



A MICHELIN Timeless Moments By The MICHELIN Team At The Helm !

A MICHELIN Restaurant

Proud Winner of HERWORLD Brides'

Best Wedding Setting and Ambience Restaurant 2021

Best Wedding Dinner Venue Chinese Restaurant 2020

Best Traditional Wedding Theme Chinese Restaurant 2019



A Timeless MOMENTS



YOUR TIMELESS
MOMENTS
Begin from here . . .



INTIMATE WEDDING PACKAGE[^]

Lunch

Monday – Friday, **Excludes Eve of Public Holiday & Public Holiday**

2024 : \$1,288 per 10 persons

2025 : \$1,388 per 10 persons

Lunch

Saturday – Sunday

2024 : \$1,388 per 10 persons

2025 : \$1,488 per 10 persons

Dinner

Monday – Thursday, **Excludes Eve of Public Holiday & Public Holiday**

2024 : \$1,288 per 10 persons

2025 : \$1,388 per 10 persons

Dinner

Friday – Sunday

2024 : \$1,488 per 10 persons

2025 : \$1,588 per 10 persons

TERMS & CONDITIONS :

[^] It excludes auspicious dates/days of the lunar calendar and/or all special celebratory occasions, including eve & 15 Days of Chinese New Year Celebrations.

[^] Packages are applicable with a minimum of **12 tables** of 10 guests (Weekdays) | **15 tables** of 10 guests (Weekends) OR a minimum spend will apply for more intimate / close-door celebrations

[^] It excludes auspicious dates/days of the lunar calendar and/or all special celebratory occasions, including Eve & 15 Days of Chinese New Year Celebrations.

[^] Confirmation of booking is only valid upon payment of a non-refundable deposit of \$5,000

[^] Prices are subject to 10% service charge & prevailing Goods & Services Tax (GST).

[^] Prices and menus are subject to change at the discretion of Peony Jade's management.



Dreams of Love under the Sky...

- 1 Night Stay in Bridal Deluxe Room at AMARA Singapore, with minimum guaranteed booking of **15 tables**.

Gourmet Breakfast Buffet in the Morning Ray...

- International buffet for the new Mr and Mrs at Element, Level 1 of AMARA Singapore, with minimum guaranteed booking of **15 tables**.

Let Food Be Thy Music of Love...

- Enjoy an incredible Chinese gastronomy 8-course Cantonese cuisine prepared by PEONY JADE's MICHELIN & award-winning chefs.
 - Endless stream of soft drinks, mixers and Chinese tea while feasting.
 - Waiver of corkage fee for duty paid and sealed hard liquor brought in for consumption during the wedding celebration.
 - * A corkage fee of SGD 25 per bottle will be levied for wine and champagne brought in for consumption during the wedding celebration.
 - One complimentary bottle of House Champagne for your champagne pouring.
 - Faux-wedding cake for the cake-cutting ceremony.
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Memories weaved by these...

- Create lasting impressions with delightful wedding favours for all your guests with guaranteed booking of 15 tables.
- Distinctively themed floral decoration for your selection.
- Elegantly designed wedding guest book and token box for your guests to leave their blessings.
- Complimentary use of 2 LCD projectors for Montages.
- An event co-ordinator to assist you with your planning.
- Dry ice effect for wedding march-in.

All for my family & guests...

- One VIP car park lot at the Hotel front driveway for the main bridal car.
- One complimentary barrel of House pour beer (Unconsumed barrel/beer cannot be taken out of the Restaurant).
- One complimentary bottle of House event wine with every 10 paying guests (Any unconsumed bottles cannot be taken out of the Restaurant).
- Complimentary car park coupons for 20% of confirmed attendance.
- Exquisite wedding invitation cards OR E-invites for up to 60% of the guaranteed attendance. Guaranteed booking of **15 tables** (excluding printing).

MORE WEDDING WISHES

With minimum guaranteed 18 paying tables

Select from a host of additional benefits to impress your guests on your big day :

Please Select Two perks :

- Additional one 20-litre barrel of house pour beer (Unconsumed barrel/beer cannot be taken out of the Restaurant)
- Additional bottle of House event wine per every 10 paying guests (Any unconsumed bottles cannot be taken out of the Restaurant)
- Pre-Wedding Lunch/Dinner Reception Canapes per table
- Upgrade car park coupons to 30% of the confirmed attendance
- Printing of wedding invitation card inserts
- Complimentary food tasting for 6 people for 6 dishes upon confirmation of wedding.



