



R.O.M. Solemnisation Packages 2013 & 2014

Minimum: 2 tables for 10 persons

Weekday Solemnisation

Package 1	\$368 ++ per table
Package 2	\$428 ++ per table
Package 3	\$488 ++ per table

*Note: Valid Mondays to Fridays, excluding public holidays.

Weekend Solemnisation

Package 1	\$428 ++ per table
Package 2	\$488 ++ per table
Package 3	\$546 ++ per table

*Note: Valid on Saturdays and Sundays, including public holidays.

All menu and prices are subject to change without notice.



Packages includes:

- 7 or 8 course menu specially prepared by our executive chef
- Romantic set up of ROM table with flower petals and pens.
- Free flow of Chinese tea and peanuts

Optional

- Fresh flower decorations for ROM table and chairs at \$80
- Wine corkage charge of \$10 per bottle
- Fresh flower centerpieces at \$30 per table
- Beer price of \$28 per jug
- Free flow of soft drinks at \$30 per table

For further enquiries, please contact Simon at simonchan@yumcha.com.sg or 6343 1717.



Menu for Package 1

竹籠花雕白灼蝦

Prawns Poach with Chinese Wine

人參原只炖雞湯

Double Boiled Ginseng Chicken Soup

香港芥蘭炒玉帶

Stir Fried Fresh Scallops with Hong Kong Kai Lan

娘惹蒸水果魚皇

Steamed King Fish in Spicy Nonya Sauce

明爐香脆燒鴨

Crispy Roasted Duck

瑤池仙景

Poached Seasonal Vegetables with Mushroom and Tomato

韭皇干燒伊面

Braised Ee-fu Noodles with
Mushrooms and Chives

蓮子紅豆沙

Sweetened Cream of Red Bean w Lotus Seed



Menu for Package 2

四喜臨門拼盆

Four Star Combination Cold Dish

竹筴花膠燴翅

Shark's Fin Soup with Fish Maw and Bamboo Conpoy

芝心脆龍珠伴奶油蝦球

Deep-Fried Cheese Prawn Balls with Fried Prawn with Butter

薑茸蒸水果魚

Steamed Patin Fish with Minced Ginger

蒜香麥糖吊燒雞

Fried Crispy Chicken

松菇皇湯玉豆腐

Home Made Bean Curd with Shimeiji Mushroom

海鮮桂花炒面線

Fried Mee Sua with Seafood

旭日金沙

Yam Ice-cream Topped with Pumpkin Sauce



Menu for Package 3

(無盡的愛) 雀巢龍蝦草莓沙律
Lobster Salad with Strawberry

(永浴愛河) 生拆蟹肉燴翅
Sharks Fin Soup w Crab Meat

(天作之合) XO醬碧綠炒帶子
Stir Fried Scallop w Vegetables in XO Sauce

(如魚得水) 剁椒蒸順殼
Steamed Marble Goby in Salted Chili

(比翼雙飛) 金沙百花脆皮雞
Deep Fried Chicken Stuffed with Shrimp Paste

(白頭偕老) 松菰璜湯雙層樓
Tofu with Mushroom and Vegetables

(天長地久) 堯柱金菰燜伊麵
Braised Ee-fu Noodle with Conpoy

(恩恩愛愛) 金枝玉露
Chilled Mango with Sago and Pomelo