Chinese Wedding Collection

Consolidated portfolio edition | 21 November 2026

Three menu cards, complete development recipes, hotel research and populated ingredient-cost estimates. Recipes serve ten guests. Independent concepts by Sixto Carreon; not employer or hotel recipes.

How to read this edition

The three menu cards follow this summary. The original 54-page development pack follows the cards, then the detailed cost appendix. Its earlier statements that costing is blank are superseded by this appendix. Research coverage remains 10 dish-level hotel sources plus seven package sources, not all Singapore hotels.

Planning costs, not supplier quotations

P = published Singapore retail benchmark (retrieved 16-21 November 2026); product specifications and availability still require confirmation. A = explicit planning allowance without a verified supplier quotation. All preparation yields are assumptions, not measured results. Costs use displayed retail prices without input-GST recovery and are conservative cash-budget estimates. No costs are claimed as actual hotel procurement costs.

Menu	Ingredients /10	With 5% buffer	Per guest	Revenue /10 at 27%
Heritage Harmony	S$214.31	S$225.02	S$22.50	S$833.41
Straits Celebration	S$205.74	S$216.03	S$21.60	S$800.11
Imperial Elegance	S$278.78	S$292.72	S$29.27	S$1084.15

27% is an illustrative ingredient-food-cost scenario carried from the grill project, not an approved wedding package price. Revenue = buffered food cost / 0.27. Excludes labour, venue, beverages, linen, equipment, transport, overhead, service charge and output GST. The 5% allowance covers event buffer, separate from preparation yields.

Controls that materially affect cost

Frying charge: allocate 10% of the 1,500 ml charge per ten guests. Garlic frying charge: allocate 25%. Replace both with measured use. Stocks use provisional fully prepared rates: chicken S$3/litre, mushroom S$4/litre and seafood S$6/litre; these include their base ingredients, which are not charged again. Suckling pig allowance is S$140/kg edible boneless cooked product; hydrated fish maw S$25/kg; cooked drained abalone S$109.50/kg. These are assumptions requiring quotes. All quantities, including surplus and sauces, are charged in full unless the oil allocation is shown.

SIXTO CARREON / WEDDING COLLECTION

Heritage Harmony

EIGHT COURSES | CHINESE WEDDING MENU

01

Five-Taste Celebration Platter

02

Double-boiled chicken and bamboo pith soup

03

Hong Kong-style steamed whole grouper

04

Prawns with asparagus and lily bulbs

05

Crisp roast chicken

06

Braised shiitake and beancurd skin

07

Braised crab ee-fu noodles

08

Red bean and lotus seed soup

A culinary concept by Chef Sixto Carreon

SIXTO CARREON / WEDDING COLLECTION

Straits Celebration

EIGHT COURSES | CHINESE WEDDING MENU

01

Straits Welcome Platter

02

Golden pumpkin and crab soup

03

Steamed grouper with mandarin peel

04

Scallops with asparagus and lily bulbs

05

Roast duck with sour-plum glaze

06

Braised shiitake and napa cabbage

07

Chilli crab ee-fu noodles

08

Pandan coconut pudding

A culinary concept by Chef Sixto Carreon

SIXTO CARREON / WEDDING COLLECTION

Imperial Elegance

EIGHT COURSES | CHINESE WEDDING MENU

01

Celebration trio

02

Chicken and fish maw clear soup

03

Grouper fillet with fresh and crisp garlic

04

Abalone, shiitake and winter melon

05

Roast duck with mandarin-peel plum sauce

06

Baby bok choy and fresh lily bulbs

07

Crab and ginger rice in seafood broth

08

Chilled pear and snow fungus

A culinary concept by Chef Sixto Carreon

Singapore Chinese Wedding Menus

Complete three-menu draft pack | 16 November 2026

Heritage Harmony
Straits Celebration
Imperial Elegance

24 courses across three menus. Recipe formulas for ten guests, starter components, sauces, garnishes, stocks, portion targets, banquet workflow and SGD costing worksheets.

Ready for a kitchen trial

All three menu concepts now have written development formulas. The pack is complete as a draft recipe and research reference, not a tested production manual or a priced wedding offer. Actual yields, supplier quotations, dietary declarations and service performance remain to be verified.

Research status

The included report documents dish-level evidence from 10 hotel menu sources and format or package evidence from seven additional hotels. It explicitly records historical brochures and remaining coverage gaps. This is not an exhaustive audit of every hotel in Singapore.

Commercial status

All costing worksheets use SGD. No supplier prices or finished selling prices are invented. Your 27% food-cost target from the separate grill project appears only as an optional calculation until a wedding target is confirmed.

Source and production choices

The early concept report is retained for traceability. The detailed Imperial recipe describes its soup accurately as a clear double-boiled soup, not an egg-white-clarified consomme. Purchased prepared suckling pig, cooked abalone and hydrated cooked fish maw are explicitly specified; their finishing procedures are included.

Contents and review sequence

Section	Master pages
Hotel research, menu concepts and sources	3-12
Heritage Harmony: menu and 12 recipe cards	13-25
Straits Celebration: existing complete recipe pack	26-41
Imperial Elegance: menu and eight recipe cards	42-50
Shared stocks, production plan, food controls and costing	51-54

The PDF bookmarks open each section. Footer numbers run continuously through the master. Source reports retain their original design and wording.

What to test first

Heritage Harmony: whole-fish edible yield, equal portions, roast-chicken crispness and the time needed to finish the five-component starter.

Straits Celebration: mandarin-peel strength, duck yield, repeated crab across two courses, noodle absorption and pudding set.

Imperial Elegance: supplier specifications, suckling-pig skin after reheating, abalone drained weight, fish plating capacity and coordinated broth pouring.

Before approving a menu for sale

1. Run each menu at ten guests and record every changed quantity in grams/ml.

2. Confirm Singapore supplier quotations, purchase units, preparation losses and cooked yields.

3. Complete ingredient and cross-contact allergen checks and design special meals separately.

4. Run a multi-table service trial using the actual ovens, steamers, woks, staff and route to the ballroom.

5. Approve recipe version, portions, production plan, holding limits, total ingredient cost and commercial pricing.

Outstanding inputs are clearly bounded

A kitchen trial is needed to establish taste and measured yield. Supplier quotations are needed for actual costs. Further hotel research is needed to expand the documented benchmark set. None of those missing inputs is disguised as a completed verification.

RESEARCH & DEVELOPMENT / 15 NOVEMBER 2026

Chinese wedding banquets in Singapore

Prepared for Sixto Carreon

Hotel benchmarks, three eight-course menu concepts, and a practical brief for recipe trials.

The proposed direction

Build one dependable Cantonese foundation, then offer a Singapore-inspired signature menu and a premium plated menu. Differentiate through flavour, service and ingredient quality instead of adding luxury ingredients to every course.

What this report verifies

Dish-level evidence from 10 hotel menu sources, plus wedding format or package evidence from 7 additional hotels. The sources include 2026 and 2027 material, with two older menu references clearly marked.

Coverage limitation

This is a researched benchmark set, not a completed audit of every Singapore hotel. The official Hotels Licensing Board list is the appropriate nationwide starting point [S18]; its spreadsheet download could not be retrieved in this session. Hotels without accessible menus must remain unverified, not be assumed to lack Chinese wedding catering.

Status of our menus

Original menu combinations proposed for research. They are not hotel menus, tested recipes, approved Andaz menus, or costed commercial offers. Familiar Chinese dishes remain identified by their established names.

Working assumptions: eight courses; ten guests per communal table; an optional individually plated premium service; ingredient quantities and selling prices to follow after trials.

01 / EVIDENCE

Hotel menu benchmarks

Hotel / source	Verified features, paraphrased	Lesson for our development
Shangri-La [S1]	Individual plating; seafood-rich starters, abalone, fish fillets and light chilled finishes.	Use premium ingredients with clear portions; examine plating labour.
Grand Hyatt [S2]	Communal and plated options; coconut soup, roast duck and seafood noodles in its 2027 range.	Keep a familiar progression while adding one distinctive course.
Concorde [S3]	Choose-by-category eight-course system; steamed fish, poultry, vegetables and rice/noodles.	A modular menu can support controlled substitutions.
Orchard Hotel [S4]	Multiple menu tiers; roast and steamed proteins, abalone greens and lobster-stock rice options.	Differentiate the tiers through main ingredients and finishing.
PARKROYAL COLLECTION Marina Bay [S5]	Weekend menu includes local chilli-crab flavours and mantou alongside Chinese banquet dishes.	A recognisable Singapore course can anchor a signature menu.
PARKROYAL COLLECTION Pickering [S6]	Grouped main courses, Nyonya-accented fish, seafood and pear-based sweet finishes.	Study service grouping; avoid confusing dish count with course count.
M Hotel [S7]	Choice of fish and cooking method; poultry, seafood, vegetables and classic dessert alternatives.	Build a substitution matrix with defined cost and workload impacts.
Andaz / 5 ON 25 [S8]	Historical 2025 reference: mandarin-peel fish, smoked duck, lobster rice and contemporary pastry.	Useful flavour direction, not evidence of current ballroom offerings.
Goodwood Park [S9]	Expired-period reference: eight-course Min Jiang choices, roast or herbal poultry and several fish styles.	Useful traditional baseline; obtain the replacement brochure.
Conrad Orchard [S10]	Side-plated tiered menus, plus vegetarian sequences and alternative dessert styles.	Design dietary menus as complete experiences.

02 / COVERAGE

Additional hotel evidence

Hotel / source	Verified scope	Still needed
Conrad Marina Bay [S11]	Six- or eight-course Chinese formats in a dated 2026/2027 package.	Detailed dish comparison by package.
Holiday Inn Atrium [S12]	Eight-course Cantonese wedding package.	Complete dish matrix and current brochure.
Ritz-Carlton Millenia [S13]	Plated Chinese or Cantonese set service from Summer Pavilion.	Current course-by-course ballroom menus.
Fullerton / Jade [S14]	Six-course individual menu for an intimate solemnisation package.	Large ballroom menus; do not extrapolate from Jade.
Sheraton Towers [S15]	Wedding cuisine associated with Li Bai.	Current itemised menu selections.
Carlton [S16]	Chinese and dietary menu arrangements; Wah Lok tasting referenced.	Itemised current wedding menus.
Pan Pacific Singapore [S17]	2026/2027 wedding packages and a Hai Tien Lo wedding package listed.	Read the linked menu PDFs before assigning dishes.