Terms and Conditions

- ^ It excludes the eve of Eve of public holidays, public holidays, auspicious dates/days of the lunar calendar and/or all special occasions.
 - ^ Weekday Packages are applicable with a minimum of **12 tables** of 10 guests.
 - ^ Weekend Packages are applicable with a minimum of **15 tables** of 10 guests.
 - ^ Prices are subject to 10% services charge and prevailing Goods & Services Tax (GST).
 - ^ Prices and menus are subject to change at the discretion of Peony Jade's management.
 - ^ Applicable for weddings to be held in PEONY JADE from 1st January to 31st December 2024 and from 1st January to 30th June 2025.
 - ^ A non-refundable and non-transferable deposit of S\$5,000nett is required to secure the date and venue.
 - ^ Promotion & Perks are not transferable or exchangeable for cash or any other items
 - ^ Additional surcharge of S\$100.00++ per table of 10 persons applies to the eve of public holiday, public holidays, auspicious dates/days and/or special occasions determined by The Quayside Group.
 - ^ Terms and conditions are subject to changes without prior notice.
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Special Curated 7-Course Wedding Menu

OUR LOVE STORY HORS D'OEUVRES | 龙凤大拼盘

Barbecued Suckling Pig Combination Platter :

脆皮乳猪件、青芥脆蟹枣、蜜汁香叉烧、泰式酱伴胭脂蚌、凉伴海蜇丝
Sliced Crispy Barbecued Suckling Pig, Deep-fried Crispy Crab Meat Ball
tossed in Wasabi Mayonnaise, Honey-Glazed Barbecued Pork, Marinated Lip
Clam Thai-style, Marinated Shredded Jellyfish

SOUP | 心心相印汤

迷你佛跳墙 Double-boiled Mini Buddha Jumps Over the Wall

FISH | 连生贵子鱼

- 1 港蒸豉油大红斑 Steamed Red Garoupa with Japanese Shoyu & Glazed with Fragrant Hot Oil
- 2 油浸笋壳鱼 Deep-fried Marble Goby/"Soon Hock" with Japanese Shoyu & Glazed with Fragrant Hot Oil
- 3 娘惹蒸龙虎斑 Steamed Hybrid Garoupa, Nyonya-style
- 4 潮式正昌鱼 Steamed Pomfret, "Chaozhou" style

DRIED SEAFOOD | 美满良辰海味

1. 鲍汁十头鲜鲍冬菇伴西兰花 Braised Whole 10 Head Australian Abalone, Mushroom, Broccoli in Abalone Sauce
2. 蚝皇海参花菇扒时蔬 Braised Sea Cucumber and Mushroom, Seasonal Greens
3. 极品酱皇爆双鲜 Wok-fried Scallops and Shrimps in Signature Homemade X.O. Chili Sauce

POULTRY | 天作之合家禽

- 1 荷叶蒸药材鸡 Steamed Farm Chicken, Chinese Herbs enveloped in Lotus Leaf
- 2 杏香脆皮烧鸡 Roasted Crispy Chicken with Almond Flakes
- 3 粤式党歸明炉烧鸭 Roasted Crispy Duck with "Dang Gui" Sauce

RICE & NOODLES | 白头偕老饭/面

- 1 野菌脆贝蟹肉焖香港伊面 Stewed Hong Kong Ee-Fu Noodles with Wild Mushrooms, Crabmeat
- 2 富贵瑶柱荷叶饭 Steamed Fried Rice enveloped in Lotus Leaf
- 3 瑶柱松蟹肉虾子面 Fried Shrimps Noodle with Conpoy, Crabmeat

DESSERTS | 百年好合甜品

- 1 红莲炖双雪 Double-boiled Red Dates Soup with Snow Fungus and Snow Pear
- 2 柚子甘露 Chilled Cream of Mango with Pomelo
- 3 蜜瓜西米露 Chilled Honey Dew Melon with Sago Pearls
- 4 玉河畔招牌白果芋泥马蹄汁 **Peony Jade's Signature** Warm Orhni with Gingko Nut in Chestnut Sauce

Special Curated 8-Course Weekday Wedding Lunch/Dinner

“YOU'RE MY HEART, YOU'RE MY SOUL” 浓情蜜意

OUR LOVE STORY HORS D'OEUVRES | 龙凤大拼盘

Choice of 5 items | 自选五款

- 1 玉河畔招牌碳烧黑豚叉烧 Honey-glazed Kurobuta Pork Char-Siu
- 2 烟鸭胸配香芒莎莎 Smoked Duck with "Sha-sha" Sauce
- 3 迷网紫薯卷 Fried Rice Paper Roll with Purple Sweet Potato
- 4 黄金蟹钳 Golden Crabclaw
- 5 柚子沙拉伴迷你八爪鱼泰式日本柚子墨鱼仔 Japanese Octopus with Thai Sweet Chilli & Yuzu
- 6 海蜇鲍贝 Marinated Jelly Fish & Pacific Clam
- 7 金沙白饭鱼 Deep-fried Silver Baits with Salted Egg Yolk
- 8 泰式酱伴胭脂蚌 Marinated Lip Clam, Thai-style
- 9 黄金日本袋 Vegetarian Golden Pocket

