

# *Perfect* CELEBRATIONS

## *Private Collection*

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### **Lunch**

**Shangri-La Hotel, Singapore will provide:**

- ❖ Complimentary use of an 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, Chinese tea, coffee and tea
- ❖ A 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 Junior Suite, Tower Wing
- ❖ During your stay, we will compliment the following amenities:  
Fresh fruits basket, Chinese Tea, floral arrangement, room service 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\$1,588.00 per table of 10 guests***

#### **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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Lunch

Chinese Communal Set

香格里拉大拼盘  
(大虾沙律, 脆蚌海蜇, 酱油鸡, 海鲜卷, 五香烧肉)  
Shangri-La Appetiser  
(King Prawn Fruit Salad, Razor Clam with Jellyfish, Traditional Soya Chicken,  
Seafood Roll wrapped in Bean Curd Skin and Roasted Pork Belly)



蟹肉花胶海参干贝羹  
Braised Superior Broth with Sea Treasures and Crab Meat



山楂汁虾球拼避风塘虾球  
Duo King Prawn in "Pik Fong Tong" and Hawthorn Sauce



清蒸活虎斑  
Steamed Tiger Garoupa with Superior Soya Sauce



红烧8头鲍鱼配黄金豆腐  
Braised 8-head Abalone with  
Home-made Bean Curd and Seasonal Vegetables



海鲜松菇炒面线  
Wok-fried Mee Sua with Seafood,  
Shimeji Mushrooms. Bean Sprouts and Chives



冻椰子芒果布丁  
Chilled Coconut Pudding with Mango Puree and Pomelo

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Lunch

Chinese Individually Plated

香格里拉五拼盘  
(黑豚叉烧, 龙虾沙律, 千丝海鲜卷, 太白醉鸡, 珍珠鲍海蜇)

Shangri-La's Appetiser:  
(*Kurobuta Char Siu, Lobster Salad, Kataifi Seafood Roll,  
Drunken Chicken Roulade, Pearl Abalone with Jellyfish*)



原炖鲍鱼花菇昆布汤  
Double-boiled Superior Soup with Baby Abalone,  
Flower Mushroom and Japanese Kombu



黄豆酱肉末蒸鳕鱼  
Steamed Cod Fillet with Minced Pork  
and Yellow Bean Paste



金环柚子汁大虾  
Stir-fried King Prawn with Pomelo Sauce  
served in Yam Ring



碧绿沙姜鸡糯米饭  
Steamed Glutinous Rice with  
Wild Ginger Chicken and Seasonal Greens



冻桃胶福果杏埔  
Chilled Lychee Jelly with Peach Gum and Gingko Nuts

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**Lunch**

**International Buffet Lunch**

**Menu**

**Appetiser**

Red Beet with Sour Cream and Chives  
Mediterranean Shrimp Salad  
Smoked Assorted Fish Platter  
Air-dried Beef with Apple Celery Salad  
Roasted Cocktail Potatoes with Rosemary and Sea Salt  
Mesclun Salad served with French, Italian and Thousand Island Dressings  
Kalamata Olive, Chopped Hard Boiled Eggs  
Cheese Shavings, Scallions, Bread Croutons and Anchovies

**Soup**

Roasted Bell Pepper Bisque with Mixed Seafood  
Selection of Home-made Bread Rolls

**Live Station**

Wanton Noodles with Shrimp Dumpling and Chinese Endives

**Hot Selection**

Roasted Lamb Leg with Rosemary Sauce  
Pan-fried Snapper with Fennel Compote, Tomato Sauce  
Stir-fried Chilli Prawns  
Wok-fried Chicken "Kong Bao"  
Saffron Pilaf with Raisins and Cashew Nuts  
Caramelized Sweet Potatoes  
Mixed Vegetables Ratatouille

**Dessert**

Carrot and Pineapple Cake with Cream Cheese Frosting  
Vanilla Crème Brûlée  
Tart of the Day  
Chocolate Fondant Cake  
Assorted Kueh  
Fresh Fruit Platter

Coffee and Tea

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**Lunch**

**Western Set Lunch**

**Menu**

Assorted Bread Rolls  
with Olive Oil, Butter and Balsamico



Chessboard Salmon Nicoise with Mango, Citrus,  
Olive Crumble and Palm Shoot Salad



Caramelised Pumpkin Soup with  
Garlic Chives and Bacon Powder



Dashi Poached Prawn with Manila Clam,  
Shimeji Mushrooms, Japanese Pepper and Ebi Somen



Roast Thyme Guinea Fowl  
with Chanterelle, Snow Peas, Vanilla Fondant Potato  
and Candied Rhubarb



Caramel Chocolate Miso Mousse with Chocolate “Dirt”,  
Raspberry Gel, Lemon Balm and Aerated Chocolate



Petits Fours  
Assorted Pralines

Coffee and Tea