

## 2022 Wedding Lunch

\$1,168.00++ per table of 10 persons

### Minimum 18 tables with 10 persons per table

Mondays to Sundays, including Eve of Public Holidays & Public Holidays

\* A supplement of \$50.00++ per table of 10 persons is applicable for premium dates \*

#### Package includes

- ♥ Sumptuous 8-course Chinese Lunch Menu prepared by our very own Banquet Culinary Team
- ♥ Free flow of soft drinks, Chinese tea and mixed nuts during cocktail reception and throughout the celebration for up to 4 hours
- ♥ Complimentary one (1) barrel of 30-litre beer (approximately 90 glasses) to be consumed during the wedding lunch only; additional barrel of 30-litre beer can be arranged at a special price
- ♥ Complimentary one (1) bottle of Banquet House Wine for every 10 confirmed guests; to be consumed during the wedding lunch only; Special rates available for wine purchased from the hotel
- ♥ Waiver of corkage charge for all "Duty Paid" and "Sealed" hard liquors and wines brought in (duty-free hard liquor and wine are not allowed to be served in the hotel by law)
- ♥ An intricately designed wedding cake model for your cake-cutting ceremony
- ♥ Champagne pyramid with a bottle of champagne for toasting ceremony
- ♥ Choice of exclusive wedding themes with distinctive stage and aisle decoration to enhance the ballroom
- ♥ A magical bridal march-in with romantic mist effect
- ♥ One (1) complimentary 1kg wedding cake for takeaway after the wedding
- ♥ Complimentary food tasting session for up to 10 persons in a private function room
- ♥ S\$100nett in-room dining credit throughout your stay
- ♥ Choice of wedding favours for your invited guests
- ♥ Specially designed wedding guest book and ang bao box with our compliments
- ♥ Choice of elegantly designed hotel wedding invitation cards for up to 70% of confirmed attendees (excludes printing of inserts)
- ♥ Car park passes for 20% of confirmed attendees
- ♥ Enjoy a night's stay in our Bridal Studio with complimentary breakfast for 2 persons at Ellenborough Market Cafe
- ♥ One (1) day use room in our Luxe Room for your wedding coordinators from 1000hrs to 1600hrs
- ♥ Complimentary usage of two (2) LCD projectors and two (2) projector screens during wedding lunch

#### Terms & Conditions

- Price and package is valid till **31 December 2022**
- Prices are subject to 10% service charge and prevailing government taxes
- Prices are subject to change without prior notice
- Wedding themes and wedding favours are subject to change without prior notice
- Please note that menu is not halal-certified
- Please note that there may be additional surcharges for certain dates and period

# PARADOX

SINGAPORE

MERCHANT COURT AT CLARKE QUAY

## Wedding Lunch Menu

(Mondays to Sundays, including Eve of Public Holidays & Public Holidays)

Five Treasures Cold Dish Combination 五福临门 | Choice of 5 items 任选 5 样

### COLD 凉菜

- Prawn salad with tobiko mayo and fruits 飞鱼子水果沙律虾
- California makimono 寿司卷
- Baby octopus salad with pomelo 泰式柚子八爪鱼
- Drunken free range chicken 陈年花雕醉鸡卷
- Kimlan soya tossed top shell salad 金兰酱螺旋粉海螺片

### HOT 热菜

- Roasted duck with osmanthus fragrant orange sauce 烤鸭佐桂花橙酱
- Cantonese roasted pork 广式烧肉
- Deep-fried prawn money bag with Thai yogurt mayo 泰式酸奶金钱袋
- Crispy fish skin with pork floss 香味肉松鱼皮
- Japanese seaweed with seafood otah 日式海鲜乌达卷

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- Deluxe Seafood broth, fish maw and crab meat 皇朝高汤鱼肚蟹肉羹
  - Braised Hashima five treasures soup 五宝雪蛤海味羹
  - Double-boiled Black truffle scented chicken broth with bamboo pith 黑松露瑶柱竹笙炖鸡汤
  - Double-boiled American wild ginseng with sea conch and sakura chicken 洋参雪耳螺肉鸡汤