SOUP | 心心相印汤

- 1 虫草花山干贝红枣炖鸡汤 D
Double Boiled Farm Chicken Consommé, Cordyceps Flower, Conpoy, Red Dates
- 2 蟹肉鱼鳔羹
Braised Crab Meat & Fish Maw Soup
- 3 金汤干蟹肉翅
Braised Shark's Fin, Crabmeat, Conpoy in a Rich Golden Bouillon

FISH | 连生贵子鱼

- 1 港蒸豉油大红斑 S
Steamed Red Garoupa with Japanese Shoyu & Glazed with Fragrant Hot Oil
- 2 油浸笋壳
Deep-fried Marble Goby/"Soon Hock" with Japanese Shoyu & Glazed with Fragrant Hot Oil
- 3 娘惹蒸龙虎斑
Steamed Hybrid Garoupa, Nyonya-style
- 4 潮式正昌
Steamed Pomfret, "Chaozhou" style

DRIED SEAFOOD | 美满良辰海味海味

- 1 蚝皇十头汤鲍香菇碧绿
Braised Whole 10 Head Australian Abalone with Mushroom & Seasonal Greens
- 2 蚝皇海参百灵菇伴时蔬
Braised Sea Cucumber and "Ling Zhi " Mushroom with Seasonal Greens
- 3 碧绿鲍脯烩花菇 B
Braised Sliced Abalone with Chinese Mushrooms and Seasonal Greens

Special Curated 8-Course Weekday Wedding Lunch/Dinner

“YOU'RE MY HEART, YOU'RE MY SOUL” 浓情蜜意

POULTRY | 天作之合家禽家畜

- 1 荷叶蒸药材鸡
Steamed Farm Chicken, Chinese Herbs enveloped in Lotus Leaf
- 2 避风塘脆皮烧鸡
Roasted Crispy Chicken, Cantonese "Bi-Fung-Tang" style
- 3 粤式党歸明炉烧鸭
Roasted Crispy Duck, "Dang Gui" Sauce
- 4 香梅酱烧鸭
Cantonese Roasted Duck, Plum Sauce
- 5 八宝鸭
Steamed Eight Treasure Duck, Shiitake Mushroom

SEAFOOD | 美满良辰海味

- 1 香煎豉油皇大明虾
Pan-Seared Prawns, Superior Dark Soya Sauce
- 2 XO 酱虾球炒甜豆
Sautéed Prawns, XO Chilli Sauce, Honey Bean
- 3 金沙咸蛋虾球
Sautéed Prawns, Salted Egg Egg Crumbs (Deshelled)

RICE & NOODLES | 白头偕老饭/面饭/面

- 1 富贵瑶柱腊味荷叶饭
Steamed Rice, Chinese Sausage, Conpoy, Enveloped in Lotus Leaf
- 2 鱼子蟹肉脆贝蛋炒饭
Fried Rice, Peeled Crabmeat, Fish Roe
- 3 干烧伊府面 Braised
Ee-Fu Noodle, Mushroom, Yellow Chives
- 4 海鲜瑶柱松炒虾子面
Fried Noodle, Prawns, Julienned Seafood, Conpoy

DESSERTS | 百年好合甜品

- 1 莲子百合桃胶雪燕红枣糖水
Boiled Red Dates Soup with Peach Reisin, Gum Tragacanth, Snow Fungus & Lotus Seeds
- 2 香茅杂果冻
Chilled Lemon Grass Jelly with Assorted Fruits
- 3 柚子甘露
Chilled Cream of Mango with Pomelo
- 4 蜜瓜西米露
Honey Dew Melon with Sago Pearls
- 5 玉河畔招牌白果芋泥马蹄汁
Peony Jade's Signature Warm Orhni with Gingko Nut in Chestnut Sauce

PREMIUM
MENU
[Weekend]



Special 8-Course Weekend Wedding Lunch/Dinner

“TIMELESS MOMENTS” 天长地久

永恒的爱 FOREVER LOVE | APPETISER

(自选一样 Please Select 1 Appetizer)

1 乳猪鲍鱼大拼盘

Barbecued Suckling Pig Combination Platter :

