



## *Wedding Ceremony 2014*



*Be enchanted by the magical ambience at the Gazebo,  
Set amidst the lush garden of The Lawn, where all the elements of  
Romance and indulgence promise a truly memorable wedding.*

A perfect setting for the most romantic wedding ceremony,  
with fresh floral arrangements to complement the ceremony theme

Choose to indulge your guests with a glass of champagne each  
or enjoy continuous flow of soft drinks for as long as two hours while a  
tantalizing selection of canapés is butler-passed during the cocktail reception  
*(An average of five canapés per person)*

As you seal the commitment of eternal love,  
a bottle of champagne is presented for the celebratory champagne pouring

Luxuriate at the renowned Raffles Spa, where an exclusive fifteen percent  
discount is offered on all rejuvenating and relaxing spa treatments and services

Twenty-five percent of your guests will enjoy complimentary self-parking



### **CEREMONY EXPERIENCE**

(Based on a maximum of 20 persons)

**S\$2,488.00++**

*Additional person at S\$60.00 per person*

*All prices are subject to 10% service charge & 7% GST*

1 Beach Road, Singapore 189673 Tel. No.: 65 6412 1341 Fax. No.: 65 6334 4553 [cateringsales.affleshotel@affles.com](mailto:cateringsales.affleshotel@affles.com)

## CANAPES SELECTION MENU

*\*Choose Five (5) Items from the following list*

Crab Salad and Scallops Carpaccio on Puff Pastry

Smoked Salmon on Pumpnickel, Quail Egg and Shallots

Blinis with Aquitaine Caviar

Pistachio Biscotti with Light Smoked Foie Gras Terrine

Forest Capsicum Tortellini and Black Truffle Julienne

Smoked Chicken Roulade

Chocolate Tart, Cocoa Nib Nougatine

Mango Shot

Strawberry Marshmallow Lollipop



## Wedding Lunch 2014



Partake of a sumptuous wedding banquet, specially prepared  
by the innovative and award-winning Raffles culinary team

Accompanied by a barrel of thirty-litre beer

Continuous flow of soft drinks and mixers for a maximum of four hours

A bottle of our Charming Bordeaux Wine Selection will be presented to every confirmed table of ten persons

An elegant champagne pyramid and a complimentary bottle of champagne for the toasting ceremony

Complimentary tasting of selected set menu is available for up to six persons prior to the event  
*(Please note that tasting session is not available for buffet menu)*

A specially designed model wedding cake for the cake-cutting ceremony;  
With compliments, a five-hundred gram cake will be reserved and delivered for your enjoyment

The venue of your choice will be adorned with fresh floral decorations

Invite your guests to celebrate the joyous occasion with our exclusive Raffles wedding cards  
*(Provided with compliments for seventy percent of your guests, excluding printing)*

Select a wedding favour from our extensive selection

A commemorative Raffles Hotel poster is available for guests to express their well wishes

Enjoy one night's stay in a luxurious Courtyard Suite, a luscious fruit basket and a box of chocolate pralines specially prepared for you, with our compliments. Breakfast is served in-suite the morning after from an American set menu, or you may partake of the buffet at the famed Tiffin Room

Luxuriate at the renowned Raffles Spa, where an exclusive fifteen percent discount is offered on all rejuvenating and relaxing spa treatments and services

Twenty-five percent of your guests will enjoy complimentary self-parking



### LUNCH EXPERIENCE

**Min: 15 Tables/ 150 Guests**

**S\$1,238.00 / S\$123.80**

**Min: 8 Tables / 80 Guests**

**S\$1,338.00 / S\$133.80**

*All prices are subject to 10% service charge and 7% GST*

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# CHINESE CLASSIC LUNCH MENU

*Customize your very own Wedding Menu by selecting one-course from each category below*

## APPETIZER

八福富贵拼

### **Eight Harmony Treasures**

Roast Duck, Golden Purse Chicken, Prawn Salad, Sesame Jellyfish, Steamed Stuffed Mushroom  
Seasoned Baby Octopus, Crab Meat Scramble Egg, Crispy Five Spice Bean Curd



## SOUP

蟹黄烩生翅

Braised Shark's Fin Soup with Crab Meat and Roe

金贝竹笙翅

Shark's Fin Soup with Bamboo Pith and Dried Scallop

清炖冬瓜汤

Double Boiled Winter Melon Soup with Chicken and Mushroom



## SEAFOOD

滋补药膳虾

Steamed Live Water Prawn with Chinese Herb in Bamboo Basket

姜皇珊瑚蚌

Stir Fried Coral Clam with Sweet Bean in XO Sauce

港式豉王虾

Wok Fried Tiger Prawn with Superior Soya Sauce and Scallion



## FISH

广式鲜红糟

Steamed Red Snapper with Supreme Soya Sauce and Julienne Leek

豉汁八丁王

Steamed 'Pading' Fish with Fermented Bean Sauce

潮式金目鲈

Steamed Seabass in 'Teochew' Style



## CHINESE CLASSIC LUNCH MENU

*Customize your very own Wedding Menu by selecting one-course from each category below*

