



Grand Shanghai Restaurant

Solemnisation Package 2021

9-Courses Chinese Lunch
(Minimum 20 guests, Maximum 40 guests)

\$3,299++ for 20 guests
Additional 10 guests at \$1,299++

9-Courses Chinese Dinner
(Minimum 20 guests, Maximum 40 guests)

\$3,899++ for 20 guests
Additional 10 guests at \$1,399++

FOOD

- A sumptuous range of 9-Courses Chinese Set Menu prepared by our dedicated culinary team

BEVERAGE

- Free flow of Chinese house tea, soft drinks and Tiger beer throughout the event
- One bottle of house wine per confirmed table of 10 persons and to be consumed during the event

PRIVILEGES

- An exclusive use of our classy and elegant-style Private Room or Dining Area in your comfort up to 3 hours
- Signature wedding favours for all guests
- Basic decoration for solemnization table and couple chair
- Complimentary usage of ring pillow and signing pen
- Complimentary of car park ticket for 20% of the guaranteed number of guests

ADD ON (Optional)

- An intricately designed 3-tier traditional wedding cake for cake cutting ceremony and Champagne fountain with one bottle of house pour champagne at \$199++
- Outdoor solemnization at our Promenade by the Singapore River, a rental charge of \$999++ which includes the set-up of 1 ROM table with 5 chairs inclusive of 1 floral centrepiece, up to 20 chairs for guests

Terms and condition apply
Prices are subjected to 10% service charge and prevailing government service tax



Solemnisation Menu - Lunch

五福临门喜相迎

无锡炸脆鳝 *Crispy Eel • Aged Vinegar*
青葱油海蜇 *Marinated Jellyfish • Spring Onion*
鸡蓉炸茄子 *Crispy Eggplant • Chicken Floss*
花雕醉鸡卷 *Drunken Chicken • Chinese Wine*
特色炸春卷 *Deep-Fried Spring Roll • Vegetable*

鸾凤喜迎神仙池

虫草花炖鲍鱼汤
Double-Boiled Abalone • Cordyceps • Conpoy

月老红线牵深情

雪里红碧绿带子
Sautéed Scallop • Snow Cabbage • Greens

天长地久庆有余

松香赛螃蟹鳕鱼
Silver Cod Fish • Scrambled Egg White • Truffle Oil

春风泛舟金莲璧

花菇海参伴青蔬
Braised Sea Cucumber • Chinese Mushroom • Greens

比翼双飞会鹊桥

招牌烟燻樟茶鸭
Grand Shanghai Crispy Smoked Duck

浓情蜜意喜联鸣

星洲辣蟹脆花卷
Singapore Style Chili Crab Meat Sauce • Deep-Fried Crispy Bun

甜甜蜜蜜迎新桥

百年好合炖雪燕
Double-Boiled Xue Yan • Red Date • Lotus Seed • Lily Bud

百年美眷庆好合

雪花梅香龙眼冻
Chilled Longan Pudding • Sour Plum



Solemnisation Menu - Dinner

- 彩衣红袍迎飞舞 鸿运南乳起骨猪
Golden Roasted Boneless Suckling Pig
- 鸾凤喜迎神仙池 蟹皇蟹肉花胶丝
Braised Shredded Fish Maw • Fresh Crab Meat • Crab Roe
- 海誓山盟龙凤配 碧绿干烧明虾球
Fried Prawn • Chinese Fermented Wine • Tomato • Garlic • Greens
- 天长地久庆有余 金蒜菜圃蒸红斑
Steamed Red Garoupa • Preserved Turnip • Garlic
- 月老红线牵深情 翡翠花菇六头鲍
Braised 6 Head Abalone • Chinese Mushroom • Greens
- 喜鹊连连报佳音 香蒜一品脆烧鸡
Grand Shanghai Crispy Chicken • Garlic
- 普天同贺有情人 珍菌猪菘焖伊面
Braised Ee-Fu Noodle • Minced Pork • Assorted Mushroom
- 甜甜蜜蜜迎新桥 红枣百合炖雪蛤
Double-Boiled Hashima • Red Date • Lotus Seed • Lily Bud
- 百年美眷庆好合 雪花梅香龙眼冻
Chilled Longan Pudding • Sour Plum