An Oriental Romance

Wedding Lunch and Dinner at Hai Tien Lo 2020

Celebrate your blissful matrimony with exquisite Cantonese cuisine and impeccable service at Hai Tien Lo. Be assured of a memorable day of pure bliss at our award-winning Chinese restaurant with an exquisite presentation of auspiciously named dishes. Menus are designed for groups of 40 to 80 guests, ideal for solemnisation celebrations and intimate wedding lunches or dinners.

HAI TIEN LO TOPAZ MENU
• Eight-course banquet menu featuring Hai Tien Lo signature dishes
• One night stay in a Deluxe Room
• Complimentary floral centrepiece on every dining table and ROM table
• Complimentary car park coupons for up to 20% of the guaranteed attendance
• Corkage waiver for one bottle of duty-paid and sealed wine or champagne per table
• A choice of memorable wedding favours

HAI TIEN LO PEARL MENU
• Eight-course banquet menu featuring Hai Tien Lo signature dishes
• One night stay in a Deluxe Room
• Complimentary floral centrepiece on every dining table and ROM table
• Complimentary use of projector and screen
• Unlimited soft drinks, juices and Chinese tea
• Complimentary car park coupons for up to 20% of the guaranteed attendance
• Corkage waiver for one bottle of duty-paid and sealed wine or champagne per table
• A choice of memorable wedding favours

HAI TIEN LO RUBY MENU
• Eight-course banquet menu featuring Hai Tien Lo signature dishes
• One night stay in the Bridal Suite
• Complimentary floral centrepiece on every dining table and ROM table
• Complimentary use of projector and screen
• Complimentary bottle of house Champagne
• Complimentary bottle of house red wine for each confirmed table
• Unlimited soft drinks, juices and Chinese tea
• Complimentary car park coupons for up to 20% of the guaranteed attendance
• Corkage waiver for one bottle of duty-paid and sealed wine or champagne per table
• A choice of memorable wedding favours

For enquiries, speak with us at 6826 8240 or email dining.ppsin@panpacific.com
## Wedding Lunch Menu at Hai Tien Lo

### TOPAZ
**SGD1,288 per table of 10 diners**

- Combination of Dim Sum and Barbecue Platter
  - Hong Kong Style Sliced Barbecued Duck, Barbecued Pork with Honey-glazed Sauce, Deep-fried Crispy Seafood Roll, Deep-fried Crispy Crab Meat Ball tossed in Wasabi Mayonnaise, Marinated Shredded Jellyfish

- Double-boiled Chicken Soup with Abalone, Dried Scallop and Red Dates

- Wok-fried Prawns in Chef’s Signature Homemade XO Chilli Sauce

- Hong Kong Style Steamed Soon Hock with Superior Soya Sauce

- Braised Sliced Abalone with Chinese Mushrooms and Seasonal Green Vegetables

- Roasted Crispy Chicken with Prawn Crackers

- Stewed Ee-fu Noodles with Dried Scallops and Enoki Mushrooms

- Double-boiled Osmanthus Soup with Maltose and Black Sesame Glutinous Rice Dumplings

### PEARL
**SGD1,388 per table of 10 diners**

- Combination of Dim Sum and Suckling Pig Platter
  - Sliced Crispy Barbecued Suckling Pig, Deep-fried Crispy Seafood Roll, Barbecued Pork with Honey-glazed Sauce, Steamed Vegetarian Dumplings, Marinated Shredded Jellyfish

- Double-boiled Mini Buddha Jumps Over the Wall

- Wok-fried Pacific Clams with Scallops and Shrimps in Chef’s Signature Homemade XO Chilli Sauce

