



Eternity Set Menu

Lunch Wedding \$1188.00++ 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 樱花虾胜瓜饺

Steamed Luffa Dumpling with Sakura Prawn 酥炸小南瓜

Crispy Mini Pumpkin Pastry with Minced Chicken, Mushroom and Thyme

泰式海蜇

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 and Conpoy 海皇金瓜羹

Double-boiled Seafood Treasures and Crab Meat Bisque

鱼 Fish

(选 / choose 1)

阿嫲普宁豆酱蒸龙虎斑

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

Includes:

- Free-flow Chinese tea and soft drinks.
- Complimentary House Wine: One (1) bottle per table of 10 persons. Choice of Leopard's Leap Unwooded Chardonnay OR Leopard's Leap Cabernet Sauvignon
- Enjoy a complimentary Orchid Suite upgrade for the couple's wedding room.

海鲜 Seafood

(选 / choose 1)

百香果虾球

Sautéed Prawn in Passion Fruit Sauce 椒盐脆米虾

Deep-fried Prawn with Salt and Pepper topped with Crispy Rice

肉类 Meat/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

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 topped with Crispy Shallots

甜品 Desserts

(选 / choose 1)

莲子百合红豆沙汤丸

Red Bean, Lotus Seeds and Lily Bulbs Soupwith Glutinous Rice Ball

青柠香茅冻

Chilled Lemongrass Jelly



Blissful Set Menu

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



永結同心拼盘 Blissful Medley

(选/choose 5)

松露三星饺

Truffle Dumpling with King Oyster and Shiitake Mushroom 泡椒鲈鱼饺

Cod Fish Dumpling with Pickled Chilli 蓝花鲜虾饺

Butterfly Pea Infused Shrimp 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 泰式海蜇

Chilled Thai-style Jellyfish Salad 百香果鲜虾蜜瓜盅

Sautéed Prawn in Passion Fruit Sauce

汤 Soup

(选/choose 1)

干松露石斛竹笙炖安心鸡汤

Double-boiled French 'An Xin' Chicken Soup with Dried Truffle, Dendrobium Stem and Bamboo Pith 鲜蟹肉海皇翅骨汤

Double-boiled Shark's Bone Cartilage Soup with Sea Treasures and Crab Meat

鱼 Fish

(选 / choose 1)

潮蒸大斗昌

Steamed Chinese Pomfret in Teochew Style 油浸笋壳

Deep-fried Marble Goby with Superior Soya Sauce

Includes:

- Floral centerpiece for the VIP table.
- Free-flow Chinese tea and soft drinks.
- Complimentary House Wine: One (1) bottle per table of 10 persons. Choice of Leopard's Leap Unwooded Chardonnay OR Leopard's Leap Cabernet Sauvignon
- Complimentary Tiger Draught Beer: One (1) jug per table of 10 persons.
- Wedding tea set and red dates tea available upon request for tea ceremony.
- Enjoy a complimentary Orchid Suite upgrade for the couple's wedding room.

海鲜 Seafood

(选 / choose 1)

椒盐脆米虾

Deep-fried Live Prawn with Salt and Pepper topped with Crispy Rice 佛体XO酱炒鲜虾芦笋百合
Sautéed Prawn, Lily Bulbs and Asparagus with X.O. Sauce in Crispy Yam Ring

肉类 Meat/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

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)

荷香鲍汁干贝饭

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 Papaya and Peach Resin 杨枝甘露 Chilled Mango Pomelo Sago

ole of 10 persons.



Happiness Set Menu

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



百年好合 Happiness Platter

澳龙百香果沙侓

Chilled Australian Lobster with Passion Fruits Sauce 脆皮蜜汁烧排骨

Chef's Special Sauce Pork Rib 柚子盐脆皮烧肉

Crispy Roasted Pork Belly with Yuzu Salt

汤 Soup

(选/choose 1)

干松露石斛炖笙竹安心鸡汤

Double-boiled French 'An Xin' Chicken Soup with Dried Truffle, Dendrobium Stem and Bamboo Pith 鲜蟹黄蟹肉烩金钱骨翅

Braised Shark's Fin with Fresh Crab Meat and Crab Roe

鱼 Fish

(选/choose 1)

潮蒸大斗昌

Steamed Chinese Pomfret in Teochew-style 清蒸红斑

Steamed Red Garoupa with Hong Kong-style

海鲜 Seafood

(选 / choose 1)

京式虾球爆澳州西芹

Sautéed Deshelled Prawn with Australian Celery in

Chinese Sauce 干煎大虾碌

Wok-fried Prawn with Superior Soya Sauce

肉类 Meat/Poultry

(选 / choose 1)

熟成脆皮烧鸭 (168小时)

168-hour Roasted Dry-Aged Duck

鲜黄梨烤厚腩排骨

Roasted In-bone Pork Belly with

Fresh Pineapple Sauce

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)

XO虾仁带子五谷野米炒饭

Fried Five Grain Rice with Shrimp and

Scallop in X.O. Sauce

意大利红胡椒鹅肝焖伊面

Stir-fried Hong Kong Ee-fu Noodles with Foie Gras

and Italian Peppercorn

甜品 Desserts

(选 / choose 1)

八宝桃胶炖万寿露 拼 雪花香蕉豆沙酥饼

Double-boiled Eight Treasures with Papaya

and Peach Resin, served with Banana and Red Bean

Pastry dusted with Icing Sugar

杨枝甘露 拼 雪花香蕉豆沙酥饼

Chilled Mango Pomelo Sago, served with Banana and

Red Bean Pastry dusted with Icing Sugar

Includes:

- Floral centerpiece for the VIP table.
- Free-flow Chinese tea and soft drinks.
- Complimentary House Wine: One (1) bottle per table of 10 persons. Choice of Leopard's Leap Unwooded Chardonnay OR Leopard's Leap Cabernet Sauyignon
- Complimentary Tiger Draught Beer: One (1) jug per table of 10 persons.
- Complimentary one (1) bottle Le Contesse Prosecco Spumante DOC Treviso Brut for Champagne toasting.
- Wedding tea set and red dates tea available upon request for tea ceremony.
- Waiver of corkage charges for sealed & duty-paid hard liquor and wine.
- Enjoy a complimentary Orchid Suite upgrade for the couple's wedding room.