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- Crispy Chicken with mixed crispy crust 黄金野米避风塘鸡
  - Roasted Chicken with red fermented bean curd 南乳脆皮吊烧鸡
  - Braised Duck with sesame Sichuan mala spicy sauce 川味麻辣咸水鸭
  - Slow-braised Chicken with cordyceps flower and chestnuts in lotus leaf 荷香栗子虫草菇焖鸡

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- Poached Live prawn with chinese herbs and hua tiao wine 陈年花雕药材蒸虾
  - Stir-fried Prawn with walnut and capsicum in black pepper sauce 黑椒酱琥珀彩椒虾球
  - Golden Fragrant prawns in salted egg 黄金大虾球
  - Kataifi Prawn roll with passionfruit mayo 百香果金丝龙须卷

Selection of Fish:  Red Snapper  Black Grouper  Seabass  
(Additional of \$50.00++ per table of 10 persons for upgrade to Soon Hock or Red Grouper)

- Steamed in Cantonese style topped with cilantro spring 港蒸式
- Steamed with tangerine peel in black bean paste 陈皮豆豉蒸式
- Steamed in nyonya assam laksa cooking style 亚参叻沙蒸法
- Steamed in traditional style 古法蒸式

Create your own combination by selecting any two following item(s):

- Baby Abalone 10 头鲍鱼
- Flower Mushroom 花菇
- Bailing Mushroom 百灵菇
- Bean-curd Skin 豆根

Served with Seasonal Vegetables 扒翠园菜

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- Spicy Crab meat sauce with crispy mantou 辣椒蟹肉拼香脆馒头
  - Stewed Ee-fu noodles with shredded duck and pickled mustard green 韭皇雪菜鸭丝烧伊面
  - Steamed Glutinous rice wrapped in beancurd skin with egg white sauce 金衣糯米卷
  - Pearl Rice with conpoy, chinese sausage, diced chicken, mushroom and pine nut 珍珠腊味五宝饭

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- Double-boiled snow fungus with red date and lotus nut 百年好合
  - Chilled mango sago with pomelo 天长地久
  - Hazelnut crunchy feuilletine cake 榛子蛋糕
  - Passionfruit raspberry cake 百香果覆盆子蛋糕
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## 2022 Weekday Wedding Dinner

\$1,088.00++ per table of 10 persons

**Minimum 15 tables with 10 persons per table**

Mondays to Thursdays, excluding Eve of Public Holidays & Public Holidays

### Package includes

- ♥ Sumptuous 8-course Chinese Dinner Menu prepared by our very own Banquet Culinary Team
- ♥ Free flow of soft drinks, Chinese tea and mixed nuts during cocktail reception and throughout the celebration for up to 4 hours
- ♥ Complimentary one (1) barrel of 30-litre beer (approximately 90 glasses) to be consumed during the wedding dinner only. Additional barrel of 30-litre beer can be arranged at a special price
- ♥ Complimentary one (1) bottle of Banquet House Wine for every 10 confirmed guests; to be consumed during the wedding dinner only; Special rates available for wine purchased from the hotel
- ♥ Waiver of corkage charge for all "Duty Paid" and "Sealed" hard liquors and wines brought in (duty-free hard liquor and wine are not allowed to be served in the hotel by law)
- ♥ An intricately designed wedding cake model for your cake-cutting ceremony
- ♥ Champagne pyramid with a bottle of champagne for toasting ceremony
- ♥ Choice of exclusive wedding themes with distinctive stage and aisle decoration to enhance the ballroom
- ♥ A magical bridal march-in with romantic mist effect
- ♥ One (1) complimentary 1kg wedding cake for takeaway after the wedding
- ♥ Complimentary food tasting session for up to 10 persons in a private function room
- ♥ S\$100nett in-room dining credit throughout your stay
- ♥ Choice of wedding favours for your invited guests
- ♥ Specially designed wedding guest book and token box with our compliments
- ♥ Choice of elegantly designed hotel wedding invitation cards for up to 70% of confirmed attendees (excludes printing of inserts)
- ♥ Car park passes for 20% of confirmed attendees.
- ♥ Enjoy a night's stay in our Bridal Suite with complimentary breakfast or lunch for 2 persons at Ellenborough Market Café
- ♥ One (1) day use room in our Luxe Room for your wedding coordinators from 1500hrs to 2300hrs
- ♥ Complimentary usage of two (2) LCD projectors and two (2) projector screens during wedding dinner