Nationwide research still outstanding

Use the official hotel register [S18] as the full universe and the wedding directory [S19] for discovery. Match current property names, then mark each hotel: dish menu verified / package only / enquiry required / no wedding service confirmed. An absent public PDF is not proof that a hotel has no wedding menu.

Further candidates to verify include Mandarin Oriental, both Pan Pacific properties where relevant, Singapore Marriott Tang Plaza, JW Marriott South Beach, St. Regis, Four Seasons, Raffles, Capella, Marina Bay Sands, Hilton Orchard, Fairmont, Swissotel The Stamford, Grand Copthorne Waterfront, Amara, Crowne Plaza Changi Airport, Furama RiverFront, Furama City Centre, York, Holiday Inn Orchard City Centre, PARKROYAL on Beach Road and Shangri-La Rasa Sentosa. This is a follow-up list, not verified menu evidence.

No hotel was contacted and no tasting was conducted. A documented public menu can establish what was offered; it cannot establish which hotel tastes best.

03 / INTERPRETATION

What we should take forward

These are culinary and operational judgements drawn from the published examples, not measured rankings.

Keep the sequence recognisable

The reviewed traditional menus commonly move from a mixed starter and soup into fish, seafood, meat or poultry, vegetables, starch and dessert [S2-S4, S7, S9]. Our eight-course versions preserve that rhythm.

Create variety through cooking method

Use a clear soup, steamed fish, roast poultry, one wok dish and a braise. This gives contrast and spreads production across stations. Validate actual steamer, oven and wok capacity before committing.

Give each menu a clear identity

Heritage Harmony is the traditional foundation. Straits Celebration introduces restrained local accents. Imperial Elegance prioritises seafood quality and individual presentation.

Control repetition

Avoid putting prawn, abalone and scallop into nearly every course. Repeated luxury ingredients can raise cost without making the progression more interesting.

Make service part of the design

Whole fish creates a communal centrepiece but needs portioning. Fillets simplify individual allocation but require tight steaming and plating coordination. Neither format is automatically faster at scale.

Separate food cost from hotel package price

Published wedding packages include benefits beyond the food. Do not treat a hotel table price as a recipe price or multiply it by a food-cost percentage to infer a competitor's ingredient spend.

Plan dietary sequences early

Vegetarian guests need an equivalent progression, not vegetables removed from the main menu. No-pork/no-lard does not by itself establish halal certification; Carlton explicitly distinguishes the arrangements [S16].

MENU 01 / ORIGINAL CONCEPT

Heritage Harmony

Classic Cantonese banquet | Eight courses | Communal service for ten

01 Five-Taste Celebration Platter

Honey-glazed pork char siu; soy-braised duck; ginger-scallion chicken; cucumber and black fungus with rice vinegar; crisp mushroom beancurd roll.

02 Double-Boiled Chicken and Bamboo Pith Soup

Dried scallop, shiitake and a light ginger broth.

03 Hong Kong-Style Steamed Whole Grouper

Ginger, spring onion and light soy dressing.

04 Wok-Fried Prawns with Asparagus

Fresh lily bulbs and yellow chives in a light garlic sauce.

05 Crisp Roast Chicken

Five-spice salt and plum sauce served separately.

06 Braised Shiitake and Beancurd Skin

Baby bok choy with a rich mushroom sauce.

07 Braised Ee-Fu Noodles

Crab meat, yellow chives and fragrant stock.

08 Warm Red Bean and Lotus Seed Soup

Black sesame tang yuan.

Research basis: traditional category structure from Concorde, Orchard, M Hotel and the historical Goodwood Park brochure [S3, S4, S7, S9]. The selection and combination above are ours.

Trial focus: whole-fish yield; roast chicken skin after transport; noodle texture at the final table. Expected cost position: lowest of these three concepts, subject to supplier quotes.

MENU 02 / ORIGINAL CONCEPT

Straits Celebration

Contemporary Singapore Chinese | Eight courses | Communal or side-plated

01 Straits Welcome Platter

Calamansi-dressed prawns; five-spice pork and water-chestnut roll; soy-braised beancurd; sour-plum cherry tomatoes.

02 Golden Pumpkin and Crab Soup

Silky pumpkin broth, picked crab and sweet corn; a lighter consistency than a thick seafood soup.

03 Steamed Grouper with Mandarin Peel

Ginger, spring onion and a restrained light-soy dressing.

04 Wok-Fried Scallops with Asparagus

Fresh lily bulbs and a light touch of Sarawak white pepper.

05 Roast Duck with Sour-Plum Glaze

Pickled young ginger; sauce served sparingly to preserve the skin.

06 Braised Shiitake and Napa Cabbage

Beancurd skin and ginger-mushroom broth.

07 Chilli Crab Ee-Fu Noodles

Picked crab in a moderately spiced tomato-chilli sauce; coriander served separately.

08 Pandan Coconut Pudding

Mango, pomelo and a small calamansi gel accent.

Research basis: local accents in PARKROYAL COLLECTION Marina Bay and Pickering; mandarin-peel fish and modern desserts in the historical Andaz restaurant menu [S5, S6, S8]. No claim that a hotel serves this proposed sequence.

Trial focus: balance chilli and acidity for mixed-age guests; check sauce absorption in noodles; keep dessert sweetness restrained. My preferred starting point for a distinctive signature menu.

MENU 03 / ORIGINAL CONCEPT

Imperial Elegance

Premium Cantonese celebration | Eight courses | Individually plated

01 Celebration Trio

Crisp suckling pig; chilled lobster with pomelo; lightly pickled cucumber and radish.

02 Double-Boiled Chicken and Fish Maw Consomme

Bamboo pith, dried scallop and shiitake, served clear.

03 Steamed Grouper Fillet

Fresh and crisp garlic, spring onion and superior light-soy dressing.

04 Braised Whole Abalone

Shiitake, tender winter melon and a concentrated stock glaze.

05 Roasted Duck

Aged mandarin-peel and plum sauce, with pickled daikon.

06 Baby Bok Choy and Fresh Lily Bulbs

Golden garlic and a clear mushroom reduction.

07 Crab and Ginger Rice in Seafood Broth

A small portion of fragrant rice, picked crab and crisp rice added at service.

08 Chilled Pear and Snow Fungus

Osmanthus syrup, with a separate black sesame glutinous rice dumpling.

Research basis: plated premium progression at Shangri-La and Grand Hyatt; side-plating at Conrad Orchard; seafood rice in Orchard and historical Andaz menus [S1, S2, S4, S8, S10].

Trial focus: abalone supplier specification and drained weight; fillet yield; plating capacity; broth pouring time. Highest expected cost and service demand of the three, pending measurement.

04 / NEXT RESEARCH STAGE

From menu to banquet trial

Stage	Required output
1. Define the service	Confirm guest count, table size, whole fish versus fillets, course timing and kitchen/staff capacity.
2. Set specifications	Specify species, grade, raw/trimmed/cooked weight, drained weight, supplier and acceptable substitutes. Do not buy abalone from a head-count label alone.
3. Write recipes	Produce one ten-person trial recipe per dish, in grams and millilitres. Record gross purchase weight separately from edible yield.
4. Cost the recipes	Use dated supplier quotations, measured yield, sauces, garnish and wastage. Keep food revenue separate from beverage and other package components.
5. Conduct a tasting	Assess flavour, texture, portion balance, repetition and guest appeal. Record changes rather than labelling untested dishes as proven.
6. Test banquet service	Run multiple tables through the actual equipment and route to the ballroom. Measure first-to-last-table timing and food condition.
7. Release for use	Approve final recipes, photographs, allergens, production sheets, substitutions, service instructions and selling prices.

Portion and costing approach

Do not apply a blanket buffet weight to an eight-course wedding menu. Set portions course by course and measure total edible food in the tasting. Whole-fish purchase weight must include an allowance for bones and trimming; soup volume and garnish must be specified separately.

Food-cost percentage = total ingredient cost / net food revenue x 100. If you retain a 23.1% target, allowable ingredient cost is net food revenue x 0.231. Confirm that the target applies to these wedding menus before setting prices.

Dietary development

Build an eight-course vegetarian companion using vegetable starters, mushroom-bamboo-pith soup, steamed tofu, wok-fried vegetables, braised mushrooms, greens, mushroom noodles and a suitable dessert. Confirm egg, dairy, allium and other restrictions individually. Review fish, crustaceans, molluscs, soy, wheat, egg, sesame and every purchased sauce for the three main menus; this is a review prompt, not a finished allergen declaration.

Recommended first trials: mandarin-peel grouper, roast duck with plum glaze, chilli-crab noodles and pandan coconut pudding. These four dishes define Menu 02 and expose its main balance and service questions.

SOURCES / ACCESSED 15 NOVEMBER 2026

Reference register

S1 Shangri-La Singapore | Ballroom dinner 2026

Open source document or webpage

S2 Grand Hyatt Singapore | Chinese wedding dinner 2027

Open source document or webpage

S3 Concorde Singapore | Wedding dinner 2026/2027

Open source document or webpage

S4 Orchard Hotel Singapore | Chinese weddings 2026

Open source document or webpage

S5 PARKROYAL COLLECTION Marina Bay | Weekend Chinese weddings 2026

Open source document or webpage

S6 PARKROYAL COLLECTION Pickering | Wedding banquet 2026

Open source document or webpage

S7 M Hotel Singapore | Wedding brochure 2026

Open source document or webpage

S8 Andaz Singapore, 5 ON 25 | Weddings menu 2025 (historical)

Open source document or webpage

S9 Goodwood Park | October 2025-September 2026 (expired period)

Open source document or webpage

S10 Conrad Singapore Orchard | Paterson wedding dinner 2026; hotel brochure hosted by SingaporeBrides

Open source document or webpage

Dates in source titles are the stated menu or package periods, not guarantees that all dishes remain available. The Andaz 2025 and Goodwood Park October 2025-September 2026 sources are historical. Directory entries are discovery evidence only.

Reference register / continued

S11 Conrad Singapore Marina Bay | Grand Ballroom July 2026-June 2027

Open source document or webpage

S12 Holiday Inn Singapore Atrium | Chinese weddings 2026/2027

Open source document or webpage

S13 The Ritz-Carlton, Millenia Singapore | Weddings

Open source document or webpage

S14 The Fullerton Hotel Singapore | Jade solemnisation

Open source document or webpage

S15 Sheraton Towers Singapore | Weddings

Open source document or webpage

S16 Carlton Hotel Singapore | Wedding FAQ

Open source document or webpage

S17 Pan Pacific Singapore | Celebration packages

Open source document or webpage

S18 Hotels Licensing Board | Official licensed-hotel list gateway

Open source document or webpage

S19 SingaporeBrides | Wedding venue discovery directory

Open source document or webpage

Dates in source titles are the stated menu or package periods, not guarantees that all dishes remain available. The Andaz 2025 and Goodwood Park October 2025-September 2026 sources are historical. Directory entries are discovery evidence only.

