



醉花林品潮軒
CHUI HUAY LIM TEOCHEW CUISINE



SOLEMNISATION PACKAGES

2025



2026





醉花林品潮軒
CHUI HUAY LIM TEOCHEW CUISINE

Imagine Your Wedding Day:

**A SYMPHONY OF
LOVE, LAUGHTER
& EXQUISITE FLAVOURS.**

OUR EXQUISITE WEDDING MENUS ARE CRAFTED WITH
THE FINEST INGREDIENTS, ENSURING A CELEBRATION AS
UNFORGETTABLE AS YOUR LOVE.



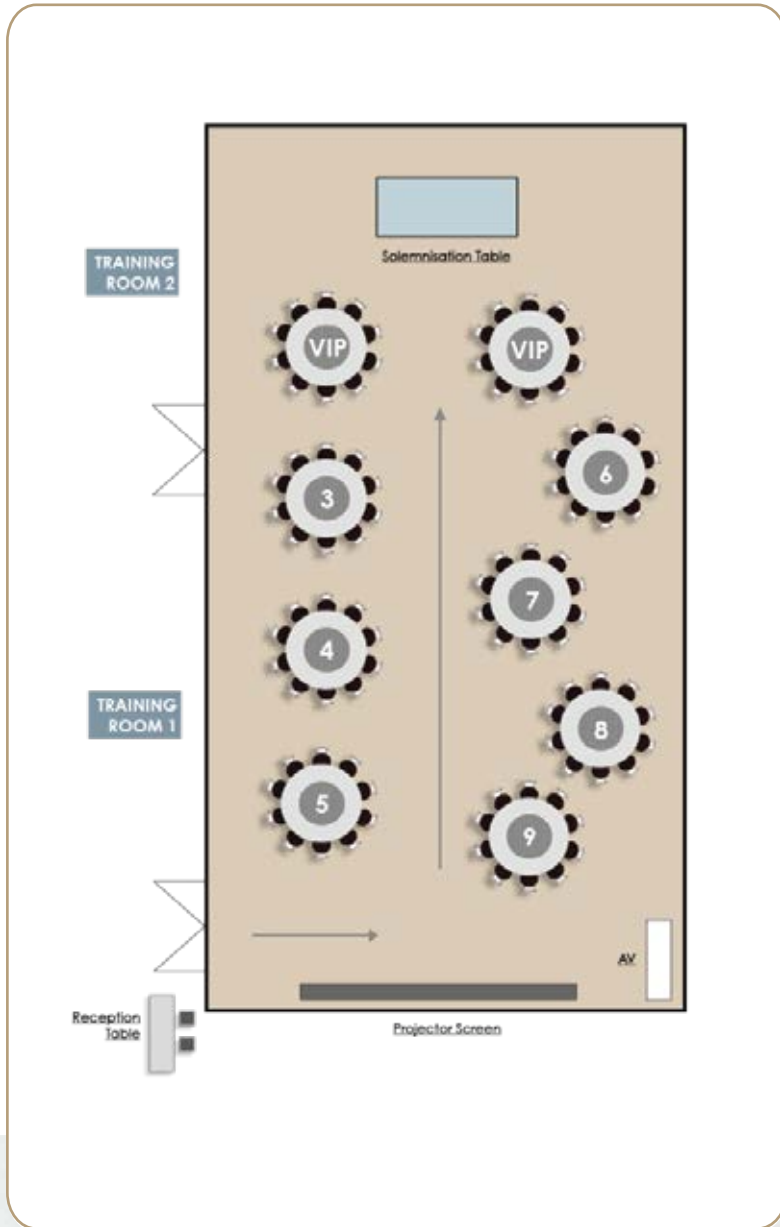
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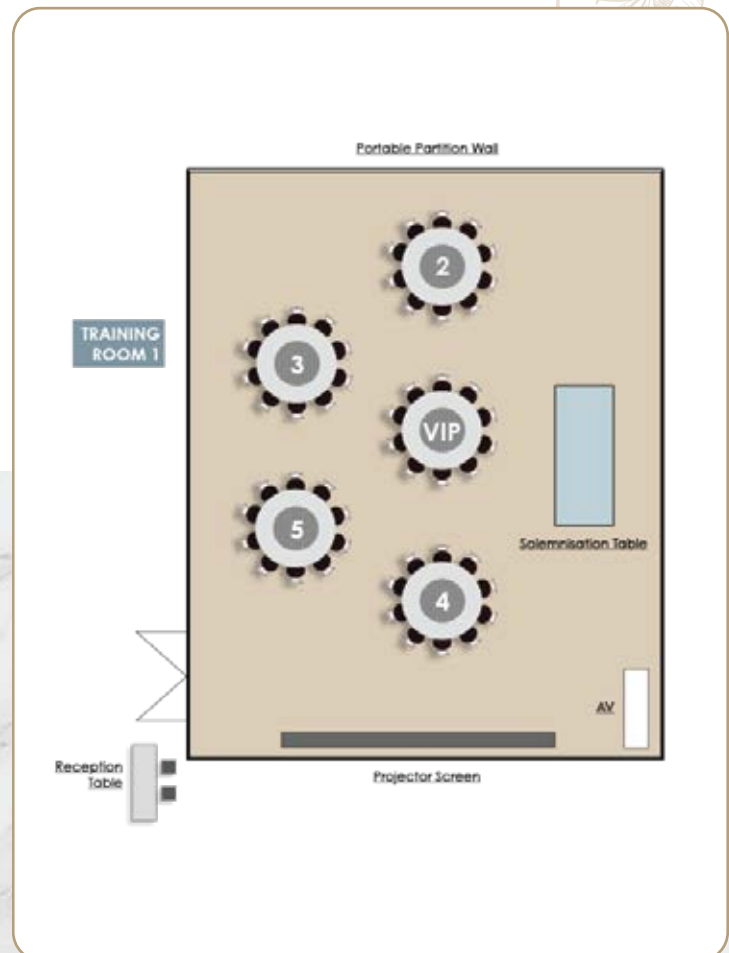
Floorplan

