



MANDARIN ORIENTAL
SINGAPORE

TIMELESS CELEBRATIONS

CELEBRATE A REMARKABLE LONGEVITY MILESTONE IN AN ATMOSPHERE OF WARMTH
AND TREASURED TRADITIONS

	Lunch	Dinner
Monday to Sunday	SGD1,388++	SGD1,588++
The Oriental Ballroom min. 150 persons max. 350 persons	Atrium Suites min. 80 persons max. 180 persons	Garden Suite min. 60 persons max. 130 persons

Enjoy 7-course or 8-course Family-style chinese Gastronomy selection
Endless stream of soft drinks, mixers, and Chinese tea during the event
Waiver of corkage fee for all duty-paid and sealed hard liquor, wine, and champagne
brought in for consumption

Floral centrepiece for all dining tables
Choice of exclusive favours for all your guests
Exclusive, complimentary e-invitation
Usage of audio equipment in the Venue selected
Complimentary Marina Square carpark passes for up to 25% of final attendance
One VIP carpark lot at the Hotel front driveway

One night stay in a Sea View Room
with buffest breakfast for two at our all-day dining restaurant embu

Terms and Conditions:

- Prices quoted are based on per table of 10 persons.
- Prices are subject to changes without prior notice.
- All prices are subject to 10% service charge and prevailing government taxes.
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MANDARIN ORIENTAL
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8-COURSE CHINESE SET LUNCH/DINNER (FAMILY STYLE)

CUSTOMISE YOUR VERY OWN MENU BY SELECTING ONE COURSE FROM EACH CATEGORY

1. Appetiser

文华东方大拼盘 Mandarin Oriental Combination Platter (Select any five items)

Presented with 敬献寿桃包 Longevity Peach Buns

沙律虾 Prawn Salad

八爪鱼 Baby Octopus

日本手卷 Maki Roll

海蜇 Marinated Jellyfish

泰式螺头 Thai Style Top Shell with Sliced Mangoes

薰鸭脯 Caramelised Honey Smoked Duck Breast

黑金豚叉烧 Roasted Kurobuta Pork Char Siew

脆皮五花肉 Crackling Pork Belly

海鲜球 Crispy Seafood Spheres

五香炸虾枣 Ngo-Hiang Roll

2. Soup

花胶黑松露干贝炖鸡汤

Double-boiled Chicken Soup with Fish Maw, Dried Scallops and Black Truffle

三宝海鲜烩羹

Braised Seafood Treasures Soup with Crab Meat, Sea Cucumber and Dried Scallops

3. Seafood

四川虾球炒西芹彩椒

Sauteed Szechuan Style Prawn with Celery and Capsicum

花雕当归醉虾

Steamed Tiger Prawns with Chinese Wine and Wolfberries



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4. Fish

Choice of Steamed Fish prepared in your preferred style

Type of Fish:

龙虎斑 Black-Marbled Grouper

黑鳕鱼 Gindara Black Cod

Preparation Style:

港式蒸 Hong Kong Style

娘惹酱蒸 Nyonya Sauce

橄榄菜蒸 Chinese Olive Vegetables

5. Vegetables

红烧鲍鱼豆筋白菜

Braised Baby Abalone with Beancurd Skin and Baby Bok Choy

红烧海参香菇时蔬

Braised Sea Cucumber in Superior Sauce served with Mushroom and Seasonal Vegetables

6. Meat

金炉当归烧鸭

Roasted Duck with Angelica Roots

麻辣酱烧鸡扒

Roasted Chicken in Spicy Mala Sauce

7. Rice / Noodles

长寿香菇丝蔬菜焖炒鸡蛋面

Longevity Egg Noodles with Shredded Mushrooms and Seasonal Vegetables

长寿三丝伊府面

Braised Longevity Ee-fu Noodle with Bean Sprouts, Mushrooms and Chives

8. Desserts

杨枝甘露

Mango Sago with Mango Cubes and Pomelo

咖啡提拉米苏

"Tira Miss You"

Soft Genoise Sponge with Espresso and Mascarpone Cream