf Rice with Waxed Meat & Dried Shrimp 荷香腊味饭

★ UPGRADE SELECTION:

Eight Treasures Fried Rice with Foie Gras in Lotus Leaf 鹅肝荷香八宝饭 (+$5.00 per person)
Fragrant Lotus Leaf Rice with Abalone & Red Dates 荷香鲍丁红枣饭 (+$8.00 per person)

Dessert (甜品类)

Red Bean Soup with Lotus Seed & Lily Bulb 莲子百合红豆沙
Chilled Mango Sago with Pomelo 杨枝甘露
Stewed White Fungus with Papaya & Red Dates 木瓜雪耳炖红枣
Pumpkin Cream with Rice Dumplings 金瓜汤圆羹
Teochew Yam Paste with Gingko Nut in Pumpkin-Coconut Sauce 金瓜椰汁芋泥
Chilled Peach Gum with Dried Longan & Winter Melon 桃胶龙眼冬瓜汤

★ UPGRADE SELECTION:

Double-Boiled Hashima with Red Dates & Snow Fungus 红枣雪耳炖雪蛤 (+$8.00++ per person)
Dessert Buffet (6 items at $20.00++ per person, min 50 people)

Terms and conditions apply.
All prices are subject to 10% service charge and prevailing government taxes.

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Camellia Wedding Package 2026

Camellia
LUNCH & DINNER PACKAGE

CHINESE SET
per table
S$1,618 nett

INTERNATIONAL BUFFET
per guest
S$161.80 nett

Western Set
4-COURSE

Minimum number of 8 tables

S$198.80 nett
per guest

Dining

- A scrumptious 8-course Chinese menu prepared by our culinary team
- A pre-event food tasting* of selected set menu for up to ten guests for Chinese Cuisine
  *Applicable only from Mondays to Thursdays, excluding eves of and Public Holidays

Beverages

- Unlimited soft drinks, mixers and Chinese tea during lunch for up to four hours
- A complimentary bottle of sparkling wine for your toasting ceremony
- Complimentary one 30-litre barrel of beer
- Complimentary one bottle of house wine for every confirmed table of 10 persons
- Corkage waiver for all sealed and duty-paid spirits and wines

Decorations

- Creative wedding backdrop and centerpiece for all guest tables
- Elegantly-decorated model wedding cake
- Choice of unique wedding favours for all guests
- Exquisite guest signature book and red-packet box
- Complimentary usage of LED Wall
- Complimentary car park passes for up to 20% of guaranteed attendance
- One VIP parking lot at the hotel entrance for the bridal car
- Choice of specially designed invitation cards for up to 70% of confirmed attendance
  (Excludes printing fees and accessories)

Private Enjoyment

- Enjoy one night stay in our Premier room with welcome amenities
- A hearty International Buffet Breakfast for two the next morning
- One complimentary wedding cake in your room for your private celebration

For enquiries, contact us at
weddings.cpca@ihg.com

A minimum number of 8 tables is required for all packages.
Menus are subjected to revision without prior notice.

Camellia Lunch & Dinner Menu

S$1,618 nett per table

Appetiser

(Please select any five (5) items)

Deluxe Combination Platter（五福临门拼盘）

COLD

Baby Marinated Octopus with Japanese Cucumber & Sesame Dressing日式黄瓜芝麻八爪鱼仔
Chilled Jellyfish with Chilli Dressing, Scallion & Sesame 辣味爽口海蜇
Prawn Salad with Seasonal Fruits & Wasabi Mayonnaise 鲜虾时果沙律
Chicken Roulade with Ginger Purée & Goji Berry 姜茸杞子鸡卷
Black Pepper Smoked Duck Breast 黑椒烟熏鸭胸

HOT

Deep-Fried Pork Belly with Red Fermented Bean Curd 南乳脆皮五花肉
Honey-Glazed BBQ Pork 蜜汁叉烧
Cantonese Flavored Soya Chicken 豉油皇白切鸡
Steamed Scallop Dumpling with Spicy Vinegar Sauce 红油黑醋带子餃
Charcoal Otah You Tiao 竹碳乌打油条
Vegetarian Spring Roll 素春卷
Mango & Yam Roll 炸脆芒果芋泥卷

★ UPGRADE SELECTION AT $8.00++ PER PERSON:
Boston Lobster Salad with Seasonal Fruits
波士顿龙虾鲜果沙律

Soup (汤类)

Braised Pumpkin & Scallop with Crabmeat Soup 金瓜带子蟹肉羹
Double-Boiled Hua Qi Shen Supreme Chicken Soup 花旗参炖鸡汤
Ocean-Catch Seafood and Crabmeat Pumpkin Soup 蟹肉海鲜金瓜羹
Shredded Spinach Bean Curd with Crabmeat Soup 蟹肉豆腐菠菜羹

Seafood (海鲜类)

Wok-Fried Sea Prawns with Signature Singapore Chilli Sauce 星洲辣椒炒大虾
Golden Prawns with Wasabi Mayonnaise & Fresh Mango Salsa 黄金芥末芒果虾
Crispy Jumbo Prawns with Creamy Avocado Dip 牛油果明虾球
Crystal Prawns with Fresh Pomelo & Mango Purée 杨枝香芒虾球
Sea Prawns with Cereal 麦片虾
Sea Prawn with Lychee Mayonnaise and Tobiko 荔茸鱼子虾球

Terms and conditions apply.
All prices are subject to 10% service charge and prevailing government taxes.

