

# Re!gal Romance

## Oriental Set Menu Wedding Packages

Hotel Re! offers the following:

### Ambience & Setting

- ♥ Exquisite fresh floral table centerpieces for all tables
- ♥ Special floral arrangement for 1 Bridal/VIP Table (up to 10 persons)
- ♥ Choice of wedding themes with selection of linens & table centerpieces
- ♥ Decorative 5-tier dummy wedding cake for a memorable cake-cutting ceremony
- ♥ Grand entrance to your wedding dinner complete with a wedding arch, tea lights & smoke effect

### Dining & Beverage

- ♥ Free flow of soft beverages and Chinese tea
- ♥ Exclusive pre-lunch/dinner reception for all guests
- ♥ Toasting fountain with complimentary bottle of champagne
- ♥ Sumptuous 8-Course Oriental Set Menu by our Executive Chef
- ♥ Reserved table policy: 1 table for min. 15 tables, 2 tables for min. 30 tables
- ♥ Complimentary Draft Tiger Beer  
(3 hours free flow with min. 27 tables; 2 x 20-litre barrels with min. 16 tables; 1 x 20-litre barrel with min. 9 tables)
- ♥ Complimentary Food Tasting for 10 pax  
(with min. 15 tables; scheduled on selected weekdays & within 1 month before wedding date)
- ♥ Special waiver of corkage charge for hard liquor  
(Hard liquor must be sealed and duty-paid. Duty-free liquor are not allowed to be served in the Hotel. Other beverages are not permitted into the Hotel)

### Other Special Privileges

- ♥ Complimentary rental of Ang Pao Box
- ♥ Complimentary helper's day use room
- ♥ Complimentary seat covers for all banquet chairs
- ♥ Choice of wedding favors for all confirmed guests
- ♥ Pre-dinner snacks for wedding couple in room (on call basis)
- ♥ Beautiful guest signature album to record well wishes from your guests
- ♥ Special complimentary access to Hotel Re! for your wedding photography
- ♥ Specially reserved VIP parking lots at Hotel Ballroom Entrance for 2 prestigious VIP vehicles
- ♥ Intimate breakfast served in bed on the morning after your wedding celebration (on call basis)
- ♥ A special 50% off rack rates for your wedding guests' accommodation requirement (subject to room availability)
- ♥ Elegantly designed wedding invitation cards (with envelopes) for up to 70% of confirmed attendance (excludes printing & accessories)
- ♥ Complimentary parking for your guests  
(based on first come first served basis; alternative parking available at neighbouring estates or buildings)
- ♥ Memorable night's stay in our Bridal Suite or equivalent, with complimentary basket of fresh fruits & bottle of house red wine  
(Themed Suite with min. 16 tables; Business Room with min. 9 tables; Executive Room with min. 5 tables)

Please note that the items mentioned are in accordance with Hotel Re!'s specifications.

Should any special requests be made, additional charges may apply.

Terms & Conditions apply.

Hotel Re! reserves the right to amend package details without prior notice.

Updated as of Oct 2011

# Re!gal Romance

## Blissful Romance

### Menu 1

#### **Hot and Cold Dish Combination Platter**

日式串鸡, 什果沙律虾, 香脆带子卷,  
芝麻八爪鱼, 酸菜拌海鲜卷

(Chicken Yakitori, Prawn Salad with Mixed Fresh Fruits,  
Crispy Scallop Roll, Seasoned Baby Octopus,  
Seafood Roll with Achar)

红烧蟹肉翅

#### **Braised Shark's Fin with Crabmeat and Shiitake Mushroom**

金丝麦香虾球

#### **Butter Cereal Prawn Infused with Curry Leaves**

蚝皇瑶柱丝豆根扒时蔬

#### **Seasonal Green Vegetable, Dried Scallop and Beanskin Parcel**

银衣药膳蒸鸡

#### **Steamed Whole Herbal Chicken Wrapped in Silver Foil**

香芒泰式金目卢件

#### **Deep-Fried Sea-Bass Fillet in Thai Dressing**

九皇干烧伊面

#### **Braised Ee-Fu Noodle with Assorted Mushrooms and Yellow Chive**

莲子百合红豆沙

#### **Sweetened Red Bean Paste with Lily Bulb, Lotus Seed and Sago**

### Menu 2

#### **Hot and Cold Dish Combination Platter**

脆皮石榴鸡, 日式炸带子, 桂花蛋,  
芝麻面包虾, 泰式海蜇

(Chicken Parcel, Tempura Scallop,  
Egg Foo Yong, Sesame Prawn on Toast,  
Marinated Jelly fish in "Thai Dressing")

红烧海鲜蟹肉翅

#### **Braised Shark's Fin with Seafood**

绍酒白灼虾

#### **Steam Live Prawn Enhance with Chinese Wine**

上斋鲍鱼素菜

#### **Vegetable Lo-Han "Teochew Style"**

金丝麦香烧鸡

#### **Butter Cereal Roasted Golden Chicken**

娘惹蒸金目卢鱼件

#### **Deep-Fried Sea-Bass Fillet in Nonya Sauce**

鸡松黄梨炒饭

#### **Satay Pineapple Fried Rice with Chicken Floss**

龙眼海底椰芒果布丁

#### **Mango Pudding with Longan and Sea Coconut**

	Re!Union Function Room	Re!Joice Ballroom
<b>Weekday*</b>	\$838 <sup>++</sup>	\$888 <sup>++</sup>
<b>Weekend</b>	\$888 <sup>++</sup>	\$938 <sup>++</sup>

Prices quoted are for 2012, for table of 10 persons and subjected to 10% service charge and prevailing taxes.  
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# Re!gal Romance