[脆皮乳猪件 . 海蜇 . 青芥脆蟹枣 . 海鲜腐皮卷 . 烟鸭胸配香芒莎莎

Roasted Suckling Pig Slice, Chilled Marinated Jelly Fish, Deep-fried Crispy Crab Meat Ball tossed in Wasabi Mayonnaise, Crisp-Fried Beancurd Skin Roulette with Seafood, Smoked Duck with "Sha-sha" Sauce]

2 龙虾大拼盘 **Lobster Deluxe Platter:**

[黑松露沙拉龙虾, 泰式酱胭脂蚌, 柚子沙拉伴迷你八爪鱼, 海鲜腐皮卷, 白酒浸醉鸡 Lobster Salad with Black Truffle, Thai-style Lip Clam, Chilled Marinated Mini Octopus with Pomelo, Crisp-Fried Beancurd Skin Roulette with Seafood, Chilled Chinese Wine Macerated Chicken Roll]

天作之和 THE PERFECT MATCH | SOUP

1 红烧海参鱼肚蟹肉羹

Braised Shredded Sea Cucumber, Fish Maw, Crabmeat Bouillon

2 虫草花山干贝红枣炖鸡汤

Double Boiled Chicken Consommé, Cordyceps Flower, Conpoy, Red Dates

3 枣皇鲍鱼干贝炖鸡汤

Double-boiled Chicken Soup with Abalone, Dried Scallops and Red Dates

4 金汤干贝蟹肉翅

Braised Shark's Fin with Crabmeat and Conpoy in a Rich Golden Bouillon

情深如海 DEEP IS MY LOVE | FISH

1 芒果香辣鲈鱼柳

Deep-fried Crispy Cod Fillet with Spicy Mango Salsa

2 港蒸豉油蒸笋壳 Steamed Marble Goby/ "Soon Hock" Fish with Japanese Shoyu & Glazed with Fragrant Hot Oil

3 古法蒸海星斑 Steamed Grouper, Shredded Meat, Red Dates in Japanese Shoyu & Glazed with Fragrant Hot Oil

4 潮式正昌鱼 Steamed Pomfret, "Chaozhou" Style

双喜临门 DOUBLE HAPPINESS ROMANCE | POULTRY

1 烤鸭片伴野菌黑松露 Smoked Duck with Wild Mushroom and Black Truffle Sauce

2 荷叶蒸药材鸡 Steamed Farm Chicken with Chinese Herbal Enveloped in Lotus Leaf

3 避风塘脆皮烧鸡 Roasted Crispy Farm Chicken, Cantonese "Bi-Fung-Tang" style

4 玉河畔招聘樟茶片鸭 Peony Jade's Signature Camphor-wood Tea Smoked Duck

Special 8-Course Weekend Wedding Lunch/Dinner

“TIMELESS MOMENTS” 天长地久

海誓山盟 I PLEDGE MY LOVE FOR YOU I SEAFOOD

- 1 芥末鱼子虾球
Deep-fried De-shelled King Prawns, Wasabi Aioli, Tobiko
- 2 金沙咸香虾球
Deep-fried De-shelled King Prawns, Salted Egg Yolk Crumbs
- 3 X.O酱带子虾球时蔬
Sautéed Fresh Scallop and De-shelled Prawns, X.O Chili Sauce
- 4.XO 酱虾球炒甜豆
Sautéed Fresh De-shelled King Prawns, HoneyBean, X.O Sauce

