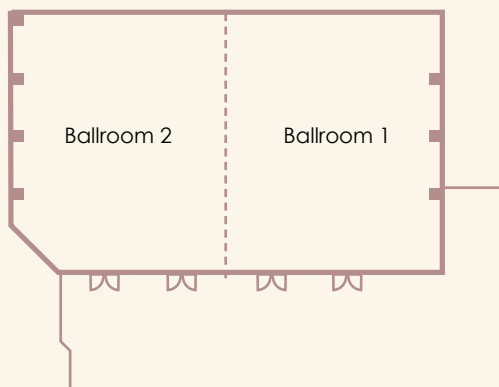


ROM PACKAGE

2020 | 2021

VENUE LAYOUTS

THE GRAND BALLROOM



THE HERITAGE



ROM PACKAGE

Furama City Centre



Limited Time Only

\$688⁺⁺

For Table of 10

- \$688 package is for lunch only
- Dinner add additional \$100 per table
- Package prices are valid till 28 February 2021
- Up to a maximum of 8 tables
- Applicable to new bookings.
- Subject to government guidelines.

FURAMA CITY CENTRE, SINGAPORE | ROM PACKAGE 2020/2021

PACKAGE INCLUSIONS



- Sumptuous menus specially prepared by our gourmet chef
 - Free flow of soft drinks and Chinese tea
 - Waiver of corkage charge for hard liquor (Duty paid and sealed bottle)
- Complimentary 3 hours usage to Private Function Room
 - Special wedding favors for your guests
 - Wedding solemnization decorations
- Complimentary car park coupons for up to 20% of the guaranteed attendance

- \$688 package is for lunch only
- Dinner add additional \$100 per table
- Package prices are valid till 28 February 2021
- Up to a maximum of 8 tables
- Applicable to new bookings.
- Subject to government guidelines.

ROM PACKAGE

MENU

COLD DISH Combination (choose 5 items) 情投意合大拼盘

Chicken Bak Kwa

Deep Fried Crab Roll

Roast Duck

Seafood Roll

Abalone Mushroom in Thai Style

Baby Octopus

Prawn Salad with Cocktail Fruit

Jelly Fish

SOUP

Braised Eight Treasures Soup

Braised Shark's Fin with Crabmeat

Braised Shark's Fin with Seafood

红烧八宝羹

红烧蟹肉翅

蟹肉烩海王翅

CHICKEN

Roasted Crispy Chicken in Thai Style

Roasted Crispy Chicken with 'Nam Yue' Sauce

Roasted Crispy Chicken with Prawn Crackers

泰式鸡

南乳鸡

虾片脆皮鸡

SEAFOOD

Cereal Prawns

Deep Fried Prawns with Salted Egg Yolk

Steamed 'Live' Prawns with Chinese Wine

麦片虾

咸蛋黄虾

清蒸活虾

DELICACIES

Braised LingZhi Mushrooms with Lettuce

Braised Crabmeat with Broccoli

Braised Shitake Mushrooms with Spinach

灵芝菇生菜

蟹肉扒西兰花

冬菇菠菜

FISH

Steamed Garoupa in Hong Kong Style

Deep Fried Sea Bass in Thai Style

Steamed Sea Bass in Soya Bean Crumbs

清蒸港式金目鲈

油浸泰式金目鲈

清蒸豆酥金目鲈

RICE / NOODLES

Stewed Ee-Fu Noodles with Chives

Stewed Ee-Fu Noodles with Mushroom

Seafood Fried Rice

干烧伊面

冬菇干烧伊面

海鲜炒饭

DESSERT

Teochew Style Yam Paste with Gingko Nuts

Chilled Mango Puree with Sago & Pomelo

Cream of Red Bean with Lotus Seed

潮式香滑银果芋泥

杨枝甘露

红豆沙莲子

HALAL MALAY SET MENU

APPETIZER SAJIAN SEJUK & PANAS

Prawn Salad with Mayonnaise
Japanese Seasoned Baby Octopus
Sotong Ball with Thai Sauce

SOUP (Choose 1 item)

Sup Sayuran Bersama Makanan Laut
Soto Ayam Madura
Sup Kambing
Sup Bakso

Sup Ikan Bersama Sayuran

CHICKEN (Choose 1 item) OR

Ayam Goreng Mentega
Ayam Goreng Berempah
Ayam Goreng Rangup & Saus Kachang
Opor Ayam

