



新加坡中国会
THE CHINA CLUB
SINGAPORE

Perfect Birthday





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BIRTHDAY PACKAGE



MENU

- A choice of a delectable 8 course Chinese Menu specially created by Hong Kong Master Chef
- Menu prices range from S\$1,080 to S\$1,580 per table of 10 persons

BEVERAGES

- Free flow of soft drinks and Chinese tea throughout the event
- Complimentary 1 bottle of house wine per confirmed table for banquet consumption only
- Special corkage charge for duty paid wine and champagne at \$30 per opened bottle.
- Waiver of corkage charge for sealed & duty paid hard liquor brought to the birthday banquet.



RESERVATIONS

- Minimum requirement of 20 persons
- Prices are subject to prevailing taxes



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SILVER MENU



子母寿桃

Longevity Bun

北京片皮鸭

Peking Duck

虫草花炖干贝老鸡

Double-boiled Chicken Soup with Cordyceps Sinensis Flower & Conpoy

翡翠炒带子虾球

Sautéed Prawn & Scallop with Seasonal Vegetable

港式蒸原条大顺壳

Steamed Live Marble Goby, Hong Kong Style

南乳吊烧鸡

Roasted Chicken with Fermented Taro Curd Sauce

蚝皇扣花菇扒双蔬

Braised Chinese Mushroom & Seasonal Vegetable

长寿伊府面

Longevity E-Fu Noodle

八宝茶汤丸

Hot Sweetened Eight Delicacies Tea with Glutinous Rice Dumpling

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\$1,080 per table of 10 persons

Price is subject to prevailing taxes



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GOLD MENU



子母寿桃

Longevity Bun

大红乳猪全体

Barbecued Whole Suckling Pig

花旗参炖老鸡螺头

Double-boiled Chicken Soup with American Ginseng & Sea Whelk

鲜冬菇玉带炒西兰花

Sautéed Scallop with Fresh Chinese Mushroom & Broccoli

港式蒸原条东星斑

Steamed Live Spotted Grouper, Hong Kong Style

荔茸香酥鸭

Deep-fried Boneless Duck coated with Mashed Yam

虾子白灵菇扒海参伴时蔬

Braised White Oyster Mushroom & Sea Cucumber
with Seasonal Vegetable in Shrimp Roe Sauce

上汤烩长寿面线

Braised Longevity Vermicelli with Superior Stock

香芒西米露

Chilled Mango Cream with Sago and Pomelo

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\$1,280 per table of 10 persons

Price is subject to prevailing taxes



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PLATINUM MENU



子母寿桃

Longevity Bun

大红乳猪全体

Barbecued Whole Suckling Pig

蟹肉大鲍翅

Braised Superior Sharks' Fin Soup with Crab Meat

XO 酱爆虾球玉带

Sautéed Prawn & Scallop with XO Chilli Sauce

蚝皇扣 5 头汤鲍花菇伴时蔬

Braised 5 Head Fresh Abalone
with Chinese Mushroom & Seasonal Vegetable

豆酥蒸鲈鱼件

Steamed Fillet of Sea Perch topped with Fermented Soy Bean Crumbs

杭州富贵鸡

Baked Prosperous Chicken, Hangzhou Style

上汤长寿生面

Braised Longevity Noodle with Superior Stock

牛油果雪糕

Chilled Avocado Cream topped with Vanilla Ice-cream

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\$1,580 per table of 10 persons

Price is subject to prevailing taxes