

Perfect
CELEBRATIONS

Private Collection

**Dinner
(Weekday)**

Shangri-La Hotel, Singapore will provide:

- ❖ Complimentary use of the exclusive Azalea or Hibiscus Room
- ❖ A sumptuous range of menus specially prepared by our Chefs
- ❖ A bottle of champagne for the toasting ceremony
- ❖ Free flow of aerated soft drinks, mixers and Chinese tea
- ❖ A bottle of house wine per guaranteed table
- ❖ One thirty litre barrel of Tiger draught beer
- ❖ A model wedding cake of which one genuine tier (500g) will be given to the newly weds
- ❖ Choice of a wedding favour from a selection of items
- ❖ Fresh floral decorations for the venue
- ❖ A night stay in our Grand Premier Room, Tower Wing
- ❖ During your stay, we will compliment the following amenities:
Fresh fruits basket, Chinese Tea, floral arrangement, dining credit of S\$120.00 nett for the duration of your stay and breakfast for two
- ❖ Specially designed invitations with one-colour printed inserts for seventy percent of your guests
- ❖ An attractively designed wedding guest book and ang bao box for red packets
- ❖ Complimentary car passes for thirty percent of the guaranteed attendance

S\$1,688.00 per table of 10 guests

(Valid for Monday to Thursday, excluding Eve of Public Holidays and Public Holidays)

Azalea / Hibiscus Room

Minimum Requirements ~ 120 guests
(Maximum Seating Capacity ~ 200 guests)

*Price quoted is subject to 10% service charge and prevailing government taxes.
Kindly note that the above package price is subject to changes.*

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Dinner
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Menu I

大红乳猪拼盘
Suckling Pig Combination Platter
*(Suckling Pig, Duck Breast in Shanghai Sauce,
Spring Roll, Shredded Ocean Clams with Jellyfish,
Seafood Roll and Prawn Salad)*



红烧花胶海味鸡丝羹
Braised Superior Broth
with Seafood and Shredded Chicken



香芒彩虹鲈鱼
Deep-fried Sea Perch
with Mango Rainbow Sauce



金瑶酱炒虾球芦笋
Sautéed Prawns with Asparagus
in Golden Conpoy Sauce



避风塘鸡
Crispy Chicken
“Pik Fong Tong” Style



红焖斋鲍鱼杞子菠菜
Braised Vegetarian ‘Abalone’
with Chinese Spinach
garnished with Wolfberries



五谷海鲜炒饭
Fried Five Grain Rice
with Seafood



鲜什果荔枝布丁
Chilled Lychee Pudding

Menu II

香格里拉大拼盘
Shangri-La Appetisers Delight
*(Kurobuta Char Siew, Prawn Salad,
Smoked Duck Breast and Apple Vinegar,
Seafood Roll, Spicy Baby Top Shell)*



鲍鱼花菇杞子炖鸡汤
Double-boiled Abalone
with Flower Mushroom and Wolfberries



福州蒸星斑
Steamed Star Garoupa
“Fu Zhou” Style



冰梅柚子酱脆皮虾
Crispy Prawns
with Plum and Pomelo Sauce



蜜汁川椒排骨
Deep-fried Honey Glazed Pork Ribs
with Sichuan Pepper



海味八宝鸡
Stewed Chicken
with Eight Treasures



蟹肉蛋白芙蓉伊面
Braised Ee Fu Noodles
with Crab Meat and Egg White



冰镇杏脯红枣茶
Chilled Double-boiled Red Dates
and Apricot Sweet Soup

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Seafood Roll and Prawn Salad)*



红烧花胶海味鸡丝羹
Braised Superior Broth
with Seafood and Shredded Chicken



香芒彩虹鲈鱼
Deep-fried Sea Perch
with Mango Rainbow Sauce



金瑶酱炒虾球芦笋
Sautéed Prawn with Asparagus
in Golden Conpoy Sauce



避风塘鸡
Crispy Chicken
“Pik Fong Tong” Style



红焖鲍鱼杞子菠菜
Braised Abalone with Chinese Spinach
garnished with Wolfberries
(10-Head Abalone)



五谷海鲜炒饭
Fried Rice
with Seafood and Five Grains



鲜什果荔枝布丁
Chilled Lychee Pudding

Menu II

香格里拉大拼盘
Shangri-La Appetisers Delight
*(Kurobuta Char Siew, Prawn Salad,
Smoked Duck Breast and Apple Vinegar,
Seafood Roll, Spicy Baby Top Shell)*



鲍鱼花菇杞子炖鸡汤
Double-boiled Abalone
with Flower Mushrooms and Wolfberries



福州蒸星斑
Steamed Star Garoupa
“Fu Zhou” Style



冰梅柚子酱脆皮虾
Crispy Prawn
with Plum and Pomelo Sauce



蜜汁川椒排骨
Deep-fried Honey Glazed Pork Ribs
with Sichuan Pepper



红焖鲍片杞子菠菜
Braised Sliced Abalone with Chinese Spinach
garnished with Wolfberries



蟹肉蛋白芙蓉伊面
Braised Ee Fu Noodle
with Crab Meat and Egg White



冰镇杏脯红枣茶
Chilled Double-boiled Red Dates
and Apricot Sweet Soup