



WEDDINGS  
BY RASEL

ORIENTAL  
COMMUNAL WEDDING

MENU



# Bespoke Weddings

*Your Dream. Our Artistry*

Let Rasel Catering weave a culinary tapestry offering a seamless one-stop service for all your wedding planning needs. Our passionate chefs, using the freshest, finest ingredients, will craft a menu as unique and unforgettable as your love story. Whether you envision a romantic sit-down dinner or a vibrant food station experience, we cater to every desire and dietary need, ensuring a flawless and delectable celebration that reflects the magic of your beginning.





# Wedding Package

## Package includes:

- A sumptuous 6 to 8-course sit-down created by our team of creative chefs
- Exquisite table setup with premium porcelain ware, glassware, cloth napkins and table numbering stand
  - Specially designed menu on each dining table
  - Complimentary pre-cocktail cordial for 30 minutes before reception
  - Complimentary free-flow cordial, aerated soft drinks and Chinese tea during reception
  - Uniformed manager in-charge, chef and service personnel in attendance
    - Venue Styling Packages  
(1 x Arch with partial florals + Chiffon drape, floral table centerpieces, 2 x VIP table centerpieces, reception table set up with angbao box, 4 x Aisle floral posies + 8 to 10 photo frames)
  - Complimentary food tasting on 6 dishes of selected menu for 6 persons upon confirmation
    - Full set of porcelain wares will be provided.
    - Complimentary 4 x Cocktail tables
    - Uniformed service personnel in attendance
      - Waiver of transportation charges
  - Package valid for minimum of 12 tables and above
    - Wedding coordinator on site (4 hours)
    - \$8+/pax Catering Fee

### Optional Charges (before GST)

Cocktail tables at \$35+/pc (min 5 pcs)

Napkins, tables and chairs with seat covers at \$12+/per person (min 120 persons)

*\* Subject to change without prior notice.*



# Oriental Gems

## 6-COURSE MENU

### COLD PLATTER

- Marinated Japanese Octopus  
with Cucumber Relish 黄瓜酱日本章鱼
- Jellyfish with Chilli Sesame Oil 麻油海蜇
- Crispy Beancurd Roll with Mango Mayo  
香脆豆腐卷配芒果蛋黄酱
- Fried Yam Scallop 炸芋头干贝

### PRAWN

- Wok Fried Butter Cereal Prawn  
with Fragrant Leaves  
香叶炒牛油麦片虾

### CHICKEN

- Imperial Emperor Herbal Chicken with Wolfberries  
枸杞皇药材鸡

### VEGETABLE

- Sautéed Trio Mushrooms with Seasonal Vegetables  
时蔬炒三菇

### NOODLE

- Braised Ee Fu Noodle with Shredded Chicken  
鸡丝伊府面

### SOUP

OR

- Braised Superior Seafood Treasure Soup  
with Fish Maw, Fish Lips, Crabmeat and Dried Scallop  
红烧上等海鲜宝汤 配鱼肚、鱼唇、蟹肉和干贝

### FISH

OR

- Asian Style Atlantic Barramundi Fillet  
with Nyonya Sauce  
亚洲风味大西洋澳洲肺鱼片配娘惹酱

### DESSERT

- Chilled Snow Fungus  
with Red Dates and Dried Longan  
冰镇红枣桂圆雪耳

### BEVERAGE

- Chinese Tea 中国茶
- Soft Drink 汽水

Please contact our wedding specialists for any further inquiries.



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# Oriental Blossoms

## 8-COURSE MENU

### COLD PLATTER

- Marinated Japanese Octopus  
with Cucumber Relish  
黄瓜酱日本章鱼
- Jellyfish with Chilli Sesame Oil  
麻油海蜇
- Crispy Beancurd Roll with Mango Mayo  
香脆豆腐卷配芒果蛋黄酱
  - Fried Yam Scallop  
炸芋头干贝

### SOUP

- Braised Superior Seafood Treasure Soup  
with Fish Maw, Fish Lips, Crabmeat and Dried Scallop  
红烧上等海鲜宝汤配鱼肚、鱼唇、蟹肉和干贝

### PRAWN

- Wok Fried Butter Cereal Prawn  
with Fragrant Leaves  
香叶炒牛油麦片虾

### FISH

- Asian Style Atlantic Barramundi Fillet  
with Nyonya Sauce  
亚洲风味大西洋澳洲肺鱼片配娘惹酱

### CHICKEN

- Imperial Emperor Herbal Chicken  
with Wolfberries  
枸杞皇药材鸡

### VEGETABLE

- Sautéed Trio Mushrooms  
with Seasonal Vegetables  
时蔬炒三菇

### NOODLE

- Braised Ee Fu Noodle  
with Shredded Chicken  
鸡丝伊府面

### DESSERT

- Chilled Snow Fungus  
with Red Dates and Dried Longan  
冰镇红枣桂圆雪耳

### BEVERAGE

- Chinese Tea 中国茶
- Soft Drink 汽水

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# Oriental Treasures

## 8-COURSE MENU

### COLD PLATTER

- Smoked Duck with Thai Green Chili Dip  
烟熏鸭配泰式青辣椒酱
- Marinated Japanese Octopus with Cucumber Relish  
黄瓜酱日本章鱼
- Crispy Beancurd Prawn Roll with Mango Mayo  
香脆豆腐虾卷配芒果蛋黄酱
  - Chicken with Creamy Salted Egg  
奶油咸蛋鸡

### SOUP

- Double Boiled Chicken Soup  
with Fish Maw, Mushrooms, Dried Scallop  
and Cordyceps Flower  
花胶炖鸡汤配香菇、干贝和虫草花

### PRAWN

- Wok Fried Prawn  
with Trio Bell Pepper in Mongolian Sauce  
蒙汁三色灯笼椒炒大虾

### FISH

- Steamed Grouper  
with Crispy Ginger and Superior Soya Sauce  
香脆姜汁清蒸石斑鱼

### CHICKEN

- Honey Soy Glazed Chicken  
with Crispy Garlic  
香脆蒜蓉蜜汁鸡

### VEGETABLE

- Stir Fried Broccoli and Carrot  
with Bai Ling Mushrooms  
时蔬炒三菇

### RICE

- Organic Signature Fried Rice  
with Chicken Floss  
有机招牌鸡丝炒饭

### DESSERT

- Sweetened Yam Paste  
with Ginkgo Nuts and Pumpkin Puree  
银杏南瓜泥甜山药酱

### BEVERAGE

- Chinese Tea 中国茶
- Soft Drink 汽水

Please contact our wedding specialists for any further inquiries.

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## CONTACT US

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