



A BESPOKE WEDDING SOLEMNISATION OF CHERISHED MEMORIES

A curator of bespoke experiences beyond your expectations, allow us to host your solemnisation with epicurean moments of exquisite Cantonese delights handcrafted by Executive Chinese Chef Tony Wun Shun Kong and his team of master chefs amidst oriental elegance and refinement. Create celebrated memories with impeccable service complete with alluring table arrangements.



Delight in a specially crafted package to celebrate your wedding solemnisation of a lifetime.

Cherished 8-Course Menu \$168++ per person



Your bespoke solemnisation experience comes with these additional inclusions:

- ◆ Yan Ting's Signature Set Menu
- ◆ Exclusive use of Yan Ting's main dining hall from 11.30-3pm (lunch) and 6.30-10.30pm (dinner)
- ◆ Complimentary food tasting for 2 persons on your selected menu (Monday to Thursday)
- ◆ Complimentary free flow of Chinese tea and soft drinks
- ◆ Complimentary bottle of champagne for toasting
- ◆ Complimentary use of 'Ang Pao' box
- ◆ Complimentary use of one wireless microphone
- ◆ Yan Ting's floral table arrangement
- ◆ Complimentary car passes for 25% of guaranteed guests' attendance

Terms & Conditions:

- ◆ Valid for bookings from now till 31st December 2017
- ◆ Valid with a minimum of 90 guests
- ◆ Details are subject to change at the restaurant's discretion
- ◆ All prices are subject to 10% service charge and prevailing government taxes of 7%





宴庭龙虾套餐 SIGNATURE SET MENU

前菜三拼

Trio of Appetisers

澳门烧腩肉, 葱油海蜇, 宴庭蒜香鸡
Macau-style Roasted Pork,
Marinated Jellyfish in Scallion Oil,
Crispy Roasted Chicken

黄汤干贝鱼鳔羹

Braised Fish Maw Broth with Dried Scallop

清蒸鲈鱼

Steamed Sea Perch Fillet in Hong Kong Style

黑椒汁焗黑豚扒

Pan-fried Kurobuta Pork with Black Pepper Sauce

百合杞子浸苋菜

Poached Spinach with Fresh Lily Bulb and Wolfberries

XO波斯顿龙虾焖面卜

Braised Flat Egg Noodles with Boston Lobster in XO Sauce

香芒杨枝甘露

Chilled Mango Sago Cream with Pomelo

空心煎堆

Deep-fried Sesame Seed Ball





Yan Ting