MENU 01

Heritage Harmony

Eight courses | Ten guests | Development version 0.1 | 16 November 2026

01 Five-Taste Celebration Platter

02 Double-Boiled Chicken and Bamboo Pith Soup

03 Hong Kong-Style Steamed Whole Grouper

04 Wok-Fried Prawns with Asparagus

05 Crisp Roast Chicken

06 Braised Shiitake and Beancurd Skin

07 Braised Crab Ee-Fu Noodles

08 Red Bean and Lotus Seed Soup with Sesame Tang Yuan

All ingredient quantities are grams or millilitres. Weights are trimmed edible raw weights unless another state is specified. Stocks refer to the base recipes at the end. Garnish and process ingredients are included. No dish is claimed to have been kitchen-tested.

The service portions are proposed allocations for tasting, not measured outputs. Record gross purchase weight, trimming loss, cooking loss and actual plated weight separately. Food prices and approved selling prices remain pending.

Honey-glazed pork char siu

Starter allocation: 25 g cooked pork per guest. The 400 g raw batch allows a small trial margin.

Ingredient / purchase specification	Quantity
Pork collar, trimmed, in even strips	400 g
Hoisin sauce	20 g
Light soy sauce	15 ml
Honey, marinade	20 g
Sugar	12 g
Red fermented beancurd, mashed	10 g
Garlic, minced	8 g
Five-spice powder	1 g
Honey, clean finishing glaze	15 g
Water for finishing glaze	10 ml

Method

1. Mix all ingredients except finishing honey and water. Coat pork and refrigerate, covered, for 6-12 hours. Reserve no marinade for uncooked service.

2. Lift pork onto a rack over a lined tray. Roast at 180 C fan, turning once; begin temperature checks at 25 minutes. Continue until the cooked-food core standard is met. Discard used marinade.

3. Mix clean finishing honey and water. Brush lightly and finish at 210 C for 3-5 minutes, monitoring closely. Rest briefly, slice and weigh the cooked yield.

Service and trial record

Plate ten weighed portions. Record roasting loss and glaze consumption. Keep excess as separately tracked trial surplus; do not increase every starter portion merely to use it.

Allergen review: Soy and usually wheat in hoisin, soy sauce or fermented beancurd; check labels.

Untested formulation. Times and finished yields require verification. Use the common food controls at the end of this supplement.

Soy-braised duck

Starter allocation: 25 g cooked sliced duck per guest. Use boneless leg for controllable yield.

Ingredient / purchase specification	Quantity
Duck leg meat, boneless, skin on	400 g
Chicken stock B1	350 ml
Light soy sauce	30 ml
Dark soy sauce	8 ml
Sugar	18 g
Ginger, sliced	20 g
Garlic, crushed	10 g
Star anise	1 g
Cassia bark	1 g

Method

1. Sear duck skin-side down in a heavy pan until some fat renders. Pour off excess fat; record it as a by-product, not an assumed cost credit.

2. Add stock, soy sauces, sugar and aromatics. Bring to a simmer, cover and cook gently for about 45-60 minutes until tender and fully cooked; add measured hot water if needed to avoid scorching.

3. Remove duck, strain liquor and reduce a small portion for glazing. Slice when sufficiently rested for clean cuts. For a chilled starter, rapidly chill using the approved process before slicing.

Service and trial record

Choose warm or chilled service before the trial. Use 250 g cooked duck across ten plates, with a little glaze. Record any leftover liquor; do not reuse indefinitely.

Allergen review: Soy, usually wheat; confirm stock ingredients.

Untested formulation. Times and finished yields require verification. Use the common food controls at the end of this supplement.

Ginger-scallion chicken

Starter allocation: 25 g cooked chicken and 5 g dressing per guest.

Ingredient / purchase specification	Quantity
Chicken thigh, boneless, skin on	350 g
Ginger, sliced for cooking	15 g
Spring onion for cooking	15 g
Salt for cooking	3 g
Fresh ginger, finely minced for dressing	25 g
Spring onion, finely minced for dressing	25 g
Neutral oil	35 ml
Salt for dressing	2 g

Method

1. Lay chicken in a shallow steaming dish with cooking ginger, spring onion and salt. Steam until the thickest part meets the cooked-food standard; begin checking after 12 minutes.

2. Rapidly chill the fully cooked chicken for chilled service. Discard cooking aromatics. Use a clean board and knife to slice into ten weighed portions.

3. Gently heat dressing ginger in oil for 1 minute without browning. Remove from heat, stir in dressing spring onion and salt, then cool promptly. Spoon onto the chicken shortly before dispatch.

Service and trial record

Target 250 g cooked chicken. This is a chilled starter component; keep separate from raw poultry and hot rolls. Label ginger dressing for same-service use; no shelf-stable storage is claimed.

Allergen review: No major allergen intentionally added; verify oil and ingredient handling/cross-contact.

Untested formulation. Times and finished yields require verification. Use the common food controls at the end of this supplement.

Cucumber and black fungus salad

Starter allocation: 35 g drained salad per guest.

Ingredient / purchase specification	Quantity
Cucumber, trimmed, seeds removed	250 g
Dried black fungus	12 g
Rice vinegar	35 ml
Sugar	10 g
Light soy sauce	10 ml
Sesame oil	5 ml
Garlic, minced	3 g

Method

1. Rehydrate black fungus in clean cold process water under refrigeration until fully expanded, following supplier guidance. Rinse and remove tough bases. Discard soaking water.

2. Boil fungus in fresh process water until fully cooked and tender, then drain and rapidly chill. Weigh the hydrated cooked fungus; use approximately 100 g in this batch and record surplus.

3. Cut cucumber evenly. Dissolve sugar in vinegar, add soy, sesame oil and garlic. Toss with cucumber and chilled fungus 10-15 minutes before service; drain excess dressing when plating.

Service and trial record

Keep cold. Never leave fungus soaking overnight at room temperature. Record brand-specific hydration yield. Adjust dressing after tasting; long dressing times may soften cucumber.

Allergen review: Soy, sesame and usually wheat.

Untested formulation. Times and finished yields require verification. Use the common food controls at the end of this supplement.

Crisp mushroom beancurd roll

Starter allocation: one small roll per guest, target 30 g cooked. Make ten equal rolls.

Ingredient / purchase specification	Quantity
Fresh shiitake, finely diced	120 g
Carrot, fine julienne	60 g
Napa cabbage, finely shredded	120 g
Garlic, minced	5 g
Neutral oil, filling	12 ml
Mushroom stock B2	40 ml
Light soy sauce	10 ml
White pepper	0.5 g
Cornflour, filling	5 g
Water, filling slurry	10 ml
Beancurd skin, pliable	40 g
Plain flour, sealing paste	10 g
Water, sealing paste	15 ml
Neutral frying oil, fryer charge	1500 ml

Method

1. Cook garlic in filling oil, add mushrooms, carrot and cabbage. Stir-fry until vegetables soften and release moisture. Add stock, soy and pepper. Mix cornflour with slurry water and use to bind a dry filling.

2. Cool filling promptly. Cut beancurd skin into ten pieces. Divide filling equally, roll tightly and seal with flour mixed with sealing water.

3. Fry at 170-175 C in small batches until crisp and piping hot throughout, about 3-4 minutes depending on thickness. Verify the centre temperature. Drain on a rack.

Service and trial record

Weigh finished rolls and check texture after transport. Cost actual frying-oil usage and the production-run replacement allowance, not the entire fryer charge per table. Keep the hot rolls separate from the cold salad and chicken.

Allergen review: Soy, wheat; check purchased beancurd skin.

Untested formulation. Times and finished yields require verification. Use the common food controls at the end of this supplement.

Double-boiled chicken and bamboo pith soup

Ten bowls: 150 ml clear broth plus approximately 35 g solids per guest.

Ingredient / purchase specification	Quantity
Chicken thigh, boneless, diced	300 g
Dried scallop / conpoy	20 g
Dried bamboo pith	6 g
Fresh shiitake, sliced	80 g
Ginger, sliced	12 g
Unsalted chicken stock B1	1600 ml
Salt	4 g
Hot water for final adjustment	Up to 200 ml

Method

1. Soak conpoy in clean water under refrigeration until softened; drain and pull apart. Separately rehydrate bamboo pith, rinse thoroughly and trim firm ends. Discard soaking water.

2. Place chicken, conpoy, mushrooms, ginger and stock in a covered heatproof vessel. Steam in a preheated steamer for about 60-75 minutes, until chicken is tender and the core standard is met.

3. Add bamboo pith for the final 15 minutes. Remove ginger. Strain broth off solids, adjust broth to 1500 ml using hot water or gentle reduction, season and return solids.

Service and trial record

Keep the broth clear by avoiding hard boiling or vigorous stirring. Measure solids separately from broth. If using individual covered bowls, validate steaming time for the full load.

Allergen review: Molluscs from conpoy. Confirm any allergens in purchased stock substitutions.

Untested formulation. Times and finished yields require verification. Use the common food controls at the end of this supplement.

Hong Kong-style steamed whole grouper

Start with 1600 g dressed, scaled, gutted whole fish. Target 600-700 g cooked edible flesh across ten guests; verify yield.

Ingredient / purchase specification	Quantity
Whole grouper, dressed and cleaned by supplier	1600 g
Ginger, fine julienne	35 g
Spring onion, fine julienne	35 g
Unsalted chicken stock B1	150 ml
Light soy sauce	45 ml
Sugar	10 g
Neutral oil	30 ml

Method

1. Inspect cavity, gills and scales; use a fish prepared hygienically by the supplier. Pat dry. Arrange on a steamer platter with half the ginger and spring onion, keeping space for steam circulation.

2. Steam at full steam. Begin checking the thickest flesh after 15 minutes, then continue until the cooked-food core standard is met. Probe clear of the backbone; time varies greatly with fish shape and load.

3. Heat stock, soy and sugar together. Drain excess steaming liquor from the fish. Add fresh remaining ginger and spring onion, spoon over heated oil carefully, then add warm soy dressing.

Service and trial record

Portion away from guests if the service team cannot safely debone at table. Remove bones carefully and distribute edible flesh fairly. If measured yield is below 600 g, increase purchase size or agree a different fish format before production.

Allergen review: Fish, soy and usually wheat.