### MEAT

蒜香脆皮鸡

Roasted Chicken with Golden Minced Garlic and Shrimp Cracker

黑椒肉眼扒

Wok Fried Marinated Pork Rib with Black Pepper Sauce and Capsicum

八宝栗香鸭

Slow Braised Eight Treasures Duck with Chestnut



### VEGETABLE

翡翠双冬烩

Braised Black Mushroom with Bamboo Shoot and 'Poh Choy'

蟹黄扒兰花

Steamed Broccoli with Wolfberry in Crabmeat Gravy

蓬莱罗汉斋

Traditional Chinese 'Lor Han Chai' Vegetable



### RICE AND NOODLE

韭王香伊面

Braised Ee Fu Noodle with Mushroom and Yellow Chive

香港炒面

Fried Hong Kong Noodle with BBQ Pork and Shrimp

焖香荷叶饭

Special Fragrant Fried Rice Wrapped in Lotus Leaf



### DESSERT

金莲红豆沙

Hot Red Bean Paste with Lotus Seed

芝香豆花钵

Chilled Homemade Bean Curd with Black Sesame Paste

百合龙眼水

Double Boiled 'Tong Shui' with Lily Bulb and Dried Longan

## WESTERN CLASSIC LUNCH MENU

*Customize your very own Wedding Menu by selecting one-course from each category below*

### APPETIZER

Seared Tuna Loin with Crunchy Cucumber Salad  
Roma Tomato Gazpacho

OR

Marinated Cod Fish with Kenya Bean Salad  
Citrus Shallot Dressing



### SOUP

Morel Mushroom Royale  
Crustacean Foam with Parmesan Cheese Stick

OR

Double Boiled Duck Consommé  
Pocket Ravioli



### MAIN COURSE

Slow Baked Ocean Trout with Tomato Sage Butter Sauce

OR

Provençal Herbs Marinated Baby Chicken, Madeira Jus

Served with  
Grilled Asparagus and Zucchini Mashed Potato



### DESSERT

Citrus Segments in Earl Grey Tea Jelly,  
Kalamansi Foam & Pink Grapefruit Vanilla Sorbet

OR

Dark Chocolate Raspberry Finger  
Brown Sugar & Licorice Sable, Berry Coulis

## FUSION CLASSIC LUNCH MENU

*Customize your very own Wedding Menu by selecting one-course from each category below*

### APPETIZER

Smoked Scallop with Chilled Mint Soup and Avocado  
Sesame Seaweed Salad

OR

Poached Dashi Prawn with Sweet Sake Watermelon  
Kaffir Lime Dressing



### SOUP

Curry Pumpkin Velouté  
Crabmeat and Crispy Lahvosh

OR

Double-Boiled Herbal Duck Consommé  
Caramelized Yam Dumpling



### MAIN COURSE

Roasted Chicken Roulade  
with Crispy Spice Garlic Shallot Brown Jus

OR

Slow Baked Sea Bass Fillet  
with Provencal Herb Laksa Cream Sauce

Served with  
Potato-Mushroom Mousseline and Baby Vegetable



### DESSERT

Roasted Pineapple in Ginger & Vanilla, Chili Glaze  
Kaffir Lime Emulsion and Coconut Sorbet

OR

Marinated Fresh Raspberry in Rose Bud and Sencha Green Tea  
Caramelized Yuzu Chiboust & Hazelnut Bits

## CLASSIC BUFFET LUNCH MENU

### APPETIZERS AND SALAD

Raffles Smoked Salmon with Condiment  
Cantonese BBQ Chicken and Roasted Duck with Condiment  
Asian Marinated Fish with Vegetable  
Chickpea Salad with Raisin, Apricot and Lemon Confit  
Tiger Prawn Salad with Asparagus and Mango  
Cajun Chicken with Curried Lentil  
Tomato and Mozzarella with Basil and Balsamic  
Mesclun Greens with Dressing and Condiment

### SOUP

'Milanese Style' Minestrone Soup  
  
Assorted Breads and Roll Selection  
Butter Bowl and Balsamic Herb Olive Oil

### MAIN COURSE

Roasted Medallion of Beef with Eggplant and Garlic Clove Jus  
Tomato Lamb Stew with Glazed Vegetable  
Baked Pink Snapper Coulbiac with Light Curry Cream Sauce  
Wok-Fried Chicken Cubes with Kung Po Sauce and Spring Onion  
Aloo Matar (Potato with Cumin Seed and Green Pea)  
Vegetable Polonaise  
Buttered Herb Rice