### Terms & Conditions

- Price and package is valid till **31 December 2022**
- Prices are subject to 10% service charge and prevailing government taxes
- Prices are subject to change without prior notice
- Wedding themes and wedding favours are subject to change without prior notice
- Please note that menu is not halal-certified
- Please note that there may be additional surcharges for certain dates and period

# PARADOX

SINGAPORE

MERCHANT COURT AT CLARKE QUAY

## Weekday Dinner Menu

(Mondays to Thursday, excluding Eve of Public Holidays & Public Holidays)

Five Treasures Cold Dish Combination 五福临门 | Choice of 5 items 任选5样

### COLD 凉菜

- Prawn salad with tobiko mayo and fruits 飞鱼子水果沙律虾
- California makimono 寿司卷
- Baby octopus salad with pomelo 泰式柚子八爪鱼
- Drunken free-range chicken 陈年花雕醉鸡卷
- Kimlan soya tossed top shell salad 金兰酱螺旋粉海螺片

### HOT 热菜

- Roasted duck with osmanthus fragrant orange sauce 烤鸭佐桂花橙酱
- Cantonese roasted pork 广式烧肉
- Deep-fried prawn money bag with Thai yogurt mayo 泰式酸奶金钱袋
- Crispy fish skin with pork floss 香味肉松鱼皮
- Japanese seaweed with seafood otah 日式海鲜乌达卷

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- Deluxe Seafood broth, fish maw and crab meat 皇朝高汤鱼肚蟹肉羹
  - Braised Hashima five treasures soup 五宝雪蛤海味羹
  - Double-boiled Black truffle scented chicken broth with bamboo pith 黑松露瑶柱竹笙炖鸡汤
  - Double-boiled American wild ginseng with sea conch and sakura chicken 洋参雪耳螺肉鸡汤

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- Crispy Chicken with mixed crispy crust 黄金野米避风塘鸡
  - Roasted Chicken with red fermented bean curd 南乳脆皮吊烧鸡
  - Braised Duck with sesame Sichuan mala spicy sauce 川味麻辣咸水鸭
  - Slow-braised Chicken with cordyceps flower and chestnuts in lotus leaf 荷香栗子虫草菇焖鸡

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- Poached Live prawn with chinese herbs and hua tiao wine 陈年花雕药材蒸虾
  - Stir-fried Prawn with walnut and capsicum in black pepper sauce 黑椒酱琥珀彩椒虾球
  - Golden Fragrant prawns in salted egg 黄金大虾球
  - Kataifi Prawn roll with passionfruit mayo 百香果金丝龙须卷

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Selection of Fish:  Red Snapper  Black Grouper  Seabass  
(Additional of \$50.00+ per table of 10 persons for upgrade to Soon Hock or Red Grouper)

- Steamed in Cantonese style topped with cilantro spring 港蒸式
- Steamed with tangerine peel in black bean paste 陈皮豆豉蒸式
- Steamed in nyonya assam laksa cooking style 亚参叻沙蒸法
- Steamed in traditional style 古法蒸式

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Create your own combination by selecting any two following item(s):

- Baby Abalone 10 头鲍鱼
- Flower Mushroom 花菇
- Bailing Mushroom 百灵菇
- Bean-curd Skin 豆根

