

JIA WEI
嘉味

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HOJO





Wedding Decorations

- Elegant floral arrangement for stage, reception and table centerpiece
- Three-tiered model wedding cake
- Sound system with LCD projectors and screens

Dine & Delight

- Exquisite Chinese menu curated by our team of chefs
- Free flow beer & house pour wine at \$20++ per person





With Compliments

- Use of bridal changing room
- Bridal suite stay voucher for one night with breakfast for 2 persons
- \$50 nett voucher
- Preferential rate at \$150 nett in superior room with breakfast for 2 persons (subject to availability)
- Wedding favours, guestbook and red packet box
- Carpark passes for 20% of the guaranteed attendance
- VIP parking in front of hotel for bridal car

Curated Just For You

Lunch

Elegant	\$108 per person
Everlasting	\$128 per person

Dinner

Elegant	\$120 per person
Everlasting	\$140 per person

- Valid for a minimum of 50 persons onwards and weddings held from now till 31 December 2021.
- Prices are subject to 10% service charge and prevailing government taxes.
- Prices and menus are subject to changes without prior notice.
- Surcharge may apply for auspicious dates.
- Any unconsumed complimentary wines and beer are not allowed to be brought out of the venue.





Curated Menus

Elegant Lunch

吁靛花典雅午餐

鲜五味鲍佐冰菜沙拉

Chilled five spices baby abalone with ume infused vine tomato and crystalline ice plant

海皇玉鲍炖瑶柱鸡汤

Double boiled baby abalone, wild mushroom, sea whelk, dried scallop and chicken soup

顶蒸肺鱼扒

Local produce chinese oriental sauce steamed with local bred barramundi fish fillet

古早海鲜炒饭

Wok-fried traditional seafood fried rice

香茅芦荟冻雪糕

Homemade chilled lemongrass jelly with aloe vera and lime sorbet

Everlasting Lunch

日月丽天飨午宴

冰菜沙拉衬南洋龙虾

Chilled half indian ocean lobster meat with ume infused vine tomato and crystalline ice plant

鱼鳔炖海螺鸡汤

Double boiled local bred barramundi, fish maw with dried scallop, sea whelk, wawa cabbage and chicken soup

菜脯蒸鲈鱼扒

Crispy preserved minced radish with steamed pacific ocean sea perch fish fillet

香煎北海道带子扒面线

Pan seared japanese hokkaido scallop with japanese thread noodles and greens

自制椰奶布丁雪糕

Jia Wei homemade chilled coconut pudding with ice-cream

Elegant Dinner

吁靛花典雅晚餐

鲜五味鲍佐冰菜沙拉

Chilled five spices baby abalone with ume infused vine tomato and crystalline ice plant

海皇玉鲍炖瑶柱鸡汤

Double boiled baby abalone, wild mushroom, sea whelk, dried scallop and chicken soup

顶蒸肺鱼扒

Local produce chinese oriental sauce steamed with local bred barramundi fish fillet

金沙排骨佐新国豆苗

Crispy salted egg sauce pork ribs with local farmed pea sprout

古早海鲜炒饭

Wok-fried traditional seafood fried rice

香茅芦荟冻雪糕

Homemade chilled lemongrass with aloe vera and lime sorbet

Everlasting Dinner

日月丽天飨晚宴

冰菜沙拉衬南洋龙虾

Chilled half indian ocean lobster meat with ume infused vine tomato and crystalline ice plant

鱼鳔炖海螺鸡汤

Double boiled local bred barramundi, fish maw with dried scallop, sea whelk, wawa cabbage and chicken soup

菜脯蒸鲈鱼扒

Crispy preserved minced radish with steamed pacific ocean sea perch fish fillet

柱侯酱焗排骨佐新国豆苗

Slow cooked pork ribs with local farmed pea sprout

香煎北海道带子扒面线

Pan seared japanese hokkaido scallop with japanese thread noodles and greens

自制椰奶布丁雪糕

Jia Wei homemade chilled coconut pudding with ice cream



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*Say hello to
our team*



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Information is updated as of May 2021.