### DESSERTS

Apple, Raisin & Cinnamon Crumble, Vanilla Sauce  
White Chocolate & Apricot Cake  
Chocolate Tartlet  
Raspberry Cheese Cake  
Mango, Vanilla & Praline Composition  
Strawberry Sabayon & Lime Foam  
Assorted Mini Religieuse  
Slice Fresh Tropical Fruit

Raffles Blend Coffee  
Selection of Fine Teas





## *Weekend Classic Dinner 2014*

*(Applicable from Friday to Sunday, including Eve of Public Holidays & Public Holidays)*



Partake of a sumptuous wedding banquet, specially prepared by the innovative and award-winning Raffles culinary team

Accompanied by a barrel of thirty-litre beer

Continuous flow of soft drinks and mixers for a maximum of four hours

A bottle of our Charming Bordeaux Wine Selection will be presented to every confirmed table of ten persons

An elegant champagne pyramid and a complimentary bottle of champagne for the toasting ceremony

Complimentary tasting of selected set menu is available for up to six persons prior to the event  
*(Please note that tasting session is not available for buffet menu)*

A delightful pre or post Wedding snack specially prepared for the couple

A specially designed model wedding cake for the cake-cutting ceremony;  
With compliments, a five-hundred gram cake will be reserved and delivered for your enjoyment

The venue of your choice will be adorned with fresh floral decorations

Invite your guests to celebrate the joyous occasion with our exclusive Raffles wedding cards  
*(Provided with compliments for seventy percent of your guests, excluding printing)*

Select a wedding favour from our extensive selection

A commemorative Raffles Hotel poster is available for guests to express their well wishes

Enjoy two night's stay in a luxurious Courtyard Suite, a luscious fruit basket and a box of chocolate pralines specially prepared for you, with our compliments. Breakfast is served in-suite the morning after from an American set menu, or you may partake of the buffet at the famed Tiffin Room

Luxuriate at the renowned Raffles Spa, where an exclusive fifteen percent discount is offered on all rejuvenating and relaxing spa treatments and services

Twenty-five percent of your guests will enjoy complimentary self-parking



	<b><u>Min: 20 Tables/ 200 Guests</u></b>	<b><u>Min: 8 Tables / 80 Guests</u></b>
<b>Classic Wedding Experience</b>	<b>\$S\$1,438.00 / \$S\$143.80</b>	<b>\$S\$1,518.00 / \$S\$151.80</b>

*(Kindly note that Western, Fusion and Buffet Dinner Cuisines are chargeable by per person)*

*All prices are subject to 10% service charge and 7% GST*

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# CHINESE CLASSIC DINNER MENU

*Customize your very own Wedding Menu by selecting one-course from each category below*

## APPETIZER

八福富贵拼

### **Eight Harmony Treasures**

Roast Duck, Golden Purse Chicken, Prawn Salad, Sesame Jellyfish, Steamed Stuffed Mushroom  
Seasoned Baby Octopus, Crab Meat Scramble Egg, Crispy Five Spice Bean Curd



## SOUP

蟹黄烩生翅

Braised Shark's Fin Soup with Crab Meat and Roe

金贝竹笙翅

Shark's Fin Soup with Bamboo Pith and Dried Scallop

清炖冬瓜汤

Double Boiled Winter Melon Soup with Chicken and Mushroom



## SEAFOOD

滋补药膳虾

Steamed Live Water Prawn with Chinese Herb in Bamboo Basket

姜皇珊瑚蚌

Stir Fried Coral Clam with Sweet Bean in XO Sauce

港式豉王虾

Wok Fried Tiger Prawn with Superior Soya Sauce and Scallion



## FISH

广式鲜红糟

Steamed Red Snapper with Supreme Soya Sauce and Julienne Leek

豉汁八丁王

Steamed 'Pading' Fish with Fermented Bean Sauce

潮式金目鲈

Steamed Seabass in 'Teochew' Style



## CHINESE CLASSIC DINNER MENU

*Customize your very own Wedding Menu by selecting one-course from each category below*

### MEAT

蒜香脆皮鸡

Roasted Chicken with Golden Minced Garlic and Shrimp Cracker

黑椒肉眼扒

Wok Fried Marinated Pork Rib with Black Pepper Sauce and Capsicum

八宝栗香鸭

Slow Braised Eight Treasures Duck with Chestnut



### VEGETABLE

翡翠双冬烩

Braised Black Mushroom with Bamboo Shoot and 'Poh Choy'