Untested formulation. Times and finished yields require verification. Use the common food controls at the end of this supplement.

Prawns with asparagus and lily bulbs

Per guest: 60 g raw prawn meat, 35 g raw asparagus and 12 g raw lily bulb allocation.

Ingredient / purchase specification	Quantity
Prawns, peeled and deveined, drained	600 g
Asparagus, trimmed	350 g
Fresh edible lily bulb petals, cleaned	120 g
Yellow chives, cut	30 g
Garlic, minced	12 g
Ginger, minced	8 g
Neutral oil	25 ml
Unsalted chicken stock B1	80 ml
Light soy sauce	12 ml
Cornflour	5 g
Water for slurry	10 ml
Salt	2 g
White pepper	0.5 g

Method

1. Dry prawns well. Cut asparagus evenly and briefly blanch in process water; drain thoroughly. Separate lily petals and rinse.

2. Cook prawns in half the oil in two small wok batches until fully cooked. Remove. Add remaining oil, garlic and ginger; toss asparagus and lily petals.

3. Add stock, soy, salt and pepper. Mix cornflour and water and use only enough to glaze. Return prawns, add yellow chives, toss briefly and serve immediately.

Service and trial record

Record cooked prawn yield and batch time. Two five-guest wok batches are the first trial configuration; larger volumes need capacity testing. Keep sauce light rather than thick and starchy.

Allergen review: Crustaceans, soy and usually wheat.

Untested formulation. Times and finished yields require verification. Use the common food controls at the end of this supplement.

Crisp roast chicken

One 2300 g oven-ready chicken; target at least 750 g cooked edible meat and skin for ten guests.

Ingredient / purchase specification	Quantity
Whole chicken, oven-ready, giblets removed	2300 g
Salt, rub	16 g
Sugar, rub	5 g
Five-spice powder, rub	2 g
Ginger, cavity	25 g
Spring onion, cavity	25 g
Maltose, skin glaze	20 g
Hot water, skin glaze	40 ml
Rice vinegar, skin glaze	20 ml
Fine salt, condiment	8 g
Five-spice powder, condiment	1 g
Purchased plum sauce, specified brand	80 g

Method

1. Pat chicken dry without washing raw poultry. Mix rub ingredients; season the cavity and flesh. Place cavity aromatics inside. Dissolve maltose in hot water, add vinegar and brush skin.

2. Dry on a rack in a segregated raw-poultry refrigerator for 8-12 hours, protected from contamination. Roast at 180 C fan, starting core checks at 60 minutes. Continue as needed; verify thickest breast and thigh away from bone.

3. If needed, finish at 210 C for 5-8 minutes to crisp, monitoring closely. Rest briefly, remove cavity aromatics and carve. Weigh the edible yield before dividing.

4. Mix condiment salt and five-spice. Serve sparingly in a separate dish, with plum sauce separate. Do not automatically use all condiment on the chicken.

Service and trial record

Cook near service and use a rack for short holding. A tightly covered wet hold will soften skin. Record skin texture at the last table and any meat left on the carcass.

Allergen review: Maltose and plum sauce may contain wheat or other declared allergens. Verify labels.

Untested formulation. Times and finished yields require verification. Use the common food controls at the end of this supplement.

Braised shiitake and beancurd skin

Per guest: approximately 90 g cooked vegetables and tofu skin, with 20 ml mushroom sauce.

Ingredient / purchase specification	Quantity
Fresh shiitake caps, trimmed	300 g
Fresh beancurd skin, cut	200 g
Baby bok choy, trimmed	500 g
Ginger, sliced	15 g
Neutral oil	15 ml
Mushroom stock B2	500 ml
Light soy sauce	25 ml
Dark soy sauce	5 ml
Sugar	6 g
Cornflour	10 g
Water for slurry	20 ml
Salt	2 g

Method

1. Cook ginger and mushrooms gently in oil. Add stock, soy sauces and sugar. Simmer for 10-12 minutes. Add beancurd skin and simmer until tender.

2. Blanch bok choy in process water and drain. Transfer to a warm platter or service pan.

3. Lift mushrooms and beancurd skin over the greens. Reduce braising liquor to approximately 200 ml. Mix cornflour and water and add only enough to lightly thicken; season after reduction. Spoon over vegetables.

Service and trial record

Keep green vegetables separate until finishing. Record sauce reduction and actual slurry used. This recipe uses mushroom stock and no oyster sauce, but vegetarian suitability still depends on ingredient labels and handling.

Allergen review: Soy and usually wheat.

Untested formulation. Times and finished yields require verification. Use the common food controls at the end of this supplement.

Braised crab ee-fu noodles

Target about 120-140 g finished noodles and crab per guest; verify noodle hydration and sauce absorption.

Ingredient / purchase specification	Quantity
Ee-fu noodles, dry	350 g
Cooked picked crab meat, shell checked	200 g
Yellow chives, cut	60 g
Shiitake, finely sliced	100 g
Garlic, minced	10 g
Neutral oil	20 ml
Chicken stock B1	300 ml
Light soy sauce	20 ml
Oyster sauce	20 g
Sugar	5 g
Sesame oil	5 ml
White pepper	0.5 g

Method

1. Blanch noodles in process water according to the selected brand until just flexible. Drain and weigh; aim initially for about 700 g drained noodles.

2. Cook garlic and mushrooms in neutral oil. Add stock, soy, oyster sauce, sugar and pepper. Bring to a simmer and add crab, heating thoroughly.

3. Add noodles and fold through gently until sauce is largely absorbed. Add yellow chives and sesame oil; toss briefly and dispatch in warmed dishes.

Service and trial record

Test texture immediately and after the actual ballroom transit. Keep a measured stock reserve for future trials rather than adding an unrecorded amount. Stock, crab and noodles must all be included in costing.

Allergen review: Crustaceans, molluscs, soy, sesame; noodles commonly contain wheat and egg.

Untested formulation. Times and finished yields require verification. Use the common food controls at the end of this supplement.

Red bean and lotus seed soup

Ten portions: 120 g red-bean soup plus two approximately 15 g sesame tang yuan per guest.

Ingredient / purchase specification	Quantity
Dried red adzuki beans	160 g
Dried lotus seeds, bitter centres removed	40 g
Water, soup starting quantity	1400 ml
Sugar, soup	90 g
Dried mandarin peel	1 g
Salt, soup	1 g
Glutinous rice flour	120 g
Warm water, dough starting quantity	95 ml
Black sesame seeds, toasted and ground	45 g
Icing sugar, filling	25 g
Unsalted butter, softened	20 g
Water for soup/dough adjustment	Measured as required

Method

1. Soak beans and lotus seeds separately under refrigeration for 6-8 hours. Drain. Simmer beans with soup water and mandarin peel for 60-90 minutes until soft; add lotus seeds when about 30 minutes cooking remains and cook until tender.

2. Remove peel. Mash a small portion of beans to lightly thicken. Add soup sugar and salt. Weigh and adjust with hot water or gentle reduction to 1200 g finished soup.

3. Mix sesame, icing sugar and butter; chill until firm enough to form twenty 4.5 g filling portions. Mix rice flour with dough water; adjust a little at a time to a soft, non-cracking dough. Record any added water. Divide into twenty equal wrappers.

4. Enclose filling and seal each dumpling. Cook in separate gently boiling process water until wrappers are fully cooked and centres hot; start checking about 2 minutes after they float. Drain and add two to each soup bowl.

Service and trial record

Cook tang yuan close to service. Check wrapper splitting and filling temperature; do not hold them in the soup for a long period. Raw dough adjustment changes the final dumpling size slightly.

Allergen review: Sesame, milk from butter. Verify flour processing/cross-contact; glutinous rice itself is not wheat gluten.

Untested formulation. Times and finished yields require verification. Use the common food controls at the end of this supplement.

Straits Celebration

Chinese wedding banquet | Recipe development pack

Prepared for Sixto Carreon | 16 November 2026

A complete first-trial formulation for eight courses and ten guests. The four starter components, duck glaze, pickled ginger and dessert gel are included. All food quantities use grams or millilitres.

Development status

These are original working recipes based on the approved menu direction, not reproduced hotel recipes. Cooking times, yields, portions and seasoning must be verified in your kitchen. No tasting, supplier costing or service trial has yet been conducted.

Menu

1. Straits welcome platter: calamansi prawns, pork and water-chestnut roll, soy-braised beancurd, sour-plum tomatoes

2. Golden pumpkin and crab soup

3. Steamed grouper fillet with mandarin peel

4. Wok-fried scallops, asparagus and fresh lily bulbs

5. Roast duck with sour-plum glaze and pickled ginger

6. Braised shiitake, napa cabbage and beancurd skin

7. Chilli crab ee-fu noodles

8. Pandan coconut pudding, mango, pomelo and calamansi gel

Costing basis

SGD supplier quotations are required. No unverified Singapore prices are inserted. Your 27% target from the separate grill project is shown later only as an optional scenario; it has not been assumed to be the approved wedding target.

Weights

Unless explicitly labelled otherwise, ingredients are edible, trimmed weights. Seafood is thawed and drained where applicable. Duck is raw, oven-ready whole-bird weight. Water for washing, steaming and blanching is process water, not a recipe yield.

01A / Calamansi-dressed prawns

Ten guests | Development formula v0.1 | Not kitchen-tested

Plate approximately 25 g cooked prawn and 5 ml dressing per guest.

Ingredient / specification	Batch quantity
Raw peeled, deveined prawn meat	320 g
Calamansi juice, strained	25 ml
Neutral oil	20 ml
Sugar	8 g
Salt	2 g
Coriander leaves, chopped	5 g

Method

1. Poach prawns in gently simmering process water until fully cooked; verify the core-temperature standard on the food-control page. Drain and rapidly chill using the approved procedure.

2. Dissolve sugar and salt in calamansi juice; whisk in oil. Keep dressing and prawns refrigerated separately.

3. Weigh the cooked prawns and divide equally into ten portions. Add dressing and coriander immediately before dispatch.

Banquet execution & trial checks

Target cooked prawn yield: 250 g, to be measured. Keep this component on a separate cold dish from the hot pork roll. Record raw-to-cooked yield and acidity preference. Do not marinate for prolonged periods.

Allergen review: Crustaceans. Check purchased ingredients for additional allergens.

01B / Five-spice pork and water-chestnut roll

Ten guests | Development formula v0.1 | Not kitchen-tested

Target 30 g cooked roll per guest; two small slices. Small trial overage is intentional.

