

LOVE REMIXED
The Chinese Edition 1
7-Course Plated Menu

WEDDING DINNER

\$1438++ per table of 10 persons (Mondays to Thursdays Celebrations)

W TEMPTATIONS

鲜虾鲜果沙律, 酥炸海鲜卷, 蒜泥黑猪肉
Chilled Prawn Salad with Tossed Fresh Fruits
Fried Seafood Roll
Chilled Kurobuta Pork with House-Made Garlic Dressing

LIQUID

汤鲍干贝炖鱼鳔翠玉苗
Double-Boiled Baby Abalone, Dried Scallops, Fish Maw,
Baby Cabbage in Superior Broth

LET'S GET STARTED

带子灵芝扒时蔬
Stir-Fried Scallops,
Ling Zhi Mushrooms with Seasonal Vegetables

THE OCEAN

香蒸剁椒海上鲜
Steamed Sea Bass with
Hu-Nan Chili, Salted Black Beans and Ginger

THE FARM

香蒜焗烤鸡
Deep-Fried Crispy Garlic Chicken served with Prawn Crackers

STAPLES

家乡焖伊麵
Braised Ee-fu Noodles

SWEET ENDINGS

百年好合
Red Bean Paste with
Glutinous Rice Balls and Sago

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LOVE REMIXED
The Chinese Edition 2
7-Course Plated Menu

WEDDING DINNER

\$1438++ per table of 10 persons (Mondays to Thursdays Celebrations)

W TEMPTATIONS

樱花虾寿司, 子姜熏鸭, 香拌海蜇
Sakura Prawn Maki Roll,
Chilled Smoked Duck Breast with Pickled Ginger,
Sesame Pickled Jelly Fish Salad

LIQUID

鲍鱼虫草花炖螺头
Double-Boiled Abalone and Cordycep Flowers in
Superior Broth

LET'S GET STARTED

龙须虾佐芒果沙律
Prawn Tails on Katafi Rolls with
Mango Salad

THE GARDEN

鲜菇扒自制豆腐
Braised Mushrooms, House-Made Tofu with
Goji Berry

THE OCEAN

港式蒸鲈鱼
Steamed Seabass in
Hong Kong Style

STAPLES

生炒腊味荷香饭
Glutinous Rice with Stir-Fried Preserved Meat in Lotus Leaf

SWEET ENDINGS

香烤芒果柚子
Mango and Pomelo Salad,
Torched Orange Sabayon

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LOVE REMIXED
The Chinese Edition 3
7-Course Plated Menu

WEDDING DINNER
\$1438++ per table of 10 persons (Mondays to Thursdays Celebrations)

W TEMPTATIONS

特酱上汤冷灼鲜虾， 柠椒鲍贝， 巧拌海蜇丝
Superior Stock Poached Prawns,
Pacific Clams with Lemon Pepper Sauce,
Sesame Pickled Jelly Fish Salad

LIQUID

黄焖鸭汤佐带子明虾饺
Superior Duck Broth,
Scallops and Prawn Dumplings

LET'S GET STARTED

松露鲜菇扒自制豆腐
Slow-Braised Mushrooms with Wolfberries,
Fried House-Made Tofu with Truffle

THE OCEAN

清蒸鲜海鲈
Steamed Seabass with
Superior Soy Sauce, Spring Onions and Ginger

THE FARM

香蒜焗烤鸡
Deep-Fried Crispy Garlic Chicken served with Prawn Crackers

STAPLES

扬州叉烧蛋炒饭
Char Siew Pork Fried Rice with
Spring Onions and Crispy Shallots

SWEET ENDINGS

香烤奶油芒果柚子
Mango and Pomelo Salad,
Torched Orange Sabayon

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LOVE REMIXED
The Chinese Edition 1
8-Course Plated Menu

WEDDING DINNER

\$1588++ per table of 10 persons (Friday)
\$1618++ per table of 10 persons (Sunday, Public Holiday Celebrations)

W TEMPTATIONS
(Please Select 5)

自制鲜虾枣 Fried Minced Shrimp with Beancurd Skin Wrap
泰式八爪鱼 Thai Style Young Octopus
脆皮海鲜卷 Crispy-Fried Seafood Roll
橙汁腌玉瓜条 Cold Wintermelon with Orange Infusion
蒜泥黑猪卷 Chilled Kurobuta with House-Made Garlic Dressing
子姜烟熏鸭 Smoked Duck with Pickled Ginger
巧手拌海蜇 Jelly Fish
脆皮迷你春卷 Crispy-Fried Vegetable Spring Roll
鲜果沙律虾 Chilled Prawn Salad with Tossed Fresh Fruits
香螺沙律 Top Shell Salad

