

Re! Joice Ballroom

Managed by Passion Group

Dinner & Dance 10-Person Set Menu

-NO PORK NO LARD-

- Subject to 10% service charge & prevailing GST -

Package includes:

- Exclusive use of Re!Joice pillar-less ballroom from 11:00 – 15:00 hrs for lunch, 19:00 to 23:00 hrs for dinner.
- 1 hour set up time before event and 1 hour dismantle time after event.
- Use of in-house AV system including projectors, cordless mic, and PA system.

Tel: 6734 5361

Hotel Re! @ Pearl's Hill 175A
Chin Swee Road Singapore 169879

D&D Menu A

Special price at \$538++ per table

五福临门大拼盘
FLM Five-Delicacy Appetizers Platter

红烧竹笙海味翅
Braised Shark Fin Soup with
Sea Treasures & Bamboo Pith

招牌娘惹酱蒸红曹
Steamed Red Snapper with Signature Nonya Sauce

咸蛋黄金虾
Sautéed Sea Prawn Coated with Salted Egg Sauce

金蒜脆皮鸡
Crispy Roast Chicken with Golden Garlic

碧绿瑶柱黄金砖
Home-Made Tofu & Seasonal Green
with Dried Scallop Topping

干烧伊府面
Braised Ee-Fu Noodle

莲子红豆沙
Red Bean Soup with Lotus Seed

- With free-flow of soft drinks & Chinese tea -

D&D Menu B

Special price at \$638++ per table

五福临门大拼盘
FLM Five-Delicacy Appetizers Platter

金汤海鲜翅
Shark Fin & Seafood Golden Pumpkin Soup

碧绿野菌煎酿带子
Prawn Mousse Stuffed Scallop with
Wild Mushroom & Seasonal Green

港式蒸石斑
Steamed Garoupa in Hong Kong Style

蚝皇双菇扒时蔬
Braised Mushroom Duo with Seasonal Vegetable

飘香荷叶饭
Fried Rice in Lotus Leaf Wrap

椰汁银杏芋泥
Yam Paste with Ginkgo Nut & Coconut Milk

- With free-flow of soft drinks & Chinese tea -

D&D Menu C

Special price at \$738++ per table

龙虾沙律大拼盘
Deluxe Lobster Salad & Appetizers Platter

金汤海鲜翅
Shark Fin & Seafood Golden Pumpkin Soup

京酱碧绿百灵菇虾球
De-Shelled Prawn & Bai-Ling Mushroom
Sautéed with Peking Sauce

招牌娘惹酱蒸石斑
Steamed Garoupa with Signature Nonya Sauce

避风塘脆皮鸡
Crispy Roast Chicken in Typhoon Shelter Style

碧绿北菇十二头鲍鱼
Braised Sized 12-Head Abalone with
Shitake Mushroom & Seasonal Vegetable

干炒海鲜面线
Stir-Fried Mee Sua with Seafood

杨枝甘露
Chilled Mango Cream with Pomelo & Sago

- With free-flow of soft drinks & Chinese tea -

D&D Menu D

Special price at \$938++ per table

五福临门大拼盘
FLM Five-Delicacy Appetizers Platter

鲨鱼骨汤竹笙菜胆翅 (位上)
Shark Fin & Shark Cartilage Soup with
Bamboo Pith (individual serve)

极品酱芦笋云耳煎酿带子
Prawn Mousse Stuffed Scallop, Black Fungus
& Asparagus Sautéed with XO Sauce

剁椒菜脯蒸鳕鱼扒
Steamed Cod Fish with Cai-Poh
Preserved Radish & Chopped Chili

金瓜奶皇大龙虾
Baked Lobster with Creamy Pumpkin Sauce

金蒜脆皮鸡
Crispy Roast Chicken with Golden Garlic

飘香荷叶饭
Fried Rice in Lotus Leaf Wrap

杏仁茶汤圆
Almond Cream with Glutinous Rice Ball

- With free-flow of soft drinks & Chinese tea -

D&D Menu E

Special price at \$1,328++ per table

五色海鲜拼盘
椒盐鳕鱼粒·明虾沙律·凉拌海蜆·蟹肉桂花翅·泰式螺肉
Hot & Cold Seafood Platter
Salt & Pepper Cod Fish · Prawn Salad · Chilled Jellyfish ·
Crab Meat Omelette · Thai Style Top Shell

迷你原盅佛跳墙 (位上)
Mini Buddha-Jump-Over-Wall (individual serve)

港式蒸红斑
Steamed Red Garoupa in Hong Kong Style

金瓜奶皇开边龙虾 (位上)
Baked Half Lobster with Creamy
Pumpkin Sauce (individual serve)

粤式明炉烧鸭
Roasted Duck in Cantonese Style

北菇·灵芝菇蚝皇扒时蔬
Braised Shitake Mushroom &
Beech Mushroom with Seasonal Green

海鲜焖面卜
Braised Mee-Bok Noodle with Seafood

椰汁银杏芋泥
Yam Paste with Ginkgo Nut & Coconut Milk

- With free-flow of soft drinks & Chinese tea -