Ingredient / specification	Batch quantity
Minced pork shoulder	220 g
Water chestnut, drained, finely diced	60 g
Shallot, finely diced	20 g
Beaten egg	20 g
Cornflour	8 g
Light soy sauce	8 ml
Sugar	4 g
Five-spice powder	1 g
White pepper	0.5 g
Beancurd skin, pliable	30 g
Neutral frying oil, fryer charge	1500 ml

Method

1. Mix pork, chestnut, shallot, egg, cornflour, soy, sugar and spices until lightly tacky. Keep chilled.

2. Divide filling between two beancurd-skin sheets and form narrow, firmly wrapped rolls. Steam until the centre meets the food-control standard; start checking after about 12 minutes, allowing longer as necessary.

3. For same-service finishing, dry the exterior and fry at 170-175 C until golden, approximately 2-3 minutes. Drain, slice and weigh. If preparing ahead, use the approved rapid-chill process and verify reheating at finishing.

Banquet execution & trial checks

Do not cost the full fryer charge against one table. Measure oil consumption and allocate fryer replacement cost across the production run. Check wrapper saltiness before changing seasoning.

Allergen review: Soy, egg; wheat may be present in soy sauce or wrapper. Review five-spice blend.

01C / Soy-braised beancurd

Ten guests | Development formula v0.1 | Not kitchen-tested

Serve approximately 25 g drained beancurd per guest.

Ingredient / specification	Batch quantity
Firm tofu, drained	300 g
Water	250 ml
Light soy sauce	25 ml
Dark soy sauce	5 ml
Sugar	12 g
Ginger, sliced	10 g
Star anise	0.5 g
Neutral oil	10 ml

Method

1. Cut tofu into even pieces. Pat dry and lightly colour in oil in a non-stick pan.

2. Bring water, soy sauces, sugar, ginger and star anise to a simmer. Add tofu and simmer gently for 10-12 minutes, turning once.

3. Remove whole spice and ginger. Drain the service portions, reserving a small amount of clean braising liquor to prevent drying. Serve warm, or rapidly chill if serving cold.

Banquet execution & trial checks

The liquor is a processing quantity, not a full plated portion. Charge its ingredients to this batch unless there is a validated reuse plan. Test tofu firmness after handling.

Allergen review: Soy; wheat in conventional soy sauce.

01D / Sour-plum cherry tomatoes

Ten guests | Development formula v0.1 | Not kitchen-tested

Serve 30 g drained tomatoes per guest.

Ingredient / specification	Batch quantity
Cherry tomatoes	350 g
Water	100 ml
Sugar	15 g
Salted preserved sour plum, pitted	12 g
Rice vinegar	10 ml

Method

1. Heat water, sugar and sour plum for 3 minutes. Remove from heat, add vinegar, strain and chill.

2. Briefly blanch tomatoes in process water, cool promptly and peel using clean ready-to-eat utensils.

3. Marinate in the chilled plum liquid for approximately 2 hours under refrigeration. Drain and divide into ten portions.

Banquet execution & trial checks

Check the preserved plum specification: salt and sweetness vary substantially. Adjust only after tasting and record the revised weight. Assemble the cold starter elements shortly before service.

Allergen review: Check preserved plum for sulphites and other declared additives or allergens.

02 / Golden pumpkin and crab soup

Ten guests | Development formula v0.1 | Not kitchen-tested

Target 1500 ml finished soup: 150 ml per guest.

Ingredient / specification	Batch quantity
Pumpkin, peeled, seeded, diced	650 g
Cooked picked crab meat, shell checked	150 g
Sweet corn kernels	100 g
Onion, sliced	60 g
Ginger, sliced	8 g
Neutral oil	15 ml
Unsalted chicken stock, ready to use	900 ml
Salt	5 g
White pepper	0.5 g
Hot water for final adjustment	Up to 300 ml

Method

1. Sweat onion and ginger in oil without browning. Add pumpkin and stock; simmer approximately 20 minutes until completely tender.

2. Blend smooth. Return to a clean pan; add corn and simmer until tender. Add crab, salt and pepper and heat thoroughly.

3. Measure the finished soup in a graduated vessel. Adjust with hot water to 1500 ml; if above target, reduce the base before adding the crab. Retaste and document any seasoning change.

Banquet execution & trial checks

Use an unsalted stock with a known ingredient specification. Keep the texture pourable. Hold hot and stir gently before ladling so the crab is distributed evenly. Record the exact adjustment water.

Allergen review: Crustaceans; chicken-stock allergens depend on supplier. No dairy is specified.

03 / Steamed grouper with mandarin peel

Ten guests | Development formula v0.1 | Not kitchen-tested

Ten skin-on, boneless raw fillet portions of 90 g; target cooked fish 70-80 g per guest.

Ingredient / specification	Batch quantity
Grouper fillet, pin-boned, portioned	900 g
Dried mandarin peel	3 g
Ginger, fine julienne	25 g
Spring onion, fine julienne	25 g
Light soy sauce	40 ml
Unsalted chicken stock	120 ml
Sugar	8 g
Neutral oil	25 ml

Method

1. Soak mandarin peel in warm process water for 20 minutes; remove bitter white pith if needed and cut finely. Discard soaking water.

2. Combine stock, soy and sugar; heat to dissolve. Arrange fish in a single layer on steamer plates with ginger and peel.

3. Steam at full steam. Start checking after 7 minutes; thickness and equipment load determine actual time. Confirm the cooking standard, then discard excess steaming liquid.

4. Add heated sauce and spring onion. Heat oil carefully and spoon over the garnish. Dispatch immediately.

Banquet execution & trial checks

Run the first trial using equal-thickness fillets. Measure tray capacity, cooked yield and first-to-last plate time. Keep steam cycles separate from the roll preparation; no advance partial cooking.

Allergen review: Fish, soy and usually wheat; check stock.

04 / Scallops with asparagus and lily bulbs

Ten guests | Development formula v0.1 | Not kitchen-tested

Per guest: 50 g raw scallop allocation and approximately 50 g raw vegetables.

Ingredient / specification	Batch quantity
Scallop meat, dry-packed, thawed and drained	500 g
Asparagus, trimmed	350 g
Fresh edible lily bulb petals, cleaned	150 g
Garlic, minced	10 g
Ginger, minced	8 g
Neutral oil	25 ml
Unsalted chicken stock	80 ml
Light soy sauce	10 ml
Cornflour	5 g
Water for slurry	10 ml
Salt	2 g
Sarawak white pepper, ground	0.5 g

Method

1. Pat scallops dry. Cut asparagus evenly. Briefly blanch asparagus in process water; drain well. Separate lily petals and rinse clean.

2. Heat half the oil and cook scallops in a single layer, in small batches. Remove when cooked to the stated standard; avoid crowding.

3. Add remaining oil, garlic and ginger. Stir-fry asparagus and lily petals; add stock, soy, salt and pepper.

4. Mix cornflour with the measured water. Add only enough slurry to lightly coat. Return scallops briefly, toss and dispatch.

Banquet execution & trial checks

Trial two five-guest wok batches rather than one overloaded batch. Record scallop count and drained weight; do not specify number alone. Reserve no pre-cooked scallops for prolonged holding.

Allergen review: Molluscs, soy and usually wheat; check stock.

05 / Roast duck with sour-plum glaze

Ten guests | Development formula v0.1 | Not kitchen-tested

One 2500 g oven-ready duck. Target 600-750 g carved meat and skin for ten; measure before approving.

Ingredient / specification	Batch quantity
Whole duck, oven-ready, giblets removed	2500 g
Salt	18 g
Sugar for dry rub	8 g
Five-spice powder	2 g
Ginger for cavity	30 g
Spring onion for cavity	30 g
Maltose	25 g
Hot water for skin glaze	50 ml
Rice vinegar for skin glaze	25 ml
Plum sauce, purchased, specified brand	100 g
Rice vinegar for serving sauce	15 ml
Water for serving sauce	40 ml
Ginger for serving sauce, grated	5 g
Young ginger, peeled and thinly sliced	100 g
Rice vinegar for pickle	80 ml
Water for pickle	80 ml
Sugar for pickle	35 g
Salt for pickle	2 g

05 / Roast duck - method & service

Method

1. Mix salt, dry-rub sugar and five-spice. Season duck; place cavity ginger and spring onion inside. Dissolve maltose in hot water, add skin-glaze vinegar and brush skin. Refrigerate on a rack over a drip tray for 12-18 hours in a segregated raw-food area.

2. Roast in a preheated fan oven at 160 C for approximately 70-90 minutes, then 210 C for 10-15 minutes to crisp. These are trial settings only. Probe the thickest breast and thigh, away from bone, and continue until the food-control standard is met.

3. Rest approximately 15 minutes, carve and weigh the edible meat and skin. Do not allocate bone weight as edible yield.

4. For sauce, simmer purchased plum sauce with its vinegar, water and grated ginger for 2 minutes. Serve separately.

5. For pickle, dissolve sugar and salt in pickle water and vinegar. Briefly blanch sliced young ginger, drain, add to pickle liquid and chill promptly. Marinate refrigerated for at least 2 hours; drain for service.

Banquet execution & trial checks

Check actual yield: if below 600 g, increase the duck purchase specification or revise portioning before production. The pickle is refrigerated, not shelf-stable. Roast close to service; avoid a wet covered hold that softens the skin.

Allergen review: Plum sauce and maltose may contain wheat or other allergens; confirm labels.

06 / Braised shiitake and napa cabbage

Ten guests | Development formula v0.1 | Not kitchen-tested

Target 90 g drained vegetables and beancurd skin per guest plus 20 ml sauce.

Ingredient / specification	Batch quantity
Fresh shiitake, trimmed	300 g
Napa cabbage, trimmed	600 g
Fresh beancurd skin, cut	150 g
Ginger, sliced	15 g
Neutral oil	15 ml
Unsalted mushroom stock, ready to use	400 ml
Light soy sauce	20 ml
Dark soy sauce	5 ml
Sugar	5 g
Cornflour	8 g
Water for slurry	15 ml
Salt	2 g

Method

1. Warm oil in a wide pan and briefly fry ginger. Add shiitake; cook until aromatic.

2. Add mushroom stock, soy sauces and sugar. Simmer for 8 minutes. Add cabbage and beancurd skin; cook gently for 6-10 minutes until tender but intact.

3. Lift out solids. Mix cornflour and water; thicken the liquor lightly, using only what is needed. Add salt after tasting. Return solids and heat thoroughly.

Banquet execution & trial checks

Keep solids and sauce allocations distinct when measuring yield. Use a broad shallow service pan to reduce crushing. Mushroom stock must contain no seafood if using this dish in a vegetarian sequence.