LIQUID

花胶干贝竹笙羹
Slow-Cooked Fish Maw, Conpoy and Bamboo Pith,
Superior Thick Broth

LET'S GET STARTED

杏香七味酥炸虾球
Crispy-Fried Prawns with Toasted Almonds and Mixed Spices

THE OCEAN

清蒸鲜海斑
Fresh Steamed Grouper, Hong Kong Style
House-Made Fish Dressing, Spring Onions and Ginger

THE FARM

松露鲜菇扒时蔬
Stir-Fried Seasonal Vegetables,
Ling-Zhi Mushrooms, Black Truffle

THE LAND

黑胡椒烧鸡
Oven Roasted Chicken Thigh Infused with Toasted Black Pepper
Young Garden Greens

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STAPLES

驰名香炒饭
W-Fried Rice

SWEET ENDINGS

鲜果香茅冻
Chilled Lemongrass Jelly Garnished
with Mint & Diced Fruits

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LOVE REMIXED
The Chinese Edition 2
8-Course Plated Menu

WEDDING DINNER

\$1588++ per table of 10 persons (Friday)
\$1618++ per table of 10 persons (Sunday, Public Holiday Celebrations)

W TEMPTATIONS
(Please Select 5)

自制鲜虾枣 Fried Minced Shrimp with Beancurd Skin Wrap
泰式八爪鱼 Thai Style Young Octopus
脆皮海鲜卷 Crispy-Fried Seafood Roll
橙汁腌玉瓜条 Cold Wintermelon with Orange Infusion
蒜泥黑猪卷 Chilled Kurobuta with House-Made Garlic Dressing
子姜烟熏鸭 Smoked Duck with Pickled Ginger
巧手拌海蜇 Jelly Fish
脆皮迷你春卷 Crispy-Fried Vegetable Spring Roll
鲜果沙律虾 Chilled Prawn Salad with Tossed Fresh Fruits
香螺沙律 Top Shell Salad

LIQUID

汤鲍干贝炖鱼鳔翠玉苗
Double-Boiled Baby Abalone, Dried Scallops, Fish Maw,
Baby Cabbage in Superior Broth

LET'S GET STARTED

香芒芥辣脆虾球
Crispy-Fried Naked Prawns,
Mango Salad, Wasabi Cream Infusion

THE OCEAN

湖南剁椒蒸海斑
Steamed Garoupa with Chili in Hu-Nan Style

THE FARM

松露鲜菇扒时蔬
Stir-Fried Seasonal Vegetables,
Ling-Zhi Mushrooms, Black Truffle

THE LAND

香煎蜜椒和牛粒
Stir-Fried Wagyu Beef with Honey Pepper Sauce

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STAPLES

W 锦绣炒面
W-Noodles

SWEET ENDINGS

香烤芒果柚子沙律
Mango and Pomelo Salad
Torched Orange Sabayon

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LOVE REMIXED
The Chinese Edition 1
8-Course Plated Menu

WEDDING DINNER

\$1818++ per table of 10 persons (Saturdays & Eve of Public Holidays Celebrations)

W TEMPTATIONS

鲜果沙律虾, 蒜泥黑猪, 子姜烟熏鸭, 巧手拌海蜇, 脆皮海鲜卷,
Chilled Prawn Salad with Tossed Fresh Fruits,
Chilled Kurobuta Pork with Home-Made Garlic Dressing,
Smoked Duck with Pickled Ginger, Jelly Fish, Crispy-Fried Seafood Roll

LIQUID

鲍鱼虫草花炖响螺
Double Boiled Baby Abalone, Cordycep Flowers in Superior Broth

LET'S GET STARTED

香芒芥辣脆虾球
Crispy-Fried Prawns, Mango Salad with Wasabi Cream

THE OCEAN

港式蒸海斑
Steam Grouper, Hong Kong Style
House-Made Fish Dressing, Spring Onions and Ginger

THE GARDEN

松露百灵扒黄金豆腐
Braised Bai-Ling Mushrooms, Black Truffle
Stir-Fried Seasonal Vegetables, House-Made Tofu

THE FARM

W蒜香脆皮鸡
W Inspired Fried Chicken,
Crispy Garlic and Prawn Crackers

STAPLES

珍宝蟹肉焖伊麵
Braised Ee-Fu Noodles with Superior Sauce
Jumbo Crabmeat, Yellow Chives

SWEET ENDINGS

桂花芦荟蜜
Chilled Aloe Vera, Osmanthus,
Honey Drink topped with Fresh Mint

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LOVE REMIXED The Chinese Edition 2 8-Course Plated Menu

WEDDING DINNER

\$1818++ per table of 10 persons (Saturday & Eve of Public Holidays Celebrations)

