



Summer Radiance

缘定三生

幸福三小品

(片皮鸭海蜇丝, 柚子香芒脆虾球, 日式小章鱼)

Sliced Barbecued Peking Duck with Jellyfish, Deep-fried Prawn in Mango Pomelo Sauce, and Japanese-style Octopus

永结同心

云南松茸菌干贝鲍鱼竹笙鸡汤

Double-boiled Yunnan Matsutake Mushroom Chicken Soup with Abalone, Bamboo Pith, and Dried Scallop

真爱永恒

翡翠珍菌夏果炒虾球带子

Sautéed Scallop and Prawn with Macadamia Nut and Green Vegetables

年年有余

港式清蒸笋壳鱼

Hong Kong-style Steamed Marble Goby Fish in Superior Soya Sauce

琴瑟和鸣

蚝皇鲍鱼花菇伴时蔬

Braised Whole Abalone and Shiitake Mushroom with Seasonal Greens, in Oyster Sauce

龙凤呈祥

蒜香风沙鸡

Crispy Chicken with Fragrant Fermented Minced Garlic

天长地久

虾籽鲜金菇海鲜焖伊府面

Stewed Ee-fu Noodle with Seafood, Enoki Mushroom, and Shrimp Roe

喜庆满堂

鲜果香芒布甸

Chilled Mango Pudding with Fresh Fruits

\$1,888++ per table of 10 guests

Inclusions:

Minimum of 50 guests

Free flow of Chinese tea and soft drinks for three hours

Complimentary parking coupons for up to 20% of the guaranteed attendance

Complimentary guestbook and memorable wedding favour for each guest

Complimentary floral centrepiece on every table

Terms and Conditions: A minimum attendance applies to the above menu | For more intimate celebrations, a minimum spend will apply. Wedding packages cannot be used in conjunction with other promotions, discounts, offers, or membership privileges | Price quoted is in Singapore dollars, and is subject to service charge and prevailing government taxes | On Christmas Eve, Christmas Day, New Year's Eve, and New Year's Day, only the Winter Serenity menu will be available | The Summer Radiance, Autumn Splendour, and Winter Serenity menus are not available during the Chinese New Year period

Autumn Splendour

珠联璧合

五福临门

(脆皮乳猪件, 烟熏鸭肉片, XO 酱伴海蜇丝, 满地黄金脆生蚝, 香芒海鲜龙须卷)

Sliced Crispy Barbecued Suckling Pig, Sliced Smoked Duck, Marinated Shredded Jellyfish in Signature Homemade XO Chilli Sauce,

Deep-fried Fresh Oyster coated with Salted Egg Yolk, and Deep-fried Vermicelli Seafood Roll with Mango

情深似海

海天楼佛跳墙

Double-boiled Buddha Jumps Over the Wall with Assorted Dried Seafood

白头偕老

家乡老菜脯酱翡翠珍菌炒双鲜

Wok-fried Duo Seafood with Mushroom and Green Vegetables, in Homemade Chilli Radish Sauce

鱼水和谐

港式蒸海星斑

Hong Kong-style Steamed Grouper Fish in Superior Soya Sauce

金玉良缘

蚝皇南非 5 头鲍鱼花菇拌时蔬

Braised South African Five-head Abalone with Flower Mushroom and Seasonal Vegetables, in Abalone Sauce

龙腾凤翔

干贝葱油贵妃鸡

Poached Chicken with Dried Scallop and Scallion Oil

百年好合

葱香腊味莲子荷叶饭

Fragrant Rice with Chinese Preserved Sausage and Lotus Seed, wrapped in Lotus Leaf

甜蜜佳缘

八宝清汤芝麻汤丸

Double-boiled Sweet Eight Treasures Soup with Black Sesame Glutinous Rice Dumpling

\$2,288++ per table of 10 guests

Inclusions:

Minimum of 50 guests

Free flow of Chinese tea and soft drinks for three hours

Complimentary parking coupons for up to 20% of the guaranteed attendance

Complimentary guestbook and memorable wedding favour for each guest

Complimentary floral centrepiece on every table

Complimentary bottle of house sparkling wine



SINCERELY YOURS
CELEBRATIONS

One bottle of house wine for every 10 guests

One-night stay in our Deluxe Room with breakfast for two at Edge

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Winter Serenity

瑞雪良缘

鸿运当头

红袍乳猪全体

Barbecued Whole Suckling Pig

爱河永浴

椰皇干贝竹笙花菇鲍鱼花胶炖鸡汤

Double-boiled Chicken Soup with Fish Maw, Abalone, Dried Scallop, Bamboo Pith, and Chinese Mushroom, served in Young Coconut

恩爱有加

XO 酱甜豆炒澳洲带子拼柚子香芒脆虾球

Sautéed Australian Scallop with Sweet Peas in Signature Homemade XO Chilli Sauce and Deep-fried Crispy Prawn in Mango Pomelo Sauce

余生相伴

潮州蒸鲈鱼扒

Teochew-style Steamed Canadian Sea Perch Fillet

两情相悦

鲍汁扣 5 头南非头鲍鱼海参

Braised South African Five-head Abalone and Sea Cucumber, in Abalone Sauce

比翼双飞

金炉当归药膳烧鸭

Roasted Duck with Angelica Root

情深似海

姜葱滑蛋虾球脆面

Crispy Egg Noodle with Prawn, Ginger, and Scallion, in Egg Gravy Sauce

与你同心

福果莲子甜芋泥

Yam Paste with Ginkgo Nut and Lotus Seed

\$2,488++ per table of 10 guests

Inclusions:

Minimum of 50 guests

Free flow of Chinese tea and soft drinks

Complimentary parking coupons for up to 30% of the guaranteed attendance



PAN PACIFIC
SINGAPORE

7 Raffles Boulevard, Singapore 039595 T +65 6826 8241 panpacific.com



SINCERELY YOURS

CELEBRATIONS

Complimentary guestbook and memorable wedding favour for each guest

Complimentary floral centrepiece on every table

Two complimentary bottles of House Champagne

Two bottles of house wine for every 10 guests

Two-night stay in our Deluxe Room with breakfast for two at Edge

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