

An Oriental Romance

Wedding Lunch and Dinner 2020/2021

Hai Tien Lo (Level 3)



Celebrate with exquisite Cantonese cuisine and impeccable service at Hai Tien Lo, Pan Pacific Singapore's award-winning Chinese restaurant on your special day. Take time to enjoy intimate moments with your family and loved ones and forge unforgettable memories in our elegant restaurant, with our bespoke service and specially crafted menus featuring premium delicacies skilfully prepared by our Culinary team. Our luxurious menus, curated for 40 to 80 guests, are perfect for solemnisation celebrations and intimate wedding lunches or dinners.

- A luxurious eight-course banquet menu featuring Hai Tien Lo signature dishes
- One-night stay in Deluxe Room (**applicable for Topaz and Pearl menu**)
- One-night stay in Bridal Suite (**applicable for Ruby menu**)
- Complimentary fresh floral centrepiece on every dining table and head table
- Complimentary use of projector and screen
- Unlimited soft drinks and Chinese tea
- Complimentary one bottle of house Champagne (**applicable for Ruby menu**)
- Complimentary one bottle of house wine for each confirmed table (**applicable for Ruby menu**)
- Complimentary car park coupons for up to 20% of the guaranteed guest attendance
- Waiver of corkage for one bottle of duty-paid and sealed wine or champagne per table
- A choice of memorable wedding favours

WEDDING LUNCH MENU

(per table of 10 persons)

TOPAZ SGD1,288

PEARL SGD1,388

RUBY SGD1,688

WEDDING DINNER MENU

(per table of 10 persons)

TOPAZ SGD1,388

PEARL SGD1,588

RUBY SGD1,888

RUBY (PREMIUM) SGD2,688

For enquiries, please speak with us at **6826 8240** or email **dining.ppsin@panpacific.com**

- Menus are based on a minimum of 40 guests and valid until 31 December 2021.
- Prices are subject to 10% service charge and prevailing Goods and Services Tax.
- Package prices are subject to change without prior notice.
- Applicable for new bookings only.

Scan here for
more images



PAN PACIFIC
SINGAPORE

7 Raffles Boulevard, Marina Square, Singapore 039595

Tel: +65 6336 8111 • Email: singapore@panpacific.com • Visit panpacific.com/singapore

Wedding Lunch Menu

TOPAZ

SGD1,288

per table of 10 persons

Combination of Dim Sum and Barbecue Platter
Hong Kong Style Sliced Barbecued Duck, Barbecued Pork with Honey-glazed Sauce, Deep-fried Crispy Seafood Roll, Deep-fried Crispy Crab Meat Ball tossed in Wasabi Mayonnaise, Marinated Shredded Jellyfish

Double-boiled Chicken Soup with Abalone, Dried Scallops and Red Dates

Wok-fried Prawns in Chef's Signature Homemade XO Chilli Sauce

Hong Kong Style Steamed Soon Hock with Superior Soya Sauce

Braised Sliced Abalone with Chinese Mushrooms and Seasonal Green Vegetables

Roasted Crispy Chicken with Prawn Crackers

Stewed Ee-fu Noodles with Dried Scallops and Enoki Mushrooms

Double-boiled Osmanthus Soup with Maltose and Black Sesame Glutinous Rice Dumplings

PEARL

SGD1,388

per table of 10 persons

Combination of Dim Sum and Suckling Pig Platter
Sliced Crispy Barbecued Suckling Pig, Deep-fried Crispy Seafood Roll, Barbecued Pork with Honey-glazed Sauce, Steamed Vegetarian Dumplings, Marinated Shredded Jellyfish

Double-boiled Mini Buddha Jumps Over the Wall

Wok-fried Pacific Clams with Scallops and Shrimps in Chef's Signature Homemade XO Chilli Sauce

