

# ROM PACKAGE

2021



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Furama RiverFront



Limited Time Only

**\$688<sup>++</sup>**

For Table of 10

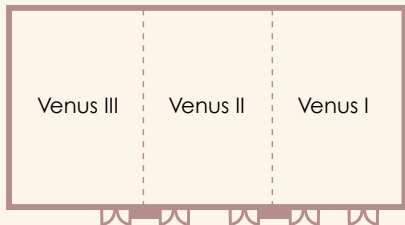
- \$688 package is for lunch only
- Dinner add additional \$100 per table
- Package prices are valid till 28 February 2021
- Up to a maximum of 8 tables
- Applicable to new bookings.
- Subject to government guidelines.

**FURAMA RIVERFRONT, SINGAPORE** | ROM PACKAGE 2020/2021

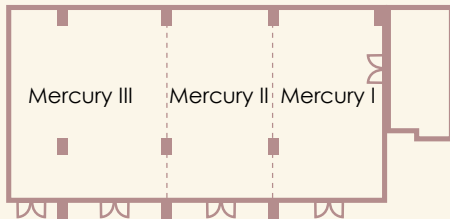
# VENUE LAYOUTS

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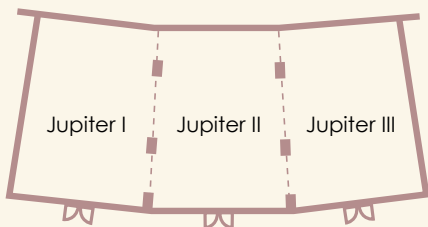
## VENUS



## MERCURY



## JUPITER



## THE WATERFALL



# PACKAGE INCLUSIONS

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- 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 30% of the guaranteed attendance



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# ROM PACKAGE

## MENU

### **COLD DISH COMBINATION PLATTER** 吉祥大拼盘

Cold Platter with Prawn Salad, Smoked Duck, Spring Rolls,  
Chicken Bak Gua and Guava Chicken

### **SOUP**

Braised Pumpkin Seafood Soup

Braised Shark's Fin with Crabmeat

Braised Shark's Fin with Seafood

金瓜海鲜汤

红烧蟹肉翅

蟹肉烩海王翅

### **CHICKEN**

Roasted Crispy Chicken in Lemon Sauce

Roasted Crispy Chicken with 'Nam Yue' Sauce

Roasted Crispy Chicken with Prawn Crackers

柠檬鸡

南乳鸡

虾片脆皮鸡

### **SEAFOOD**

Cereal Prawns

Stir Fried Prawns with Celery and Cashew Nut

Steamed Live Prawns

麦片虾

西芹虾球

白灼虾

### **DELICACIES**

Braised Ling Zhi Mushroom with Lettuce

Braised Crabmeat with Broccoli

Braised Shitake Mushroom with Spinach

灵芝菇生菜

蟹肉百花汁扒西兰花

冬菇菠菜

### **FISH**

Deep Fried Seabass in Thai Style

Hong Kong Style Steamed Seabass

Steamed Sea Bass in Soya Bean Crumbs

油浸泰式金目鲈

清蒸港式金目鲈

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**

Chilled Almond Beancurd with Longan

Chilled Mango Pudding with Strawberry

Cream of Red Bean with Lotus Seed

龙眼杏仁豆腐

芒果布丁

红豆沙莲子

# HALAL INDONESIAN SET

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## APPETIZER (Choose 5 items)

