### Romance

#### Anson Room Package

**Minimum 20 tables | Maximum 32 tables**

<table>
<thead>
<tr>
<th>Lunch (Monday - Sunday)</th>
<th>$818++ per table</th>
</tr>
</thead>
<tbody>
<tr>
<td>• An exquisite seven (7) course Chinese menu</td>
<td></td>
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<tr>
<td>• Complimentary one (1) 30-litres barrel of beer</td>
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<tr>
<td>• One (1) night stay in Bridal Suite with Jacuzzi (Inclusive of breakfast for 2 persons) Check in: 10am, Check out: 12pm</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Weekday Dinner (Monday - Thursday)</th>
<th>$888++ per table</th>
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</thead>
<tbody>
<tr>
<td>• An exquisite eight (8) course Chinese menu</td>
<td></td>
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<td></td>
</tr>
<tr>
<td>• One (1) day-use Deluxe Room for wedding helpers (Check in: 2pm, Check out: 8pm)</td>
<td></td>
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</tbody>
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<table>
<thead>
<tr>
<th>Weekend Dinner (Friday - Sunday)</th>
<th>$1008++ per table</th>
</tr>
</thead>
<tbody>
<tr>
<td>• An exquisite eight (8) course Chinese menu</td>
<td></td>
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<tr>
<td>• Free flow of beer for 4 hours</td>
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</tbody>
</table>

#### Your Perfect Wedding with M includes

**Dining**
- Welcome soft drinks & nibbles for all guests throughout cocktail reception
- Endless stream of soft drinks and chinese tea while feasting
- Menu tasting for up to ten (10) persons (Monday – Thursday, excluding eve of public holidays & public holidays)

**Decorations**
- Elegant floral arrangement for two (2) VIP tables, all guest tables, floral stands along the aisle & stage decoration
- Multi-tier model wedding cake for cake cutting ceremony
- Champagne fountain with one (1) bottle of champagne for toasting
- Romantic Dry Ice effect for first march-in

**Essentials**
- Exclusive wedding favors for all guests
- Exclusively designed wedding invitation cards based on seventy percent (70%) of latest confirmed attendance (Printing of inserts not included)
- Beautifully designed guest signature book and ang pao box set up at our reception table
- Self-parking coupons for twenty percent (20%) of latest confirmed attendance
- Complimentary usage of standard in-room AV equipment
- One (1) VIP reserved car park lot

**Privileges**
- Enjoy food & beverage dining credits of up to $100nett during your special stay
- Waiver of corkage charge for all duty paid and sealed hard liquor and wines brought in

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Prices are subject to 10% service charge & 7% GST. Packages are subject to changes without prior notice.
# Grandeur Banquet Suite Package

**Minimum 25 tables | Maximum 32 tables**

<table>
<thead>
<tr>
<th>Lunch (Monday - Sunday)</th>
<th>$888++ per table</th>
<th>Weekday Dinner (Monday - Thursday)</th>
<th>$988++ per table</th>
<th>Weekend Dinner (Friday - Sunday)</th>
<th>$1228++ per table</th>
</tr>
</thead>
<tbody>
<tr>
<td>• An exquisite seven (7) course Chinese menu</td>
<td>• An exquisite eight (8) course Chinese menu</td>
<td>• A customised eight (8) course Chinese menu</td>
<td>• Complimentary one (1) 30-litres barrel of beer</td>
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</tr>
<tr>
<td>• Complimentary one (1) 30-litres barrel of beer</td>
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<td>• One (1) night stay in Bridal Suite with Jacuzzi (Inclusive of breakfast for 2 persons) Check in: 10am, Check out: 12pm</td>
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<td>• One (1) day-use Deluxe Room for wedding helpers (Check in: 2pm, Check out: 8pm)</td>
</tr>
<tr>
<td>• One (1) night stay in Bridal Suite with Jacuzzi (Inclusive of breakfast for 2 persons) Check in: 10am, Check out: 12pm</td>
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<td>• One (1) day-use Deluxe Room for wedding helpers (Check in: 2pm, Check out: 8pm)</td>
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<td></td>
</tr>
</tbody>
</table>

## Your Perfect Wedding with M includes

### Dining
- Welcome soft drinks & nibbles for all guests throughout cocktail reception
- Endless stream of soft drinks and chinese tea while feasting
- Menu tasting for up to ten (10) persons (Monday – Thursday, excluding eve of public holidays & public holidays)