SAPPHIRE 1 & 2



VENUE	HEIGHT (M)	CAPACITY*
Sapphire 1	4	60
Sapphire 2	4	60
Sapphire 1 & 2	4	120

SAPPHIRE 1



Sapphire





Bliss

8-COURSE

\$6,399.00++

Everlasting

8-COURSE

\$8,399.00++

Celestial

8-COURSE

\$10,399.00++

Prices start from 5 tables

Available:
Monday - Sunday
(Including Eve & Public Holidays)

Sapphire Room Time Slots:
Lunch (10:00am - 03:00pm)
Dinner (05:00pm - 10:00pm)

Bliss

5 Tables @ \$6,399.00++
Additional Table @ \$999.00++ each

品潮轩四喜拼盘
(猪脚冻, 五香枣, 虾丸, 生捞海哲)

Teochew Cuisine Combination Platter
(Pig Trotter Terrine, Deep Fried Ngoh Hiang,
Deep Fried Prawn Balls, Chilled Marinated Jellyfish)

蟹肉鱼鳔羹
Braised Fish Maw Soup with Crab Meat

油泡西兰花大明虾球
Shelled King Prawns Sautéed with Preserved Radish and Broccoli

清蒸金目卢
Steamed Seabass with Soya Sauce

普宁豆酱走地鸡
Teochew Puning Fermented Bean Chicken

十头鲍鱼花菇扒菠菜
Whole 10-head Abalone Braised with Shiitake Mushrooms and Spinach

瑶柱干烧伊面
Ee-fu Noodles Braised with Dried Scallops and Assorted Mushrooms

福果绿豆爽
Teochew Tau Suan with Gingko Nuts



Everlasting

5 Tables @ \$8,399.00++
Additional Table @ \$1,399.00++ each

品潮轩四喜拼盘
(猪脚冻, 五香枣, 虾丸, 生捞海哲)

Teochew Cuisine Combination Platter
(Pig Trotter Terrine, Deep Fried Nghoh Hiang,
Deep Fried Prawn Balls, Chilled Marinated Jellyfish)

干贝蟹肉翅
Braised Sharks' Fin Soup with Conpoy and Crab Meat

西兰花油泡菜脯炒带子
Scallops Sautéed with Broccoli and Preserved Radish

清蒸龙虎斑
Steamed Longhu Garoupa with Soya Sauce

卤鸭拼豆干
Braised Duck with Beancurd

五头鲍鱼花菇扒菠菜
Whole 5-head Abalone Braised Shiitake Mushrooms and Spinach

瑶柱干烧伊面
Ee-fu Noodles Braised with Dried Scallops and Assorted Mushrooms

金瓜福果芋泥
Yam Paste with Pumpkin and Gingko Nuts



Celestial

5 Tables @ \$10,399.00++
Additional Table @ \$1,799.00++ each

品潮轩四喜拼盘
(猪脚冻, 五香枣, 虾丸, 生捞海哲)