Ayam Lemak Nenas Cili Api

BEEF/ MUTTON (Choose 1 item)

Rendang Lembu
Kambing Briyani
Lembu Masak Semur
Kambing Masala
Kambing Masak Merah

PRAWNS (Choose 1 item)

Udang Goreng Lada Sulah
Udang Lemak Chilli Padi
Udang Goreng Mentega
Udang Goreng Nestum
Udang Goreng Sambal Belado

VEGETABLES (Choose 1 item)

Sayur Campur
Kailan Saus Tiram

FISH (Choose 1 item)

Ikan Siakap Masak Lemak Nenas
Ikan Siakap Saus Assam Manis
Ikan Goreng Tauchio
Ikan Goreng Ala Thai

RICE (Choose 1 item)

Nasi Kitcheri
Nasi Goreng Makanan Laut
Mee Goreng Sayuran
Nasi Bukhari
Laksa Goreng Bersama Makanan Laut
Nasi Dhal
Nasi Jagung

DESSERT (Choose 1 item)

Bubur Hitam Manis
Bubur Terigu
Agar Agar Badam Bersama Longan
Puding Mangga Bersama Buah Strawberi

Spring Roll
Seafood Roll

Seafood Soup with Vegetables
Indonesian Style Chicken Soup
Mutton Soup
Beef Ball Soup with Vegetables
Fish Soup with Vegetables

Stir Fried Chicken with Butter
Deep Fried Chicken with Mixed Spices
Crispy Fried Chicken with Spicy Peanut Sauce
Chicken in Creamy Coconut Gravy
Spicy Chicken in Coconut Gravy with Pineapple

Beef Simmered in Spicy Coconut Gravy
Braised Mutton in Spicy Indian Spices
Braised Beef in Dark Sweet Sauce
Fried Mutton in Spicy Indian Spices
Braised Mutton with Spicy Tomato Sauce

Wok Fried Prawns with Black Pepper
Prawns Prepared in Spicy Coconut Sauce
Stir Fried Prawns with Butter
Deep Fried Prawns with Oats
Fried Prawn with Spicy Chilli Sauce

Sautéed Mixed Vegetables with Oyster Sauce
Baby Kailan Sautéed with Garlic and Oyster Sauce

Sea Bass in Spicy Coconut Sauce
Fried Sea Bass with Sweet and Sour Sauce
Sea Bass Topped with Salted Soya Bean Paste
Sea Bass Topped with Home-made Sweet Thai Chili

Steamed Fragrant Rice with Red Lentil
Seafood Fried Rice
Fried Vegetarian Yellow Noodle
Steamed Fragrant Rice with Minced Meat and Vege
Fried Laksa Noodle with Seafood
Steamed Rice with Yellow Dhal
Steamed Corn Rice

Black Glutinous Rice Topped with Coconut Milk
Sweet Wheat with Coconut and Palm Sugar
Chilled Almond Jelly with Longan
Mango Pudding with Strawberry

VEGETARIAN MENU

Vegetarian Combination

富丽华双拼盘

SOUP (Selection of 1)

Doubled Boiled Three Treasures with Wild Mushrooms

野生松茸菇三宝汤

Vegetarian Shark's Fin with Assorted Mushrooms and Wolfberry

枸杞素翅

MEAT (Selection of 1)

Deep Fried Mocked Drumstick with Sweet & Sour Sauce

酸甜素炸鸡

Deep Fried Fish with Sweet & Sour Sauce

油炸素鱼酸甜酱

VEGETABLES (Selection of 1)

Braised Assorted Vegetarian Dried Seafood Combination

斋瑶柱鲍片扒时蔬

Assorted Vegetables with Brown Fungus & Golden Mushrooms

松菇榆耳炒上素

SEAFOOD (Selection of 1)

Stir Fried Prawn with Dried Chilli

宫保虾

Stir Fried Vegetarian Prawn with Oats

麦炒素虾

VEGETABLES / BEANCURD (Selection of 1)

Braised Bailing Mushrooms with Lettuce

百灵菇扒生菜

Braised Beancurd with Assorted Mushrooms

香菇豆腐

STAPLE (Selection of 1)

Steamed Fragrant Rice wrapped in Lotus Leaf

荷叶香饭

Braised Ee Fu Noodles with Golden Mushrooms

干烧伊面

DESSERT (Selection of 1)

Almond Beancurd with Longan

龙眼杏仁豆腐

Chilled Cream of Sago with Honeydew Melon

密瓜西米露