蟹黄扒兰花

Steamed Broccoli with Wolfberry in Crabmeat Gravy

蓬菜罗汉斋

Traditional Chinese 'Lor Han Chai' Vegetable



### RICE AND NOODLE

韭王香伊面

Braised Ee Fu Noodle with Mushroom and Yellow Chive

香港炒面

Fried Hong Kong Noodle with BBQ Pork and Shrimp

焖香荷叶饭

Special Fragrant Fried Rice Wrapped in Lotus Leaf



### DESSERT

金莲红豆沙

Hot Red Bean Paste with Lotus Seed

芝香豆花钵

Chilled Homemade Bean Curd with Black Sesame Paste

百合龙眼水

Double Boiled 'Tong Shui' with Lily Bulb and Dried Longan

## WESTERN CLASSIC DINNER MENU

*Customize your very own Wedding Menu by selecting one-course from each category below*

### APPETIZER

Seared Tuna Loin with Crunchy Cucumber Salad  
Roma Tomato Gazpacho

OR

Marinated Cod Fish with Kenya Bean Salad  
Citrus Shallot Dressing



### SOUP

Velouté of Wild Mushroom  
Parmesan Cheese Stick

OR

Double Boiled Duck Consommé  
Pocket Ravioli



### MAIN COURSE

Slow-Baked Ocean Trout with Sage and Tomato Butter

OR

Provencal Herbs Marinated Baby Chicken, Madeira Jus  
Served with  
Grilled Asparagus and Zucchini Mashed Potato



### DESSERT

Contemporary Fresh Fruit Salad, Caramelized Rice Krispies  
Port Wine Reduction & Greek Yogurt Lime Sorbet

OR

Crunchy Gianduja Lemon Bar, Cocoa Nibs Crumble  
Milk Chocolate Earl Grey Tea Chantilly

## FUSION CLASSIC DINNER MENU

*Customize your very own Wedding Menu by selecting one-course from each category below*

### APPETIZER

Smoked Scallop with Chilled Mint Soup and Avocado  
Sesame Seaweed Salad

OR

Poached Dashi Prawn with Sweet Sake Watermelon  
Kaffir Lime Dressing



### SOUP

Roasted Sweet Onion Velouté  
Parmesan Cheese Stick

OR

Double-Boiled Herbal Duck Consommé  
Caramelized Yam Dumpling



### MAIN COURSE

Roasted Chicken Roulade with Granny Smith Apple  
Cinnamon Brown Jus

OR

Slow-Baked Katsoori Sea Bass Fillet with Caramelized Onion  
Masala Curry Emulsion

Served with

Potato-Mushroom Mousseline and Baby Vegetable



### DESSERT

Slow Poached Rock Melon, Cucumber & Watermelon in Rosemary Syrup,  
Basil Puree, Sour Cream Orange Blossom Water Sponge

OR

Green Tea Tiramisu, Sensha Jelly & Coconut Cream  
Raspberry Granite

## BUFFET CLASSIC DINNER MENU

### APPETIZERS AND SALAD

Raffles Smoked Salmon with Condiment  
Cantonese BBQ Chicken and Roasted Duck with Condiment  
Asian Marinated Fish with Vegetable  
Chickpea Salad with Raisin, Apricot and Lemon Confit  
Tiger Prawns Salad with Asparagus and Mango  
Cajun Chicken with Curried Lentil  
Tomato and Mozzarella with Basil and Balsamic  
Mesclun Greens with Dressing and Condiment

### SOUP

'Milanese Style' Minestrone Soup  
Assorted Bread and Roll Selection  
Butter Bowl and Balsamic Herb Olive Oil

### MAIN COURSE

Roasted Medallion of Beef with Eggplant and Garlic Cloves Jus  
Tomato Lamb Stew with Glazed Vegetable  
Baked Pink Snapper Coulbiac with Light Curry Cream Sauce  
Wok-Fried Chicken Cube with Kung Po Sauce and Spring Onion  
Aloo Matar (Potato with Cumin Seed and Green Pea)  
Vegetable Polonaise  
Buttered Herb Rice

### DESSERTS

Cranberry Bread and Butter Pudding  
Chestnut & Blackcurrant Cake  
Assorted Nyonya Kueh  
Coconut Sago with Fresh Mango and Tropical Fruit  
Kalamansi Vanilla Jelly with Caramel Cream  
Dark Chocolate Tonka Bean Mousse  
Strawberry Eclairs  
Slice Fresh Tropical Fruit

Raffles Blend Coffee  
Selection of Fine Teas



## *Weekend Jubilee Dinner 2014*

*(Applicable from Friday to Sunday, including eve of Public Holidays and Public Holidays)*



