



CAPELLA

SINGAPORE

SENTOSA ROOM

An intimate celebration





SENTOSA ROOM

Designed to accommodate up to 180 guests, our Sentosa Rooms features floor-to-ceiling windows that overlook the magnificent vistas of the South China Sea and tropical lush greenery.



JOY

\$1,588 per table of 10 persons | lunch**

- Choice of six-course Chinese cuisine served individually-apportioned or four-course Western cuisine served individually-plated
 - One night stay in our Premier Seaview Room on your wedding night (inclusive of romantic honeymoon amenities and \$100 in-room dining credit)
 - Choice of one Capella Star



SERENITY

\$1,788 per table of 10 persons | dinner**

- Choice of eight-course Chinese cuisine served individually-apportioned or four-course Western cuisine served individually-plated
 - One night stay in our Premier Seaview Room on your wedding night (inclusive of romantic honeymoon amenities and \$100 in-room dining credit)
 - Choice of two Capella Stars



FELICITY

\$198 per person | lunch or dinner**

- Choice of six-course Chinese or five-course Western cuisine served individually-plated
 - One night stay in our Premier Seaview Room on your wedding night (inclusive of romantic honeymoon amenities and \$100 in-room dining credit)
 - Choice of three Capella Stars



Additional surcharge of \$10** per person is applicable on auspicious dates, eve of and on public holidays.

2020 Auspicious Dates: 2, 20, 22 February, 6 June, 8 August



CAPELLA STARS SELECTION

One-night stay in our Premier Garden Room for your entourage

Special rates for outdoor solemnization experiences

Exclusive use of the patio as a solemnisation venue
(excluding decoration and audio-visual system)

Corkage waiver for up to 10 bottles of liquor

Corkage waiver for all wines and champagne

Complimentary valet parking for all guests

Choice of tiffany chairs for all guests

A 30-litre barrel of draft beer

Pass-around canapés



ALL PACKAGES ARE INCLUSIVE OF

- Menu tasting for up to six guests (*Monday to Thursday only*)
 - Model wedding cake

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- A bottle of wine for each guaranteed table of ten persons
 - Free flow of soft drinks served throughout the event
 - A bottle of champagne for toasting

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- Elegant floral arrangements for reception table, centerpiece and four floral stands
 - Selection of wedding invitation designs for 70% of your guests
 - Choice of wedding favour for every guest or charity donation
 - Guest book and token box

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- Complimentary access to Sentosa Island for all guests during the day of event
 - Complimentary carpark passes for 20% of guaranteed attendance

JOY

Six-course Chinese cuisine individually-apportioned



五福大拼盘
金牌烧肉，明炉挂烧鸭，麻辣红油鸡，海蜇八爪鱼，橙花鲳鱼粒

JOY PLATTER

roasted pork belly
roasted duck
poached chicken with mala sauce
chilled octopus with jellyfish
deep-fried cod fish with orange sauce

花菇干贝鲍鱼炖鸡汤

DOUBLE-BOILED CHICKEN SOUP WITH ABALONE

flower mushroom, dried scallop

栗子海参扒酥鸭伴菜苗

BRAISED DUCK

sea cucumber, chestnut, seasonal green

港式蒸东星斑

STEAMED GAROUPA

Hong Kong-style

腊味鸡粒荷叶饭

FRIED RICE

assorted preserved meat, wrapped in lotus leaf

鲜果芦荟香茅冻

CHILLED LEMONGRASS JELLY

mixed fruit, aloe vera

JOY

Four-course Western cuisine individually-plated



TUNA TARTARE

caviar, marinated mozzarella, basil, pistachio, tomato tapenade and arugula salad with balsamic cream



CREAM OF CAULIFLOWER SOUP

truffle mushroom croquette, truffle oil



SLOW COOKED CHICKEN BREAST

sweet potato puree, asparagus, carrot, king oyster mushroom, roasted garlic, thyme and chicken jus