### Decorations
- Elegant floral arrangement for two (2) VIP tables, all guest tables, floral stands along the aisle & stage decoration
- Multi-tier model wedding cake for cake cutting ceremony
- Champagne fountain with one (1) bottle of champagne for toasting
- Romantic Dry Ice effect for first march-in

### Essentials
- Exclusive wedding favors for all guests
- Exclusively designed wedding invitation cards based on seventy percent (70%) of latest confirmed attendance (Printing of inserts not included)
- Beautifully designed guest signature book and ang pao box set up at our reception table
- Self-parking coupons for twenty percent (20%) of latest confirmed attendance
- Complimentary usage of standard in-room AV equipment
- One (1) VIP reserved car park lot

### Privileges
- Enjoy food & beverage dining credits of up to $100nett during your special stay
- Waiver of corkage charge for all duty paid and sealed hard liquor and wines brought in

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Prices are subject to 10% service charge & 7% GST. Packages are subject to changes without prior notice.
## Intimate Shenton Room Package

Minimum 6 tables | Maximum 8 tables

### Lunch
(Monday - Sunday)
$988++ per table

- An exquisite seven (7) course Chinese menu
- One (1) night stay in Premier Room (Inclusive of breakfast for 2 persons) 
  Check in: 10am, Check out: 12pm

### Dinner
(Monday - Sunday)
$1188++ per table

- An exquisite eight (8) course Chinese menu
- One (1) night stay in Bridal Suite with Jacuzzi (Inclusive of breakfast for 2 persons) 
  Check in: 2pm, Check out: 12pm

## Your Perfect Wedding with M includes

### Dining
- Welcome soft drinks & nibbles for all guests throughout cocktail reception
- Endless stream of soft drinks and chinese tea while feasting

### Toast
- Complimentary one (1) 30-litres barrel of beer
  (Additional 30-litres barrel of beer can be purchased at special rate of $680++ each)
- Waiver of corkage charge for all duty paid and sealed hard liquor and wines brought in

### Decorations
- Elegant floral arrangement for one (1) VIP tables, all guest tables and floral stands
- Multi-tier model wedding cake for cake cutting ceremony
- Champagne fountain with one (1) bottle of champagne for toasting

### Essentials
- Exclusive wedding favors for all guests
- Exclusively designed wedding invitation cards based on seventy percent (70%) of latest confirmed attendance 
  (Printing of inserts not included)
- Beautifully designed guest signature book and ang pao box set up at our reception table
- Self-parking coupons for twenty percent (20%) of latest confirmed attendance

Prices are subject to 10% service charge & 7% GST. Packages are subject to changes without prior notice
Wedding Menu
Intimate
Shenton Room
Wedding Lunch Menu

Cold Cut Platter - 冷 盘
Marinated Abalone Clam Thai Style - 泰 式 鲍 贝
Deep Fried Butterfly Prawn - 蝴 蝶 炸 虾
Seasoned Baby Octopus Japanese Style - 日 式 八 爪 鱼
Vegetable Spring Roll - 脆 皮 春 卷

Eight Treasures Soup
(Crabmeat, Conpoy, Fish Maw, Sea Cucumber, Abalone, Fish Lip,
Golden Mushroom and Chinese Mushroom)

Braised Ling Zhi Mushroom with Chinese Spinach
灵 芝 菇 扒 菠 菜

Steamed Seabass “Hong Kong” Style
港式清蒸金目鲈

Golden Roast Chicken with Szechuan Flavour Sauce
川式烧鸡

Oriental Seafood Fried Rice Garnished with Crispy Silver Fish
银 鱼 海 鲜 炒 饭

Sweetened Cream of Red Bean with Glutinous Rice Ball
红豆 沙 汤 圆

$988 per table of 10 persons
Rate is subject to 10% service charge and 7% GST

Intimate
Shenton Room
Wedding Dinner Menu

Cold Cut Platter - 冷 盘
Traditional Spicy Jellyfish - 海 蜇
Marinated Abalone Clam Thai Style - 泰 式 鲍 贝
Deep Fried Butterfly Prawn - 蝴 蝶 炸 虾
Vegetable Spring Roll - 脆 皮 春 卷
Seasoned Baby Octopus Japanese Style - 日 式 八 爪 鱼

