



**MANDARIN
ORCHARD**

SINGAPORE
MANAGED BY MERITUS
HOTELS & RESORTS

Mandarin Ballroom

Weekdays : Minimum 45 tables

Weekends : Minimum 50 tables

Maximum : 95 tables



Chinese Dinner

Weekday Medley of Joy

\$788++ Per Table (**Jan – Sep 2011**)

\$838++ Per Table (**Oct – Dec 2011**)

* Weekday (Monday – Thursday)

Weekend Medley of Joy

\$908++ Per Table (**Jan – Sep 2011**)

\$958++ Per Table (**Oct – Dec 2011**)

* Weekend (Friday & Sunday)

Weekend Medley of Joy

\$928++ Per Table (**Jan – Sep 2011**)

\$978++ Per Table (**Oct – Dec 2011**)

* Weekend (Saturday, Eve of Public Holidays & Public Holidays)

Premier Symphony of Love

\$1288++ Per Table (**Jan – Dec 2011**)

Prices are subject to 10% service charge & prevailing government taxes and are subject to change without prior notice



MANDARIN ORCHARD SINGAPORE
(Reg. No. 05227100E)

333 Orchard Road, Singapore 238867. Tel: (65) 6737 4411 Fax: (65) 6732 2361
www.meritus-hotels.com



Our Package

Dining

- ④ Exquisite Chinese cuisine specially prepared for all your distinguished guests
- ④ A choice of traditional Fruit cake, Chocolate Pralines or Special wedding favors for all guests
- ④ A special invitation to a dining experience for ten (10) guests of your choice based on your confirmed menu
- ④ Complimentary three (3) trays of canapés during pre-dinner cocktails

Beverage

- ④ Free flow of soft drinks and mixes during the dinner for up to four (4) hours with complimentary nuts and chips
- ④ Complimentary one (1) barrel of 30 liter beer. Additional barrels specially priced at \$750++ per barrel
- ④ No corkage for duty paid hard liquor brought in

Decorations

- ④ A specially designed 5-tier wedding cake on display with a special cake from our pastry Chef for your private celebrations
- ④ Sparkling champagne fountain on display with a complimentary bottle of champagne for toasting
- ④ Choice of wedding decorations and specially designed floral decorations

Complimentary

- ④ A distinctively designed guest signature book to record all well wishes from your guests
- ④ Chair covers to enhance the ambience of a beautiful and memorable evening
- ④ A luxurious bridal suite for one (1) night stay with complimentary amenities
- ④ A Breakfast Buffet specially arranged in our Executive Lounge following your wedding celebrations for the next morning (served till 10.00am on weekdays, 11.00am on weekends)
- ④ A complimentary day-use guestroom from 2.00pm to 8.00pm for your coordinators
- ④ A \$50 F&B credit for your enjoyment during your stay
- ④ Choice of specially designed invitation cards based on 70% of your confirmed attendance. **(Not inclusive of printing)**
- ④ Up to 20% complimentary parking coupons based on your confirmed attendance (parking is subject to availability)
- ④ Complimentary use of our special video projectors during dinner



Medley of Joy - Chinese Menu I

Weekday



日本巧手寿司盘
(牛油果寿司, 鱼子沙拉寿司, 琵琶虾, 烧鸭, 海鲜卷)

Japanese Sushi Combination
(*Avocado Sushi, Fish Roe Salad Sushi, Pi Pa Prawn, Roast Duck, Seafood Roll*)
☞☞

蟹肉鱼鳔菇丝翅
Braised Shark's Fin Soup with Dried Fish Maw and Crabmeat
☞☞

燕巢甘香奶汁虾球墨鱼花
Sautéed Prawn and Cuttlefish with Curry Leaf and Butter in Quail's Nest
☞☞

生姜红杞子蒸金目卢
Steamed Sea Bass with Wolfberry and Ginger
☞☞

红烧海参鲍片扒菜苗
Braised Sea Cucumber and Sliced Abalone with Seasonal Vegetables
☞☞

泰式辣汁烧鸡
Roasted Crispy Chicken with Spicy Sauce Thai Style
☞☞

鲍汁韭皇草菇焖伊面
Braised Ee-Fu Noodles with Chives and Mushrooms in Abalone Sauce
☞☞

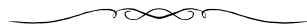
酸柑香茅芦荟冻
Chilled Aloe Vera and Calamansi Jelly with Lemon Grass
☞☞

好合
Chinese Tea



Medley of Joy - Chinese Menu II

Weekday



新潮大拼盘

(芥末沙拉带子, 金网卷, 虾枣, 烧鸭, 日本海草柳)

