INTIMATE WEDDINGS AT TAO CHINESE CUISINE

Minimum Capacity: 80 persons
Maximum Capacity: 100 persons

THE GRAND FEAST

- 9-course authentic oriental dinner crafted by Executive Chinese Chef Tommy
- Decorative 3-tier ceremonial dummy wedding cake
- One bottle of sparkling wine for toasting ceremony
- Free-flow of Chinese tea up to a maximum of four hours during dinner

NIGHT TO REMEMBER

- Fresh floral arrangement for registration table, main table & guest tables
- One exclusive wedding favour for each guest
- One private dining room for the bride & groom as a tea ceremony, changing or holding room

THE ROYAL TREATMENT

- Spend a night in our Super King Classic City View room and wake up to a romantic breakfast in-room or at Serena Brasserie (Applicable for bookings of 80 persons and above only)
- One VIP parking at the hotel porte-cochère

LET'S GET MERRY

- Corkage waiver for one bottle of wine or hard liquor per table
- Family & friends special room rate, inclusive of breakfast at Serena Brasserie

TALE AS OLD AS TIME MENU

- “桃” 精美拼盘

  Tao’s Gourmet Combination Platter

- 黑松露带子蟹肉海味羹

  Braised Scallops with Crab Meat,
  Dry Seafood Broth with Truffle Paste

- 杞子姜米双菌蒸龙虎斑

  Steamed King Tiger Grouper with Duo Fungus,
  Wolfberries & Minced Ginger with Soy Sauce

- 香辣马铃薯烤鸡

  Tao’s Roasted Chicken with Fried Fragrant &
  Spicy Potatoes and Chinese Style Piri Sauce

- 蛋丝麦片爆草虾

  Wok-fried Live Tiger Prawns with
  Butter Oat & Crispy Egg Floss

- 鲍鱼冬菇鱼鳔时蔬

  Braised Abalone, Flower Mushroom &
  Fried Fish Maw with Garden Greens

- 有钱佬炒饭

  Fried Rice with Seafood, Red Tobiko &
  Crispy Scallops

- 豆浆雪耳汤圆

  Hot Soy Milk with White Fungus &
  Glutinous Rice Balls

- 美点双辉

  Assorted Sweetened Chinese Pastries

- 香片

  Jasmine Tea

WRITTEN IN THE STARS MENU

- “桃” 精美拼盘

  Tao’s Gourmet Combination Platter

- 蟲草花鲍鱼炖鸡汤

  Double-boiled Village Chicken Soup with
  Abalone & Cordyceps Flower

- 黑蒜果皮姜丝蒸龙虎斑

  Steamed King Tiger Grouper with Black Garlic,
  Orange Peel & Shredded Ginger with Soy Sauce

- 瑶柱玉兰菜园鸡

  Poached Village Chicken with
  Dried Scallop Sauce & Hong Kong Kailan

- 咸蛋爆草虾

  Wok-fried Live Tiger Prawns with
  Salted Egg Yolk

- 海参冬菇豆筋时蔬

  Braised Sea Cucumber, Flower Mushroom
  & Bean Curd with Garden Greens

- 黑松露酱蛋白蟹肉炒饭

  Fried Rice with Crab Meat &
  Black Truffle Paste

- 洛神花山楂雪燕芦荟糖水

  Chilled Snow Bird Nest, Aloe Vera,
  Roselle & Hawthorn Syrup

- 美点双辉

  Assorted Sweetened Chinese Pastries

- 香片

  Jasmine Tea

BLOSSOMS OF LOVE MENU

- 龙虾沙律拼盘

  Tao’s Lobster Mixed Fruit Salad &
  Oven-baked Cheese Oyster Platter

- 羊肚菌蟲草花花胶炖马来鸡汤

  Double-boiled Village Chicken Soup with
  Fish Maw, Morel Mushroom & Cordyceps Flower

- 鲜竹云耳红枣蒸鳕鱼

  Steamed Cod Fish Fillet with Wood Ear Mushroom,
  Red Dates & Fresh Bean Curd

- “桃”明炉港式烤鸭

  Tao’s Hong Kong Style Roasted Duck

- 姜丝蛋白蒸生虾

  Steamed Fresh Water Prawns with
  Egg White Sauce

- 夏果北海道带子炒澳洲芦笋

  Wok-fried Hokkaido Scallops with
  Asparagus & Macadamia Nuts

- 柴鱼丝加拿大野米芋头鸡粒炒饭

  Fried Canadian Wild Rice with Yam &
  BBQ Chicken

- 冻蔗汁芦荟桃胶

  Chilled Sugarcane Juice with
  Peach Gum & Aloe Vera

- 美点双辉

  Assorted Sweetened Chinese Pastries

- 香片

  Jasmine Tea

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