Served with Seasonal Vegetables 扒翠园菜

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- Spicy Crab meat sauce with crispy mantou 辣椒蟹肉拼香脆馒头
  - Stewed Ee-fu noodles with shredded duck and pickled mustard green 韭皇雪菜鸭丝烧伊面
  - Steamed Glutinous rice wrapped in bean curd skin with egg white sauce 金衣糯米卷
  - Pearl Rice with conpoy, chinese sausage, diced chicken, mushroom and pine nut 珍珠腊味五宝饭

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- Double-boiled snow fungus with red date and lotus nut 百年好合
  - Chilled mango sago with pomelo 天长地久
  - Hazelnut crunchy feuilletine cake 榛子蛋糕
  - Passionfruit raspberry cake 百香果覆盆子蛋糕
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MERCHANT COURT AT CLARKE QUAY

## 2022 Weekend Wedding Dinner

**\$1,368.00++ per table of 10 persons**

Fridays & Sundays, excluding Eve of Public Holidays & Public Holidays

**\$1,468.00++ per table of 10 persons**

Saturdays, including Eve of Public Holidays & Public Holidays

**Minimum 18 tables with 10 persons per table**

\* A supplement of \$50.00++ per table of 10 persons is applicable for premium dates \*

### Package includes

- ♥ Sumptuous 8-course Chinese Dinner Menu prepared by our very own Banquet Culinary Team
- ♥ Free flow of soft drinks, Chinese tea and mixed nuts during cocktail reception and throughout the celebration for up to 4 hours
- ♥ Complimentary one (1) barrel of 30-litre beer (approximately 90 glasses) to be consumed during wedding banquet; Additional barrel of 30-litre beer can be arranged at a special price
- ♥ Complimentary one (1) bottle of Banquet House Wine for every 10 confirmed guests; to be consumed during the wedding dinner only. Special rates available for wine purchased from the hotel
- ♥ Waiver of corkage charge for all "Duty Paid" and "Sealed" hard liquors and wines brought in (duty-free hard liquor and wine are not allowed to be served in the hotel by law)
- ♥ An intricately designed wedding cake model for your cake-cutting ceremony
- ♥ Champagne pyramid with a bottle of champagne for toasting ceremony
- ♥ Choice of exclusive wedding themes with distinctive stage and aisle decoration to enhance the ballroom
- ♥ A magical bridal march-in with romantic mist effect
- ♥ One (1) complimentary 1kg wedding cake for takeaway after the wedding
- ♥ Complimentary food tasting session for up to 10 persons in a private function room
- ♥ S\$100nett in-room dining credit throughout your stay
- ♥ Choice of wedding favours for your invited guests
- ♥ Specially designed wedding guest book and ang bao box with our compliments
- ♥ Choice of elegantly designed hotel wedding invitation cards for up to 70% of confirmed attendees (excludes printing of inserts)
- ♥ Car park passes for 20% of confirmed attendees
- ♥ Enjoy a night's stay in our Bridal Suite with complimentary breakfast for 2 persons at Ellenborough Market Café
- ♥ One (1) day use room in our Luxe Room for your wedding coordinators from 3.00pm to 11.00pm
- ♥ Complimentary usage of two (2) LCD projectors and two (2) projector screens during wedding dinner

### Terms & Conditions

- Price and package is valid till **31 December 2022**
- Prices are subject to 10% service charge and prevailing government taxes
- Prices are subject to change without prior notice
- Wedding themes and wedding favours are subject to change without prior notice
- Please note that menu is not halal-certified
- Please note that there may be additional surcharges for certain dates and period

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MERCHANT COURT AT CLARKE QUAY

## Weekend Dinner Menu

(Fridays, Saturdays, Sundays, including Eve of Public Holidays & Public Holidays)

Cold Combination with Lobster and Prawn in Rock Melon Salad 鸳鸯龙虾大拼盘 | Choice of 3 items 任选 3 样

### COLD 凉菜

- California makimono 寿司卷
- Baby octopus salad with pomelo 泰式柚子八爪鱼
- Drunken free-range chicken 陈年花雕醉鸡卷
- Kimlan soya tossed top shell salad 金兰酱螺旋粉海螺片
- Jelly fish with crabstick and shredded yuba 蟹柳腐竹海蜇
- Marinated pacific clam with ginger sauce 沙姜拌包贝

