



Grand Shanghai Restaurant

Solemnisation Package 2020-2021

9-Courses Chinese Lunch
(Minimum 20 guests, Maximum 50 guests)

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

9-Courses Chinese Dinner
(Minimum 20 guests, Maximum 50 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 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



Solemnisation Menu - Lunch

五福临门喜相迎

脆皮乳猪件 *Sliced Crispy Barbecued Suckling Pig*
香醋海蜇丝 *Marinated Jellyfish in Aged Vinegar*
无锡素脆鳝 *Crispy Caramelized Mushroom in Vinegar*
花雕酒醉鸡 *Drunken Chicken in Chinese Rice Wine*
素菜炸春卷 *Vegetarian Deep-Fried Spring Roll*

鸾凤喜迎神仙池

枣皇花胶炖响螺
Double-Boiled Sea Whelk with Fish Maw • Red Date

月老红线牵深情

雪里红碧绿虾球
Sautéed Prawn with Preserved Vegetable and Greens

天长地久庆有余

鲜露清蒸红斑鱼
Steamed Red Garoupa with Spring Onion in Superior Soy Sauce

春风泛舟金莲璧

翡翠花菇六头鲍
Braised 6 Head Abalone with Chinese Mushroom and Vegetables

喜鹊连连报佳音

当红脆皮炸子鸡
Roasted Crispy Chicken with Lotus Root

浓情蜜意喜联鸣

金堯带子焖伊面
Braised Ee-fu Noodle with Scallop • Conpoy

甜甜蜜蜜迎新桥

红莲百合炖桃胶
Double-Boiled Peach Resin • Lotus Seed • Red Date • Lily Bulb

百年美眷庆好合

金箔杞子桂花糕
Osmanthus Pudding • Gold Vark • Wolfberry



Solemnisation Menu - Dinner

彩衣红袍迎飞舞	鸿运全体化皮猪 <i>Barbecued Whole Suckling Pig</i>
鸾凤喜迎神仙池	飘香迷你佛跳墙 <i>Mini Buddha Jump Over the Wall</i>
海誓山盟龙凤配	雪里红碧绿桂蚌 <i>Sautéed Empress Clam with Preserved Vegetable</i>
天长地久庆有余	鲜露清蒸红斑鱼 <i>Steamed Red Garoupa with Spring Onion in Superior Soy Sauce</i>
月老红线牵深情	高汤姜葱焗龙虾 <i>Braised Lobster in Premium Broth</i>
喜鹊连连报佳音	当红脆皮炸子鸡 <i>Roasted Crispy Chicken with Lotus Root</i>
普天同贺有情人	珍菌猪菘稻庭面 <i>Braised Noodle • Minced Pork • Assorted Mushroom</i>
甜甜蜜蜜迎新桥	红莲百合炖雪蛤 <i>Double-Boiled Hashima • Lily Bulb • Red Date • Lotus Seed</i>
百年美眷庆好合	金箔杞子桂花糕 <i>Osmanthus Pudding • Gold Vark • Wolfberry</i>