凰珍阁婚宴

Superial Court Wedding Banquelt

Imperial Court Wedding Packages include the following:

- A sumptuous eight course chinese dinner.
- Minimum 18 tables & above to enjoy this special wedding package.
- Complimentary invitation cards for 70% of the confirmed attendance provided.
- Complimentary champagne fountain with a bottle of sparkling wine for toasting.
- · Complimentary guest registry card for signature.
- Spectacular bridal entrance through floral arches & misty dry ice effect.
- Grand wedding march accompanied by red carpet aisle leading to stage.
- Elegantly decorated model wedding cake for photography ceremony.
- Food presentation for first course with dinner effect.
- Superior sound system.
- No additional charges for pickles, towels & service charge.
- Individually wedding gift in lovely design gift box for all guests.
- Free flow of beer, red wine, brandy, chinese tea & soft drink through tout the banquet.
- 20% Discount for outdoor buffet catering order (30 to 50 pax) on your wedding day.

Visit www.gimtim.com.sg for more wedding packages & promotions.

Capacity:

Restaurant : 18 - 35 Tables Banquet Room : 18 - 22 Tables

Multi-purpose Hall: 40 - 55 Tables



鸿运喜事五福拼

The House of Imperial Special Combination

海味鲍参丝肚翅

Braised Shark's Fin with Shredded Abalone & Dried Seafood

避风塘脆皮烧鸡

Crispy Chicken with Minced Garlic

豉油皇蒸鲜海斑

Steamed Grouper in Light Soy Sauce

珍珠鲍北菇时蔬

Braised Abalone with Black Mushroom & Brocolli

雀巢XO酱虾球

Stir-Fried Prawn with XO Sauce served in Nest

菇丝干烧焖伊面

Braised Ee-Fu Noodles with Shredded Mushroom

百年好合红豆沙

Sweetened Red Bean Paste with Lotus Seeds

凰珍美满乳猪拼

Barbecued Suckling Pig Portion with Deluxe Combination

瑶柱金菇扣生翅

Braised Shark's Fin Soup with Shredded Conpoy & Golden Mushroom

雀巢脆皮鸳鸯鸭

Two Way Preparations of Roasted Duck in Nest

菜甫港蒸鲜海斑

Steamed Grouper with Minced Pickle

碧绿鲍粒烩海参

Braised Whole Abalone & Sea-cucumber with Seasonal Green

松子彩椒鲜玉带

Sautéed Fresh Scallop with Pin Nuts & Pepper

海鲜大澳焖伊面

Braised 'Hong Kong' Ee-Fu Noodles with Seafood

缤纷杨枝显甘露

Chilled Mango Puree with Sago & Pomelo Sacs



天长地久精典拼 The House of Imperial Deluxe Combinations

虫草花响螺鸡炖翅

Double Boiled Cordyceps Flower Chicken Soup with Shark's Fin & Conch Meat

当红南乳脆皮猪

Barbecued Whole Suckling Pig

榄菜金蒜鲜荀壳

Steamed Soon Hock with Olive Vegetable & Golden Garlic

黄焖鲍粒烩海参

Braised Whole Abalone & Sea Cucumber with Seasonal Green

珍菌玉带杏花球

Sautéed Fresh Scallop, Wild Mushroom & Fried Prawn ball Topped with Sliced Almond

腊味鸡粒荷叶饭

Steamed Rice with Wax Meat & Diced Chicken Stuffing in Lotus Leaf

杏脯红莲炖双雪

Double Boiled Hashima with Honeylocuts Fruits & Apricots

天长地久宴 **\$988.00** per table

星辉龙虾沙律拼

Lobster Salad with Hot & Cold Cut Combination

浓炖精装佛跳墙

Tradition Country Style Buddha Jump Over the Wall

当红脆皮南乳猪 Barbecued Whole Suckling Pig

金菇百合鲜红斑

Steamed Red Grouper with Garden Mushroom & Lily Bulb

翡翠玉带珊瑚蚌

Sauteed Fresh Scallop & Sea Clam with Broccolis

田园八景莲藕饼

Stir-Fried Slice Lotus with Mixed Garden Vegetables

鲍汁干焖伊府面

Braised Ee-Fu Noodles in Abalone Sauce

泡参燕窝炖雪蛤

Double Boiled Bird's Nest with Hashima & Ginseng