



CLOSE KNIT
Weddings

Perfect for 70 – 120 guests

Perks

- Exclusive use of main dining hall
 - Premium 8-course menu
- Free-flow of Chinese Tea & Soft Drink
- Usage of in-house sound system and wireless handheld microphone
- Tea ceremony arrangements with special serving tea set
- Champagne fountain with a bottle of Champagne for toasting
- Elegantly-designed model wedding cake for cake cutting ceremony
- Usage of Private Room and the bridal refreshment room
- 2D1N stay at Grand Mercure Singapore Roxy Club Room with daily breakfast
(Worth \$280⁺⁺)



嘉味雅致宴席

JIA WEI ELEGANT MENU

\$1388⁺⁺ for 10 guests

首道迎宾碟

First Course

嘉味特色冷热双拼

Jia Wei Hot and Cold Platter

龙虾水果沙拉 | 黄金脆皮虾枣 | 七味银鱼酥 | 秘制凉拌海蜇 | 嘉味脆皮烧肉 |

Lobster Meat Salad with Assorted Fruits | Crispy Hae Chor | Crispy Silver Bait Fish with 7 Spices |
Marinated Jelly Fish | Crackling Roast Pork with Mustard

珍馐

Second Course

秘制海味珍宝炖汤

Double Boiled Superior Sea Treasure with Free Range Chicken and Conpoy

主菜

Third Course

清蒸鲜活红斑

Live Red Grouper Steamed with Chinese Oriental Sauce

风味

Fourth Course

嘉味招牌片皮鸭(佐柑橘风味海鲜酱)

Jia Wei Roasted Duck with Tangerine Infused Hoi Xin Sauce

臻品
Fifth Course

鲍参烩六头鲜鲍
Braised 6 Head Abalone with Sea Cucumber and Greens

创意
Sixth Course

翡翠瑶柱卧云巢
Wok Fried XO Sauce Scallop with Asparagus in Nest

主食
Seventh Course

乌巴叶焗大虾米粉
Jia Wei Stewed Ocean Prawn Rice Vermicelli In Opeh Leaf

甜润
Eighth Course

养颜官燕炖双雪
**Double Boiled Bird Nest, Snow Lotus Seed,
White Fungus, Pear and Red Dates**



Thank You

**We're happy to customise the wedding menu
to suit your preferences and needs.**

Jia Wei Chinese Restaurant, Level 2, 50 East Coast Road, Grand Mercure Singapore Roxy Hotel
Accessible via Thomson East Coast Line (Marine Parade Exit 2)

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