Hong Kong Style Steamed Grouper with Superior Soya

Braised Whole Abalone with Homemade Beancurd

Deep-fried Crispy Chicken with Dried Scallions and Almond Flakes

Fragrant Steamed Rice with Lotus Seeds and Preserved Meat in Lotus Leaf

Chilled Mango Pudding with Fresh Fruits

RUBY

SGD1,688

per table of 10 persons

Roasted Barbecued Whole Suckling Pig

Double-boiled Mini Buddha Jumps Over the Wall

Sautéed Fresh Scallops and Prawns with Assorted Bell Peppers

Steamed Sea Perch Fillet in Minced Garlic Crumbs

Braised Whole Abalone with Sea Cucumber

Roasted Pipa Duck served with Barbecued Sauce

Stewed Ee-fu Noodles with Crab Meat, Shredded Chicken and Fish Roe

Hai Tien Lo Dessert Trio

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Wedding Dinner Menu

TOPAZ

SGD1,388

per table of 10 persons

Wealth Combination Platter

*Sliced Crispy Barbecued Suckling Pig,
Deep-fried Crispy Seafood Roll,
Barbecued Pork with Honey-glazed Sauce,
Deep-fried Crispy Crab Meat Ball tossed in
Wasabi Mayonnaise, Marinated Shredded Jellyfish*

Double-boiled Chicken Soup with Whole Abalone,
Dried Scallops and Chinese Mushrooms

Wok-fried Prawns in Chef's Signature Homemade
XO Chilli Sauce

Hong Kong Style Steamed Soon Hock
with Superior Soya Sauce

Braised Whole Abalone with Mushrooms
and Seasonal Green Vegetables in Oyster Sauce

Crispy Chicken with Fragrant Fermented
Minced Garlic

Fragrant Steamed Rice with Lotus Seeds
and Preserved Meat in Lotus Leaf

Chilled Mango Pudding with Fresh Fruits

PEARL

SGD1,588

per table of 10 persons

Combination of Deluxe Appetisers

*Sliced Crispy Barbecued Suckling Pig,
Crispy Prawn tossed in Sesame Sauce,
Deep-fried Crispy Crab Meat Ball tossed in
Wasabi Mayonnaise, Sliced Chicken Roll with Five-Spice
and Chinese Wines, Marinated Shredded Jellyfish*

Double-boiled Mini Buddha Jumps Over the Wall

Wok-fried Pacific Clams with Scallops and Shrimps
in Chef's Signature Homemade XO Chilli Sauce

Steamed Grouper

*Choice of Hong Kong Style Steamed with Superior
Soya Sauce OR Teochew Style Steamed with Preserved
Vegetables and Beancurd*

Braised Whole Abalone with Sea Cucumber
and Chinese Baby Cabbage

Steamed Chicken in Conpoy Sauce

Stewed Ee-fu Noodles with Crab Meat,
Shredded Chicken and Fish Roe

Chilled Cream of Avocado with Ice Cream

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Wedding Dinner Menu

RUBY

SGD1,888

per table of 10 persons

Roasted Barbecued Whole Suckling Pig

Double-boiled Mini Buddha Jumps Over the Wall

Combination of Sautéed Fresh Scallops
with Assorted Bell Pepper and Deep-fried
Crispy Prawns with Pomelo Sauce

Steamed Sea Perch Fillet in Minced Garlic Crumbs

Braised Whole Abalone with Japanese Mushrooms
and Black Truffle

Roasted Duck with Fermented Taro Curd

Wok-fried Rice with Seafood and Golden Kernel Corn

Double-boiled Imperial Swiftlet's Nest
with Almond Cream and Sesame Dumplings

RUBY (PREMIUM)

SGD2,688

per table of 10 persons

Roasted Barbecued Whole Suckling Pig

Double-boiled Fish Maw with Bamboo Pith
in Fish Bone Broth

Braised Whole Abalone with Sea Cucumber
in Oyster Sauce

Crispy Sea Perch Fillet with Champagne Sauce

Sautéed Scallops and Prawns in Chef's Signature
Homemade XO Chilli Sauce

Crispy Chicken with Fragrant Fermented
Minced Garlic

Stewed Lobster with Inaniwa Udon in Superior Stock

Double-boiled Imperial Swiftlet's Nest
with Almond Cream in Young Coconut

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