Deluxe Combination Platter

(Wasabi Scallop, Golden Nest Roll, Prawn Dates, Roasted Duck, Japanese Seaweed with Crabstick)



滑子磨蟹肉干贝翅

Braised Shark's Fin Soup with Fresh Crabmeat and Nameko Mushrooms



辣椒大虾球拼炸馒头

Braised Fresh Prawns in Chilli Sauce served with Fried Chinese Bun



蒜香蒸金目鲈

Steamed Sea Bass with Minced Garlic



红烧鲍鱼花菇扒菜苗

Braised Sliced Abalone and Mushrooms with Tender Vegetables



蒜香金牌吊烧鸡

Roast Chicken Marinated with Garlic



双喜荷叶饭

Lotus Leaf Rice with Mushrooms, Lotus Seed and Dried Shrimp



福果炖龙眼雪耳海底椰茶

Double-Boiled Snow Fungus and Longan with Gingko Nuts and Sea Coconut



好合

Chinese Tea



Medley of Joy - Chinese Menu I

Weekend

龙虾沙拉拼盘

(龙虾沙拉, 烧鸭, 日本海草柳, 春卷, 蟹钳)

Lobster Salad Combination

(Lobster Salad, Roasted Duck, Japanese Seaweed with Crabstick, Spring Roll, Crab Claw)



红烧干贝蟹肉翅

Braised Shark's Fin Soup with Fresh Crabmeat and Conpoy



金盏辣汁蜜豆带子墨鱼花

Sautéed Scallops and Cuttlefish with Honey Pea and Spicy Sauce in Golden

Nest



黄焖奶汁豆根焖津白

Braised Tientsin Cabbage with Gluten Puff in Traditional Broth



金银蒜浸海斑

Deep-Fried Sea Garoupa with Minced Garlic and Superior Soya Sauce



红烧鲍鱼花菇扒菜苗

Braised Sliced Abalone with Mushrooms and Tender Vegetables



泰式辣汁烧鸡

Crispy Roast Chicken with Spicy Sauce "Thai-Style"



鲍汁韭皇草菇焖面

Braised Ee-Fu Noodles with Chives and Mushrooms in Abalone Sauce



中式美点

(杏汁豆腐花拼班兰椰汁糕)

Chinese Petit Fours

(Chilled Almond Beancurd with Pandan Coconut Cake)



好合

Chinese Tea



Medley of Joy - Chinese Menu II

Weekend

乳猪大拼盘

(乳猪, 芥末沙拉带子, 琵琶虾, 春卷, 日本海草柳)

Suckling Pig Combination

(Suckling Pig, Pi Pa Prawn, Spring Roll, Japanese Seaweed with Crabstick, Wasabi Scallop)

☞☞

双喜滑蛋蟹肉翅

Braised Shark's Fin Soup with Fresh Crabmeat in Egg Sauce

☞☞-

燕巢蜜汁干爆大虾球

Sautéed Fresh Prawns with Honey Sauce in Quail' Nest

☞☞

姜丝红杞子蒸海斑

Steamed Sea Garoupa with Wolfberry and Ginger

☞☞

红烧鲍鱼花菇扒菜苗

Braised Sliced Abalone with Mushrooms and Tender Vegetables

☞☞

秘制药材烧鸭

Roasted Crispy Duck with Special Chinese Herb

☞☞

人参红枣鸡

Braised Whole Chicken with Red Dates and Ginseng

☞☞

双喜荷叶饭

Lotus Leaf Rice with Mushrooms, Lotus Seed and Dried Shrimp

☞☞

牛油果布丁

Chilled Avocado Pudding

☞☞

好合

Chinese Tea



Medley of Joy

Chinese Vegetarian Dinner Menu

锦绣拼盘

Deluxe Cold Dish Combination Platter

(Vegetarian Spring Roll, Goose, BBQ Pork with Gravy, Ham, Marinated Mushrooms)