Partake of a sumptuous wedding banquet, specially prepared by the innovative and award-winning Raffles culinary team

Tantalizing selection of canapés is butler-passed with a glass of Singapore Sling during the cocktail reception  
*(An average of two canapés per person)*

Accompanied by a barrel of thirty-litre beer

Continuous flow of soft drinks and mixers for a maximum of four hours

A bottle of our Charming Bordeaux Wine Selection will be presented to every confirmed table of ten persons

An elegant champagne pyramid and a complimentary bottle of champagne for the toasting ceremony

Complimentary tasting of selected set menu is available for up to eight persons prior to the event  
*(Please note that tasting session is not available for buffet menu)*

A delightful pre or post Wedding snack specially prepared for the couple

A specially designed model wedding cake for the cake-cutting ceremony;

With compliments, a five-hundred gram cake will be reserved and delivered for your enjoyment

The venue of your choice will be beautifully decorated with fresh floral designs

Invite your guests to celebrate the joyous occasion with our exclusive Raffles wedding cards  
*(Provided with compliments for seventy percent of your guests, excluding printing)*

Select two choices of wedding favours from our extensive selection

A commemorative Raffles Hotel poster and Token Box is available for guests to express their well wishes

Enjoy two nights' stay in a luxurious Courtyard Suite, a luscious fruit basket and a box of chocolate pralines specially prepared for you, with our compliments. Breakfast is served in-suite the morning after from an American set menu, or you may partake of the buffet at the famed Tiffin Room

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	<b><u>Min: 20 Tables/ 200 Guests</u></b>	<b><u>Min: 8 Tables / 80 Guests</u></b>
<b>Jubilee Wedding Experience</b>	<b>\$S1,588.00 / \$S158.80</b>	<b>\$S1,738.00 / \$S173.80</b>

*(Kindly note that Western, Fusion and Buffet Dinner Cuisines are chargeable by per person)*

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# CHINESE JUBILEE DINNER MENU

*Customize your very own Wedding Menu by selecting one-course from each category below*

## APPETIZER

八福富贵拼

### **Eight Harmony Treasures**

Roast Duck, Golden Purse Chicken, Prawn Salad, Sesame Jellyfish, Steamed Stuffed Mushroom  
Seasoned Baby Octopus, Crab Meat Scramble Egg, Crispy Five Spice Bean Curd



## SOUP

顶汤鸡参翅

Double Boiled Ginseng Chicken Soup with Shark's Fin Coin

海味珍宝翅

Braised Shark's Fin Soup with Sea Cucumber and Fish Maw

龙皇六宝翅

Double Boiled Shark's Fin Soup with Six Treasures



## SEAFOOD

醉酒药膳虾

Steamed Drunken Tiger Prawn with Chinese Herb

香芒鲜带子

Stir Fried Mango Scallop with Asparagus and Lily Bulb

牛油麦香虾

Wok Fried Crystal Prawn with Butter and Oak Flake



## FISH

蒜蒸红星斑

Steamed Red Garoupa with Minced Garlic and Spring Onion

港式蒸顺壳

Steamed 'Soon Hock' in Cantonese Style

娘惹大斗鲷

Steamed Pomfret with Ginger Flower Sauce





## CHINESE JUBILEE DINNER MENU

*Customize your very own Wedding Menu by selecting one-course from each category below*

### MEAT

荷香药材鸡

Steamed Herbal Chicken in Lotus Leaf

明火琵琶鸭

Crispy 'Pi Pa' Duck with Hoisin Sauce

蒙古厚骨支

Wok Fried Spare Rib with Mongolian Sauce



### VEGETABLE

高汤烩鲍片

Steamed Pak Choy with Sliced Abalone in Supreme Sauce

山珍海味蔬

Fried Hong Kong Kai Lan with 'Pai Ling' Mushroom and Scallop

海参香菇扒蔬

Braised Sea Cucumber with Shimeji Mushroom and 'Dou Miao'



### RICE AND NOODLE

双银炒香饭

Wok Fried Fragrant Rice with Silver Bait and Bean Sprout

蟹肉蒜香饭

Crab Meat Fried Rice with Straw Mushroom and Garlic Chip

港式炒生面

Crispy Egg Noodle with Seafood and Leek



### DESSERT

奶香西米露

Chilled Melon Sago with Whipping Cream

椰香芋泥膏

'Or Nee' with Gingko Nut and Coconut Syrup

家乡花生糊

Warm Peanut Cream with Glutinous Rice Ball



夏日鲜果盘

Fresh Seasonal Fruit Platter

## WESTERN JUBILEE DINNER MENU

*Customize your very own Wedding Menu by selecting one-course from each category below*

