



THE CHINA CLUB SINGAPORE Solemnization Package

Private Room

- Complimentary use of private room for the event

Menu

- A choice of sumptuous menus created by Master Chef
- Menu prices range from S\$98 to S\$118 per person

Beverage

- Free flow of soft drinks and Chinese tea throughout the event
- Special corkage charge for duty paid wine and champagne at S\$30 per bottle.
- Waived corkage charge for sealed & duty paid hard liquor brought in to the event.

Reservation

- Minimum requirement of 20 persons
- Prices are subject to prevailing taxes
- Packages quoted subject to change depending on availability of materials and/or price fluctuations.

CHERISH THE MOMENT Individually Platted

点心拼盘

Dim Sum Combination

田七花柱甫炖老鸡

Double-boiled Chicken Soup
with Notoginseng Flower & Whole Conpoy

XO 酱爆螺片桂花蚌

Sautéed Sliced Sea Whelk & Osmanthus Clam
in XO Chilli Sauce

翡翠油泡桂鱼卷

Sautéed Mandarin Perch Roll with Seasonal Vegetable

上汤野菌大虾面

King Prawn Noodle in Soup with Assorted Mushrooms

香茅西柠冻

Chilled Lemon Grass Jelly with Mixed Fruits

S\$98 per person

Price is subject to prevailing taxes



CREATE THE MEMORIES

Individually Platted

鱼子法式焗扇贝

Baked Scallop with Portuguese Sauce topped with Fish Roe

竹笙莧菜蟹肉羹

Braised Crabmeat Soup with Bamboo Pith & Local Spinach

极品酱爆玉带鸡球

Sautéed Scallop & Sliced Chicken with Signature Hoisin Sauce

榄角蒸大笋壳件

Steamed Fillet of Marble Goby with Teochew Black Olive

渔村肉碎泡香苗

Poached Rice with Minced Pork in Superior Fish Soup

莲子百合红豆沙

Hot Red Bean Puree with Lotus Seeds & Lily Buds

S\$108 per person

Price is subject to prevailing taxes

EXPERIENCE THE DREAM

Individually Platted

北京片皮鸭

Peking Duck

鲍参翅肚羹

Braised Shark's Fin Soup with Dried Seafood

川汁明虾卷

Sautéed Prawn rolled Asparagus in Sichuan Chili Sauce

味增焗鲈鱼件

Baked Miso-marinated Fillet of Sea Perch with Bell Pepper Sauce

四宝荷叶饭

Steamed Lotus Leaf Rice with Quattro Delicacies

牛油果雪糕

Chilled Avocado Cream topped with Vanilla Ice-cream

S\$118 per person

Price is subject to prevailing taxes