



## **Grand Shanghai Restaurant**

### **Solemnisation Package 2022**

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

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

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

**\$3,999++ for 20 guests**  
Additional 10 guests at \$1,499++

#### **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*      日式脆皮虾 *Japanese Style fried Finger Prawn*  
脆皮乳猪件 *Crispy Suckling Pig*  
飘香咸鸡件 *Shanghainese Salted Chicken*  
荔芋炸带子 *Deep-Fried Taro Purée • Scallop*  
青瓜拌云耳 *Baby Cucumber • Black Fungus • Aged Vinegar*
- 鸾凤喜迎神仙池*      蟹皇蟹肉烩燕窝  
*Braised Premium Birds Nest • Crab Roe • Crab Meat*
- 月老红线牵深情*      雪里红碧绿虾球  
*Sautéed Prawn • Snow Cabbage • Greens*
- 天长地久庆有余*      泸式酒酿蒸星班  
*Steamed Eastern Star Garoupa • Fermented Chinese Wine • Chili*
- 春风泛舟金莲璧*      六头鲍花菇时蔬  
*Braised "6 Head Abalone" • Mushroom • Vegetable*
- 比翼双飞会鹊桥*      招牌葫芦八宝鸭  
*Stuffed Crispy Duck • Glutinous Rice • Cured Sausage • Mushroom  
Dried Shrimp*
- 浓情蜜意喜联鸣*      瑶柱金菇焖伊面  
*Braised Ee-Fu Noodle • Conpoy • Enoki Mushroom*
- 甜甜蜜蜜迎新桥*      红枣雪莲炖雪燕  
*Double-Boiled Xue Yan • Red Dates • Lotus Seed*
- 百年美眷庆好合*      桂花香滑鲜奶冻  
*Fresh Milk Custard • Osmanthus Jelly*



## Solemnisation Menu - Dinner

彩衣红袍迎飞舞	鸿运南乳起骨猪 <i>Golden Roasted Boneless Suckling Pig</i>
鸾凤喜迎神仙池	鱼骨瑶柱海参汤 <i>Double-Boiled Fish Bone • Sea Cucumber • Conpoy</i>
海誓山盟龙凤配	沪式酒酿焗虎虾 <i>Stewed Tiger Prawn • Fermented Chinese Wine • Chili</i>
天长地久庆有余	蒜香豆根蒸东星 <i>Steamed Eastern Star Garoupa • Garlic • Fried Beancurd</i>
月老红线牵深情	鲍汁六头鲍时蔬 <i>Braised "6 Head Abalone" • Vegetable • Abalone Sauce</i>
喜鹊连连报佳音	千层宝塔东坡肉 <i>Signature Braised Pork Belly • Preserved Vegetable • Greens</i>
普天同贺有情人	韭黄猪松焖米粉 <i>Braised Ee-Fu Noodle • Minced Pork • Chive</i>
甜甜蜜蜜迎新桥	寿果冰花炖桃胶 <i>Double-Boiled Peach Gum • Papaya • Gingko</i>
百年美眷庆好合	桂花香滑鲜奶冻 <i>Fresh Milk Custard • Osmanthus Jelly</i>