Allergen review: Soy; wheat in conventional soy sauce; check mushroom stock.

07 / Chilli crab ee-fu noodles

Ten guests | Development formula v0.1 | Not kitchen-tested

Target approximately 120 g finished noodles and sauce per guest; measure after tossing.

Ingredient / specification	Batch quantity
Ee-fu noodles, dry	350 g
Cooked picked crab meat, shell checked	200 g
Tomato passata	180 g
Unsalted chicken stock	300 ml
Shallot, minced	40 g
Garlic, minced	20 g
Ginger, minced	10 g
Fresh red chilli, deseeded, minced	20 g
Neutral oil	25 ml
Tomato ketchup	30 g
Light soy sauce	15 ml
Sugar	15 g
Rice vinegar	15 ml
Beaten egg	50 g
Coriander leaves, separate	10 g

Method

1. Blanch noodles in process water until just flexible, following the selected supplier's guidance. Drain thoroughly and weigh. Aim for approximately 700 g drained noodles; validate this brand-specific yield.

2. Sweat shallot, garlic, ginger and chilli in oil. Add passata, stock, ketchup, soy and sugar. Simmer for 8 minutes.

3. Add crab and heat thoroughly. Stir in beaten egg in a thin stream and cook fully. Add vinegar.

4. Toss noodles with sauce in small batches and finish immediately. Measure total yield and adjust the next trial's stock quantity to achieve a coating sauce rather than a soup. Serve coriander separately.

Banquet execution & trial checks

Taste after tossing: noodles absorb sauce rapidly. Measure quality at dispatch and at the last table. This is the second crab course; if tasting shows repetition, replace the soup's crab with a separately tested mushroom garnish.

Allergen review: Crustaceans, egg, wheat and soy; check noodles, ketchup and stock.

08 / Pandan coconut pudding

Ten guests | Development formula v0.1 | Not kitchen-tested

Ten cups: target 90 g pudding, 25 g mango, 15 g pomelo and 5 g gel each. Small gel overage allowed.

Ingredient / specification	Batch quantity
Coconut milk, unsweetened	400 ml
Water for pandan infusion	400 ml
Fresh pandan leaves, cleaned	20 g
Sugar for pudding	70 g
Gelatine powder, 200 Bloom	8 g
Cold water for blooming	40 ml
Salt	1 g
Ripe mango flesh, diced	250 g
Pomelo flesh, membranes removed	150 g
Water for gel	60 ml
Calamansi juice, strained, for gel	25 ml
Sugar for gel	15 g
Agar powder for gel	1 g

Method

1. Heat pandan with infusion water, cover and infuse for 15 minutes. Strain and restore strained infusion to 400 ml with water; discard leaves. Bloom gelatine in the measured cold water.

2. Heat coconut milk, pandan infusion, pudding sugar and salt until sugar dissolves. Remove from heat, stir in bloomed gelatine until fully dissolved and strain. Stir as cooling begins to limit separation.

3. Weigh the mixture and portion 90 g into each cup. Rapidly chill and refrigerate until fully set, approximately 4 hours. Record actual filled yield and any excess.

4. For gel, mix agar with sugar, whisk into the gel water and boil for 1 minute to hydrate. Remove from heat, mix in calamansi juice and pour into a shallow clean container. Chill to set, then blend smooth.

5. Before service, garnish each cup with weighed mango, pomelo and gel. Keep refrigerated until dispatch.

Banquet execution & trial checks

Serve in cups for the first trial, avoiding an untested unmoulding step. Check set strength and coconut separation. Gelatine makes this version non-vegetarian; source species must be declared for dietary requests. Do not swap agar for gelatine gram-for-gram.

Allergen review: Check coconut milk and gelatine labels; no dairy is specified. Review all fruit and garnish handling.

Production and food controls

Proposed trial sequence - adapt to your approved kitchen SOP

Stage	Work allocation
Day before, where approved	Receive and verify seafood; prepare duck in the raw area; prepare pudding, plum sauce and pickle; label and refrigerate.
Service day, early preparation	Prepare tomatoes, tofu and soup base. Portion fish; drain and weigh scallops. Prepare roll mixture and cook rolls. Follow validated rapid-chill procedures for anything held for later service.
Before guests are seated	Set cold starter components in small refrigerated batches. Check duck roast schedule and core temperatures. Preheat holding equipment and confirm table counts.
Course 1	Cold kitchen dispatches chilled items; hot section finishes pork rolls separately.
Courses 2-4	Ladle soup; fire fish by steamer load; cook scallops in controlled wok batches only when service is ready.
Courses 5-8	Carve duck close to dispatch; finish vegetables; toss noodles last-minute; garnish and release chilled desserts.

Core controls for this development pack

Use a calibrated probe. SFA's food-establishment advisory specifies at least 75 C for 2 minutes for cooked food, particularly meat and poultry. Use that conservative verification standard in these trials; cooking times are estimates, not proof of doneness. Keep hot food above 60 C and cold food below 5 C. Segregate raw and ready-to-eat food. [F1-F3]

Rapidly chill advance preparations in small/shallow batches using the kitchen's validated process and record time and temperature. Do not leave food to cool on a bench. SFA's hot-food guidance states that cooked food intended for reuse should reach below 5 C within 4 hours; reheat to at least 75 C for 2 minutes, once only. Follow a stricter approved hotel SOP where applicable. [F2]

Do not treat the maximum permitted time as a planned holding period. Taste and service trials should establish a shorter quality limit for fish, scallops, roast skin and noodles. No multi-day shelf life is assigned by these draft recipes.

SGD ingredient costing worksheet

Use one copy of this line template for each ingredient on every recipe card. Prices remain blank until supported by a dated Singapore supplier quotation.

Input	Entry / calculation
Recipe / ingredient	_____
Supplier / SKU / quote date	_____
Pack purchase price (SGD)	_____
Pack net content (g or ml)	_____
Usable yield fraction	_____ (e.g. 0.80; measured, not assumed)
Recipe quantity (g or ml)	_____
Ingredient cost (SGD)	Recipe quantity / (pack content x usable yield fraction) x pack price
Processing ingredients / losses	Include marinades, braising liquids, glaze and discarded trim; allocate fryer oil consumption separately.
Cooked edible yield	Record for portion validation; do not apply the same yield loss twice to ingredient cost.

Ten-guest batch cost summary

Course	SGD / ten guests
1. Four-component starter	_____
2. Pumpkin-crab soup	_____
3. Grouper	_____
4. Scallops	_____
5. Duck, sauce and pickle	_____
6. Vegetables	_____
7. Noodles	_____
8. Dessert and garnish	_____
Total / cost per guest	_____ / total divided by 10

Food cost % = total ingredient cost / net food revenue x 100. Required net food revenue = ingredient cost / target fraction. At an optional 27% target, divide by 0.27. This is not the final wedding package price: beverage, labour, venue and package benefits require separate commercial review.

Trial record and research references

Ten-guest tasting: record before changing recipes

Measure	Record
Actual batch / portion yield	_____
Salt, sweetness, acidity, heat	_____
Texture at first and last table	_____
Station / active labour minutes	_____
Steam / oven / wok capacity	_____
Waste, trim and unused sauce	_____
Allergen / supplier checks	_____
Recipe adjustments in g / ml	_____
Chef approval / next trial date	_____

Scale-up method

Begin with the ten-guest trial. For 100 guests, the arithmetic ingredient multiplier is 10, but do not multiply cooking time, wok batch size, thickener or seasoning blindly. Validate the largest equipment batch, then run a multi-table service trial. Reserve stock and slurry for controlled final adjustment and record what is actually used.

Source and formulation notes

The menu follows page 6 of Singapore_Chinese_Wedding_Menu_Research.pdf, created 15 November 2026. That report documents hotel inspiration and dated source limitations. The quantities and methods here are our new development formulas; they are not represented as hotel recipes.

F1 - SFA food-establishment advisory, December 2024

F2 - SFA proper temperature for hot foods

F3 - SFA food safety tips

First tasting priority: fish texture and mandarin-peel strength; duck yield and crispness; crab repetition across soup and noodles; pudding set. Do not release for a booked wedding until recipe, allergen, costing and service checks are signed off.

MENU 03

Imperial Elegance

Eight courses | Ten guests | Development version 0.1 | 16 November 2026

01 Celebration Trio: Suckling Pig, Lobster and Pickles

02 Double-Boiled Chicken and Fish Maw Clear Soup

03 Steamed Grouper Fillet with Fresh and Crisp Garlic

04 Braised Whole Abalone with Winter Melon

05 Roast Duck with Mandarin-Peel Plum Sauce

06 Baby Bok Choy and Fresh Lily Bulbs

07 Crab and Ginger Rice in Seafood Broth

08 Chilled Pear and Snow Fungus with Sesame Dumpling

All ingredient quantities are grams or millilitres. Weights are trimmed edible raw weights unless another state is specified. Stocks refer to the base recipes at the end. Garnish and process ingredients are included. No dish is claimed to have been kitchen-tested.

The service portions are proposed allocations for tasting, not measured outputs. Record gross purchase weight, trimming loss, cooking loss and actual plated weight separately. Food prices and approved selling prices remain pending.

Purchase decisions for this first trial

The suckling pig is a fully roasted purchased component; abalone and fish maw are specified as cooked, ready-to-use products. The recipes describe finishing and service. They do not pretend to cover whole-pig roasting or dry-seafood hydration. Confirm supplier specifications before production.

Celebration trio

Per guest: 25 g suckling pig, 25 g lobster with 10 g pomelo, and 20 g drained pickles.

Ingredient / purchase specification	Quantity
Fully roasted suckling pig, edible meat and crisp skin, boneless	300 g
Fully cooked lobster meat, chilled and drained	250 g
Pomelo flesh, membrane removed	100 g
Calamansi juice	10 ml
Neutral oil, lobster dressing	15 ml
Sugar, lobster dressing	3 g
Salt, lobster dressing	1 g
Cucumber, trimmed	120 g
Daikon, peeled	120 g
Rice vinegar, pickles	80 ml
Water, pickles	80 ml
Sugar, pickles	25 g
Salt, pickles	2 g

Method

1. For pickles, dissolve pickle sugar and salt in water; add vinegar and chill. Thinly slice cucumber and daikon and marinate in the chilled liquid for 1-2 hours under refrigeration. Drain for service.

2. Whisk calamansi, dressing oil, dressing sugar and dressing salt. Keep lobster and dressing refrigerated separately. Fold lobster and pomelo together with dressing immediately before plating.

