

GALACTIC LUNCHEON WEEKDAY PACKAGE

LUNCH | \$1,108 PER TABLE OF 10

(minimum 15 tables)

FEAST UNDER THE STARS

- Exquisite 7-course Chinese Set curated by our dedicated culinary team
- Complimentary menu tasting for up to 10 guests (only applicable on Mon - Thu dinner)

TOAST TO EVERLASTING LOVE

- Free Flowing soft drinks, mixers and Chinese tea
- A bottle of Champagne to toast for this special occasion
- A barrel of 20L draught beer
- Waiver of corkage fee for duty-paid and sealed hard liquor
- Enjoy preferred rates for wines purchased from Hotel

DECORATIONS

- Signature themes featuring stage and aisle decoration
- Elegant floral table centrepieces for all tables
- Sophisticated wedding cake display
- Dreamy effect for march-in(s)
- Complimentary usage of audio system, LCD projectors and screens

WEDDING WISHES

- Exquisite selections of wedding favours for all guests
- Wedding guest book
- Wedding invitation cards for up to 70% of your guaranteed guests (excluding printing cost)
- A Token Box for Bride & Groom
- 1 VIP parking for bridal car in front of Hotel Main Entrance
- Complimentary car passes for up to 20% of guaranteed attendance
- Special rate for Solemnisation ceremony at La Terrasse

INTERSTELLAR INDULGENCE

- 1-night stay in our Bridal Suite inclusive of breakfast
- Day use room from 10am to 4pm
- A bottle of champagne and chocolate pralines
- Elevate your experience with a complimentary meal (one main course & non-alcoholic beverage per person) during wedding stay

Terms and Conditions

Prices are subject to service charge and prevailing government taxes. Surcharges will apply for weddings held on Eve of Public Holidays and auspicious wedding dates. Packages are subject to change without prior notice.

GALACTIC INDULGENCE

◆ WEEKDAY WEDDING SET MENU ◆

DELUXE PLATTER (CHOOSE 5)

- Crispy Pork Belly | 脆皮烧肉
- Prawn Salad with Wasabi Mayonnaise | 芥末沙律虾
- Topshell with Sriracha Chilli Dressing | 香甜辣酱螺片
- Marinated Jellyfish with Thai Sweet Chilli | 泰式海蜇
- Sweet Sliced BBQ Pork/Chicken Coin | 金钱肉干 (鸡/猪)
- Smoked Duck with Hoisin Sauce | 烟熏鸭
- Drunken Chicken with Wolfberries | 枸杞醉鸡
- Cantonese Roasted Duck | 广式烧鸭
- 'Fu Yong' Fried Egg with Crabmeat | 蟹肉芙蓉蛋
- Japanese Octopus with Sesame Seeds | 日本墨鱼仔

SOUP (CHOOSE 1)

- Imperial Treasure Braised Soup (Abalone, Fish Lips & Fish Maw) | 聚宝羹
- Braised Crab Meat & Fish Maw Soup | 蟹肉鱼鳔羹
- Braised Pumpkin Seafood & Enoki Mushroom Soup | 海鲜金针金瓜羹
- Double Boiled Chicken Consommé with Cordyceps Flower and Burdock | 虫草花鲜淮山炖鸡汤
- Rich Consommé with Four Treasures (Dried Scallop, Jellyfish, Jin Hua Ham, Cordyceps Flower) | 炖四宝汤

SEAFOOD (CHOOSE 1)

[Applicable only for Dinner Package]

- Stir-fired Prawns with Asparagus in XO Sauce | XO 酱虾球炒芦笋
- Drunken Prawns with Wolfberries | 花雕醉虾
- Herbal Prawns with Chinese Celery | 药材虾
- Stir-fried Scallop with XO sauce on Celery & Bell Peppers | XO 西芹甜椒带子

FISH (CHOOSE 1)

Choice of Fish:

- Grouper | 红石斑鱼
- Soon Hock | 顺壳鱼
- Seabass | 金目鲈
- Snapper | 鲷鱼

Choice of Style:

- Hong Kong Style | 港式
- Teochew Style | 潮式
- Szechuan Sauce | 四川酱
- Spicy Black Bean Sauce | 香辣豉汁

Choice of Cooking Method:

- Steamed | 清蒸
- Deep Fried | 油浸

POULTRY (CHOOSE 1)

- Steamed Herbal Chicken in Lotus Leaf | 荷叶药材炖鸡
- Steamed Eight Treasure Duck with Shitake Mushrooms | 八宝鸭
- Crispy Chicken with Spice Salt & Golden Garlic | 金蒜脆皮烧鸡
- Roasted Duck with Plum Sauce | 香梅酱烧鸭

VEGETABLE (CHOOSE 1)

- Braised Trio Mushrooms on Iceberg Lettuce | 三菇扒生菜
- Braised Shitake & Bai Ling Mushroom with Seasonal Vegetables | 香菇百灵菇扒时蔬
- Sliced Top Shell & Garlic on Spinach | 蒜蓉螺片扒菠菜
- Crab Meat & Egg White on Broccoli | 蟹肉蛋白兰花

[Applicable only for Dinner Package]

- Braised Baby Abalone with Chinese Mushroom & Seasonal Vegetables | 鲍鱼冬菇扒时蔬
- Braised Baby Abalone with Bai Ling Mushroom & Seasonal Vegetables | 鲍鱼百灵菇扒时蔬
- Braised Sea Cucumber with Dried Scallop Sauce & Seasonal Vegetables | 干贝海参时蔬

NOODLE / RICE (CHOOSE 1)

- Japanese Udon with Assorted Seafood | 海鲜炒乌冬面
- Ee-Fu Noodle with Crab Meat, Enoki Mushrooms & Egg White Sauce | 蟹肉蛋白金针焗伊府面
- XO Crab Meat Fried Rice | XO 蟹肉炒饭
- Braised Ee-Fu Noodle with Mushroom & Yellow Chives | 干烧伊府面
- Fragrant Rice with Chinese Sausages in Lotus Leaf | 腊味荷叶饭

DESSERT (CHOOSE 1)

- Warm Cream of Red Bean with Glutinous Sesame Rice Balls | 红豆沙汤圆
- Warm Yam Paste with Gingko Nuts in Chestnut Sauce | 白果芋泥马蹄汁
- Warm Dates, Longan & Snow Fungus Sweet Soup | 龙眼雪耳红枣甜汤
- Chilled Cream of Mango with Pomelo & Sago | 杨枝甘露
- Chilled Korean Pear with Dates & Snow Fungus | 清凉雪耳红枣雪梨