



Solemnization

Menu B

\$45++ per pax

Minimum 100 pax

Starter

Fresh Fruits Prawns Salad
Garden Green Salad(Vegetarian)

Soup

Shark's Fin with Crab Meat and Dry Scallop

Main Courses

Grilled Cod fish with Teriyaki sauces
Braised Duck with Bean Curd in Teochew Style
Wok Fried Oatmeal Tiger Prawns
Stir-fried Broccoli & Mushroom with Oyster Sauces (Vegetarian)
Deep fried Lemon Chicken
Seafood Fried Rice
Vegetarian Fried Bee Hoon (Vegetarian)

Desserts

Fresh Fruits Platter
Almond Beancurd with Longan

Drink

Orange Cordial Drink
Fruits Punch

1. Price quoted are subjected to 10% Service Charged & 7% GST
2. Free flow of Beer & Red Wine from first course till last course of menu served (minimum 20 tables)
3. Free flow Soft Drinks & Chinese Tea till last course of the menu is served
4. Free Cocktail Reception from 6.30pm to 7.30pm (Soft drinks only)
5. Complimentary Hand Towels & Pickles
6. An intricately designed multi-tier model wedding cake
7. Champagne fountain with Complimentary of one bottle Champagne for toasting
8. An elegantly designed guest's book
9. Bridal Changing room available
10. Complimentary one night stay in Aranda E-Suite for booking of minimum 20 tables
11. White seat covers to enhance the ambience of the venue