- Hong Kong Style Steamed Grouper with Superior Soya

- Braised Whole Abalone with Homemade Beancurd

- Deep-fried Crispy Chicken with Dried Scallions and Almond Flakes

- Fragrant Steamed Rice with Lotus Seeds and Preserved Meat in Lotus Leaf

- Chilled Mango Pudding with Fresh Fruits

### RUBY
**SGD1,688 per table of 10 diners**

- Roasted Barbecued Whole Suckling Pig

- Double-boiled Mini Buddha Jumps Over the Wall

- Sautéed Fresh Scallops and Prawns with Assorted Bell Peppers

- Steamed Sea Perch Fillet in Minced Garlic Crumbs

- Braised Whole Abalone with Sea Cucumber

- Roasted Pipa Duck served with Barbecued Sauce

- Stewed Ee-fu Noodles with Crab Meat, Shredded Chicken and Fish Roe

- Hai Tien Lo Dessert Trio

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*Menus are based on a minimum of 40 guests and valid until 31 December 2020.
*Prices are subject to 10% service charge and prevailing Goods and Services Tax.
*Package prices are subject to change without prior notice.
### TOPAZ

**SGD1,388**  
**per table of 10 diners**

- Wealth Combination Platter  
  *Sliced Crispy Barbecued Suckling Pig, Deep-fried Crispy Seafood Roll, Barbecued Pork with Honey-glazed Sauce, Deep-fried Crispy Crab Meat Ball tossed in Wasabi Mayonnaise, Marinated Shredded Jellyfish*

- Double-boiled Chicken Soup with Whole Abalone, Dried Scallops and Chinese Mushrooms

- Wok-fried Prawns in Chef’s Signature Homemade XO Chilli Sauce

- Hong Kong Style Steamed Soon Hock with Superior Soya Sauce

- Braised Whole Abalone with Mushrooms and Seasonal Green Vegetables in Oyster Sauce

- Crispy Chicken with Fragrant Fermented Minced Garlic

- Fragrant Steamed Rice with Lotus Seeds and Preserved Meat in Lotus Leaf

- Chilled Mango Pudding with Fresh Fruits

### PEARL

**SGD1,588**  
**per table of 10 diners**

- Combination of Deluxe Appetisers  
  *Sliced Crispy Barbecued Suckling Pig, Crispy Prawn tossed in Sesame Sauce, Deep-fried Crispy Crab Meat Ball tossed in Wasabi Mayonnaise, Sliced Chicken Roll with Five-Spice and Chinese Wines, Marinated Shredded Jellyfish*

- Double-boiled Mini Buddha Jumps Over the Wall

- Wok-fried Pacific Clams with Scallops and Shrimps in Chef’s Signature Homemade XO Chilli Sauce

- Steamed Grouper  
  *Choice of Hong Kong Style Steamed with Superior Soya Sauce OR Teochew Style Steamed with Preserved Vegetables and Beancurd*

- Braised Whole Abalone with Sea Cucumber and Chinese Baby Cabbage

- Steamed Chicken in Conpoy Sauce

- Stewed Ee-fu Noodles with Crab Meat, Shredded Chicken and Fish Roe

- Chilled Cream of Avocado with Ice Cream

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Wedding Dinner Menu at Hai Tien Lo

**RUBY**

SGD1,888
per table of 10 diners

- Roasted Barbecued Whole Suckling Pig
- Double-boiled Mini Buddha Jumps Over the Wall
- Combination of Sautéed Fresh Scallops with Assorted Bell Pepper and Deep-fried Crispy Prawns with Pomelo Sauce
- Steamed Sea Perch Fillet in Minced Garlic Crumbs
- Braised Whole Abalone with Japanese Mushrooms and Black Truffle
- Roasted Duck with Fermented Taro Curd
- Wok-fried Rice with Seafood and Golden Kernel Corn
- Double-boiled Imperial Swiftlet’s Nest with Almond Cream and Sesame Dumplings

**RUBY (PREMIUM)**

SGD2,688
per table of 10 diners

- Roasted Barbecued Whole Suckling Pig
- Double-boiled Fish Maw with Bamboo Pith in Fish Bone Broth
- Braised Whole Abalone with Sea Cucumber in Oyster Sauce
- Crispy Sea Perch Fillet with Champagne Sauce
- Sautéed Scallops and Prawns in Chef’s Signature Homemade XO Chilli Sauce
- Crispy Chicken with Fragrant Fermented Minced Garlic
- Stewed Lobster with Inaniwa Udon in Superior Stock
- Double-boiled Imperial Swiftlet’s Nest with Almond Cream in Young Coconut

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