Everlasting Set Menu

Lunch/Dinner Wedding \$2388.00++ for 10 persons



永浴爱河 Everlasting Platter

脆皮烧猪

Crispy Roasted Suckling Pig

汤 Soup

(选 / choose 1)

松茸石斛花胶干贝炖安心鸡汤

Double-boiled French 'An Xing' Chicken Soup with Matsutake Mushroom, Dendrobium Stem, Conpoy and Fish Maw

翅骨炖中鲍翅

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

鱼 Fish

(选 / choose 1)

潮蒸红斑

Steamed Red Garoupa in Teochew-style 清蒸红斑

Steamed Red Garoupa with Hong Kong-style

海鲜 Seafood

(选 / choose 1)

松露酱芦笋鲜虾炒带子

Sautéed Scallop, Prawn and Asparagus in Truffle Sauce

脆芋圈X O芦笋百合爆炒竹蚌

Sautéed Bamboo Clam, Lily Bulbs and Asparagus with

X.O. Sauce in Crispy Yam Ring

蔬菜 Vegetables

(选/choose 1)

五头鲍鱼天白菇扒西兰花

Braised 5-head Abalone with White Shiitake Mushroom and Broccoli 五头鲍鱼扒自制杏仁黑豆腐 Braised 5-head Abalone with Homemade Almond Black Bean Curd

肉类 Meat/Poultry

(选/choose 1)

红烧大元蹄

Braised Pork Knuckle 古早味姜茸贵妃安心鸡 Traditional Steamed French 'An Xin' Chicken topped with Minced Ginger

饭面 Rice & Noodles

(选/choose 1)

姜葱澳龙焖香港云吞面 (1kg)

Stewed Hong Kong Noodles with Australian Lobster 澳龙糯米饭

Baked Australian Lobster on Glutinous Rice 1kg

甜品 Desserts

(选 / choose 1)

杏仁糊汤圆 拼 雪花香蕉豆沙酥饼

Almond Paste with Black Sesame Glutinous Rice Ball, served with Banana and Red Bean Pastry dusted with Icing Sugar

杨枝甘露 拼 雪花香蕉豆沙酥饼

Chilled Mango Pomelo Sago, served with Banana and Red Bean Pastry dusted with Icing Sugar

Includes:

- Floral centerpiece for the VIP table.
- Complimentary use of the Herb Garden for Solemnisation.
- Complimentary door gift for guests.
- Free-flow Chinese tea and soft drinks.
- Free-flow House Wine:
 - Choice of Leopard's Leap Unwooded Chardonnay OR Leopard's Leap Cabernet Sauvignon
- Complimentary Tiger Beer: One (1) 20-litre barrel for every five (5) confirmed tables.
- Complimentary Glenfiddich Whiskey 12 years: One (1) bottle for every five (5) confirmed tables.
- Wedding tea set and red dates tea available upon request for tea ceremony.
- Waiver of corkage charges for sealed & duty-paid hard liquor and wine.
- Enjoy a complimentary Orchid Suite upgrade for the couple's wedding room.





TERMS AND CONDITIONS

To confirm your booking, please note the following:

Minimum Booking Requirement:

• A minimum of 50 persons is required.

Deposit & Payment:

- A non-refundable deposit of 20% of the total amount is required upon event confirmation.
- The outstanding balance must be settled on the event day.

Wedding Set-Up:

- Complimentary use of LED projector and screen.
- Complimentary use of built-in sound system and two (2) wireless microphones.
- Complimentary wedding guest book where your loved ones can leave heartfelt messages and well-wishes to treasure forever.

Additional Services and Charges:

- House wine: \$60.00++ per bottle (usual price: \$70.00++ per bottle)
- Tiger Draught Beer: \$38.00++ per jug (usual price: \$45.00++ per jug)
- Wine corkage: \$30.00++ per bottle (for wine) or \$50.00++ per bottle (for hard liquor). All BYO alcohol must be sealed and duty-paid.
- For more elaborate floral decoration, additional charges will incur.

Additional Notes:

- Bookings are subject to availability.
- Upon confirmation of a wedding package for a minimum of 100 persons, you will receive a complimentary food tasting for ten (10) persons, based on a set menu starting from \$1,388.00++.
- A complimentary 20% car park coupon will be provided based on final attendance.
- Deposit will be forfeited if the event is cancelled after confirmation.
- Package is applicable for events held on or before 31 December 2026,
- Package cannot be used in conjunction with other promotions, loyalty programme or offers (blackout dates apply).
- Ya Ge management reserves the right to cancel or amend packages without prior notice.



Operating Hours: 11.30am - 2.30pm (last order 2pm) | Daily 5.30pm - 10pm (last order 9pm) | Daily