



YA  
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雅閣



# Wedding & Solemnisation





# Solemnisation Package



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**\$58.00++ per person**  
**(Min. 20 persons)**

- Pre-event reception includes free-flow soft drinks, coffee and tea.
- Choice of reception cocktail canapes.
- Elegant floral decoration includes a basic set up with Gold Pedestals, Faux Floral Arrangement, Gold Acrylic Double Xi Signage.\*
- Solemnisation table and chairs set up with one fresh floral centerpiece, pens and ring pillow.
- Tea set can be provided for tea ceremony, if needed.
- Usage of in-built audio with two wireless microphones.
- Complimentary 20% carpark coupon based on final attendance.

## Selection for Canapes (choose 3)

松露三星饺

Truffle Dumpling with King Oyster  
and Shiitake Mushroom

古早味金香虾多士

French Toast with Prawn with Salted Egg Yolk

川味八爪鱼烧卖

Steamed Mala Flavoured Pork Siew Mai

topped with Baby Octopus

菲菜腐皮虾卷

Crispy Beancurd Roll with Minced Shrimp  
and Chives

流沙包

Salted Egg Yolk Custard Lava Bun

脆皮烧肉

Crispy Roasted Pork Belly

金盏芝麻酱伴熏鸭蜜瓜

Smoked Duck and Melon with Sesame Sauce

椒盐酥炸软壳蟹

Crispy Softshell Crab with Pepper Salt

秘制伊比利亚黑毛猪叉烧

Chef's Roasted Barbecued Iberico Pork

橙香熏鸭 (切片)

Sliced Smoked Duck on Orange

## Terms and Conditions

- In the event of inclement weather, the outdoor event will be relocated to a covered venue within the restaurant ground, ensuring a seamless and enjoyable experience for all attendees.
- Package is applicable for events held on or before 31 December 2024, and is not valid in conjunction with other promotions (Blackout dates apply).
- Price is subject to 10% service charge and prevailing government tax.
- More elaborate solemnisation setups may incur additional charges.\*

**Ya Ge**

1 Tras Link, Orchid Hotel 3rd Level, Singapore 078867 | Tel: +65 6818 6831 | Email: fnb@orchidhotel.com.sg



# Wedding Package



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## Privileges:

- Specially customised floral decorations with fresh floral centrepiece for two VIP tables
- Car park coupons for 20% of confirmed attendance
- Complimentary usage of Ya Ge's LED Projector and Screen with in-built sound system
- Complimentary use of handheld wireless microphones
- Complimentary use of WIFI access

## Food & Beverage:

- Choice of three delectable premium 8-course set menus
- Free Flow Chinese Tea and Soft Drinks
- Corkage Waiver for one bottle of wine/ hard liquor (sealed and duty paid) per confirmed 10 persons
- OR Corkage Waiver for one bottle of alcohol per bottle of wine/ hard liquor purchased from Ya Ge
- House wine at \$60.00++ per bottle

## Terms & Conditions:

- Package is applicable for events held on or before 31 December 2024, and is not valid in conjunction with any other promotions (Blackout dates apply).
- Minimum booking of 50 persons.
- Price is subject to 10% service charge and prevailing government taxes.
- Bookings are subject to availability.
- Ya Ge Management reserves the right to change or amend the packages without prior notice

**Ya Ge**

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# Eternity Set Menu



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## Lunch Wedding \$1088.00++ for 10 persons

### 白头偕老拼盘 Everlasting Medley (选 / choose 5)

松露三星饺  
Truffle Dumpling with King Oyster and Shiitake Mushroom  
照烧烧卖  
Teriyaki-glazed Shrimp and Pork Siew Mai  
潮州蒸粉粿  
Teochew Style Pork Dumpling  
酥炸小南瓜  
Crispy Mini Pumpkin Pastry with Minced Chicken, Mushroom and Thyme  
菲菜腐皮卷  
Crispy Beancurd Roll with Minced Shrimp and Chives  
秘制伊比利亚黑毛猪叉烧  
Chef's Roasted Barbecued Iberico Pork  
泰式螺片海蜇  
Chilled Thai-style Jellyfish Salad  
冰镇川味粉条手撕甘榜口水鸡  
Ice Chilled Szechuan Shredded Kampong Chicken  
烤秘制走地鸡  
Roasted Barbecued Free Range Chicken  
橙香熏鸭 (切片)  
Sliced Smoked Duck on Orange

### 汤 Soup (选 / choose 1)

松茸菌石斛瑶柱炖法国安心鸡  
Double-boiled French 'An Xin' Chicken Soup with Matsutake Mushroom, Dendrobium Stem, Conpoy and Fish Maw  
海皇金瓜羹  
Seafood Treasures and Pumpkin Broth  
黄花胶翅骨汤 (加 / add \$80++ per table)  
Double-boiled Shark's Bone Cartilage Broth with Golden Fish Maw

