

Perfect CELEBRATIONS

Private Collection

Dinner

Shangri-La Hotel, Singapore will provide:

- ❖ Complimentary use of an exclusive intimate venue
- ❖ 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 or coffee and tea
- ❖ One thirty litre barrel of Tiger draught beer
- ❖ A bottle of house wine for every ten paying guests
- ❖ 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 Garden Wing Deluxe Room
- ❖ 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
- ❖ Choice of an attractively wedding guest book and ang bao box
- ❖ Complimentary car passes for thirty percent of the guaranteed attendance

Minimum attendance of 60 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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Chinese Individually Plated

香格里拉五拼盘
(龙虾沙律, 烧腩肉, 香煎鹅肝, 金钱袋, 五香卷)
Shangri-La's Appetiser
(Lobster Salad, Roasted Pork Belly, Pan-fried Foie Gras,
Deep-fried Pomegranate Seafood, Home-made Nghoh Hiang)



原炖菜胆鲍鱼海参汤
Double-boiled Superior Soup with Baby Abalone,
Sea Cucumber and Tian-jin Cabbage



味增焗鳕鱼
Oven-baked Cod Fillet with Japanese Miso Sauce



红烧8头鲍鱼玉环明珠
Braised 8-head Abalone with
Shrimp Pearl and Seasonal Vegetables



蒜茸黑胡椒焗黑猪柳
Kurobuta Pork with Black Pepper Corn



松菇樱花小拉面
Japanese Somen with Truffle Oil,
Sakura Shrimp and Shimeiji Mushroom



鲜什果芦荟柚子冻
Chilled Yuzu Jelly topped with
Aloe Vera and Assorted Fruits

S\$188.00 per guest

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International Buffet Dinner

Menu

Appetiser

Marinated Squid with Tomato Salsa
Assortment of Sushi with Condiments
Hummus, Baba Ganoush with Pita Bread
Selection of Cold Cuts with Condiments
Greek Salad
Marinated Jellyfish with Sesame
Baby Spinach with Walnuts and Sunflower Seeds
Balsamic Vinaigrette, Ranch Dressing, Vinaigrette

Soup

French Onion Soup with Cheese Croutons
Selection of Home-baked Bread Rolls

Hot Selection

Oven-baked Salmon with Herb Crust and Miso Butter Sauce
Roasted Chicken with Forest Mushroom Ragout
Moussaka
Lamb Rogan Josh
Wok-fried Beef with Black Pepper
Seasonal Vegetables in Herb Butter
Braised Ee Fu Noodles with Pine Mushroom
Vegetable Biryani

Dessert

Sumatra Bean and Caraibe Chocolate Cake
Apricot and Mascarpone Shooter
Figs and Raspberry Tart
Chocolate Devil Fudge
Fresh Fruit Platter
Osmanthus Jelly with Boxthorn Fruit
Mango Sago Melaka
Crème Caramel

Coffee and Tea

S\$188.00 per guest

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Western Set Dinner

Assorted Bread Rolls
with Olive Oil, Butter and Balsamico



Chessboard Salmon Nicoise with Mango, Citrus,
Olive Crumble and Tomato Salad



Caramelised Pumpkin Soup
with Garlic Chives and Bacon Powder



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



Mint Pineapple Sorbet



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



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



Petits Fours

Coffee and Tea

S\$188.00 per guest