



Weddings

MENU

All our net proceeds go towards funding
YWCA's community service programmes.

Menu Options



CHINESE

Enjoy our 8-course menus featuring dishes cooked to perfection by our chefs.



WESTERN

Take your pick from our specially curated 4-course menus where each bite offers a delightful explosion of taste.



BUFFET

Feast on a delicious spread brimming with a myriad of appetisers, seafood, meats and desserts that will bring you on a rollercoaster of flavour.

8 - Course Chinese Menu A

Prosperity Combination Platter

花开富贵拼盘

Poached Prawn Salad with Melon | 蜜瓜虾仁沙拉

Honey Glazed Pork Char Siew | 蜜汁叉烧

Chicken Gold Coin | 金钱鸡肉干

Seafood Money Bag | 香脆黄金袋

Braised Fish Maw with Lump Crab Soup

红烧鱼鳔蟹肉羹

Roasted Crispy Chicken with Prawn Crackers

脆皮烧鸡

Steamed "Live" Black Garoupa in Superior Sauce

清蒸黑石斑鱼

Wok-fried Prawns, Broccoli with Golden Pumpkin Cream Sauce

南瓜奶皇酱虾球拌西兰花

Braised 8-Head Abalone with Mushroom & Baby Nai Bai

八头鲍鱼花菇拌奶白

Braised "Ee Fu" Noodles with Chives

鲍鱼汁烩伊面

Chilled Mango with Sago

芒果西米露

\$1,038++ per table of 10 pax

Rates quoted are subject to 10% service & prevailing GST charges..

Menu items are subject to change.

8 - Course Chinese Menu B

Joyous Combination Platter

喜庆拼盘

XO Marinated Prawn | XO 虾

Roasted Crispy Pork Belly | 脆皮烧肉

Seasoned Marinated Octopus | 日式章鱼

Breaded Crab Claws | 炸蟹钳

Deluxe Seafood Soup

Fresh Crabmeat, Mushrooms, Sea Cucumber & Fish Maw

蟹肉海参鱼鳔羹

Roasted Crispy Chicken with Sesame Seed

脆皮芝麻烧鸡

Steamed "Live" Marble Goby in Superior Sauce

清蒸笋壳鱼

Herbal Drunken "Live" Prawn

药材醉虾

Braised 8-Head Abalone with Mushroom & Baby Nai Bai

八头鲍鱼花菇拌奶白

Aromatic Rice with Chinese Preserved Sausage & Mushroom

wrapped in Lotus Leaf

腊味荷叶饭

Peach Gum "Cheng Tng"

桃胶清汤

\$1,138++ per table of 10 pax

Rates quoted are subject to 10% service & prevailing GST charges.

Menu items are subject to change.

8 - Course Chinese Menu C

Eternity Combination Platter

大喜事拼盘

Roasted Crispy Pork Belly | 脆皮烧肉

Marinated Jelly Fish | 凉拌海蜇

Poached Prawn Salad with Melon | 蜜瓜虾仁沙拉

Fried King Crab Cake | 黄金蟹肉饼

Chicken Gold Coin | 金钱鸡肉干

Braised Shark's Fin with Crabmeat, Mushroom & Sea Cucumber

红烧鱼翅海鲜羹

Roasted Crispy Duck with Hoisin Sauce

脆皮烧鸭海鲜酱

Braised 6-Head Abalone with Mushroom & Broccoli

6 头鲍鱼花菇拌西兰花

Steamed "Live" Red Garoupa in Superior Sauce

清蒸红石斑鱼

Wok Fried Scallops & Prawns with Asparagus in XO Sauce

XO 酱带子虾球炒芦笋

Aromatic Rice with Chinese Preserved Sausage, Dried Scallop &

Mushroom wrapped in Lotus Leaf

干贝腊味荷叶饭

Yam Paste with Ginkgo Nut in Coconut Cream

白果椰汁芋泥

\$1,238++ per table of 10 pax

Rates quoted are subject to 10% service & prevailing GST charges.

Menu items are subject to change.

Western Menu A

4- COURSE SET MENU

Appetiser

Butterfly King Prawns, Rock Melon Compote, Raspberry Vinaigrette

Soup

Veloute of Mushroom & Shimeji infused with Truffle

Main Course

*Pan-Seared Supreme Chicken, Asparagus, Pumpkin
& Potato Mash, Medley of Vegetables*

OR

*Pan-Fillet of Malabar Snapper, Sauteed Potato,
Caper Mustard Cream Sauce*

Dessert

Raspberry Chocolate Cake

Beverage

Coffee | Tea | Soft Drinks

\$168++ per pax

Rates quoted are subject to 10% service & prevailing GST charges.

Menu items are subject to change.