Fish（鱼类）

Steamed Barramundi 金目鲈
Steamed Grouper 石斑

★ UPGRADE SELECTION:
Red Grouper 红斑 (+$8.00++ per person)
Chilean Sea Bass 鲈鱼 (+$18.00++ per person)

COOKING STYLES 烹饪方式 (无附加费):
Superior Soya Sauce 豉油皇蒸 | Teochew-Style 潮州蒸 | Minced Ginger & Spring Onion 姜茸葱油蒸
Oven-Baked with Honey Glaze 蜜汁烘 | Deep-Fried with Sweet & Sour Sauce 酸甜炸
Sichuan Spices 川味蒸 | Yellow Bean Crumb 豆酥蒸

Meat（肉类）

Sichuan Fried Chicken with Dry Chilli 四川辣子鸡
Crispy Chicken with Prawn Cracker 火红炸子鸡
Cantonese Roasted Duck with Dang Gui Sauce 当归烧鸭
Steamed Emperor Chicken in Chinese Herbs 板栗皇帝樱花鸡
Honey-Roasted Pork Spareribs 蜜汁烧排骨
Sweet & Sour Pork Spareribs 糖醋排骨

Vegetables（疏菜类）

Braised Baby Cabbage with Conpoy & Shimeji Mushroom 瑶柱花菇扒娃娃菜
Stir-Fried Broccoli with Dried Scallop Sauce 瑶柱扒西兰花
Sous Vide Baby Abalone with Chinese Mushroom and Spinach 红烧十头鲍北菇扒菠菜
Golden Pumpkin Stock with Wild Mushroom, Broccoli & Topshell 黄金上汤扒野菌西兰花螺王头

★ UPGRADE SELECTION:
Abalone
6 head (+$12.00 per person)
8 head (+$10.00 per person)
10 head (+$8.00 per person)

Terms and conditions apply.
All prices are subject to 10% service charge and prevailing government taxes.

Noodles/Rice (面/饭类)

Yang Zhou Fried Rice 扬州炒饭
Wok-Fried Seafood Fried Rice with Chilli 香辣海鲜炒饭
Braised Ee-Fu Noodles with Crabmeat & Yellow Chives 蟹肉焖伊面
Golden Fragrant Fried Rice with Seafood & Olive 双喜黄金炒饭
Lotus Leaf Rice with Waxed Meat & Dried Shrimp 荷香腊味饭

★ UPGRADE SELECTION:

Eight Treasures Fried Rice with Foie Gras in Lotus Leaf 鹅肝荷香八宝饭 (+$5.00 per person)
Fragrant Lotus Leaf Rice with Abalone & Red Dates 荷香鲍丁红枣饭 (+$8.00 per person)

Dessert (甜品类)

Red Bean Soup with Lotus Seed & Lily Bulb 莲子百合红豆沙
Chilled Mango Sago with Pomelo 杨枝甘露
Stewed White Fungus with Papaya & Red Dates 木瓜雪耳炖红枣
Pumpkin Cream with Rice Dumplings 金瓜汤圆羹
Teochew Yam Paste with Gingko Nut in Pumpkin-Coconut Sauce 金瓜椰汁芋泥
Chilled Peach Gum with Dried Longan & Winter Melon 桃胶龙眼冬瓜汤

★ UPGRADE SELECTION:

Double-Boiled Hashima with Red Dates & Snow Fungus 红枣雪耳炖雪蛤 (+$8.00++ per person)
Dessert Buffet (6 items at $20.00++ per person, min 50 people)

Terms and conditions apply.
All prices are subject to 10% service charge and prevailing government taxes.

4-Course
Western Set Menu

Appetiser

Trio of Salmon

Confit, Tartare & Smoked Salmon Mousse with Ponzu-Marinated Fennel,
Crispy Salmon Skin & Parsley-Tarragon Oil

Soup

Creamy Clam Chowder

Mixed Seafood, Basil Pesto & Chives

Main Course

Chicken Roulade

Pesto Mousseline, Asparagus, Truffle Jus

Or

Salmon

Sautéed Garden Vegetable, Potato-Celeriac Mousseline, Shellfish Beurre Blanc

Or

Braised Beef Short Ribs

Mashed Potatoes, Roasted Vegetable, Port Wine Reduction

Dessert

Chocolate Medley

A trio of Dark Chocolate Tart, Milk Chocolate Mousse
and White Chocolate Chantilly

Praline

★ UPGRADE SELECTION:

Dessert Buffet

Indulge your guests with six exquisite dessert selections.
$20.00++ per person | Min. 50 guests
(Excludes Chinese desserts)

Coffee & Tea

Kindly note that the menu is subject to revision.



Dessert Buffet

Please select any six from the following:

The Chocolate Room

- Assorted Pralines
- Caramel Chocolate Tart
- Chocolate Brownies
- Chocolate Cream Puff
- Chocolate Éclair
- Chocolate Fudge Cake
- Chocolate Mousse
- Chocolate Opera Cake
- Chocolate Swiss Roll
- Chocolate Tart
- Manjari Chocolate Mousse with Crunchy Pearls
- Manjari Dark Chocolate Mousse with Cherry

Layers of Happiness

- Banana Cake
- Black Forest Cake
- Classic Carrot Cake
- Marble Cake
- Lemon Cheesecake
- Blueberry Chocolate Cake
- Passion Fruit Raspberry
- Ondeh Ondeh Cake
- Pandan Kaya Cake
- Rose Lychee Ispahan Swiss Roll
- Lemon Swiss Roll
- Strawberry Swiss Roll
- Pandan Swiss Roll

Petite Pleasures

- Coffee Mousse
- Mango Mousse
- Mango Mirror Mousse
- Lemon Mousse with Flambé Meringue
- Assorted Fruit Tarts
- Vanilla Cream Puff
- Coffee Éclair
- Assorted Macarons
- Signature Tiramisu
- Blueberry Panna Cotta