### 鱼 Fish (选 / choose 1)

阿嬷普宁豆酱蒸龙虎斑  
Steamed Dragon-Tiger Garoupa with Granny Pu Ning Soya Bean Paste  
油浸龙虎斑  
Deep-fried Dragon-Tiger Garoupa with Superior Soya Sauce  
清蒸笋壳鱼 (加 / add \$80++ per table)  
Steamed Marble Goby (Soon Hock) in Hong Kong Style  
清蒸红斑 (加 / add \$120++ per table)  
Steamed Red Garoupa in Hong Kong Style

### 海鲜 Seafood (选 / choose 1)

百香果虾球  
Sautéed Prawn in Passion Fruit Sauce  
椒盐脆米酥炸虾  
Deep-fried Prawn with Salt and Pepper topped with Crispy Rice

### 家禽 Poultry (选 / choose 1)

烟熏法国安心鸡  
Smoked Crispy French 'An Xin' Chicken  
脆皮花茶法国安心鸡  
Roasted Floral Tea Infused French 'An Xin' Chicken  
熟成脆皮烧鸭 (168小时) (加 / add \$50++ per table)  
168-hour Roasted Dry-Aged Duck

### 蔬菜 Vegetables (选 / choose 1)

十头鲍鱼天白菇扒西兰花  
Braised 10-head Abalone with White Shiitake Mushroom and Broccoli  
十头鲍鱼扒自制杏仁黑豆腐  
Braised 10-head Abalone with Homemade Almond Black Bean Curd

### 饭面 Rice & Noodles (选 / choose 1)

虾籽野菌焖香港伊面  
Stir-fried Ee-fu Noodles with Wild Mushroom and Shrimp Roe  
葱香腊味五谷糯米饭  
Steamed Five Grain and Glutinous Rice with Chinese Sausages and Sprinkled with Crispy Shallot

### 甜品 Desserts (选 / choose 1)

八宝桃胶炖万寿露  
Double-boiled Eight Treasures with Peach Resin in Papaya Bowl  
莲子百合红豆沙汤丸  
Red Bean, Lotus Seed and Lily Bulb Soup with Glutinous Rice Ball  
青柠香茅冻  
Chilled Lemongrass Jelly  
雪花香蕉豆沙酥饼  
Banana and Red Bean Pastry coated with Icing Sugar



# Blissful Set Menu



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Lunch/Dinner Wedding  
\$1388.00++ for 10 persons

## 永結同心拼盘 Blissful Medley (选 / choose 5)

千丝带子卷  
Crispy Vermicelli Wrapped Scallop  
松露三星饺  
Truffle Dumpling with King Oyster and Shiitake Mushroom  
泡椒鲈鱼饺  
Cod Fish Dumpling with Pickled Chilli  
韭菜餃  
Steamed Chives and Minced Meat Dumpling  
古越龙山陈年花雕醉鸡卷  
Chilled "Gu Yue Long Shan" Aged Hua Diao  
Drunken Chicken Roll  
金盏芝麻酱伴熏鸭蜜瓜  
Smoked Duck and Melon with Sesame Sauce  
脆皮烧肉  
Crispy Roasted Pork Belly  
秘制伊比利亚黑毛猪叉烧  
Chef's Roasted Barbecued Iberico Pork  
泰式螺片海蜇  
Chilled Thai-style Jellyfish Salad  
百香果虾球  
Sautéed Prawns in Passion Fruit Sauce

## 汤 Soup (选 / choose 1)

松茸菌石斛瑶柱炖法国安心鸡  
Double-boiled French 'An Xin' Chicken Soup with Matsutake  
Mushroom, Dendrobium Stem, Conpoy and Fish Maw  
黄花胶炖虫草花鸡汤  
Double-boiled Chicken Soup with Golden  
Fish Maw and Cordyceps Flower  
鲜蟹皇蟹肉烩金丝燕窝羹  
Braised Golden Bird's Nest Broth with  
Fresh Crab Meat and Crab Roe

## 海鲜 Seafood (选 / choose 1)

XO酱芦笋鲜虾百合炒带子  
Sautéed Scallop & Prawn, Lily Bulb and  
Asparagus in X.O. Sauce  
松露酱芦笋炒虾球带子  
Sautéed Prawn, Scallop and Asparagus  
in Truffle Sauce  
佛钵XO酱炒鲜虾芦笋百合 (加 add \$20++ per table)  
Sautéed Prawn, Lily Bulb and Asparagus with  
XO Sauce in Crispy Yam Ring