3. Receive suckling pig hot or chilled under verified temperature control. For a chilled product, follow the supplier's validated reheating procedure and verify the core standard; crisp skin at high heat briefly at the end. Cut ten equal weighed portions with a sharp clean knife.

4. Use separate small dishes for hot pig and cold lobster/pickles on the service plate. Dispatch immediately.

Service and trial record

Confirm whether the supplier sells carcass weight or edible portions; this card requires edible boneless weight. Charge purchase waste correctly. Trial reheating before offering the dish because skin quality is product-dependent.

Allergen review: Crustaceans. Supplier pig seasoning may contain soy, wheat, sesame or other allergens.

Untested formulation. Times and finished yields require verification. Use the common food controls at the end of this supplement.

Chicken and fish maw clear soup

Ten bowls: 140 ml clear broth with approximately 40 g solids. This is a clear double-boiled soup, not an egg-white-clarified consomme.

Ingredient / purchase specification	Quantity
Chicken thigh, boneless, diced	250 g
Fish maw, fully cooked and hydrated, drained	150 g
Dried scallop / conpoy	20 g
Dried bamboo pith	5 g
Fresh shiitake, thinly sliced	60 g
Ginger, sliced	10 g
Chicken stock B1, well strained	1500 ml
Salt	4 g
Hot water for adjustment	Up to 200 ml

Method

1. Soak conpoy and bamboo pith separately under refrigeration until softened; rinse and discard soaking water. Shred conpoy. Check fish maw for bones and cut into neat pieces.

2. Combine chicken, conpoy, mushrooms, ginger and stock in a covered heatproof vessel. Double-boil in a steamer for 60-75 minutes, until chicken is tender and the cooked-food standard is met.

3. Add prepared fish maw and bamboo pith for the final 15 minutes, extending gently if the supplier product needs more time. Remove ginger. Measure clear broth separately and adjust to 1400 ml; season and divide solids evenly.

Service and trial record

Purchase fish maw by drained usable weight, with species and preparation declared. Greasy fried maw may need a different treatment; do not substitute without a separate trial. Gentle handling protects clarity.

Allergen review: Fish and molluscs; confirm stock and prepared fish maw labels.

Untested formulation. Times and finished yields require verification. Use the common food controls at the end of this supplement.

Grouper fillet with fresh and crisp garlic

Ten equal 80 g raw fillets; expected cooked portions approximately 65 g, subject to measured loss.

Ingredient / purchase specification	Quantity
Grouper fillet, skin on, pin-boned	800 g
Garlic, minced, for steaming	15 g
Garlic, finely sliced, for crisping	25 g
Ginger, fine julienne	15 g
Spring onion, fine julienne	25 g
Chicken stock B1	150 ml
Light soy sauce	35 ml
Sugar	6 g
Neutral oil, garlic cooking charge	100 ml

Method

1. Gently fry sliced garlic in oil until pale gold. Strain immediately onto absorbent paper; residual heat darkens it. Reserve clean strained garlic oil for the dish and record remaining usable oil.

2. Heat stock, soy and sugar to dissolve. Arrange fish in a single layer with fresh minced garlic and ginger. Steam at full steam; start checking after 6 minutes and continue until the cooked-food standard is reached.

3. Drain excess steaming liquid. Plate fish, add about 15 ml heated soy dressing, spring onion and a little garlic oil. Finish with crisp garlic immediately before dispatch.

Service and trial record

Validate portion thickness and steamer load. The oil charge is not all served: allocate approximately 10-15 ml to the whole finished dish and cost the production oil balance accurately.

Allergen review: Fish, soy and usually wheat.

Untested formulation. Times and finished yields require verification. Use the common food controls at the end of this supplement.

Abalone, shiitake and winter melon

Per guest: one cooked whole abalone at 35-40 g drained weight, 20 g shiitake, 50 g melon and about 25 ml sauce.

Ingredient / purchase specification	Quantity
Whole abalone, fully cooked, canned or retort, drained	400 g
Fresh shiitake caps, trimmed	200 g
Winter melon, peeled and seeded, equal pieces	600 g
Chicken stock B1	600 ml
Oyster sauce	25 g
Light soy sauce	15 ml
Dark soy sauce	3 ml
Sugar	5 g
Ginger, sliced	10 g
Cornflour	8 g
Water for slurry	15 ml

Method

1. Confirm ten whole abalone meet the portion specification; package count alone is insufficient. Reserve no packing liquid unless its flavour, ingredients and quantity have been approved for this recipe.

2. Simmer stock with ginger, sauces, sugar and mushrooms for 12-15 minutes. Add winter melon and cook gently until translucent and tender, approximately 10-15 minutes.

3. Add fully cooked abalone and warm gently according to supplier instructions, verifying reheating control. Remove solids carefully. Reduce liquor to about 250 ml, remove ginger and thicken lightly with cornflour mixed with water.

4. Plate a melon piece, mushroom and abalone per guest; spoon over sauce.

Service and trial record

Fresh, frozen raw and dried abalone are not equivalent substitutes for this specification. Record drained weight, supplier preparation, saltiness and heating loss. Avoid prolonged hard boiling that can toughen cooked abalone.

Allergen review: Molluscs, soy and usually wheat; inspect abalone packing sauce.

Untested formulation. Times and finished yields require verification. Use the common food controls at the end of this supplement.

Roast duck with mandarin-peel plum sauce

One 2500 g oven-ready duck; target 650-750 g carved edible meat and skin for ten guests.

Ingredient / purchase specification	Quantity
Whole duck, oven-ready, giblets removed	2500 g
Salt, rub	18 g
Sugar, rub	8 g
Five-spice powder	2 g
Ginger, cavity	25 g
Spring onion, cavity	25 g
Maltose, skin glaze	25 g
Hot water, skin glaze	50 ml
Rice vinegar, skin glaze	25 ml
Purchased plum sauce, specified brand	100 g
Dried aged mandarin peel	2 g
Water, serving sauce	60 ml
Rice vinegar, serving sauce	10 ml
Daikon, peeled and finely sliced	150 g
Rice vinegar, pickle	80 ml
Water, pickle	80 ml
Sugar, pickle	30 g
Salt, pickle	2 g

Method

1. Pat duck dry, season with rub ingredients and place ginger and spring onion inside. Dissolve maltose in glaze water, add vinegar and brush skin. Dry on a rack in a segregated raw-poultry refrigerator for 12-18 hours.

2. Roast at 160 C fan for approximately 70-90 minutes, then 210 C for 10-15 minutes to crisp. These are starting settings: probe breast and thigh away from bone and continue until the core standard is met.

3. Soak mandarin peel, trim bitter pith if needed and cut finely. Simmer with plum sauce, serving-sauce water and vinegar for 3-5 minutes. Serve separately from crisp skin.

4. Dissolve pickle sugar and salt in pickle water, add vinegar and chill. Add daikon and marinate refrigerated for at least 2 hours. Drain. Rest duck briefly, remove aromatics, carve and weigh portions.

Service and trial record

The aged-peel claim must match the purchased product; no specific age is invented. Record edible yield and skin condition. Pickles require refrigeration and are not shelf-stable preserves.

Allergen review: Check plum sauce and maltose for wheat and other declared allergens.

Untested formulation. Times and finished yields require verification. Use the common food controls at the end of this supplement.

Baby bok choy and fresh lily bulbs

Per guest: approximately 60 g cooked vegetables with 15 ml clear mushroom sauce.

Ingredient / purchase specification	Quantity
Baby bok choy, trimmed	600 g
Fresh edible lily bulb petals, cleaned	150 g
Garlic, finely sliced	20 g
Neutral oil, garlic cooking charge	60 ml
Mushroom stock B2	300 ml
Light soy sauce	10 ml
Salt	2 g
Sugar	3 g
Cornflour	3 g
Water for slurry	6 ml

Method

1. Gently fry garlic until pale gold; remove and drain. Retain a little clean garlic oil for finishing and record surplus.

2. Reduce mushroom stock with soy and sugar to about 150 ml. Taste before adding salt. Use a little cornflour mixed with water only if the sauce needs a light coating texture.

3. Blanch bok choy and lily petals separately in process water until tender but intact. Drain well. Arrange evenly, add sauce, a few drops of garlic oil and crisp garlic at service.

Service and trial record

Aim for a translucent sauce rather than a heavy starch glaze. Keep vegetables separate until finishing to preserve colour and structure.

Allergen review: Soy and usually wheat; confirm stock ingredients.

Untested formulation. Times and finished yields require verification. Use the common food controls at the end of this supplement.

Crab and ginger rice in seafood broth

Per guest: about 50 g cooked rice, 20 g crab, 70 ml broth and 3 g crisp rice.

Ingredient / purchase specification	Quantity
Jasmine rice, dry	180 g
Water for rice	270 ml
Cooked picked crab meat, shell checked	200 g
Seafood stock B3	750 ml
Ginger, fine julienne	15 g
Light soy sauce	10 ml
Salt	2 g
White pepper	0.5 g
Spring onion, finely sliced	15 g
Purchased plain crisp/puffed rice, ready to eat	30 g

Method

1. Rinse rice in process water and drain consistently. Cook with measured rice water in a rice cooker or covered pan until tender; begin checking after about 15 minutes and rest covered for 10 minutes. Record actual cooked yield.

2. Simmer seafood stock with ginger for 5 minutes. Add soy, pepper and crab; heat thoroughly. Taste before adding salt. Maintain at least 700 ml broth after reduction, adjusting with measured hot water if necessary.

3. Divide rice into warmed bowls, distribute crab and pour over broth at service. Add spring onion and crisp rice immediately so it stays crisp.

Service and trial record

Use ready-to-eat crisp rice with a known allergen specification. Cook rice for the service; do not leave cooked rice at room temperature. Coordinate broth pouring with servers and measure first-to-last-bowl time.

Allergen review: Crustaceans, fish, soy and usually wheat; check crisp rice cross-contact.

Untested formulation. Times and finished yields require verification. Use the common food controls at the end of this supplement.

Chilled pear and snow fungus

Ten portions: 60 g pear, about 20 g hydrated snow fungus and 60 ml syrup; one separate sesame dumpling each.

Ingredient / purchase specification	Quantity
Pear, peeled, cored, equal pieces	650 g
Dried snow fungus	10 g
Water, dessert	900 ml
Sugar, dessert	70 g
Dried food-grade osmanthus flowers	1 g
Glutinous rice flour, dumplings	65 g
Warm water, dough starting quantity	50 ml
Black sesame seeds, toasted and ground	25 g
Icing sugar, filling	15 g
Unsalted butter, softened	10 g

Method

1. Rehydrate snow fungus in clean cold process water under refrigeration. Remove the hard base, rinse and discard soaking water. Simmer in dessert water for 40-60 minutes until tender, topping up with measured water if necessary.