Double-boiled Ginseng Chicken Soup with Bamboo Pith and Conpoy
人参竹笙干贝炖鸡汤

Braised Ling Zhi Mushroom with Broccoli
灵 芝 菇 扒 西 兰 花

Steamed Garoupa with Black Bean Sauce
豉 汁 清 蒸 石 斑

Chinese Style Crispy Five Spice Duck with Plum Sauce
五 香 脆 皮 香 酥 鸭 拌 梅 酱

Golden-fried Cereal Prawns
麦 片 炸 虾 球

Braised Ec-Fu Noodles with Assorted Mushroom and Chives
双 菇 黄 千 炒 伊 面

Sweetened Cream of Red Bean with Lotus Seed and Lily Bud
百合 红 豆 沙

$1,188 per table of 10 persons
Rate is subject to 10% service charge and 7% GST
Romance
Anson Room
Wedding Lunch Menu

Cold Cut Platter - 冷 盘
Roast Suckling Pig - 碳 烧 乳 猪
Deep Fried Butterfly Prawn - 蝴 蝶 炸 虾
Marinated Top Shell Thai Style - 蚝 汁 海 螺
Vegetable Spring Roll - 脆 皮 春 卷

Braised Shark’s Fin Soup with Crabmeat
红 烧 蟹 肉 翅

Braised King Topshell with Broccoli in Conpoy Sauce
白 玉 鮑 干 贝 扒 西 兰 花

Steamed Seabass “Hong Kong” Style
港 式 清 蒸 金 目 鲈

Crispy Roast Chicken with Fried Garlic and Almond Flakes
金 蒜 杏 香 脆 皮 烧 鸡

Braised Ee-Fu Noodles with Assorted Mushroom and Chives
双 菇 菠 菜 干 炒 伊 面

Chilled Sea Coconut with Longan
龙 眼 海 底 椰

$818 per table of 10 persons
Rate is subject to 10% service charge and 7% GST

Romance
Anson Room
Wedding Weekday Dinner Menu

Cold Cut Platter - 冷 盘
Seasoned Baby Octopus Japanese Style - 日 式 八 爪 鱼
Marinated Abalone Clam Thai Style - 泰 式 鲍 贝
Roast Duck - 明 炉 烧 鸭
Seafood Beancurd Roll - 海 鲜 腐 皮 卷
Teriyaki Chicken - 日 式 烤 鸡

Braised Shark’s Fin Soup with Crabmeat and Conpoy
红 烧 干 贝 蟹 肉 翅

Braised Ling Zhi Mushroom with Chinese Spinach
灵 芝 菇 扒 菠 菜

Steamed Golden Snapper “Traditional” Style
传 统 式 清 蒸 金 鲷

Crispy Roast Chicken with Fried Garlic and Almond Flakes
金 蒜 杏 香 脆 皮 烧 鸡

Stir-fried Prawns with Macadamia Nuts and Assorted Mushroom
夏 果 双 菇 炒 虾 球

Steamed Fragrant Rice with Chinese Sausage and Chicken Wrapped in Lotus Leaf
飘 香 荷 叶 腊 味 饭

Chilled Mango Pudding with Mixed Fruits in Mango Sauce
鲜 芒 果 布 丁

$888 per table of 10 persons
Rate is subject to 10% service charge and 7% GST
Romance
Anson Room
Wedding Weekend Dinner Menu

Cold Cut Platter - 冷盘
Roast Suckling Pig - 碳烧乳猪
Deep-fried Butterfly Prawns - 蝴蝶炸虾
Roast Duck - 明炉烧鸭
Seafood Beancurd Roll - 海鲜腐皮卷
Chicken Gold Coin - 蜜汁金钱鸡

Eight Treasures Soup
( Crabmeat, Conpoy, Fish Maw, Sea Cucumber, Abalone, Fish Lip, Golden
Mushroom & Chinese Mushroom )
红烧八宝羹 (蟹肉，干贝，鱼鳔，海参，鲍鱼，鱼唇，金针菇和冬菇)

Braised King Topshell with Chinese Spinach
白玉鲍扒菠菜

Steamed Golden Snapper "Hong Kong" Style
港式清蒸金鲷

Chinese Style Crispy Five Spice Duck Served with Plum Sauce
五香脆皮香酥鸭拌梅酱

Poached 'Live' Prawns in Hua Teow Wine with Garlic and Ginger Dip
白灼花雕活虾

Fried Udon Noodles with Prawn and Trio Bell Pepper
彩椒虾仁乌冬面

Cream of Honeydew Sago
蜜瓜西米露

$1,008 per table of 10 persons
Rate is subject to 10% service charge and 7% GST

Grandeur
Banquet Suite
Wedding Lunch Menu

Cold Cut Platter - 冷盘
Roast Suckling Pig - 碳烧乳猪
Traditional Spicy Jellyfish - 海蜇
Prawn Salad with Mixed Fruits - 杂果虾沙律
Vegetable Spring Roll - 脆皮春卷