## Eternal Enchantment

### Menu 1

#### Combination of Deluxe Appetizer

金钱鸡肉干, 香芒沙律虾, 脆口鳕鱼条,  
日式炸带子, 泰式海蜇

(BBQ Chicken Gold Coin, Prawn Salad with Rock Melon  
in Mango Sauce, Cod Fish Finger, Scallop Tempura,  
Marinated Jellyfish in "Thai Dressing")

红烧瑶柱蟹肉鲍翅

**Braised Shark's Fin with Dried Scallop  
and Crabmeat**

翡翠彩椒鲍贝虾球

**Pacific Clam with Prawn, Celery and  
Brown Mushroom**

鲍汁天白菇鲍鱼仔扒时蔬

**Braised Baby Abalone Accompanied with  
"Tian Bai" Mushroom and Garden Green**

古法富贵鸡

**Steamed Whole Chicken stuffed with Shredded  
Vegetables in Chinese Herbs**

港式鳕鱼件

**Steamed Cod Fish Fillet in Superior Sauce**

经典荷叶饭

**Seafood Rice Wrapped in Lotus Leaf**

椰子粒冻芒西米露

**Mango Sago Cream with Sago  
and Nata De Co Co**

### Menu 2

#### Combination of Deluxe Appetizer

日式串鸡, 蒜香蚝皇螺件, 川汁苏东,  
桂花蟹肉蛋, 沙律虾拼皮蛋

(Chicken Yakitori, Marinated Topshell in Asian Pesto,  
Squid in Chef's Special Sauce, Crabmeat Egg Foo Yong,  
Prawn Salad with Fresh Fruits Coulis and Century Egg)

红烧瑶柱竹笙鲍翅

**Braised Shark's Fin with Dried Scallop,  
Bamboo Shoot and Shredded Mushroom**

雀巢 XO 酱爆双鲜

**Sautéed XO Prawn, Cuttlefish with Pinenut in Nest**

鲍汁豆根鲍鱼仔扒时蔬

**Stewed Baby Abalone, Beanskin Parcel,  
Garden Green in Brown Sauce**

药膳纸包鸡

**Steamed Whole Herbal Chicken**

港式干煎鳕鱼件

**Pan- Fried Cod Fish Fillet "Hong Kong Style"**

海鲜炆伊面

**Braised Seafood Ee-Fu Noodles with Yellow Chive**

芋香莲子白果西米露

**Sweetened Yam Paste with Sago, Ginkgo Nut  
and Lotus Seed**

	Re!Union Function Room	Re!Joice Ballroom
<b>Weekday*</b>	\$888 <sup>++</sup>	\$938 <sup>++</sup>
<b>Weekend</b>	\$938 <sup>++</sup>	\$988 <sup>++</sup>

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# Re!gal Romance

## Love Symphony

### Menu 1

#### **Hotel Re! Classic Combination**

香芒沙律龙虾, 泰式带子, 金钱鸡肉干,  
桂花翅, 脆口鳕鱼条

(Whole Lobster Salad with Fresh Salad with Fresh Fruits in  
Mango Dressing, Marinated Fresh Scallop "Thai Style",  
BBQ Chicken Gold Coin, Shark's Fin Egg Foo Yong,  
Cod Fish Finger)

鲍参翅肚羹

**Braised Coin Shark's Fin with Shredded Abalone  
and Sea Cucumber**

御膳醉虾

**Drunken Prawn in Chinese Herbs  
Enhanced with Wine**

瑞丽鲍鱼仔海参天白菇扒时蔬

**Stewed Baby Abalone, Sea Cucumber, Mushroom  
and Garden Green in Hotel Re! Special Sauce**

金蒜杏香脆皮烧鸡

**Golden Roasted Chicken with Fenzy Garlic  
and Almond Flakes**

港蒸东星斑

**Steamed Whole Fine Spotted Garoupa in  
Supreme Soya Sauce**

鲜蟹肉虾婆扒伊面

**Braised Ee-Fu Noodle with Crayfish in  
Crabmeat Sauce**

红莲炖雪蛤 (热/冷)

**Sweetened Hashima with Snow Fungus  
and Lotus Seed (Hot/Cold)**

### Menu 2

#### **Hotel Re! Classic Combination**

日本沙律虾婆, 梅子酱生捞鲍贝,  
脆皮香芒虾桐, 烟鸭拼海蜇, 川汁带子

(Crayfish Salad in Japanese Dressing,  
Marinated Pacific Clam, Prawn and Mango wrapped in  
Beancurd Filo, Smoked Duck with Marinated Jellyfish,  
Imperial Baked Scallop)

竹笙菜胆清炖鸡鲍翅

**Double-Boiled Superior Shark's Fin with  
Bamboo Fungus**

夏威夷果佛碎带子虾球

**Sautéed Scallop, Prawn with Macadamia Nut  
in Taro Nest**

瑞丽鲍鱼仔海参豆根扒时蔬

**Stewed Baby Abalone, Sea Cucumber,  
Beanskin Parcel and Garden Green in  
Hotel Re! Special Sauce**

麻辣脆皮烧鸡

**Golden Roasted Chicken in Ma-Lar Dressing**

潮州蒸东星斑

**Steamed Whole Fine Spotted Garoupa  
in Teochew Style**

经典海鲜糯米荷叶饭

**Seafood Glutinous Rice Wrapped in Lotus Leaf**

红莲白果炖雪蛤 (热/冷)

**Sweetened Hashima with Ginkgo Nut  
and Lotus Seed (Hot/Cold)**

	Re!Union Function Room	Re!Joice Ballroom
<b>Weekday*</b>	\$988 <sup>++</sup>	\$1038 <sup>++</sup>
<b>Weekend</b>	\$1038 <sup>++</sup>	\$1088 <sup>++</sup>

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