

### TANTALISING CUISINE

- Feast on sumptuous Cantonese cuisine comprising perennial favourites and exquisite seafood prepared by our chefs from award-winning restaurant Man Fu Yuan
- Menu Tasting for up to 10 persons  
\*Subject to Government's regulation, Monday to Thursday, except eve of & public holiday
- Selection of unlimited soft drinks, Chinese tea and mixers during your celebration
- An elegantly-designed model wedding cake for the cake-cutting ceremony
- A bottle of Champagne with a four-tier Champagne fountain for the toasting ceremony
- Waiver of corkage charges for all duty-paid and sealed liquor brought in for the celebration

### DAZZLING CELEBRATIONS

- Exclusive use of our elegant colonial-style ballroom foyer for your solemnization and tea ceremony on your wedding day (Hosts up to 32 guests an hour prior to your event)
- VIP valet parking for the bridal car
- Decorated wedding hall including floral arrangements for the stage, tables and aisle from a selection of enchanting wedding themes

### SHARE YOUR JOY

- Wedding stationery and gifts, including a stylish token box, guest book, wedding favours for all guests and exclusively-themed invitation cards (Invitation cards for up to 70% of confirmed attendance and include standard printing)
- Complimentary self-parking for 15% of the confirmed attendance
- Complimentary day use of Deluxe Room for wedding helpers (From 9am to 4pm for wedding lunches / 3pm to 11pm for wedding dinners)
- Complimentary one 30-litre barrel of beer

### PAMPERING TREATS

- Celebrate your big day with a stay in our Bridal Suite with a delectable Breakfast for two
- Be pampered with additional welcome amenities and S\$80.00nett in-room dining credit



INTERCONTINENTAL<sup>®</sup>  
SINGAPORE

VALID FOR WEDDINGS HELD FROM JANUARY TO DECEMBER 2022

Package price at S\$128.00++ per person with a minimum of 180 persons

Monday to Thursday, excluding Eves of and on Public Holidays (Lunch & Dinner)

### 7 – Course Chinese Set Menu

#### COMBINATION PLATTER (SELECT THREE OPTIONS)

##### 精美三拼 (选三种)

麻香密汁八爪鱼 Chilled Sesame Japanese Octopus with Sweet Sauce

蜜汁叉烧皇 Honey-glazed Duroc Pork Char Siew

虾枣伴腌菜 Crispy Prawn Roll with Achar

金柑西施海蜇丝 Marinated Spicy Jellyfish with Preserved Mandarin Orange

皮蛋肉松豆腐 Chilled Century Egg with Chicken Floss and Tofu

春卷 Spring Roll

#### SOUP (SELECT ONE OPTION)

##### 汤, 羹 (选一种)

红烧蟹肉鱼肚羹 Braised Crab Meat and Fish Maw Bisque

竹笙菜胆樱花鸡汤 Double-boiled Sakura Chicken Soup with Bamboo Pith and Baby Vegetable

樱花鸡茸粟米羹 Sakura Minced Chicken Bisque with Corn

#### FISH (SELECT ONE OPTION)

##### 鱼 (选一种)

港蒸京葱蒸金目鲈 Steamed Seabass Fillet with Leek in Superior Soy Sauce

油浸葱花姜丝鲈鱼件 Deep-fried Barramundi Fillet with Scallion and Fried Shredded Ginger in Soy Sauce

粤式豆豉蒸银曹鱼 Steamed Seabass Fillet with Scallion in Classic Black Bean Sauce

#### POULTRY (SELECT ONE OPTION)

##### 家禽 (选一种)

川酱爆樱花鸡柳, 芋头丝 Stir-fried Sakura Chicken with Sweet Sichuan Chilli Sauce, Shredded Crispy Yam

13 香花盐炸子鸡, 脆虾饼 Roasted Crispy Chicken with 13 spices, Prawn Crackers

宫保酱爆樱花鸡柳, 腰果 Stir-fried Sakura Chicken in Kong Pao Style, Cashew Nuts

#### VEGETABLES (SELECT ONE OPTION)

##### 鲍鱼, 海参 (选一种)

海参冬菇西兰花 Braised Sea Cucumber with Mushroom and Broccoli

鲍贝花菇扒菠菜 Braised Pacific Clams with Shitake Mushroom and Spinach

12头鲍鱼灵芝菇扒菜苗 Braised 12-head Abalone with Lingzi Mushroom and Baby Pak Choi

#### NOODLES / RICE (SELECT ONE OPTION)

##### 饭面类 (选一种)

双菇青龙菜干烧伊面 Braised Ee Fu Noodles with Duo Mushroom and Royale Chives

豚肉桂花炒面线 Stir-fried Vermicelli with Shredded Pork Char Siew, Assorted Capsicums and Onions

腊味荷叶糯米饭 Steamed Glutinous Rice with Chinese Cured Meat and Mushroom wrapped in Lotus Leaf

#### DESSERT (SELECT ONE OPTION)

##### 甜品 (选一种)

海底椰, 奇亚籽龙眼冻 Chilled Sea Coconut with Longan and Chia Seed

杏仁茶伴黑芝麻汤圆 Warm Almond Cream with Black Sesame Glutinous Rice Ball

果皮橙香红豆沙 Red bean Cream with Tangerine Peel