Braised Shark’s Fin Soup with Fish Maw and Bamboo Pith
红烧竹笙鱼鳔翅

Braised King Topshell with Broccoli in Conpoy Sauce
白玉鲍干贝扒西兰花

Steamed Golden Snapper “Hong Kong” Style
港式清蒸金鲷

Crispy Roast Chicken with Fried Garlic and Almond Flakes
金蒜杏香脆皮烧鸡

Oriental Seafood Fried Rice Garnished with Crispy Silver Fish
银鱼海鲜炒饭

Yam Paste with Ginkgo Nuts
白果芋泥

$888 per table of 10 persons
Rate is subject to 10% service charge and 7% GST
Grandeur
Banquet Suite
Wedding Weekday Dinner Menu

Cold Cut Platter - 冷 盘
Roast Suckling Pig - 碳 烧 乳 猪
Marinated Top Shell - 蚝 汁 海 螺
Prawn Salad with Mixed Fruits - 杂 果 虾 沙 律
Vegetable Spring Roll - 脆 皮 春 卷
Teriyaki Chicken - 日 式 烤 鸡

Braised Shark’s Fin Soup with Crabmeat, Conpoy and Golden Mushroom
红 烧 蟹 肉 干 贝 金 针 蘑 菇

Braised King Topshell with Broccoli in Conpoy Sauce
白 玉 鮑 干 贝 扒 西 兰 花

Steamed Golden Snapper “Teochew” Style
潮 州 式 清 蒸 金 鲷

Deep-fried Pork Ribs with Honey Sauce
蜜 汁 酥 炸 排 骨

Stir-fried Scallop with Cashew Nuts and Vegetables
鲜 丽 腰 果 炒 带 子

Fried Udon Noodles with Prawn and Trio Bell Pepper
彩 椒 虾 仁 冬 面

Chilled Mango Pudding with Mixed Fruits in Mango Sauce
鲜 芒 果 布 丁

$988 per table of 10 persons
Rate is subject to 10% service charge and 7% GST

Grandeur
Banquet Suite
Wedding Weekend Dinner Menu

Cold Cut Combination - 前 菜 拼 盘
(Select any 5 items) (任 选 五 款)

Roast Suckling Pig - 碳 烧 乳 猪
Marinated Top Shell - 蚝 汁 海 螺
Chicken Gold Coin - 蜜 汁 金 钱 鸡
Deep-fried Butterfly Prawns - 蝴 蝶 炸 虾
Traditional Spicy Jellyfish - 海 蜇
Roast Duck - 明 炉 烧 鸭
Marinated Abalone Clam Thai Style - 泰 式 鲍 贝

Spicy Tangy Chicken - 麻 辣 炸 鸡
Prawn Salad with Mixed Fruits - 杂 果 虾 沙 律
Seasoned Baby Octopus - 日 式 八 爪
Seafood Beancurd Roll - 海 鲜 腐 皮 卷
Vegetable Spring Roll - 脆 皮 春 卷
Smoked Duck Meat - 香 味 烟 鸭 胸
Teriyaki Chicken - 日 式 烤 鸡
Grandeur Banquet Suite
Wedding Weekend Dinner Menu

Soup - 汤
(Select any 1 of your choice) (任选一款)

Braised Shark’s Fin Soup with Crabmeat
红烧蟹肉翅

Braised Shark’s Fin Soup with Fish Maw and Conpoy
红烧干贝鱼鳔翅

Braised Shark’s Fin Soup with Crabmeat, Conpoy and Golden Mushroom
红烧蟹肉干贝金针菇翅

Golden Pumpkin Broth with Crabmeat and Bamboo Pith
金瓜蟹肉竹笙羹

Double Boiled Ginseng Chicken Soup with Bamboo Pith and Conpoy
人参竹笙千贝炖鸡汤

Eight Treasures Soup
(Crabmeat, Conpoy, Fish Maw, Sea Cucumber, Abalone, Fish Lip, Golden Mushroom and Chinese Mushroom)
红烧八宝羹
(蟹肉，千贝，鱼鳔，海参，鲍鱼，鱼唇，金针菇和冬菇)

