

The Secret Patio

SOLEMNISATION BUFFET LUNCH PACKAGE

**FOR WEDDINGS HELD IN 2026
IN COLLABORATION WITH**



peach garden
chinese restaurant



The Secret Patio

Valid For Wedding held
Before Jan 2027

SOLEMNISATION BUFFET LUNCH PACKAGE

\$3,480Nett

For up to 35 pax

Venue Booking for 3 Hours

VIP room (1hr) + Main hall (2hr)

Standard Solemnisation Decoration

1 Backdrop, 1 Table centerpiece,

Bride and Groom chair, Artificial Bouquet

Standard Center Piece & Table Card Numbers

1 Wireless Microphone, Speakers and 1 TV

Usage of Private room to prepare and relax

1 Coordinator to assist on the day

8 Course Buffet + 1 Drink from

Peach Garden Chinese Restaurant

or

Mannapot Catering (Halal Certified)

Full Buffet Line Set Up

The Secret Patio

Valid For Wedding held
Before Jan 2027

SOLEMNISATION BUFFET LUNCH PACKAGE

\$3,999 Nett

For up to 35 pax

Venue Booking for 3 Hours

VIP room (1hr) + Main hall (2hr)

Standard Solemnisation Decoration

1 Backdrop, 1 Table centerpiece,

Bride and Groom chair, Artificial bouquet

Standard Center piece & Table Numbers

AV equipment

2 Wireless Microphone, Speakers and TVs

Usage of Private room to prepare and relax

1 Coordinator to assist on the day

8 Course Buffet + 1 Drink from

Peach Garden Chinese Restaurant

or

Mannapot Catering (Halal Certified)

2hr ROM Photography with Shane Chua

Peach Garden

MENU

Dim Sum (choose 2)

Steamed BBQ pork bun

Pan-fried Carrot Cake

Steamed Vegetarian Crystal Dumpling with Black Truffle (V)

Deep fried seafood roll with wasabi

Deep-fried Beancurd Skin Roll with Prawn and Seaweed

Meat / Chicken (choose 1)

Sweet and Sour Pork with Fresh Fruits

Honey-glazed Spare Rib with Sesame

Fried Prawn Paste Chicken

Szechuan Spicy Chicken

Roasted Chicken with Five Spices

Seafood (choose 1)

Stir-fried Sliced Fish with Spring Onion and Ginger

Crisp-fried Fish Fillet with Black Truffle Mayo

Crisp-fried Prawn with Crispy Oat Cereal

Crisp-fried Prawn with Salted Egg Yolk

Rice / Noodle (choose 1)

Yangzhou Fried Rice

Pineapple Fried Rice with Pork Floss

Stewed Ee-Fu Noodle with Twin Mushrooms (V)

Fried Hong Kong Noodle with Diced Chicken in Superior Soya
Sauce

Fried Rice Vermicelli in Singapore Style

Vegetable / Beancurd (choose 2)

Stir-fried Broccoli with Assorted Mushrooms (V)

Stir-fried Kai Lan with Fresh Lily Bulb and Yam (V)

Stir-fried Baby Cabbage with Mushroom and Chestnut (V)

Braised Beancurd with Fresh Gluten Puff and Local Spinach (V)

Braised Homemade Beancurd with Shitake Mushroom and Truffle Oil
in Casserole

Dessert (choose 1)

Chilled Jelly Royale with Julienne of Coconut

Chinese Red Bean Pancake

Warm Black Glutinous Rice with Coconut Milk

Complimentary (choose 1)

Coke

Orange Soda

Green Tea

Mannapot MENU

Dim Sum (Choice of 2 Item)

Supreme Shrimp Dumpling (水晶虾饺)
Deluxe Prawn Chicken Siew Mai (鸡肉虾烧卖)
Steamed HK Chicken Char Siew Pau (鸡叉烧包)
Wholemeal Vegetable Pau(V) (全麦菜包)
Lychee Seafood Ball(荔枝海鲜球)/ Pan-fried Carrot Cake (香煎萝卜糕)
Net Sweet Potato Roll(网状红薯卷) (V)

Rice/Noodle (Choice of 1 Item)

Wok Fried Spinach Noodle with Mushroom(蘑菇炒菠菜面) (V)
Sin Chow Bee Hoon(新州米粉)
Taro Fried Rice w Edamame(招牌芋头毛豆炒饭)
Singapore Fried Hokkien Mee (新加坡炒福建面)
Thai Pineapple Fried Rice w/Chicken Floss泰式菠萝炒饭配鸡肉松

Vegetables (Choice of 1 Items)

Fried French Bean with garlic & dry shrimp蒜蓉虾米炒四季豆
Seafood Egg Omelette海鲜煎蛋
Stir-fried Loh Han Vegetables w/ Mock Abalone罗汉蔬菜炒素鲍鱼(V)
Stir Fried Broccoli w Pepper, shimeji Mushroom & Chinese Yam西兰花炒甜椒、菇和山药(V)
Braised Tofu w/Mushrooms, Cabbage & Goji & shrimp红烧豆腐配蘑菇、白菜、枸杞和虾

Chicken (Choice of 1 Item)

Braised Chinese Herbal Chicken with mushroom香菇药材鸡
Signature Chicken Rendang招牌仁当鸡
Korean Garlic Soy Fried Chicken韩式蒜蓉酱油炸鸡
Prawn Paste Chicken Mid Wing(虾酱鸡中翅)
Golden Chicken Coated With Salted Egg 咸蛋黄黄金鸡

Fish (Choice of 1 Item)

Nonya Assam Fish 娘惹阿萨姆鱼
Fried Fish Fillet with Ginger Onion Sauce姜葱酱炸鱼柳
Nanyang curry fish 南洋咖喱鱼
Tangy Sweet & Sour Fish with lychee 荔枝酸甜鱼
Crispy Fried Fish w Spicy Mango香脆炸鱼配辣芒果

Seafood (Choice of 1 Item)

Golden Manna Prawn黄金麦片虾
Royal Salted Egg Yolk Prawn咸蛋黄虾
lemon mint tomato prawn柠檬薄荷番茄虾
Umani Sambal Squid桑巴鱿鱼

Desserts (Choice of 1 Items)

Pulut Hitam 黑糯米(H) (V)
Mango Pudding with Fruit Cocktail (杂果芒果布丁)(C)
Iced Jelly with Peach and Lychee(C) (V) (桃子荔枝冰冻)
Snow Fungus w Longan & Goji(雪耳龙眼枸杞) (C/ H) (V)

Beverage (Choice of 1 Item)

Ice Lemon Tea (冰柠檬茶)/ Water Chestnut(马蹄水)/ Chilled Honey Yuzu(蜂蜜柚子)



STANDARD SOLEMNISATION DECORATION
JULY 2027 - JAN 2027



PHOTOS BY SHANE CHUA