### APPETIZER

Confit of 'Salmon' with Fennel and Apple Coleslaw  
and Baby Bitter Leaf

OR

Spicy Duck Breast with Caramelized Honey Pineapple  
Enoki Mushroom Salad and Plum Vinaigrette



### SOUP

Lobster-Pumpkin Bisque with Cognac Foam

OR

Spiced Roma Tomato Soup with Kidney Bean  
Scallion Tortellini



### MAIN COURSE

Medallion of Fillet Mignon with Pan Fried Foie Gras and Aged Balsamic Jus

OR

Roasted Black Cod Fillet with Salmon Caviar and Calvados Butter Sauce

Served with

Fondant Potato, Tomato Confit and Baby Spinach



### DESSERT

Irish Coffee Bavaroise, Baileys & Coffee Cream, Orange Crumble  
Roasted Espresso Ice Cream

OR

Rose Ice Cream Dome, Raspberry Seed Compote  
Candied Pink Grapefruit in Grenadine

## FUSION JUBILEE DINNER MENU

*Customize your very own Wedding Menu by selecting one-course from each category below*

### APPETIZER

Asian Spiced Beef Oxtail Terrine with Vegetable  
Spicy Lemongrass Dressing

OR

Marinated Tuna Loin with Curry - Citrus  
Pomelo Pickles and Tobiko Vinaigrette



### SOUP

Cream of Tomato Roma,  
Confit Chicken Ravioli, Squid Ink Grissini

OR

Aka Miso Crustacean Broth  
Prawn and Seaweed



### MAIN COURSE

Slow Braised US Chuck Rib with Spices Hoisin

OR

Pan-Seared Norwegian Salmon Fillet with Cumin  
Served with  
Cheese Polenta, Mushroom and Asparagus Spear



### DESSERT

Roasted Sesame Blanc Manger, Pineapple Agar Agar, Caramelized Hazelnut  
Pomelo Lime Chutney & Margarita Sorbet

OR

Tonka Bean Chantilly, Caramelized Nashi Pear & Green Apple  
Thin Dark Chocolate Sheets and Coconut Sorbet

# **BUFFET JUBILEE DINNER MENU**

## **APPETIZERS AND SALAD**

Raffles Cured and Smoked Salmon with Condiment  
Cantonese BBQ Selection with Jelly Fish  
Soba Noodle Salad with Shitake Mushroom and Nori  
Oven Baked Snapper with Oriental Spicy Bean Curd Sauce  
Roasted Chunk Butternut Pumpkin with Coriander Honey and Sesame Seed  
Tiger Prawns Salad with Kaffir Lime and Chili Dressing  
Curry Chicken Rice Salad with Pineapple  
Anti - Pasto Selections  
Mesclun Greens with Dressing and Condiment

## **SOUP**

Spiced Tomato and Onion Broth with Seafood  
Assorted Bread and Roll Selection  
Butter Bowl and Balsamic Herb Olive Oil

## **MAIN COURSE**

Mini Beef Steak with Roasted Mushroom and Black Pepper Sauce  
Tandoori Lamb with Ketchumber, Riata and Mint Chutney  
Steamed Sea Bass Fillet 'Nyonya Style' with Pineapple and Tomato  
Provencal Herb Rubbed Chicken with Lemon Thyme Sauce  
Seafood Lasagna with Gruyère Cheese and Tomato Sauce  
Buttered Seasonal Vegetable with Chestnut and Almond  
Roasted New Chat Potatoes with Cajun Spice and Mixed Herb  
Steamed Fragrant Jasmine Rice

## **CARVING STATION**

Roasted Garlic-Cajun Leg of Lamb with Rosemary Jus  
Saffron Mashed Potato  
**Or**  
Baked Salt Crusted Ocean Trout with Braised Fennel and Carrot  
Basil Cream Sauce

## **DESSERTS**

Cinnamon Chiboust & Orange Tartlet  
Fresh Mango with Darjeeling Tea Chantilly  
Chocolate Coffee Cream  
Tocinillo Cream with Grapefruit  
Pineapple, Strawberry and Lime Dacquoise  
Raspberry & Rose Tartlet  
Assorted Nonya Kueh  
American Cheesecake  
Slice Fresh Seasonal Fruit  
  
Raffles Blend Coffee  
Selection of Fine Teas



## *Weekend Grandeur Dinner 2014*

*(Applicable from Friday to Sunday, including eve of Public Holidays and Public Holidays)*



Partake of a sumptuous wedding banquet, specially prepared by the innovative and award-winning Raffles culinary team

Tantalizing selection of canapés is butler-passed with an open bar on house pour brands during the cocktail reception  
*(An average of five canapés per person)*