鸳鸯筑新巢 OUR LOVE NEST I DRIED SEAFOOD

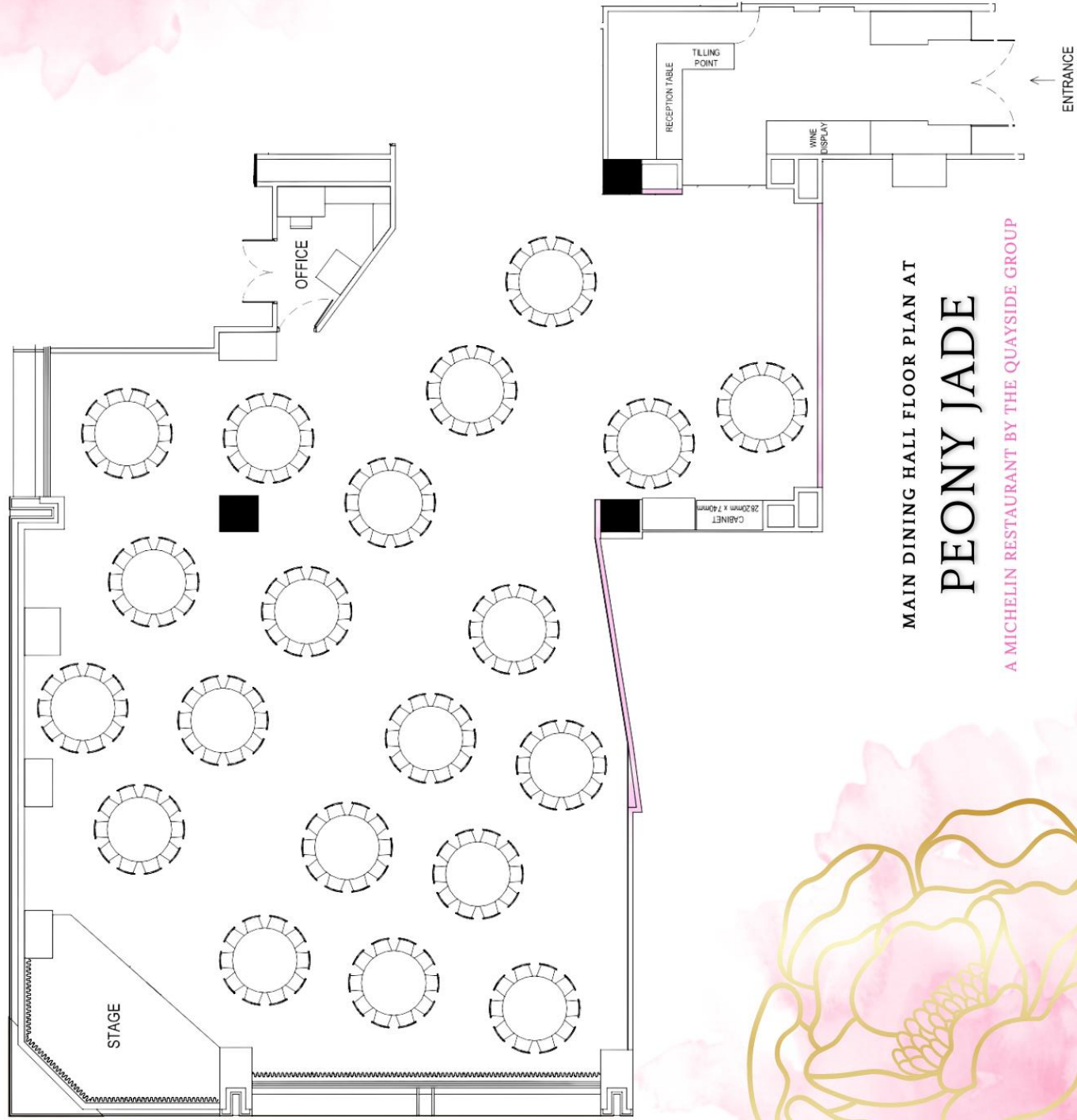
- 1 蚝皇十头汤鲍香菇碧绿
Braised Whole 10 Head Australian Abalone, Mushroom, Seasonal Greens
- 2 蚝皇海参百灵菇伴时蔬
Braised Sea Cucumber and "Ling Zhi" Mushroom, Seasonal Greens
- 3 碧绿鲍脯烩花菇
Braised Sliced Abalone, Chinese Mushrooms, Seasonal Greens

珠壁联辉 YOU ARE THE LOVE OF MY LIFE I RICE & NOODLES

- 1 桂花叉烧炒面线
Stir-fried Vermicelli with Shredded Pork Char-Sui, Assorted Capsicums
- 2 富贵瑶柱腊味荷叶饭
Steamed Rice with Chinese Sausage & Conpoy, Enveloped in Lotus Leaf
- 3 鱼子蟹肉脆贝蛋炒饭
Fried Rice with Conpoy, Peeled Crabmeat, Fish Roe
- 4 瑶柱鲜金菇焖伊府面
Stewed Ee-fu Noodles, Conpoy, Enoki Mushrooms
- 5 海鲜炒乌冬面
Fried Japanese Udon, Julienned Seafood

连生贵子 ABUNDANT OFFSPRING

- 1 莲子百合桃胶雪燕红枣冰糖水
Chilled Red Dates Soup, Peach Reisin, Gum Tragacanth, Snow Fungus & Lotus Seeds
- 2 香茅杂果冻
Chilled Lemon Grass Jelly, Assorted Fruits
- 3 柚子甘露
Chilled Cream of Mango with Pomelo
- 4 玉河畔招牌白果芋泥马蹄汁
Peony Jade's Signature Warm Orhni, Gingko Nut in Chestnut Sauce



MAIN DINING HALL FLOOR PLAN AT

PEONY JADE

A MICHELIN RESTAURANT BY THE QUAYSIDE GROUP