

琴瑟和鸣福临门

坚果番茄百花蟹钳, 鲜果西施冻带子, 黄金黑椒鲈鱼太阳盒, 像形山竹咸水角, 桂花炒翅

BLISSFUL LOVE ENSEMBLE

Crisp-fried Crab Claw with Pistachios and Tomato Salsa, Chilled Scallop with Fresh Fruits, Crisp-fried Sea Perch with Black Pepper Puff, Crisp-baked Savoury Pork "Mangosteen" Dumpling, Sauteed "Gui Hua" Scramble Egg with Shark Fin

金鲍仔羊肚菌竹笙炖螺头汤 Double-boiled Sea Whelk Soup with Baby Abalone, Morel Mushroom and Bamboo Pith

陈皮沙姜焗鸡 Baked Chicken with Galangal Ginger and Tangerine Peel

金银蒜百合蒸笋壳鱼 Steamed Soon Hock Fish with Golden Minced Garlic and Lily Bulbs

麒麟虾球 Wok-fried Crystal Prawn with Golden Crispy Honey Maize Flakes

百灵菇海参烩香港鱼腐 Braised "Bai Ling" Mushroom with Sea Cucumber and Hong Kong Fish Puff

> 海鲜粒豉油皇干炒面 Fried Seafood Noodle with Superior Soya Sauce

椰盅杨枝白玉冰 Chilled Mango Cream with Sago, Pomelo and Jelly Royale in Young Coconut

> \$138.80++ PER PERSON Minimum 160 persons





嘉和五星拼盘

雪梨蜂巢酥, 什果沙律虾, 酥炸石榴球, 香芒烟熏鸭 拼芝麻海蜇丝

JIA HE FIVE COMBINATION PLATTER

Flaky Kurobuta Pork & Yam Puff, Fresh Prawn Salad with Mixed Fruits, Crispy Seafood Ball / Smoked Duck with Fresh Mango accompanied with Marinated Jelly Fish with Sesame

> 酸鱼鳔雪耳淮山炖浓鸡汤 Double-boiled Rich Chicken Soup with Stuffed Fish Maw, Snow Fungus and Chinese Yam

人参荷叶鸡 Steamed Organic Chicken with Ginseng in Lotus Leaf

云耳百合蒸老虎班 Steamed Live Tiger Grouper with Fresh Lily Bulbs & Black Fungus

虾球两味

松露奶油酱 | 香橙鳕鱼丝 Crystal Prawn in 2 Styles Truffle Pepper Cream | Tangy Orange Sauce

金鲍仔冬菇扒时蔬 Braised Baby Abalone with Fresh Mushroom and Seasonal Greens

日本带子干烧伊面 Braised Ee-fu Noodles with Japanese Scallop and Chives

> 清凉芦荟白玉冰 Chilled Jelly Royale with Aloe Vera

> > \$128++ PER PERSON Minimum 180 persons





嘉和五福临门

脆皮乳猪件,鲜虾紫菜腐皮卷,金衣带子,醉鸡卷,日式樱花姜皮蛋

JIA HE FIVE COMBINATION PLATTER

Crispy Suckling Pig, Fried Bean Skin Roll with Seaweed, Crisp-fried Japanese Scallop, Chilled Drunken Chicken Roll, Century Egg with Preserved Sakura Ginger and Vintage Vinegar

蚧肉蚧皇中鲍翅 Braised Superior Shark's Fin Soup with Crab Meat & Roe

> 明炉烤鸭 Roasted Crispy Duck

虫草花红枣蒸顺壳角

Steamed Marble Goby "Soon Hock" with Cordyceps Flower & Red Dates in Superior Soya Sauce

爆炒黄金大虎虾

Wok-fried King Prawn with Golden Salted Yolk and Butter Cream

十头鲍鱼香菇伴时蔬

Braised 10-head Abalone with Shiitake Mushroom and Seasonal Greens

海鲜毛豆甜菜根炒饭

Garlic-scented Fried Beetroot Rice with Seafood and Edamame

椰盅桃胶炖天山雪燕

Chilled "Tian San" Bird's Nest with Peach Resin in Young Coconut

\$158++ PER PERSON

Minimum 140 persons





龙虾沙律伴黑松露宝塔菌 Lobster with Fresh Fruits Salad accompanied with Sautéed Stuffed Mushroom with Truffle Sauce

螺头花胶竹笙炖鸡汤 Double-boiled Chicken Soup with Sea Whelk, Fish Maw & Bamboo Piths

> 招牌伦敦烧鸭 Roasted London Duck

日本樱花姜蒸鲈鱼扒 Steamed Fillet of Sea Perch with Sakura Ginger

藤椒爆炒鲜虾芦笋淮山 Sautéed Asparagus with Fresh Prawn, Chinese Yam and Green Peppercorn

黄焖 4 头鲍鱼杏鲍菇伴时蔬 Braised 4-head Whole Abalone and Oyster Mushroom with Seasonal Greens

日本带子猪颈肉酥炸面团 Crispy Noodles, Japanese Scallop & Pork Collar

雪莲子桃胶银耳炖雪梨 Double-boiled Snow Pear with Snow Lotus Seed, White Fungus and Peach Resin

> \$188++ PER PERSON Minimum 140 persons





DINING

- A choice of delectable 8-course Chinese Menu specially created by our Master Chef
- Menu price ranges from \$\$128** \$\$188** per person (Individually plated)

DECORATIONS

- Floral centerpieces for the reception table and all dining tables including special arrangement for one VIP table
- Complimentary one (1) bottle of Champagne for toasting ceremony

PRIVILEGES

- Wedding favours for all attending guests
- Complimentary wedding guest book for your guest to express their well wishes on your special day
- Complimentary digital invite with wedding invitation card for up to 50% of guaranteed attendance (including printing)
- Complimentary car park coupons based on 20% of the guaranteed attendance (single entry car park coupon only)
- Upon confirmation of the package, complimentary food tasting of selected set menu for 6 persons
- Complimentary use of PA system with microphone & LCD Projector

BEVERAGES

- Free flow of soft drinks and Chinese tea throughout event
- Waiver of corkage charge for sealed & duty-paid hard liquor and wine
- Unlimited serving of Tiger Draught Beer throughout event
- Complimentary one (1) bottle of House Wine per confirmed table (min 10 persons) for Eternal Menu
- Complimentary one (1) bottle of House Wine OR Prosecco per confirmed table (Min 10 persons) for Celebration, Perfect & Blissful Menus
- Complimentary one (1) bottle of Single Malt Whisky for every 4 confirmed table (min 10 persons) for Celebration Menu
- Complimentary one (1) bottle of Single Malt Whisky for every 3 confirmed table (min 10 persons) for Perfect & Blissful Menus

RESERVATION

- Minimum 140 persons for Perfect & Blissful Menus
- · Maximum capacity 210 persons
- For enquiries, please contact Jia He Grand Wedding and Banquet mobile at 9170 2682 / 8870 8988 and office at 6538 4788 / 6538 2788
 Email: iiahegrand@iiahe.com.sg