Accompanied by a barrel of thirty-litre beer

Continuous flow of soft drinks and mixers for a maximum of four hours

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*(Please note that tasting session is not available for buffet menu)*

A delightful pre or post Wedding snack specially prepared for the couple

With compliments, a specially designed wedding cake for the cake-cutting ceremony  
*(To be portioned and served for your guests to enjoy)*

The venue of your choice will be adorned with an abundant array of fresh floral decorations

Invite your guests to celebrate the joyous occasion with our exclusive Raffles wedding cards  
*(Provided with compliments for a hundred percent of your guests, excluding printing)*

An elegant selection of 'Live' entertainment to commemorate your evening

Take your pick of wedding favours, with personalization, from our extensive selection

A commemorative Raffles Hotel poster and Token Box is available for guests to express their well wishes

Enjoy two nights' stay in a luxurious Courtyard Suite, a luscious fruit basket and a box of chocolate pralines specially prepared for you, with our compliments. Champagne breakfast is served in-suite the morning after from an American set menu, or you may partake of the buffet at the famed Tiffin Room

Luxuriate at the renowned Raffles Spa, where an exclusive fifteen percent discount is offered on all rejuvenating and relaxing spa treatments and services

All of your guests will enjoy complimentary self-parking



	<b><u>Min: 20 Tables/ 200 Guests</u></b>	<b><u>Min: 8 Tables / 80 Guests</u></b>
<b>Raffles Grandeur Experience</b>	<b>\$S2,038.00 / \$S203.80</b>	<b>\$S2,248.00 / \$S224.80</b>

*(Kindly note that Western, Fusion and Buffet Dinner Cuisines are chargeable by per person)*

*All prices quoted subject to 10% service charge and 7% GST*

*1 Beach Road, Singapore 189673 Tel. No.: 65 6412 1341 Fax. No.: 65 6334 4553 [cateringsales.raffleshotel@raffles.com](mailto:cateringsales.raffleshotel@raffles.com)*

# CHINESE GRANDEUR DINNER MENU

*Customize your very own Wedding Menu by selecting one-course from each category below*

## APPETIZER

八福喜临门

### **Eight Harmony Treasures**

Roast Duck, Golden Purse Chicken, Prawn Salad, Sesame Jellyfish, Steamed Stuffed Mushroom  
Seasoned Baby Octopus, Crab Meat Scramble Egg, Crispy Five Spice Bean Curd



## SOUP

金山炖翅

Double Boiled 'Kam San' Shark's Fin with Chicken and Bean Sprout

金鼎佛跳墙

Double Boiled Buddha Jumps Over the Wall

金华大鲍翅

Braised Superior 'Kam San' Shark's Fin with Ham and Yellow Chive



## SEAFOOD

豆豉王明虾

Wok Fried King Prawn with Superior Soya Sauce, Ginger and Scallion

太子龙王巢

Sautéed Scallop and Prawn with Celery in Vermicelli Basket

酱爆彩龙王

Wok Baked Rainbow Lobster with XO Sauce



## FISH

潮式斗鲳王

Steamed Pomfret in 'Teochew' Style

味豆海鹦鸪

Steamed Green Wrasse with Yellow Bean Sauce

金蒜深海鳕鱼

Steamed Black Cod Fillet with Garlic Soya Sauce



# CHINESE GRANDEUR DINNER MENU

*Customize your very own Wedding Menu by selecting one-course from each category below*

## MEAT

梅香烤鹅

Roasted Goose with Sweet Plum Sauce

乌龙熏香鸡

'Wu Long' Tea Smoked Soya Chicken

五香芋腩花

Slow Braised Five Spiced Pork Belly with Yam



## VEGETABLE

鲍皇扒时蔬

Braised Baby Abalone with Baby Pak Choy and Winter Melon

金华显津白

Steamed Chinese Long Cabbage with Scallop and 'Kam Wah' Ham

海珍西兰花

Braised Sea Cucumber and Fish Maw with Broccoli



## RICE AND NOODLE

银丝干贝

Braised Crystal Noodle with Shitake Mushroom and Dried Scallop

家传荷叶饭

Steamed Glutinous Rice with Chinese Sausage Wrapped in Lotus Leaf

XO玉谷香

XO Fried Rice with Assorted Seafood and Crispy Shallot



## DESSERT

鲜果香芒冻

Chilled Mango Pudding with Mixed Fruit

山参雪蛤露

Double Boiled Ginseng 'Hashima' with Snow Fungus

家好月圆

Hot Walnut Cream with Glutinous Rice Ball



夏日鲜果盘

Fresh Seasonal Fruit Platter

## WESTERN GRANDEUR DINNER MENU

*Customize your very own Wedding Menu by selecting one-course from each category below*