Teochew Cuisine Combination Platter
(Pig Trotter Terrine, Deep Fried Ngoh Hiang,
Deep Fried Prawn Balls, Chilled Marinated Jellyfish)

干贝蟹肉海皇翅
Braised Superior Shark's Fin Soup with Conpoy and Crab Meat

蒜香豆酱焗龙虾
Lobster Wok Baked with Fermented Bean and Garlic Teochew Style

潮州五香乳猪
Teochew Roasted Suckling Pig Marinated with Five Spices

清蒸笋壳鱼
Steamed Soon Hock (Marble Goby) with Soya Sauce

五头鲍鱼海参扒菠菜
Whole 5-head Abalone Braised with Sea Cucumber and Spinach

卤肉花菇荷叶饭
Fried Rice with Braised Pork Belly and Mushroom, Wrapped in Lotus Leaf

莲子雪梨炖雪蛤
Double-boiled Hashima with Lotus Seed and Chinese Pear



Vegetarian

Additional \$88.00++ per Guest

上素五香枣
Vegetarian Ngoh Hiang

五彩上素羹
Mixed Vegetable Soup

芦笋鳕鱼柳
Vegetarian Cod Fish Fillet with Asparagus

糖醋素鸡件
Sweet and Sour Vegetarian Chicken

鲜支竹红烧素花肉
Braised Vegetarian Pork Belly with Fresh Beancurd Stick

双菇西兰花
Bai Ling Mushrooms, Shiitake Mushrooms and Broccoli Braised
in Superior Oyster Sauce

香菇素叉烧炒饭
Fried Rice with Mushroom and Vegetarian Char Siew

时日甜品
Dessert of the Day





MENU

Choose from an exquisite variety of eight-course set menus featuring authentic Teochew dishes, specially curated by our Master Chef and his culinary team of experts from Chui Huay Lim Teochew Cuisine. We cater to dietary requirements too; vegetarian and no pork no lard menus are available upon requests, served per table of 10 or for individuals.

BEVERAGE

Prices listed include free-flow soft drinks (F&N Orange and Coke) and Chinese tea. Corkage charge is waived for all duty-paid and sealed hard liquor. Do note that strictly no duty-free hard liquor is allowed, under the Customs and Excise Law of Singapore.

ITEMS	PRICE
Wines Corkage Charge	S\$20++ per bottle
House Red / White Wines	S\$55++ per bottle
Tiger Draft Beer	S\$42++ per jug
20-litres Tiger Beer	S\$600++ per barrel
Guinness Stout	S\$12.80++ per glass
Johnnie Walker, Black Label (700ml)	S\$158++ per bottle
Chivas Regal 12 Years (750ml)	S\$168++ per bottle
Martell VSOP (700ml)	S\$228++ per bottle
Hennessy VSOP (700ml)	S\$568++ per bottle

PACKAGE INCLUDES



Exclusive use of
function room



Tastefully decorated
faux floral for VIP, Guest
& Reception Table



Thematic floral
decoration for
backdrop



Chair covers with
sash for VIP table



Complimentary
usage of
Solemnisation table
and 5 chairs



Complimentary
usage of
ang pao box



Unique wedding
favours for all
invited guests

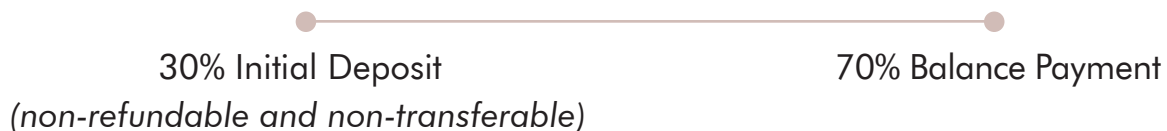


Complimentary
usage of the sound
system and projector



Free parking
coupons for 20% of
the confirmed guests

PAYMENT & DEPOSIT



Upon signing Letter of
Confirmation

On the actual event day

SOLEMNISATION DECOR PACKAGE

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Our team of professional wedding stylists is dedicated to making your special day truly unforgettable. Our expert decor specialists will tailor every detail to your preferences, ensuring a flawless and memorable celebration.

