PARADOX
SINGAPORE

Weekend Wedding Dinner

Minimum 20 tables

- ♥ Sumptuous 8-course Chinese Dinner Menu prepared by our Banquet Culinary Team
- ♥ Menu tasting session for up to 10 persons
  (Applicable on Mondays to Thursdays, excluding eve of and Public Holidays)
- ♥ Free flow of soft drinks, mixers and Chinese tea
- ♥ One 30-litre barrel of house pour beer
- ♥ One bottle of house wine for every 10 confirmed guests
- ♥ Waiver of corkage charge for all duty-paid & sealed hard liquor and wine brought in

- ♥ Choice of wedding themes with distinctive aisle and table decorations to enhance the ballroom
- ♥ An intricately designed wedding cake model for your cake-cutting ceremony
- ♥ A 1kg wedding cake for takeaway after the wedding
- ♥ Champagne pyramid with a bottle of champagne for the toasting ceremony

- ♥ Exquisite wedding favours for all invited guests
- ♥ Specially designed guest book and token box (on loan)
- ♥ Wedding invitation cards for up to 70% of confirmed attendees *(excluding insert printing)*

- ♥ Complimentary usage of built-in LED walls and audio systems during the wedding dinner
- ♥ Provision of carpark passes based on 20% of confirmed attendees
- ♥ Exclusive use of our private function room for solemnization and/or tea ceremony for up to 50 persons on actual wedding day

- ♥ One-night stay in our Bridal Room with complimentary breakfast for 2 persons at Ellenborough Market Café
- ♥ SGD $100.00nett food & beverage credit during your stay
- ♥ Special in-room welcome amenities
- ♥ One day-use room for your wedding coordinators from 1500hrs to 2300hrs

Terms & Conditions

(*) Applicable for Dinner on Saturdays, excluding Eve of Public Holidays & Public Holidays
(**) Applicable for Dinner on Sundays, excluding Eve of Public Holidays & Public Holidays
Surcharge of $50.00++ per table of 10 persons applies for Peak Dates, Eve of Public Holidays & Public Holidays
For new weddings bookings held by **30 June 2026**
Prices are subject to 10% service charge and prevailing government taxes
Prices, packages and menus are subject to change without prior notice

PARADOX
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Weekend Dinner Menu

鸳鸯龙虾大拼盘
DELUXE COMBINATION OF LOBSTER & PRAWN WITH MELON SALAD
(Choose Three)

酒酿鸡球
Fried Chicken Ball infused with Sweet Glutinous Wine
陈年花雕醉鸡卷
Drunken Free-range Chicken
品鲍汁海螺片
XO Abalone Sauce tossed Top Shell Salad
麻酱烟鸭拌海蜇
Smoked Duck & Jellyfish with Sesame Sauce
金兰酱螺旋粉墨鱼仔
Fermented Soya tossed Cuttlefish Salad

广式烧肉
Cantonese Roasted Pork
密汁叉烧
BBQ Honey Pork
烤鸭佐桂花橙酱
Roasted Duck with Osmanthus Fragrant Orange Sauce
泰式酸奶金钱袋
Deep-fried Prawn Money Bag with Thai Yogurt Mayo
芝麻三文鱼多士
Sesame Crispy Salmon Toast
芋头苹果
Crispy Yam Apple Chicken Ragout Filling

汤, 羹
SOUP
(Choose One)

五宝雪蛤海味羹
Braised Hashima Five Treasures Soup
野菌金虫草淮山鱼埔养身汤
Double-boiled Fish with Wild Mushroom Herbal Soup
皇朝高汤鱼肚蟹肉羹
Deluxe Seafood Broth, Fish Maw & Crabmeat

乌鸡有机黑金蒜炖鸡汤
Organic Black Garlic with Black Chicken Soup
洋参雪耳螺肉鸡汤
Double-boiled American Wild Ginseng with Sea Conch & Sakura Chicken

家禽
POULTRY
(Choose One)

黄金野米避风塘鸡
Crispy Chicken with Mixed Crispy Crust
南乳脆皮吊烧鸡
Roasted Chicken with Red Fermented Bean-curd
皇帝药材鸡
Herbal Emperor Chicken

炭烧挂炉当归鸭
Roasted Duck with Angelica Roots
葡萄红酒富贵元蹄
Stewed Pork Knuckle with Chestnut in Red Burgandy sauce

鱼
FISH
(Choose One)

Select Fish:
紅鱠
Red Snapper
石斑
Black Grouper
金目鲈
Seabass

Select Cooking Method:
港蒸式
Steamed in Cantonese Style
陈皮豆豉蒸式
Steamed with Tangerine peel in Black Bean Paste
橄榄菜蒸式
Steamed with Black Olive Vegetables
亚参叻沙蒸法
Steamed in Nyonya Assam Laksa cooking style

*** Additional of $50.00++ per table of 10 persons for upgrade to 笋壳 Soon Hock or 红斑 Red Grouper*

海鲜
SEAFOOD
(Choose One)

黑松露翠园疏并芝士极品烤虾
Black Truffle Oil Garden Vegetables with Oven-baked Cheese Prawn
培根裹虾拼蒜香青龙菜虾球
Prawn cooked 2-way Style: Bacon wrapped & Stir-fried with Dragon Sprout

黄金大虾球
Golden Fragrant Prawns in Salted Egg
XO 极品酱松子翠笋带子
Stir-fried Scallop with Pine Nut in Chef's Special XO Sauce
陈年花雕药材蒸活虾
Poached Live Prawn with Chinese Herbs & Hua Tiao Wine

菜
VEGETABLES
(Choose Two)

Create your own combination with any two following items:
海参 Sea Cucumber
10 头鲍鱼 Baby Abalone
花菇 Flower Mushroom
百灵菇 Bailing Mushroom
鱼子福袋 Fish Roe Treasure Bag
扒翠园菜
Served with Seasonal Vegetables

饭面类
NOODLE / RICE
(Choose One)

特色葡汁焗饭
Burnt Coconut Chicken Fried Rice
蟹粉上海年糕
Crab Roe Shanghai Rice Cake

珍珠腊味五宝饭
Pearl Rice with Conpoy, Chinese Sausage, Chicken, Mushroom & Pine Nut
韭皇雪菜鸭丝烧伊面
Stewed Ee-fu Noodles with Duck Meat & Pickled Mustard Greens

甜品
DESSERT
(Choose One)

紫属于你
Purple Sweet Potato with Yam Paste & Gingko Nut
天长地久
Chilled Mango Sago with Pomelo
雪燕蜜缘
Chilled Honey Sea Coconut with Snow Bird Nest

榛子蛋糕
Hazelnut Crunchy Feuilletine Cake
百香果覆盆子蛋糕
Passionfruit Raspberry Cake