## 鱼 Fish (选 / choose 1)

清蒸笋壳鱼  
Steamed Marble Goby in Hong Kong Style  
油浸笋壳鱼  
Deep-fried Marble Goby with Superior Soya Sauce  
清蒸红斑 (加 / add \$60++ per table)  
Steamed Red Garoupa in Hong Kong Style

## 家禽 Poultry (选 / choose 1)

脆皮花茶法国安心鸡  
Roasted Floral Tea Infused French 'An Xin' Chicken  
熟成脆皮烧鸭 (168小时)  
168-hour Roasted Dry-Aged Duck  
熟成脆皮爱尔兰烧鸭 (加 add \$30++ per table)  
Roasted Dry-Aged Irish Duck

## 蔬菜 Vegetables (选 / choose 1)

八头鲍鱼天白菇扒西兰花  
Braised 8-head Abalone with White Shiitake  
Mushroom and Broccoli  
八头鲍鱼扒自制杏仁黑豆腐  
Braised 8-head Abalone with Homemade  
Almond Black Bean Curd

## 饭面 Rice & Noodles (选 / choose 1)

X.O.蛋白海鲜炒饭  
Fried Rice with Seafood and Egg White in X.O. Sauce  
双柱鲍汁荷香饭  
Steamed Lotus Leaf Fragrance Rice with Conpoy  
in Abalone Sauce  
虾籽野菌焖香港伊面  
Stir-fried Ee-fu Noodles with Wild Mushroom  
and Shrimp Roe

## 甜品 Desserts (选 / choose 1)

八宝桃胶炖万寿露  
Double-boiled Eight Treasures with Peach Resin  
in Papaya Bowl  
杨枝甘露  
Chilled Mango Pomelo Sago  
杏仁糊汤圆  
Almond Paste with Black Sesame Glutinous Rice Ball  
雪花香蕉豆沙酥饼  
Banana and Red Bean Pastry coated with Icing Sugar

Price is subject to 10% service charge and prevailing government tax



# Happiness Set Menu



Lunch/Dinner Wedding  
\$1688.00++ for 10 persons



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## 百年好合 Happiness Platter

炭烧脆皮乳猪

Roasted Crispy Suckling Pig

## 汤 Soup (选 / choose 1)

松茸菌石斛瑶柱炖法国安心鸡

Double-boiled French 'An Xin' Chicken Soup with Matsutake Mushroom, Dendrobium Stem, Conpoy and Fish Maw  
鲜蟹黄蟹肉烩金钱骨翅 或 燕窝

Braised Shark's Fin OR Bird's Nest with Fresh Crab Meat and Crab Roe

鲨鱼骨炖中鲍翅

Double-boiled Superior Shark's Fin in Shark's Bone Cartilage Soup

## 鱼 Fish (选 / choose 1)

清蒸红斑

Steamed Red Garoupa in Hong Kong Style

潮州蒸红斑

Steamed Red Garoupa in Teochew Style

清蒸东星斑 (加 add \$50++ per table)

Steamed Leopard Coral Garoupa in Hong Kong Style

## 海鲜 Seafood (选 / choose 1)

XO酱芦笋鲜虾百合炒带子

Sautéed Scallop & Prawn, Lily Bulb and Asparagus in X.O. Sauce

松露酱芦笋炒虾球带子

Sautéed Prawn, Scallop and Asparagus in Truffle Sauce

佛手XO酱炒鲜虾芦笋百合 (加 add \$20++ per table)

Sautéed Prawn, Lily Bulb and Asparagus with

XO Sauce in Crispy Yam Ring

## 蔬菜 Vegetables (选 / choose 1)

六头鲍鱼天白菇扒西兰花

Braised 6-head Abalone with White Shiitake Mushroom and Broccoli

六头鲍鱼扒自制杏仁黑豆腐

Braised 6-head Abalone with Homemade Almond Black Bean Curd

## 饭面 Rice & Noodles (选 / choose 1)

双柱鲍汁荷香饭

Steamed Lotus Leaf Fragrance Rice with Conpoy in Abalone Sauce

意大利红胡椒鹅肝焗伊面

Stir-fried Hong Kong Ee-fu Noodle with Foie Gras and Italian Peppercorn

姜葱澳龙焗伊面 (加 add \$100++ per table)

Stewed Ee-fu Noodles with Australian Lobster

## 甜品 Desserts (选 / choose 1)

八宝桃胶炖万寿露

Double-boiled Eight Treasures with Peach Resin in Papaya Bowl

杨枝甘露

Chilled Mango Pomelo Sago

杏仁糊汤圆

Almond Paste with Black Sesame Glutinous Rice Ball

## 拼 Accompanied with

雪花香蕉豆沙酥饼

Banana and Red Bean Pastry coated with Icing Sugar



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Operating Hours:

11.30am - 2.30pm (last order 2pm) | Daily

5.30pm - 10pm (last order 9pm) | Daily