Prawn Salad

Samosa

Seafood Roulade

Spring Roll

Quail Egg

Chicken Satay with Peanut Sauce

Guava Chicken

Deep Fried Baby Squid

## SOUP

Sop Buntut

Sop Kambing

Sop Ayam Bali

Sop Nelayan

Beef Oxtail Soup with Carrot and Potatoes

Mutton Soup with Vegetables

Clear Chicken Soup served with Chicken Meatballs and Green Papaya

"Nusantara Style" Hot and Spicy Seafood Soup

## MAIN COURSE CHICKEN

Ayam Panggang Pengantin

Ayam Panggang Rica-Rica

Ayam Panggang Taliwang

Ayam Panggang Rujak

Main Courses will be accompanied with a choice of Steamed

Fragrant White Rice/Biryani Rice/Fragrant Yellow Rice/Pandan Rice

Grilled Chicken with Spicy Green Chili Sauce

Grilled Chicken topped with Home Made Sauce

"Lombok Style" Spicy Grilled Chicken

"Kintamani Style" Grilled Chicken

## BEEF/ MUTTON

Lapis Daging Surabaya

Daging Rendang Sumatra

Daging Sambel Belado

Rendang Kambing

Gule Kambing

Sliced Beef Sautéed with Butter, Tomato Paste and Green Chili

Beef Simmered in Spicy Coconut Gravy

Sliced Beef Sautéed with Hot Chili Sauce

Mutton Simmered in Spicy Coconut Gravy

Mutton Stewed in Coconut Milk

## PRAWNS

Udang Goreng Mentega

Udang Woku

Udang Bumbu Bali

Udang Assam Manis

Deep-Fried Prawns with Butter and Curry Leaves

Deep-Fried Prawns topped with Green Curry Sauce

Deep-Fried Prawns topped with Spicy Sauce

Sweet and Sour Prawns

## VEGETABLES

Sayur Campur

Kailan Saus Tiram

Tumis Kacang Madu

Tumis Brokoli

Sautéed Mixed Vegetables with Oyster Sauce

Baby Kailan Sautéed with Garlic and Oyster Sauce

Sautéed Honey Bean with Garlic and Oyster Sauce

Sautéed Broccoli with Garlic and Scallops

## FISH

Ikan Garupa Kukus Kintamani

Ikan Siakap Saus Assam Manis

Ikan Goreng Saus Cabe

Ikan Siakap Balerang

Steamed Garoupa topped with Homemade Chilli Sauce

Fried Sea Bass with Sweet and Sour Sauce

Deep-Fried Sea Bass topped with Homemade Spicy Sauce

Deep-Fried Whole Sea Bass topped with Black Soya Sauce

## DESSERT

Es Chendol

Es Teler

Kintamani Sunset

Bubur Hitam Manis

Fresh Coconut Milk with Kidney Beans, Green Jelly and Palm Sugar

Fresh Coconut Milk, Jackfruit, Avocado served with Condensed Milk

Fresh Coconut Milk, Black Jelly, Aftap Seed, Red Bean, Green Jelly

Warm Black Glutinous Rice Dessert topped with Coconut Milk

# INTERNATIONAL BUFFET MENU

## HOT SELECTIONS (Pick 6 Hot Selections of your choice)

### Western

- Chicken or Beef Mushroom Ragout
- Roasted Chicken served with Cumin Tomato Sauce
- Grilled Salmon with Caper, Dill and Egg Butter Sauce
- Grilled Lamb Chop with Rosemary Sauce
- Gratinated Seafood - Choice of Penne or Spaghetti with 2 types of sauces (Tomato and Cream Sauce)
- Buttered Carrot & Broccoli with Almond Flakes
- Roasted Potatoes with Onions and Parsley

### Chinese

- Roasted Chicken
- Kung Po Prawns
- Sweet & Sour Fish served with Cucumber and Capsicum
- Braised Beancurd served with Golden Mushroom
- Stir Fried Seasonal Vegetables with Oyster Sauce
- Seafood Fried Rice
- Fried Hong Kong Noodles
- Fried Black Pepper Udon with Seafood

### Halal

Accompanied with a choice of Steamed White Rice / Steamed Yellow Rice / Indonesian Fried Rice