OR

PAN-SEARED SEA BASS

coffee crumble, leek and shimeiji fondue, trio of caviar, noilly prat beurre blanc



FRESH STRAWBERRY TEXTURES ON TOP OF RED MACARON SHELL

berries thick curve, lemon curd drops



COFFEE AND TEA

SERENITY

Eight-course Chinese cuisine individually-apportioned



五福大拼盘

烤乳猪件，蜜汁叉烧，麻辣红油鸡，杞子花雕醉虾，百花蟹钳

SERENITY PLATTER

suckling pig

honey-glazed barbecued iberico pork char siew

poached chicken with mala sauce

drunken prawn with chinese wine and wolfberry

deep-fried crab claw kataifi stuffed with minced shrimp



羊肚菌干贝海参炖鸡汤

DOUBLE-BOILED CHICKEN SOUP

french morel mushroom, dried scallop, sea cucumber



鲜虾带子核桃炒翡翠琥珀

WOK-FRIED PRAWN AND SCALLOP

asparagus, walnut



八头鲍焖豆根松菇扒菜苗

BRAISED 8-HEAD ABALONE

beancurd stick, hon-shimeji mushroom, seasonal green



港式蒸石斑鱼/顺壳鱼

STEAMED GAROUPA OR SOON HOCK

Hong Kong-style



栗子海参扒酥鸭伴菜苗

BRAISED DUCK WITH SEA CUCUMBER

chestnut, seasonal green



麻辣龙凤扒上海面

SPICY STEWED SHANGHAI NOODLE

minced chicken, prawn, eggplant



椰汁莲子芋泥

YAM PASTE

coconut cream, lotus seed

SERENITY

Four-course Western cuisine individually-plated



MARINATED SALMON

trout roe, horseradish, quenelle of green pea, crispy buckwheat



HOMEMADE CHICKEN BALLOTINE

mushrooms and spinach, pumpkin, yuzu dressing



CITRUS-BAKED HALIBUT

caramelized daikon, green pea puree, provençal-style edamame,
provençal seafood jus

OR

BEEF SHORT-RIB CONFIT

asparagus, carrot, potato nikko, broccolini, seasonal mushrooms, red wine jus



RASPBERRY YUZU TARTLET JAPANESE YUZU CURD

matcha chocolate ganache, fresh raspberry



COFFEE AND TEA

FELICITY

Six-course Chinese cuisine individually-plated



精选三式拼盘
金牌碳烧黑猪腩，青芥酱千丝芒果虾，黑椒蒜香烤鳗鱼

FELICITY PLATTER

five-spice roasted yorkshire pork belly
crispy prawn and mango in kataifi with wasabi mayonnaise sauce
baked eel with black pepper and garlic



松茸菇干贝响螺炖鸡汤

DOUBLE-BOILED CHICKEN SOUP

matsutake mushroom, dried scallop, sea whelk



碧绿烧汁德国排骨

BAKED SPARE RIB IN BARBECUE SAUCE

seasonal green



港式蒸智利鳕鱼

STEAMED COD FISH

Hong Kong-style



香煎日本带子伴腊味丝苗

STEAMED FRAGRANT RICE

chinese sausage, pan-fried japanese scallop



黑糯米伴雪糕

CHILLED BLACK GLUTINOUS RICE

ice cream

FELICITY

Five-course Western cuisine individually-plated



SAUTÉED HOKKAIDO SCALLOPS

truffle cream, jerusalem artichoke puree



CREAM OF CAULIFLOWER SOUP

truffle mushroom croquette, truffle oil



PAN-SEARED RED SNAPPER

coffee crumble, leek and shimeji fondue, trio of caviar,
noilly prat beurre blanc



ROASTED QUAIL “ALLA CACCIATORA”

truffle, rosemary



CRUNCHY DARK CHOCOLATE MOUSSE CAKE

thick cocoa sauce, 67% rich chocolate ganache drops, fresh strawberry



COFFEE AND TEA