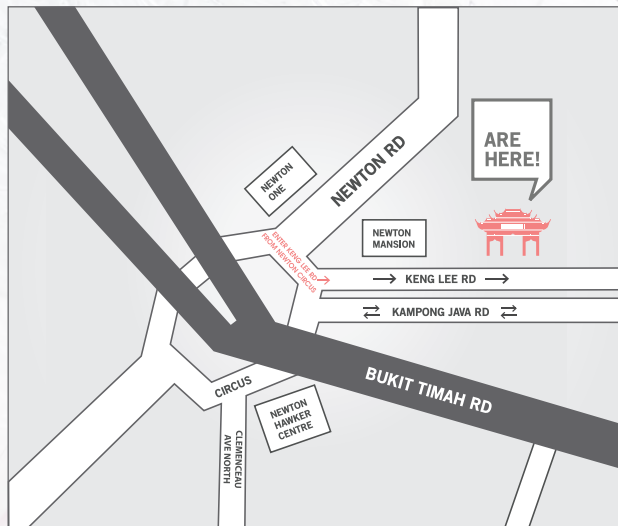




### Chui Huay Lim Teochew Cuisine

190 Keng Lee Road #01-02  
Chui Huay Lim Club Singapore (308409)  
T: 6732 3637 F: 6352 5955  
[www.CHLTiochewCuisine.com.sg](http://www.CHLTiochewCuisine.com.sg)



- Choice of specially designed set menu A, B or C
- Free flow of soft drinks and chinese tea for up to 4 hours
- Complimentary one barrel of 30-litre Tiger beer
- Waiver of corkage charges for all duty-paid hard liquor and wine
- A selection of specially-designed invitation cards based on 60% of your invited guests (exclude printing cost)
- A selection of wedding favours for you and your invited guests
- Specially designed wedding guest book and 'Ang Bao' box
- A tiered model wedding cake for the cake cutting ceremony
- Wedding decorations and specially designed floral arrangements along the aisle
- Complimentary use AV equipments (subject to equipment condition)
- A champagne fountain display and a bottle of champagne for toasting
- Usage of bridal room from 2pm to 10pm on wedding day
- Complimentary car park coupons for 15% of confirmed attendance (subject to parking lots availability)
- Food tasting arrangement for 10 persons at 50% off confirmed set menu (to be completed one month before wedding date; Mondays to Thursdays only, except eve of and on Public Holidays)

All prices are subject to 10% service charge and prevailing GST unless stated as 'nett'. All prices are subject to changes without prior notice

- 备有多款精心设计的中式套餐A, B, C 供您选择
- 无限量供应汽水和中国茶 (长达4小时)
- 赠送1桶 30-litre 虎牌啤酒
- 免已付税烈酒和葡萄酒的开瓶费
- 依据您60%的邀请宾客我们备有多种设计精美的邀请卡让您选择 (不包括印刷费)
- 多种设计精美的婚礼小礼品让您选择
- 特别设计的婚礼签名册与红包盒
- 独特设计的多层模型结婚蛋糕为您的婚礼增添异彩
- 特别的婚宴装饰与花卉设计, 为您创造一副纪念且难忘婚礼进行曲
- 免费使用我们的视频投影机(视器材良好与否)
- 赠送一支香槟供香槟斟倒仪式
- 设有新娘套房的使用从下午 2点至晚上 10点
- 依据您邀请的宾客的15%, 免费提供自助泊车固本 (视停车位有无与否)
- 依据您所选择的确认菜单,我们优惠您一席(10 位用) 50%的特别价格 (务须在婚礼的一个月前完成/不适用于周五, 周六, 周日, 公众假期除夕及公共假期)

所有价格需加收10%的服务费和政府税, 除非另有表述为“实价”。所有价格如有变更, 恕不另行通知。

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### Menu / 套餐 A



龙虾沙律  
Lobster Salad

潮州炖鲍翅  
Teochew Style Double-boiled Superior  
Shark's Fin Soup

潮州卤鸭  
Teochew Braised Duck

潮州五香乳猪  
Teochew Style Roasted Suckling Pig

鲍片冬菇菠菜  
Braised Spinach with Sliced Abalone  
& Winter Mushroom

清蒸大红斑  
Steamed Lived Red Garoupa with Soy Sauce

XO 海鲜炒饭  
Seafood Fried Rice with XO Sauce

红莲雪蛤  
Double-boiled Hashima with Red Dates  
& Lotus Seed

**\$1088++**

供10位用 For 10 Persons  
Minimum 20 tables

### Menu / 套餐 B



龙虾拼盘  
Lobster Platter

潮州蟹肉翅  
Teochew Crab Meat Shark's Fin Soup

上汤杞子活虾  
Live Prawns with Wolfberries in Superior Stock

南乳烧乳猪  
Roasted Suckling Pig with Red Fermented Beancurd

海参鱼鳔菠菜  
Braised Spinach with Sea Cucumber & Fish Maw

潮蒸鲳鱼  
Teochew Style Steamed Pomfret

腊味荷叶饭  
Fried Rice with Preserved Meat in Lotus Leaf

金瓜白果芋泥  
Sweet Yam Paste with Pumpkin & Ginkgo Nuts

**\$888++**

供10位用 For 10 Persons  
Minimum 20 tables & above

### Menu / 套餐 C



醉花林品潮拼盘  
Chui Huay Lim Teochew Classics Platter

潮州鱼鳔翅  
Teochew Fish Maw Shark's Fin Soup

上汤杞子活虾  
Live Prawns with Wolfberries in Superior Stock

潮州卤鸭  
Teochew Braised Duck

干贝菇丝扒菠菜  
Braised Spinach with Conpoy & Shredded Mushroom

清蒸笋壳  
Steamed Live "Soon Hock" with Soy Sauce

干烧伊面  
Stewed "Ee-fu" Noodles with Yellow Chives

鸭母念  
Traditional Teochew Glutinous Balls

**\$698++**

供10位用 For 10 Persons  
Minimum 30 tables