- Ayam Panggang Berkakak  
(Grilled Chicken served with House Speciality Sauce)
- Ayam Goreng Madu  
(Traditional Honey Fried Chicken)
- Gulai Kambing  
(Stewed Lamb)
- Oseng Oseng Iga Kambing  
(Lamb Chop Stewed with Special Sauce)
- Sotong Kalio  
(Squid cooked in Light Curry Sauce)
- Sotong Sambal Hijau  
(Sauteed Large Squid with Green Chilli)
- Telur Dadar Minang  
(Sweet Egg Rolls)
- Tahu Telor Surabaya  
(Deep Fried Egg & Beancurd served with Peanut Sauce)
- Udang Lada Hitam  
(Black Pepper Prawns)
- Udang Goreng Mentega  
(Deep Fried Buttered Prawns)
- Ikan Saus Sambal  
(Deep Fried Fish topped with Chilli Sauce)
- Ikan Assam Pedas  
(Fish Curry Flavored with Tumeric Sauce)
- Rendang Daging  
(Beef Rendang)
- Sayur Lodeh  
(Mixed Vegetables Simmered with Light Coconut Curry)

## DESSERTS (Pick 5 desserts of your choice)

- Fresh Fruits Platter
- Custard Puff
- Cream Caramel
- Almond Beancurd served with Longan
- Assorted French Pastries
- Baked Slice Cheese Cake
- Steamed Chocolate Pudding served with Vanilla Sauce
- Mini Egg Tartlets
- Mini Fruit Tartlets
- Pandan Sponge Slice
- Assorted Nyonya Kueh (Halal)
- Agar Agar (Jelly) (Halal)
- Bubur Pulut Hitam (Black Glutinous Rice served with Coconut Milk) (Halal)
- Ais Chendol (Halal)



# VEGETARIAN MENU

## VEGETARIAN COLD DISH COMBINATIONS (CHOOSE 5 ITEMS) 五福临门

Cherry Tomatoes with Fruits Salad 番茄仔水果沙律

Chilled Black Fungus with Vinegar 陈醋凉拌木耳

Chilled Cucumber with Mild Spicy Sauce 凉拌辣味青瓜

Fried Vegetarian Ham with Plum Sauce 梅酱素火腿

Fried Mango Yam Spring Rolls 酥炸芒果芋卷

Crispy Spring Roll 春卷

Fried Vegetarian Goose 斋鹅

Braised Vegetarian Char Siew 素叉烧

## SOUP (CHOOSE 1)

Braised Vegetarian Sharks Fin with Mix Mushroom Soup

Braised Bamboo Piths with Enoki Mushroom & Carrot Soup

素鱼翅菇丝羹

竹笋金菇素羹

## VEGETARIAN CHICKEN / SCALLOP (CHOOSE 1)

Sautéed Vegetarian Chicken with Celery & Cashew Nuts in BBQ Sauce 西芹腰果炒素鸡丁

Stir-fried Vegetarian Scallop with Pineapple in Sweet & Sour Sauce

咕嚕菠萝素带子

## BEANCURD / FUNGUS (CHOOSE 1)

Braised Bean curd with Bamboo Shoots & Mushrooms

Stewed Luo Han Vegetable with Seasonal Vegetable

鲜菇冬笋豆腐

罗汉上素

## MUSHROOM (CHOOSE 1)

Braised Lingzhi Mushroom with Seasonal Vegetable

Braised Shitake Mushroom with Seasonal Vegetable

灵芝菇扒时蔬

鲜冬菇扒时蔬

## VEGETARIAN FISH / PRAWN (CHOOSE 1)

Deep Fried Vegetarian Fish Fillet with Sweet and Sour Sauce

Deep Fried Vegetarian Prawn with Mango Dressing

咕嚕菠萝素鱼片

芒果酱炸素虾

## RICE / NOODLES (CHOOSE 1)

Braised Ee-fu Noodles with Shimeji Mushroom & Carrot

Fried Rice with Preserved Olive & Pine Nuts

松菇金笋焖伊面

潮式搅菜松子炒饭

## DESSERT (CHOOSE 1)

Chilled Mango Sago with Pomelo

Teo Chew Style Yam Paste with Gingko Nuts

杨枝甘露

潮式银杏芋泥

## **Furama RiverFront, Singapore**

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### **Contact Us**

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