

We believe that every wedding, be it big or small, is unique and beautiful. For a small gathering of special guests, our private rooms offer the perfect ambience for an intimate celebration.

Chinese Set Lunch at \$1088 per table of 10 persons Chinese Set Dinner at \$1188 per table of 10 persons Platinum Set Menu at \$1288 per table of 10 persons

Western Set Lunch at \$1088 per table of 10 persons Western Set Dinner at \$1188 per table of 10 persons

#### Theme

- · Specially customised floral decorations along the stage, aisle, reception, VIP table and guest tables
- · Elegant seat covers for all chairs
- · Exquisite 5-tier champagne fountain
- · Decorative wedding cake for the cake cutting ceremony

#### Dining

· Sumptuous 8-course Chinese menu or 4-course Western menu

### Beverage

- Free-flow soft drinks and Chinese tea for Chinese menu OR
- · Free-flow soft drinks, coffee and tea for Western menu
- $\cdot$  Complimentary bottle of house wine for every confirmed table  $\ensuremath{\mathsf{OR}}$
- · Complimentary barrel of 20-litre beer (applicable for dinner package only)
- · Complimentary bottle of champagne for the toasting ceremony
- · Corkage waiver for one bottle of hard liquor per confirmed table (sealed and duty paid)

#### Complimentary

- · Choice of wedding favours for all guests
- · One specially designed signature scroll
- Exclusively designed wedding invitation cards for 70% of confirmed attendance (not inclusive of printing)
- One-night stay in Bridal Suite inclusive of mini bar amenities, Club Lounge access and sumptuous buffet breakfast for two persons at Element restaurant
- · Car park coupons for 20% of confirmed attendance
- · One VIP car park lot at the hotel entrance for the bridal car
- · Complimentary usage of basic sound system and LCD projector with screen

#### **Terms & Conditions**

- · Prices are quoted in Singapore Dollars and subject to 10% service charge and 7% GST.
- · A minimum booking of 5 tables applies.
- · A maximum booking of 8 tables applies.
- · A maximum of I0 guests per table applies.
- · Bookings are subject to availability.
- · A surcharge may apply on popular wedding dates.
- Packages are subject to change without prior notice.



# Intimate Wedding

Package 2018

# Chinese Set Lunch

\$1088 per table of 10 persons

## 安国五福拼盘

(蜜汁烟鸭胸, 脆皮烧肉, 花枝沙律, 金春卷, 鲜果沙律虾)

#### Amara Five-Treasure Combination Platter

(honey smoked duck, roast pork, marinated baby squid salad, spring roll, chilled prawn with melon)

## 海皇瑶四宝羹

## Double-boiled Soup with Sea Treasures

(dried scallop, sea cucumber, fish maw and crab meat)

# 酱香爆时蔬虾球

## Sautéed Prawn and Seasonal Greens in Spicy Sauce

(wok-fried prawn in spicy chilli paste with seasonal vegetables)

# 潮式清蒸石斑

## **Teochew Style Steamed Garoupa**

(steamed garoupa with tomato, mustard cabbage, mushroom and sour plum)

## 香脆烤鸡配四川麻辣酱

### Roast Chicken with Sichuan Sesame Sauce

(chicken marinated and deep-fried until golden brown, served with spicy sauce)

# 红烧海参佐西兰花

## Braised Sea Cucumber with Broccoli

(sea cucumber braised in superior oyster sauce, served with steamed broccoli florets)

### 韭黄干烧海鲜伊府面

#### Braised Ee Fu Noodle with Seafood and Chive

(Cantonese noodle stewed with seafood and chive, topped with chopped scallions)

## 香芒布丁

#### Chilled Mango Pudding with Seasonal Fruits

(chilled creamy mango pudding with fresh fruits, berries and mango puree)

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AMXRA SINGAPORE

# Intimate Wedding

Package 2018

# Chinese Set Dinner

\$1188 per table of 10 persons

安国五福拼盘

(醉鸡,香辣海蜇,脆皮烧肉,黄金海鲜腐皮卷,芥末沙律虾)

Amara Deluxe Platter

(drunken chicken, marinated jellyfish, roast pork, seafood beancurd roll, wasabi prawn)