### HOT 热菜

- Roasted duck with osmanthus fragrant orange sauce 烤鸭佐桂花橙酱
- Cantonese roasted pork 广式烧肉
- Deep-fried prawn money bag with Thai yogurt mayo 泰式酸奶金钱袋
- Crispy fish skin with pork floss 香味肉松鱼皮
- Japanese seaweed with seafood otah 日式海鲜乌达卷
- Silver bait with Japanese BBQ sauce 辛口酱拌白饭鱼



- Braised Lobster broth, crab meat, conpoy and shredded mushroom 龙虾蟹肉干贝羹
- Deluxe Seafood broth, fish maw and crab meat 皇朝高汤鱼肚蟹肉羹
- Braised Hashima five treasures soup 五宝雪蛤海味羹
- Double-boiled Black truffle scented chicken broth with bamboo pith 黑松露瑶柱竹笙炖鸡汤
- Double-boiled American wild ginseng with sea conch and sakura chicken 洋参雪耳螺肉鸡汤



- Braised duck with angelica roots 炭烧挂炉当归鸭
- Crispy chicken with mixed crispy crust 黄金野米避风塘鸡
- Roasted chicken with red fermented bean-curd 南乳脆皮吊烧鸡
- Braised duck with sesame Sichuan mala spicy sauce 川味麻辣咸水鸭
- Slow-braised chicken with Cordyceps flower and chestnuts in lotus leaf 荷香栗子虫草菇焖鸡



- Stir-fried Scallop with pine-nuts in chef's special XO sauce XO 极品酱松子翠笋带子
- Poached Live prawn with chinese herb and hua tiao wine 陈年花雕药材蒸虾
- Stir-fried Prawn with walnut and capsicum in black pepper sauce 黑椒酱琥珀彩椒虾球
- Golden fragrant prawns in salted egg 黄金大虾球
- Kataifi prawn roll with passionfruit mayo 百香果金丝龙须卷



Selection of Fish:  Red Snapper  Black Grouper  Seabass  
(Additional of \$50.00++ per table of 10 persons for upgrade to **Soon Hock** or **Red Grouper**)

- Deep-fried with mango Thai style 酥炸泰式香芒酱
- Steamed in Cantonese style topped with cilantro spring 港蒸式
- Steamed with tangerine peel in black bean paste 陈皮豆豉蒸式
- Steamed in nyonya assam laksa cooking style 亚参叻沙蒸法
- Steamed in traditional style 古法蒸式



Create your own combination by selecting any two following items:

- Sea cucumber 海参
- Baby Abalone 10 头鲍鱼
- Flower Mushroom 花菇
- Bailing Mushroom 百灵菇
- Bean-curd Skin 豆根

Served with Seasonal Vegetables



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MERCHANT COURT AT CLARKE QUAY

## OPTIONAL: PREMIUM SPECIAL

(Additional of \$100.00++ per table of 10 persons)

- Stewed pork knuckle with trio mushroom in red burgundy sauce 葡萄酒酒富贵元蹄
- Sha-cha glazed spare-ribs with cranberry butter cereal crust 沙茶蜜汁猪肋排



- Spicy crab meat sauce with crispy mantou 辣椒蟹肉拼香脆馒头
- Stewed Ee-fu noodles with shredded duck and pickled mustard green 韭皇雪菜鸭丝烧伊面
- Steamed Glutinous rice wrapped in bean curd skin with egg white sauce 金衣糯米卷
- Pearl rice with conpoy, chinese sausage, diced chicken, mushroom and pine-nut 珍珠腊味五宝饭



- Yam paste with ginkgo nut and pumpkin sauce 花月佳期
- Double-boiled snow fungus with red date and lotus nut 百年好合
- Chilled mango sago with pomelo 天长地久
- Hazelnut crunchy feuilletine cake 榛子蛋糕
- Passionfruit raspberry cake 百香果覆盆子蛋糕