Vegetables - 蔬菜
(Select any 1 of your choice) (任选一款)

Braised King Topshell with Broccoli in Conpoy Sauce
白玉鲍千贝扒西兰花

Braised Sea Cucumber with Chinese Mushroom and Seasonal Greens
海参冬菇扒时蔬

Braised Whole Baby Abalone with Ling Zhi Mushroom and Chinese Spinach
汤鲍灵芝菇扒菠菜

Loh Han Chye with Vegetables
罗汉斋
Grandeur Banquet Suite
Wedding Weekend Dinner Menu

**Fish - 鱼类**
(Select any 1 fish and method of cooking) (任选一种和烹调方式)
Steamed or Deep-fried (清蒸或酥炸)

- Seabass 金目鲈
- Garoupa 石斑
- Soon Hook 笋壳
- Golden Snapper 金鲷

- Hong Kong Style 港式
- Teochew Style 潮州式
- Thai Style 泰式
- Black Bean Sauce 豉汁
- Traditional Style 传统式

**Poultry/Meat - 肉类**
(Select any 1 of your choice) (任选一款)

- Crispy Roast Chicken with Fried Garlic and Almond Flakes 金蒜杏香脆皮烧鸡
- Deep-fried Pork Ribs with Honey Sauce 蜜汁酥炸排骨
- Golden Roast Chicken with Szechuan Flavour Sauce 川式烧鸡
- Chinese Style Five Spice Duck served with Plum Sauce 五香脆皮香酥鸭拌梅酱
Banquet Suite
Wedding Weekend Dinner Menu

Seafood - 海鲜
(Select any 1 of your choice) (任选一款)

- Stir-fried Scallop with Asparagus in XO Sauce
  XO 霞带子炒芦笋

- Stir-fried Scallop with Cashew Nuts & Vegetables
  鲜丽腰果炒带子

- Golden-fried Cereal Prawns
  麦片炸虾球

- Wok-fried Prawns with Macadamia Nuts with Assorted Mushroom
  夏果双菇炒虾球

- Stir-fried Scallop & Prawns with Bell Pepper & Celery
  带子虾球炒灯笼椒西芹

- Poached Live Prawns in Hua Teow Wine with Garlic and Ginger Dip
  白灼游水活生虾

Noodles/Rice - 面/饭
(Select any 1 of your choice) (任选一款)

- Braised Ee-fu Noodles with Assorted Mushroom and Chives
  双菇韭黄干烧伊面

- Fried Egg Noodles with Shredded Duck, Chives and Mushroom in Spicy Sauce
  川辣鸭丝炒面

- Steamed Fragrant Rice with Chinese Sausage and Chicken Meat Wrapped in Lotus Leaf
  飘香荷叶腊味饭

- Oriental Seafood Fried Rice Garnish with Silver Fish
  银鱼海鲜炒饭

- Fried Udon Noodles with Prawn and Trio Bell Pepper
  彩椒虾仁乌冬面
Grandeur Banquet Suite
Wedding Weekend Dinner Menu

Dessert - 甜品
(Select any 1 of your choice) (任选一款)

Yam Paste with Ginkgo Nuts
白果芋泥

Sweetened Cream of Red Bean with Glutinous Rice Ball
红豆沙汤圆

Chilled Sea Coconut with Longan
龙眼海底椰

Cream of Honeydew Sago
蜜瓜西米露

Chilled Mango Pudding with Mixed Fruits in Mango Sauce
鲜芒果布丁

$1,228 per table of 10 persons
Rate is subject to 10% service charge and 7% GST

Timeless Menu

Cold Combination - 冷盘
Marinated Abalone Clam Thai Style - 泰式鲍贝
Chicken Gold Coin - 蜜汁金钱鸡
Smoked Duck Meat - 风味烟鸭胸
Traditional Spicy Jellyfish - 海蜇
Deep-fried Butterfly Prawns - 蝴蝶炸虾

