

2022/2023 ng Dackage

CLASSIC LUNCH LWEEKDAY DINNER

2022 / 23

— \$ 120++ PER PAX

*Mondays to Sundays (Lunch), Mondays to Thursdays (Weekday Dinner) Excluding EVe of Public Holiday & Public Holiday

CLASSIC WEEKEND DINNER

2022 / 23
*Fridays to Sundays, excluding Eve of Public Holiday & Public Holiday

- \$ 140++ PER PAX

IEN'S SIGNATURE

2022 / 23
*Mondays to Sundays, excluding live of Public Holiday & Public Holiday

- \$ 150++ PER PAX

FUNCTION VENUE

THE GALLERY

MAXIMUM 280 PERSONS

TEMASEK
MAXIMI IM 190 PERSONS

MALACCA & PENANG

Your Wedding Story

2022/2023 CLASSIC COLLECTIONS

FEAST TO BLISSFULNESS

▼ Exquisite 7-course individually plated Chinese set specially curated by our Jen's Culinary Team *Applicable for Classic Lunch, Weekday Disner and Weekend Disner

Invite in-laws for a get-together menu tasting "Applicable from Mondays to Thursdoys, excluding Eve of Public Holiday & Public Holiday "Subject to government regulations"

TOAST TO ETERNITY

♥ Free-flow of assorted soft drinks & Chinese Tea

▼ A bottle of sparkling wine to toast for this joyous occasion

Complimentary 1 x 30L draught beer & 1 x bottle of wine per every 10 persons (Lunch)
 Complimentary 2 x 30L draught beer & 1 x bottle of wine per every 10 persons (Dinner)

✓ Complimentary 2 x 30L draught beer & 1 x bottle of wine per every 10 persons
✓ Waiver of corkage fee for duty-paid & sealed hard liquor
✓ Corkage fee for wine or champages at \$30++ per bottle

BE DAZZLED WITH ADORNING DECORATION

▼ Fresh floral table centrepieces for all tables

■ Elegant wedding cake display for photo-taking
■ Complimentary usage of LCD projectors & screens with basic audio system
■ Complimentary usage of LCD projectors & screens with basic audio system.

Dreamy effects for your march-in(s)

Signature themes featuring stage & decoration

WEDDING ESSENTIALS

Selection of unique wedding favours for all guests

Complimentary 25% car park passes based on guaranteed attendance
 Complimentary 1 x VIP lot outside hotel lobby for bridal car

Exclusive wedding essentials:

▼ Invites for 70% of your guaranteed guests ▼ Guest book & token boxes for Groom & Bride

INDULGE & PAMPER

Memorable one-night stav in our Bridal Room inclusive of breakfast for two

▼ Treat yourselves to our delectable in-room-dining worth \$100++
 ▼ Enjoy access to our 24-hour club lounge

2022/2023 LUNCH I WEEKDAY DINNER

CLASSIC PACKAGE MENU A

JEN's Classic Combination Jellyfish Salad in Sesame Chili Sauce, California Maki, Apple Smoked Duck Breast

Five Treasure Soup Abalone, Crab Meat, Dried Mushroom, Golden Mushroom, Black Fungus

Poached Live Prawns in Chinese Herbal Braised Bai Ling Mushroom with Seasonal Greens

Steamed Seabass Fiflet with Japanese Shoyu Broth
Braised Ee-fu Noodles with Shimeiji Mushroom and Silver Sprout
Sweetened Red Bean Paste with Lotus Seed and Lilv Bulb

CLASSIC PACKAGE MENU B

JEN's Classic Combination

Scrambled Egg with Crab-meat, Prawns Salad in Sesame with Mango & Melon, Assorted Sushi Maki

Fish Maw with Crab Meat Soup Wasabi Prawns Topped with Tobikko

Crispy Roasted Spring Chicken with Crunchy Garlic, Fragrant Leaves and Spiced Sal

Braised Jade Abalone and Chinese Mushroom with Seasonal Greens

Golden Fried Rice with Chicken Char Siew

Manzo Coulis with Pomelo. Aloe Vera and Sago

OPTIONAL ADD-ON

Complete your wedding menu with 8th course at additional \$\$5++ per person:

Roast Duck with Hamemade Halsin Sauce

Steamed Garoupa Fillet in Japanese Shayu Broth and Golden Garlic

2022/2023 WEEKEND DINNER

CLASSIC PACKAGE MENU A

| EN's Delixer Combination | Fin's Delixer Combination | Roasted Duck, Marinated Golden Shell in Fruity Spicy Sauce, Scrambled Egg with Crab-meat | Fin's Treasure Soup

Fish Maw, Jade Abalone, Conpoy, Crab-meat, Dried Mushroom, Golden Mushroom and Black Fungus Poached Live Prawns in Chinese Herbal

Braised Jade Abalone and Chinese Mushroom with Seasonal Greens

Crispy Fried Garoupa Fillet in Special Thai Fruit Sauce Steamed Mini Lotus Leaf Rice with Chinese Sausage and Shiitake Mushroom

Sweetened Yam Paste Gingko Nut and Pumpkin

CLASSIC PACKAGE MENU B

JEN's Deluxe Combination
Jellyfish Salad in Sesame Chili Sauce, Apple Wood Smoked Duck Breast, California Maki
Double Boiled Ginseng Chicken Soup with Matsutake Mushroom

Fried Crispy Prawns with Salted Egg Yolk and Crumble Cheese

Braised Baby Abalone and Shiitake Mushroom with Seasonal Greens

Steamed Garoupa Fillet in Japanese Shoyu Broth and Golden Garlic

Braised Ee-fu Noodles with Shimelji Mushroom, Silver Sprout & Conpoy Sauce Chilled Strawberry Pudding with Berry Coulis

OPTIONAL ADD-ON

Complete your wedding menu with 8th course at additional S\$5++ per person:

Roast Duck with Homemode Holsin Sauce
OR

Crispy Roasted Spring Chicken with Crunchy Garlic, Fragrant Leaves and Spiced Salt

2022/2023 JEN'S SIGNATURE

FEAST TO BLISSFULNESS

TOAST TO ETERNITY

- ▼ Free-flow of assorted soft trinks & Chinese Tea

 ▼ A bottle of sparkling wine to toast for this joyous occasion

 ▼ Free flow draught beer or house wine for 4 hours

 ▼ Wahner of corkage fee for duty-paid & sealed thard fliquor

 ▼ Corkage fee for wine or champagne at \$30++ per bottle

BE DAZZLED WITH ADORNING DECORATION

INDULGE & PAMPER

- ▼ Memorable one-night stay in our Bridal Suite inclusive of breakf
 ▼ Treat yourselves to our delectable in-room-dining worth \$150++
 ▼ Enjoy access to our 24-hour club lounge

 Treat your selectable in the property of th



SIGNATURE PACKAGE MENU A

JEN's Signature Combinatio

Maki, Marinated Pacific Claim in Spicy Sauce, Boston Lobster Salad with M

Fish Maw, Abalone, Conpoy, Scallop, Forest Mushroom

Fried Crispy Prawns with Salted Egg Yolk and Crumble Cheese

spy woasted spring Cricken with Crunchy Ganic, Fragrant Leaves and Spiced S Braised Baby Abalone with Mushroom and Seasonal Greens

Steamed Red Garoupa Fillet with Superior Garlic Soya Sauce

Topped with XO Sauce

reetened Yam Paste Gingko Nut and Pumpkin

SIGNATURE PACKAGE MENU A

JEN's Signature Combination

JEN's Treasure Soup
Fish maw, Fish belly, Conpoy, Crabmeat, Dried Mushroom, Golden Mushroom and Black F

Poached Live Prawns in Chinese Herbal

Braised Baby Abalone with Matsutake Mushroom and Seasonal Greens
Steamed Cod Fillet with Crispy Bean Crumbs in Superior Soya Sauce

ed Udon Noodles with Char Siew and Silver Sprout in Black Pepper Sauce

Chilled Strawberry Pudding with Berry Coulis