

Chinege WEDDING MENU



9-COURSE SET MENU 1

PAVILION'S HOT & COLD HAPPINESS PLATTER

Crispy Fried Almond Prawn Dumpling Steamed Fish Maw Dumpling, Abalone Sauce Cold Smoked Chicken Roll, Thai Octopus Stir Fried Seafood Roll, Szechuan Spicy Sauce

BRAISED CRAB MEAT BROTH with Sea Cucumber, Fish Lip

SLOW BOILED VILLAGE CHICKEN with Premium Spring Onion Sauce

STEAMED KING TIGER GROUPER with Chopped Ginger & Preserved Olive

STIR FRIED TIGER PRAWN with Salted Egg Yolk, Sweet Corn Cream

BRAISED SEA TREASURE with Sun-dried Scallop, Chinese Cabbage

FRIED JASMINE RICE with Roasted Duck wrapped in Lotus Leaf

DOUBLE BOILED CHRYSANTHEMUM with Apple, Sun-dried Fig, Sea Coconut

Oven Baked Shanghai Pastry with Lotus Paste
Chilled Mini Pumpkin Pastry with Red Bean Paste

9-COURSE SET MENU 2

PAVILION'S HOT & COLD HAPPINESS PLATTER

Crispy Prawn Dumpling Steamed Golden Bag Stuffed with Chicken Chilled Marinated Jellyfish Flower, Thai Fish Cake Wok Fried Pacific Clam, Supreme Spices Sauce

DOUBLE BOILED ABALONE SOUP with Fish Maw, Wild Bamboo Pith

SLOW OVEN ROASTED BARBEQUE COMBINATION PLATTER with Roasted Chicken & Roasted Duck

STEAMED KING TIGER GROUPER with Superior Soy Sauce

POACHED TIGER PRAWN with Garden Mushroom, Golden Broth

BRAISED SUN-DRIED FISH MAW with Top Shell, Vegetables Dumpling

FRIED JASMINE RICE with Prawn, Golden Garlic & Asparagus

CHILLED DRAGON FRUIT PURÉE with Taro, Sago Pearl

DOUBLE HAPPINESS SWEET MEMORIES
Oven Baked Pumpkin Puff with Lotus Paste
Chilled Coconut Mochi