Double-boiled Fish Maw Soup with Bamboo Pith and Dried Scallop
竹笙千贝炖花胶

Steamed Ginseng Chicken in Lotus Leaf
飘香荷叶人参蒸鸡

Steamed Red Garoupa with Golden Garlic and Soy Sauce
金蒜蒸红斑

Pan-seared Lobster with Salted Egg Yolk
金沙咸蛋黄干烧龙虾

Braised Whole Abalone with Chinese Mushroom and Broccoli
鲍鱼冬菇西兰花

Oriental Scallop Fried Rice Garnish with Crispy Silver Fish
银鱼带子炒饭

Double-boiled Hashima with Aloe Vera and White Fungus
雪耳芦荟炖雪蛤

$1,488 per table of 10 persons
Rate is subject to 10% service charge and 7% GST
### Dinner Menu

<table>
<thead>
<tr>
<th>Categories</th>
<th>Dishes</th>
<th>Top Up</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cold Cut</td>
<td>Roast Whole Suckling Pig</td>
<td>$238++ per table</td>
</tr>
<tr>
<td></td>
<td>碳烧乳猪</td>
<td></td>
</tr>
<tr>
<td>Soup</td>
<td>Double-boiled Fish Maw Soup with Bamboo Pith and Dried Scallop</td>
<td>$188++ per table</td>
</tr>
<tr>
<td></td>
<td>竹笙干贝炖花膠</td>
<td></td>
</tr>
<tr>
<td>Vegetable</td>
<td>Braised 6 Head Whole Abalone with Chinese Mushroom and Broccoli</td>
<td>$98++ per table</td>
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<tr>
<td></td>
<td>六头鲍鱼冬菇西兰花</td>
<td></td>
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<tr>
<td>Fish</td>
<td>Steamed Atlantic Cod Fillet with Golden Garlic and Soy Sauce</td>
<td>$138++ per table</td>
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<tr>
<td></td>
<td>金蒜蒸雪魚</td>
<td></td>
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<tr>
<td>Poultry/Meat</td>
<td>Steamed Ginseng Chicken in Lotus Leaf</td>
<td>$48++ per table</td>
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<tr>
<td></td>
<td>飘香荷叶人参蒸鸡</td>
<td></td>
</tr>
<tr>
<td>Seafood</td>
<td>Pan-seared Lobster with Salted Egg Yolk</td>
<td>$108++ per table</td>
</tr>
<tr>
<td></td>
<td>金沙鹹蛋黄干烧龙虾</td>
<td></td>
</tr>
<tr>
<td>Desserts</td>
<td>Double-boiled Hashima with Aloe Vera and White Fungus</td>
<td>$58++ per table</td>
</tr>
<tr>
<td></td>
<td>雪耳芦荟炖雪蛤</td>
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</tr>
<tr>
<td></td>
<td>Double-boiled Birds Nest with Papaya and Red Dates</td>
<td>$128++ per table</td>
</tr>
<tr>
<td></td>
<td>万寿果炖燕窝</td>
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</tr>
</tbody>
</table>

Rates are subject to 10% service charge and 7% GST.

### Dessert Buffet

- Macaron Lollipops
- Mango Mascarpone Shortcake
- Chempedak Cream Brulee
- Arabica Mocha Cheese Cake
- Berries Croquembouche with Ivory Chocolate Dipping
- Cinnamon Pear Strudel With Vanilla Anglaise Sauce
- Assorted Tropical Fruits (Watermelon, Rock Melon, Honey Pineapple, Papaya)
- Coffee and Tea

Rates are subject to 10% service charge and 7% GST.

Top Up

- $188++ per table (min 20 tables)
## Capacity Chart

<table>
<thead>
<tr>
<th>Area</th>
<th>Ceiling Height</th>
<th>Theatre</th>
<th>Boardroom</th>
<th>Classroom</th>
<th>U-Shape</th>
<th>Banquet</th>
<th>Cocktail</th>
</tr>
</thead>
<tbody>
<tr>
<td>(m²)</td>
<td>(m)</td>
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<td>---------</td>
<td>---------</td>
<td>----------</td>
</tr>
<tr>
<td>Banquet Suite</td>
<td>380</td>
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<td>350</td>
<td>50</td>
<td>208</td>
<td>48</td>
<td>320</td>
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<tr>
<td>J Collyer</td>
<td>95</td>
<td>2.8</td>
<td>100</td>
<td>30</td>
<td>44</td>
<td>45</td>
<td>60</td>
</tr>
<tr>
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<td>350</td>
<td>-</td>
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<td>320</td>
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<tr>
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<td>20</td>
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<tr>
<td>Anson Room I + II</td>
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</tr>
<tr>
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<td>45</td>
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<tr>
<td>Shenton Room</td>
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<td>36</td>
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</tbody>
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