### APPETIZER

Terrine of Foie Gras with Duck Confit  
Caramelized Fig & Fennel Salad

OR

Marinated Alaska King Crab with Zucchini Spaghetti Salad  
Truffle Dressing



### SOUP

Saffron Bouillabaisse with Prawn Aioli and Croutons

OR

Truffles Infused Wild Mushroom Consommé  
Porcini Ravioli



### PRE MAIN COURSE

Braised Lamb Shank  
with Potato Purée, Caramelized Shallot with Natural Jus

OR

Seared Seabass Fillet with Green Pea Risotto  
Pernod Saffron Emulsion



### MAIN COURSE

Black Angus Beef Tenderloin with Bordelaise Sauce  
Slow Baked Lobster with Crustacean Sauce  
Celeriac Purée and Baby Carrot



### DESSERT

Textures of Blackcurrant, Red Crumble, Vanilla Jus  
Candied Chestnut & Whisky Ice Cream

OR

Tainori Chocolate Tart Topped with Mandarin Sorbet  
Cocoa Nibs Nougatine & Citrus Reduction



## FUSION GRANDEUR DINNER MENU

*Customize your very own Wedding Menu by selecting one-course from each category below*

### APPETIZER

Foie Gras Roulade with Cinnamon Celeriac Confit  
Butter Brioche and Caramelized Sarawak Pineapple

OR

Confit Duck Leg with Szechun Pepper Spice  
Honey-Pomegranate Dressing



### SOUP

Almond-Pumpkin Broth  
Shark's Fin Coin

OR

Light Lemongrass Bouillabaisse with Seared Scallop



### PRE MAIN COURSE

Seared Black Cod Fillet with White Bean Ragout and Crispy Shrimp

OR

Fried Sweet Bread with X.O. Gnocchi and Chicken Floss



### MAIN COURSE

Tournedos of Beef Tenderloin with Five Pepper Jus  
Tandoori King Prawn

Served with  
Broccolini and Silver Onion



### DESSERT

Poached Granny Smith Apple in Fresh Lemon Verbena,  
Milk Chocolate Cremeux & Candied Lemon Sorbet

OR

Fresh Tarragon Parfait & Cranberry Sorbet  
Light Lime Mousse, Tarragon "Pesto" and Pear Jelly

# **BUFFET GRANDEUR DINNER MENU**

*Customize your very own Wedding Menu by selecting one-course from each category below*

## **APPETIZERS AND SALAD**

Rock Oyster with Condiment on Ice  
Assorted Sushi with Condiment  
Assorted Chinese Deluxe BBQ and Cold Cut Arrangement  
Raffles Smoked Salmon with Condiment  
Grilled Balsamic Vegetable with Pine nut  
Cilantro Seafood Salad with Sweet Mango  
Roasted Beef Striploin with Honey Mustard Dressing and Pickle  
Tangy Aloo Chat Salad  
Pasta Salad with Nicoise Olive, Tomato and Basil Pesto

## **SOUP**

Truffle Infused Corn and Almond Chowder with Crab Meat  
Assorted Bread and Roll Selection  
Butter Bowl and Balsamic Herb Olive Oil

## **MAIN COURSE**

Breaded Veal Escalope with Glazed Onion and Morel Mushroom Sauce  
Cumin Lamb Leg with Lyonnaise Potato and Black Pepper Jus  
Slow-Baked Salmon Fillet with Artichoke Ragout and Cayenne Cream Sauce  
Roasted Duck Breast with Glazed Pear and Red Currant Sauce  
Baked Prawn with Mild Curry Cream Sauce  
Murgh Pancharattan (Chicken with Spicy Cashew Nut and Cardamom Sauce)  
Japanese Beancurd with Scallop and Vegetable  
Stir-Fried Chinese Seasonal Vegetable  
Shrimp and Pineapple Fried Rice with Scallion

## **CARVING STATION**

Pepper-Herb Crusted Prime Rib of Beef with Onion Jus  
Roasted Root Vegetable, Pommery Mustard, Dijon Mustard and Horseradish Cream  
Slow-Baked Herb Crusted Black Cod Fillet with Truffle Tomato Salsa  
Garlic Mashed Potato

## **DESSERTS**

White Peach & Thyme Crumble, Peach Coulis  
Tiramisu  
Dark Chocolate & Orange Cake  
Raspberry White Chocolate Cake  
Coconut Passion Fruit Composition  
Strawberry Pistachio Tartlet  
Lemon Curd on Brittany Sable  
Milk Chocolate Chantilly & Crunchy Dry Fruit  
Earl Grey Tea & Dark Chocolate Sabayon  
Slice Fresh Deluxe Fruit  
Raffles Blend Coffee  
Selection of Fine Teas