W TEMPTATIONS

鲜虾沙律, 脆皮海鲜卷, 樱花虾寿司, 泰式八爪鱼, 子姜熏鸭
Fresh Fruit Prawn Salad, Crispy Seafood Roll, Sakura Prawn Sushi,
Thai Style Young Octopus, Smoked Duck Breast with Pickled Ginger,

LIQUID

鲍鱼花菇炖山芭鸡
Double-Boiled Baby Abalone, Flower Mushrooms and Chicken in Superior Broth

LET'S GET STARTED

贝松带子炒翡翠琥珀核桃
Wok-Fried Scallops with Garden Greens and
Candied Walnuts

THE OCEAN

清蒸鲜海鲈
Steamed Sea Bass in Hong Kong Style
House-Made Fish Dressing, Spring Onions and Ginger

THE GARDEN

海参筒腩扒菜苗
Stewed Sea Cucumber and Fish Maw
Stir-Fried Seasonal Vegetables

THE FARM

香蒜焗烤鸡
Deep-Fried Crispy Garlic Chicken served with Prawn Crackers

STAPLES

生炒腊味荷香饭
Glutinous Rice with Stir-Fried Preserved Meat in Lotus Leaf

SWEET ENDINGS

香芋金瓜露
Yam-Paste topped with Pumpkin

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LOVE REMIXED
The Premium Chinese Edition
8-Course Plated Menu

WEDDING DINNER

\$1968++ per table of 10 persons (Saturday & Eve of Public Holidays Celebrations)

W TEMPTATIONS

冰镇鲍鱼, 蒜泥白肉, 子姜香熏鸭, 巧手拌海蜇, 脆皮海鲜卷
Chilled Baby Abalone, Chilled Kurobuta Pork with House-Made Garlic Dressing,
Smoked Duck with Pickled Ginger, Jelly Fish, Crispy-Fried Seafood Roll,

LIQUID

燕窝干贝炖花胶翠玉苗
Double-Boiled Bird's Nest, Japanese Dried Scallops,
Premium Fish Maw, Baby Cabbage in Superior Broth

LET'S GET STARTED

香芒芥辣脆虾球
Crispy-Fried Prawns,
Mango Salad with Wasabi Cream

THE OCEAN

慢烤葱香银鳕鱼
Baked Cod Fish with
House-Made Fish Dressing, Spring Onions and Ginger

THE GARDEN

海参北菇扣时蔬
Stewed Sea Cucumber and Flower Mushrooms,
Stir-Fried Seasonal Vegetable with Premium Oyster Sauce

THE FARM

香蒜焗烤鸡
Deep-Fried Crispy Garlic Chicken served with Prawn Crackers

STAPLES

XO 松露炒乌冬
Wok-Fried Udon, Superior XO Sauce

SWEET ENDINGS

杏香巧克力布丁
Almond and Chocolate Pudding
Lavender Ice Cream

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LOVE REMIXED
The Western Edition 1
6-Course Plated Menu

WEDDING DINNER

\$178++ per person (Mondays to Thursdays Celebrations)

\$198++ per person (Friday, Sunday, Public Holiday Celebrations)

\$198++ per person (Saturday & Eve of Public Holiday Celebrations)

PRELUDE

Carpaccio of Yellowtail Kingfish,
Pear, Mint and Banyuls Vinegar

LIQUID

Double Boiled Mushroom Consommé,
Duck and Chive Dumplings

ENOUGH TO KEEP YOU GOING

Saltimbocca of White Shrimp,
Tomato, Raisins and Pine Nuts

CLEANSER

Pomegranate Sorbet,
Blood Orange Jelly

FROM LAND

Pot Roasted Lamb Shank,
Parsnip, Taleggio and Truffle Mash

SWEET ENDINGS

Soft Sweet Meringue, Mascarpone,
Passion fruit and Mango

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LOVE REMIXED
The Western Edition 2
6-Course Plated Menu

\$178++ per person (Mondays to Thursdays Celebrations)
\$198++ per person (Friday, Sunday, Public Holiday Celebrations)
\$198++ per person (Saturday & Eve of Public Holiday Celebrations)

PRELUDE

Yellow Fin Tuna Tartare,
Crisp Capers, Feta and Mint

LIQUID

Vine Ripened Tomato Bisque,
Bocconcini and Pesto

ENOUGH TO KEEP YOU GOING

Twice Cooked Duck Leg, Orange Glaze,
Fennel, Crabmeat and Watercress

FROM LAND

Braised Wagyu Beef Cheek,
Soft Polenta, Butter Poached Yabbies

SAY CHEESE

Soft Goat's Curd, Poached Pear,
Grilled Brioche, Truffled Honey

SWEET ENDINGS

Dark Chocolate and Pistachio Parfait
Crisp Golden Honeycomb

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