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金菇鱼翅瓜汤

Shark's Fin Melon Soup with Golden Mushrooms

☞

宫保鱿鱼

Diced Vegetarian Cuttlefish with Dried Chilli

☞

百合鲜菇扒小白菜

Sautéed Xiao Bai Cai with Fresh Mushrooms and Lily Bulbs

☞

酸甜素鱼

Sweet & Sour Vegetarian Fish

☞

福果台湾小白菜

Taiwan Cabbage with Gingko Nuts

☞

荔茸风尾虾

Deep-fried Prawns with Bamboo Shoots

☞

冬菇炒伊面

Fried Ee-Fu Noodles with Shredded Black Mushrooms

☞

南北杏炖雪耳

Double-Boiled Snow Fungus with Almond

☞

中国茶

Chinese Tea



Medley of Joy

Muslim Dinner Menu

GADO-GADO CAMPUR MAKANAN LAUT

*Seafood Gado-Gado
(Prawns, Cuttlefish, Scallops)*

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SUP CENDAWAN ISI KAMBING

Mushroom Soup with Minced Lamb

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AYAM MASAK DAUN BAYAM

Boiled Chicken with Spinach and Spicy Oyster Sauce

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IKAN SIAKAP PEPES

Spicy Steamed Sea Bass in Banana Leaf

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RAJA UDANG MASAK MERAH

Deep-Fried Prawns with Tomato Puree

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DAGING RUSOK RENDANG

Lamb Chop Rendang

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SAYUR GORENG RAMPAI

Fried Mixed Vegetables

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NASI KUNING OPOR AYAM DAN ACAR

Yellow Rice with Opor Chicken and Pickles

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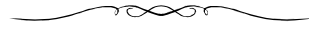
KELADI BERSAMA SAGU KRIM

Yam in Sago Cream



Symphony of Love

Chinese Dinner Menu



龙虾沙律拼盘

(龙虾沙律, 烧鸭, 八仙醉鸡, 辣汁小墨鱼, 鱼肉海鲜卷)

Lobster Deluxe Combination

(Lobster Salad, Roast Duck, Drunken Chicken, Mini Octopus, Seafood Roll)



红烧干贝鸡扒鲍翅

Braised Superior Shark's Fin with Conpoy & Chicken



燕盏 XO 酱芦笋炒带子虾球

Sautéed Prawns & Scallop with Asparagus

in XO Chilli Sauce in Quail's Nest



清蒸海红斑

Steamed Red Garoupa in Light Soya Sauce



黄焖鲍鱼海参天白菇扒菜苗

Braised Abalone & Sea Cucumber

with Japanese Mushrooms & Seasonal Vegetable



黑椒蜜椒炒鹿肉

Wok-Fried Venison with Capsicum in Black Pepper Sauce



日式海鲜焖乌东面

Braised Udon with Seafood



无花果炖红枣雪蛤

Double-Boiled Harsma with Red Date & Fresh Figs



好合

Chinese Tea



Symphony of Love

Chinese Vegetarian Dinner Menu

斋拼盘

(春卷, 沙拉猴头菇, 蜜汁叉烧, 紫菜卷)

Deluxe Vegetarian Cold Dish Combination

(Spring Roll, Monkey Head Mushrooms Salad, Char Sew, Seaweed Roll)



滑子磨三丝羹

Nemiko Mushrooms Broth with Three Treasures



金盏蜜豆栗子百合炒斋虾

Sautéed Prawns with Honey Peas with Chestnut & Lily Bulbs in Quails Nest



滑子磨雪菜蒸豆腐盒

Homemade Beancurd

Topped with Nemiko Mushrooms & Snow Peas



斋鲍鱼云耳扒菜苗

Braised Abalone with Black Fungus & Tender Vegetables



荔枝酸甜炒鸡丁

Sautéed Diced Chicken with Lychee in Sweet & Sour Sauce



荷叶松子菜粒炒饭

Fried Rice with Vegetables & Pine Nuts in Lotus Leaf



无花果炖红枣雪蛤

Double-Boiled Harsma with Red Date & Fresh Figs



好合

Chinese Tea



Symphony of Love

Muslim Dinner Menu

MAKANAN SEJUK DAN PANAS

*BBQ Cuttlefish, Seafood Dumplings, Vietnamese Rice Paper Spring Rolls
Sugar-cane Prawns & Pandan Leaves Wrapped Chicken*

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SOTO BANJAR

*Spiced Pumpkin Soup with Quail Eggs and Scallops
Glass Noodles & Chinese Celery*

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AYAM SELERA

Roasted Chicken with Hot Paprika, Kaffir Lime & Curry Leaves

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SINGGANG SERANI

*Steamed Whole Gray Garoupa with Fresh Red Chilli Paste
Okra & Tomatoes*

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DAGING BAKAR

*Coriander Sambal Roasted Beef Tenderloin with Evaporated Milk
Condiment: Chilli Padi in Sweet Soya Sauce*

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UDANG MASAK BUAH CHILLI SAMBAL

Poached Herbed Live Prawns with Coriander and Chilli Sauce

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TUMIS GORENG

*Stir-fried Spinach Leaves with Mushrooms, Green Chilli and Crispy Fried
Garlic Flakes*

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NASI GORENG KERABU

*Stir-fried Rice with Seafood, Lemon Grass, Long Beans
Malaysian Fresh Herbs*

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TROPICAL FRESH FRUITS