虫草花干贝炖鸡汤

Double-boiled Chicken with Cordyceps and Dried Scallop

(free-range chicken with Chinese herbs, cordyceps and dried scallop double-boiled for more than 6 hours)

潮式蒸斗鲳

**Teochew Style Steamed Pomfret** 

(steamed pomfret with tomato, sliced mushroom, salted cabbage and sour plum)

香脆茶香烟熏鸭

Crispy Smoked Duck with Tea Leaves

(smoked duck marinated with special tea leaves, deep-fried until golden brown)

醉心蒸海虾

Steamed Drunken Prawn

(fresh prawn steamed in Chinese wine)

蚝皇北菇烩海参

Braised Sea Cucumber with Chinese Mushroom

(sea cucumber and Chinese mushroom with superior oyster sauce braised for more than 6 hours)

什锦海鲜香港面

Hong Kong Style Seafood Noodle

(wok-fried noodle with seafood, topped with scallions)

八宝清汤

Eight-Treasure Cheng T'ng

(dessert with chef's specially selected condiments, served chilled)

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# Intimate Wedding

Package 2018

# Platinum Set Menu

\$1288 per table of 10 persons

安国五福拼盘

(带子沙律、明炉烧鸭、花枝沙律、黄金海鲜腐皮卷、泰式鲍贝)

#### Amara Deluxe Platter

(chilled scallop salad, roast duck, marinated baby squid salad, seafood beancurd roll,
Thai style pacific clam)

海味烩雪蛤

Boiled Hashima with Sea Treasures

(boiled sea cucumber, crab meat, dried scallop and fish maw, topped with hashima)

蚝皇京蔥焗鳕鱼

Baked Cod Fish with Ginger, Leek and Superior Soy Sauce

(baked cod fish with soy sauce, topped with fried ginger and leek)

人参帝皇鸡

Steamed Ginseng Chicken with Chinese Herbs

(chicken steamed with ginseng and aromatic Chinese herbs for 3 hours)

四川酱爆虾球芦笋

Prawn with Asparagus in Sichuan Sauce

(prawn and asparagus, wok-fried in spicy Sichuan sauce)

翡翠干贝扣鲍鱼

Braised Abalone in Seasonal Greens and Conpoy Sauce

(abalone with superior stock braised for more than 6 hours and served with seasonal greens)

韭黄海鲜乌冬面 Seafood Udon with Chive

(thick Japanese noodle, stir-fried with prawn, scallop and chive)

椰汁金瓜芋泥

Golden Yam Paste with Lotus Seed and Pumpkin

(steamed yam with lotus seed and pumpkin in coconut cream)

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AMXRA SINGAPORE



## Western Set Lunch

\$1088 per table of 10 persons

Appetiser

Marinated Duck Rillettes Terrine

with Yuzu Pickled Apple, Mustard Cream and Melba Toast

Soup
Clear Crustaceans Seafood Consommé with Kombu

#### Main Course

Caramelised Miso and Soy-cured Cod Fish Fillet with Sautéed Edamame, Seasonal Vegetables and Citrus Beurre Blanc

OR

Marinated Skirt Steak with Garlic Potato Puree, Seasonal Vegetables and Mustard Jus

Dessert

lvory Chocolate Tart with Green Tea Glaze and Vanilla Azuki

Price is quoted in Singapore Dollars and subject to 10% service charge and 7% GST.





# Western Set Dinner

\$1188 per table of 10 persons

Appetiser
Oriental Style Marinated Tuna Tataki
with Spicy Avocado, Scallion Pesto and Seaweed Potato Chips

**Soup**Lobster Bisque with Tarragon Foam

Main Course
Filet Mignon Roll with Mixed Herbs,
Nutmeg Mashed Potato, Seasonal Vegetables and Mustard Jus

OR

Slow-baked Salmon with Roasted Celeriac Puree, Seasonal Vegetables and Citrus Beurre Blanc

**Dessert** Lemon Parfait with Mango Salad

Price is quoted in Singapore Dollars and subject to  $\,$  10% service charge and 7% GST.