Western Menu B

4- COURSE SET MENU

Appetiser

*Philadelphia Cream Cheese & Anchovy, Caviar with Remoulade Sauce,
Micro Salad & Cranberry Balsamic Reduction*

Soup

Lobster Bisque with Grilled Hokkaido Scallop

Main Course

*Wagyu Beef Sirloin with Grilled Medley of Vegetable,
Mousseline Potato & Shiraz Jus*

OR

*Pan Fried Fillet of Malabar Snapper with Pumpkin & Potato Mash,
Medley of Vegetables & Pomodoro Sauce*

Dessert

Chocolate Gateau with Lychee Compote

Beverage

Coffee | Tea | Soft Drinks

\$188++ per pax

Rates quoted are subject to 10% service & prevailing GST charges.

Menu items are subject to change.

Buffet Menu A

Appetiser

Caprese Salad

Mesclun Salad with Dressing & Condiments

Assorted Chinese Cold Cuts

(Prawn Salad, Spring Rolls, Baby Octopus, Ngoh Hiang)

Soup

Tomato Basil Soup

Hot Dishes

Wok Fried Marinated Oatmeal Prawn

Seafood Thermidor

Deep Fried Crispy Mid-Joint Wing with Tangy Sauce

Nasi Goreng with Ikan Bilis

Stir Fried Nai Bai with Silver Fish in Superior Garlic Soy Sauce

Braised "Ee Fu" Noodles with Straw Mushrooms & Chives

Live Station

Roast Beef with Red Wine Sauce & Black Pepper Sauce

Dessert

Lemon Meringue

Assorted Fruit Tartlets

Chocolate Brownies

Chilled Melon with Sago

Sliced Tropical Fruits Platter

Beverage

Coffee | Tea | Soft Drinks

\$108++ per pax (without Live Station) /

\$128++ per pax (with Live Station)

Rates quoted are subject to 10% service & prevailing GST charges.

Menu items are subject to change.

Buffet Menu B

Appetiser

Rock Melon with Crabstick Salad
Mesclun Salad with Dressing & Condiments
Deluxe Assorted Chinese Cold Cuts
(Prawn Salad, Marinated Top Shell, Baby Octopus,
Roasted Pork Belly & Char Siew)

Soup

Braised Fish Maw & Crab Meat Soup

Hot Dishes

Slow Roasted Pork Loin with Red Wine Black Cherry Sauce
Steamed Fish Fillet in Bean Sauce
Stir Fried Butterfly Prawns with Chinese BBQ Sauce
Wok Fried Kung Pao Chicken with Nut
Deep Fried Seafood Bean Curd Rolls
Braised Broccoli with Shimeji Mushrooms
Silver Fish Fried Rice

Live Station

Roast Leg of Lamb with Red Wine Sauce & Black Pepper Sauce

Dessert

Assorted Nonya Kueh
Assorted Fruit Tartlets
Red Velvet Cake
Chilled Cheng Tng
Sliced Tropical Fruits Platter

Beverage

Coffee | Tea | Soft Drinks

\$128++ per pax (without Live Station) /

\$148++ per pax (with Live Station)

Rates quoted are subject to 10% service & prevailing GST charges.

Menu items are subject to change.

Vegetarian/Vegan Menu

NO DAIRY, NO GARLIC, NO ONION, NO EGG

Vegetarian Cold Dish | 冷盘

*Fried Vegetarian Spring Roll, Pandan Mock Chicken,
Black Fungus Roll, Salad Mock Prawn*
斋春卷, 班兰鸡, 木耳卷, 沙拉虾

Braised Mock Chicken with White Fungus and Pumpkin
斋金瓜银耳炖鸡汤

Fried Vegetarian Cod Fish in Superior Sauce
麦香鳕鱼片

Roasted Auspicious Mock Chicken
吉祥鸡

Vegetarian Braised Pork with Mushroom and Tian Jin Cabbage
东波花菇大白菜

Braised Broccoli with Mock Abalone and King Oyster Mushroom
鲍鱼焖杏鲍菇西兰花

Fragrant Vegetarian Fried Rice
荷香斋炒饭

Dessert as per Chinese Menu
中式菜单甜点

\$98++ per pax
(Minimum of 2 pax)

Rates quoted are subject to 10% service & prevailing GST charges.
Menu items are subject to change.

Halal Menu

BY OUR APPOINTED CATERER

Sup Buntut (Oxtail Soup)

Gado Gado with Prawn Crackers

Indonesian Salad with Peanut Sauce topped with Prawn Crackers

Nasi Gajus with Cashew Nuts & Raisin

Ikan Goreng Tiga Rasa

Deep Fried Sea Bass Fillet with Three-Flavoured Sauce

Gulai Ayam

Authentic Indonesian Braised Boneless Chicken Curry

Udang Bumbu Bali

Deep Fried Prawns with Bumbu Bali Sauce

Sayur Campur

Mixed Vegetables with Egg Tau Fu & Mushrooms in Oyster Sauce

Bubur Pulut Hitam with Gula Melaka

\$148++ per pax

(Min. of 6 pax)

Rates quoted are subject to 10% service & prevailing GST charges.

Includes porcelainware & cutleries from Halal Caterer

CALL

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VISIT

www.ywcafortcanning.org.sg

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MEET

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How to Get There:



YWCA
FORT CANNING

STAY. GIVE BACK TO OUR COMMUNITY