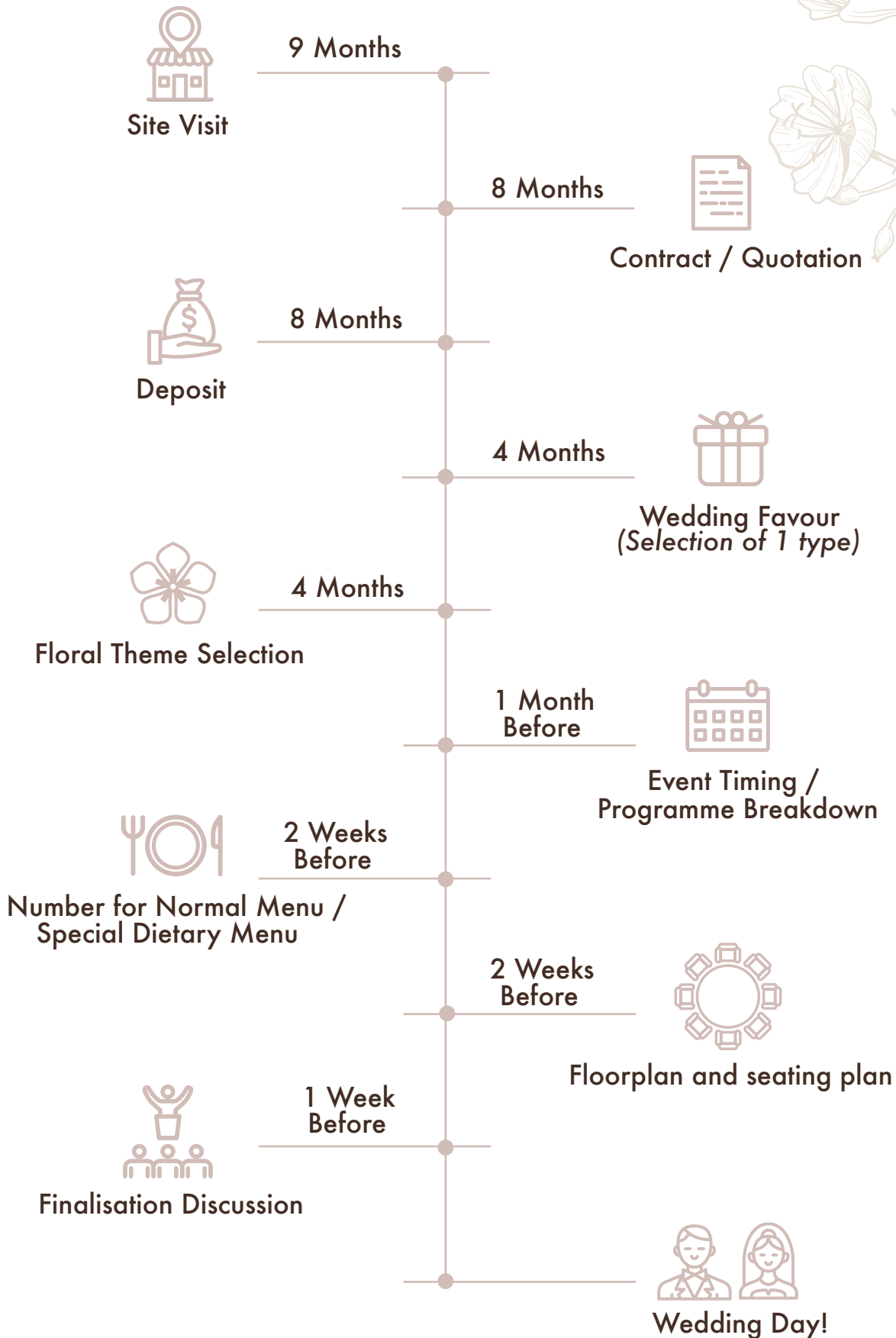


Modern Oriental

MODERN ORIENTAL



WEDDING TIMELINE






醉花林品潮軒
CHUI HUAY LIM TEOCHEW CUISINE

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