2. Add pear and dessert sugar; simmer gently for 15-20 minutes until pear is tender but holds shape. Infuse osmanthus for 5 minutes. Adjust syrup separately to 600 ml and rapidly chill all components using the approved process.

3. Mix sesame, icing sugar and butter. Chill and form ten 5 g filling portions. Mix rice flour with dough water, adjusting a little at a time to a soft dough; record added water. Divide into ten wrappers and enclose filling.

4. Cook dumplings in separate gently boiling process water until fully cooked and hot inside; start checking about 2 minutes after floating. Serve warm on a separate small dish alongside the chilled pear dessert.

Service and trial record

Keep chilled dessert cold until dispatch. Record fungus hydration yield and actual syrup absorption. A separate warm dumpling protects its texture and prevents warming the chilled bowl.

Allergen review: Sesame and milk from butter; check food-grade flower and flour suppliers.

Untested formulation. Times and finished yields require verification. Use the common food controls at the end of this supplement.

Shared stocks and production bases

These are recipe bases for Heritage Harmony and Imperial Elegance. Each menu is a separate ten-guest batch; do not assume one stock batch covers both menus.

B1 / Unsalted chicken stock - target 3000 ml

Chicken carcasses and wings 1200 g; water 4200 ml; ginger 35 g; spring onion 50 g; onion 100 g.

Place all ingredients in a stockpot, bring to a simmer and skim. Simmer gently for approximately 2 hours, ensuring chicken is fully cooked. Strain without pressing; discard solids. Measure and reduce or add freshly boiled water to 3000 ml. Record actual yield. Use hot immediately or rapidly chill in shallow batches.

B2 / Unsalted mushroom stock - target 750 ml

Fresh shiitake trimmings 200 g; onion 60 g; ginger 10 g; water 1100 ml.

Simmer all ingredients for 40 minutes. Strain, discard solids and adjust with boiled water or reduction to 750 ml. No chicken, seafood or oyster sauce is included. Maintain separate utensils when preparing a vegetarian version.

B3 / Unsalted seafood stock - target 1500 ml

Clean lean-fish frames, gills removed, 400 g; prawn heads and shells 200 g; onion 80 g; ginger 20 g; neutral oil 15 ml; water 2000 ml.

Sweat onion and ginger in oil; add prawn shells and cook briefly. Add fish frames and water, bring to a simmer and skim. Simmer gently for 25-30 minutes; strain carefully through a fine sieve and discard solids. Reduce or add boiled water to 1500 ml. Check for bones. Fish and crustacean allergens apply.

Cost allocation

Cost each stock as its own batch: total ingredient cost divided by actual usable output in ml. Charge the amount issued to each dish. Record unused stock as closing stock, planned reuse under the approved food controls, or waste. Do not charge both raw stock ingredients and the full purchased-stock equivalent to the same dish.

Banquet production and service

Working sequence for either menu; confirm event timing and staffing before use.

When / station	Heritage Harmony	Imperial Elegance
Approved preparation window	Stocks; char siu marinade; chilled starter components; roast-chicken skin drying; bean/seed soaking.	Stocks; duck skin drying; pickle and dessert bases; supplier receipt checks.
Cold section	Keep chicken, salad and any chilled duck refrigerated. Prepare starter plates in small batches.	Portion chilled lobster and pomelo; keep prepared dessert cold; verify pig receipt temperature.
Soup section	Double-boil soup; allocate broth and solids separately.	Double-boil clear soup; measure fish maw and broth allocation.
Steamer	Reserve capacity for whole grouper. Confirm platter fit and core readings before service.	Load equal-thickness fish fillets in planned batches.
Roast / hot section	Roast chicken near service; finish char siu and mushroom rolls.	Roast and carve duck; reheat and crisp purchased suckling pig as validated.
Wok / finishing	Prawns to order by table batch, then vegetables and noodles.	Heat abalone gently; finish greens; prepare rice and broth pouring.
Sweet finish	Cook dumplings shortly before service; add to hot red-bean soup.	Release chilled pear bowls and separately cooked warm dumplings together.

Allergen and dietary release

Recipe notes identify ingredients to check, not a certified allergen declaration. Review every supplier label and kitchen cross-contact route. Neither menu is vegetarian or halal as written. No-pork or no-lard alone would not establish halal suitability. Provide separately designed special meals rather than simply removing garnishes.

Trial measures

Record cooked edible yield, portion equality, salt/sweetness/acidity, active labour, equipment load, temperature at dispatch, first-to-last-table duration, texture at the final table and plate returns. In particular, validate whole-fish deboning, duck/chicken carving, crisp skin, noodle holding and dumpling finish.

Common food controls

Apply the hotel's approved food-safety system; these notes support the trial and do not replace it.

Cooking and reheating

Use a calibrated probe in the thickest part, away from bone. The SFA food-establishment advisory specifies at least 75 C for 2 minutes for cooked food, especially meat and poultry [F1]. These trial cards use that conservative verification standard. Time and colour alone do not prove doneness. Reheat previously cooked food thoroughly to at least 75 C for 2 minutes, once only [F2].

Holding, chilling and separation

Keep hot food above 60 C until service and chilled food at 4 C or below [F2-F3]. Minimise time outside temperature control. Rapidly chill advance preparations with the approved kitchen process and record time/temperature; split large batches into shallow or smaller containers. Store ready-to-eat items separately from raw meat and seafood.

Dried fungus

Soak black fungus and snow fungus under refrigeration, discard soaking water and cook promptly. SFA specifically advises refrigeration when these ingredients need overnight soaking [F4]. Do not assume later boiling can correct prolonged unsafe soaking.

Shelf life and scaling

No unvalidated multi-day shelf life is assigned. Follow supplier limits and the kitchen's validated procedure. Multiply ingredients arithmetically for planning, then validate equipment-size batches; cooking times do not scale linearly. Record any changes to stock, slurry or seasoning instead of adding unmeasured amounts.

Primary references / checked 16 November 2026

F1 - SFA: advisory on food-safety practices for food establishments (December 2024)

F2 - SFA: food safety tips

F3 - SFA: a recipe to ensure safe food for all

F4 - SFA: bongkrekic acid safety

Menu evidence comes from the accompanying Singapore Chinese Wedding Menu Research report. Recipe quantities and methods in this supplement are new development formulas, not copied hotel formulations. Some hotel sources are explicitly historical; the report is not an exhaustive census of every hotel.

SGD costing and trial worksheet

Complete this before setting a wedding selling price. Use dated Singapore supplier quotes; do not insert imagined wholesale prices.

Ingredient line	Entry
Menu / recipe / ingredient	_____
Supplier / product / quote date	_____
Pack price (SGD) / pack quantity (g or ml)	_____
Usable yield fraction / recipe quantity	_____
Ingredient cost	Recipe quantity x pack price / (pack quantity x usable yield fraction)
Raw / cooked / drained basis	_____
Actual serving yield / waste	_____

Basis rules

For trimmed-raw recipe weights, the usable-yield fraction covers preparation loss only. For a cooked purchased product, use its drained edible yield. For whole fish or poultry purchased and cooked as written, cost the actual raw purchase weight, then measure cooked yield to validate portion size; do not apply that cooking loss twice. Include all glazes, marinades and processing liquids. Allocate oil consumption and disposal across the production run.

Course	Heritage / SGD per 10	Imperial / SGD per 10
1 - Starter components	_____	_____
2 - Soup	_____	_____
3 - Fish	_____	_____
4 - Prawns / abalone	_____	_____
5 - Poultry	_____	_____
6 - Vegetables	_____	_____
7 - Starch	_____	_____
8 - Dessert	_____	_____
Total ingredient cost	_____	_____
Cost per guest (total / 10)	_____	_____

Food cost % = ingredient cost / net food revenue x 100. Required net food revenue = ingredient cost / target fraction. A 27% target, if adopted for this project, means division by 0.27; it is not assumed approved merely because it is used in the separate grill project. Full wedding package pricing must also consider beverages, staffing, venue and inclusions.

Ingredient costing appendix

SGD estimates | Ten guests per recipe | Every rate and yield is shown. Rate is per kg for g quantities, or per litre for ml quantities. Cost = recipe quantity / 1,000 x rate / yield x allocation. A price allowance is not evidence of a market quote.

Heritage Harmony

Course	Ingredient cost /10
Five-Taste Celebration Platter	S$30.95
Double-boiled chicken and bamboo pith soup	S$12.53
Hong Kong-style steamed whole grouper	S$95.67
Prawns with asparagus and lily bulbs	S$23.43
Crisp roast chicken	S$22.17
Braised shiitake and beancurd skin	S$11.04
Braised crab ee-fu noodles	S$14.71
Red bean and lotus seed soup	S$3.80

Straits Celebration

Course	Ingredient cost /10
Straits Welcome Platter	S$16.06
Golden pumpkin and crab soup	S$12.87
Steamed grouper with mandarin peel	S$59.78
Scallops with asparagus and lily bulbs	S$52.61
Roast duck with sour-plum glaze	S$31.19
Braised shiitake and napa cabbage	S$9.23
Chilli crab ee-fu noodles	S$14.57
Pandan coconut pudding	S$9.43

Imperial Elegance

Course	Ingredient cost /10
Celebration trio	S$100.18
Chicken and fish maw clear soup	S$14.95
Grouper fillet with fresh and crisp garlic	S$53.37
Abalone, shiitake and winter melon	S$50.88
Roast duck with mandarin-peel plum sauce	S$30.70
Baby bok choy and fresh lily bulbs	S$9.80
Crab and ginger rice in seafood broth	S$13.48
Chilled pear and snow fungus	S$5.43

Published benchmark register

ACE Fish Market: 300 g / S$18.50

https://take.app/acefishmarket

Avant Seafood Market shop listing: 450 g / S$88

https://shop.app/m/nbdxm0j3aw

MarketFresh: whole duck 2.5 kg / S$28

https://marketfresh.com.sg/products/whole-duck-2-5kg

Chefkiss: peeled vannamei prawn 1 kg / S$16.80

https://chefkiss.com.sg/collections/seafood-fish

Eatfresh: whole red grouper approx. 1 kg / S$50; size/species proxy

https://eatfresh.sg/collections/seafood

FairPrice: Fukuyama Hokkaido scallop 400 g / S$29.90; dry-pack spec unverified

https://www.fairprice.com.sg/category/shellfish-and-other-seafood-1

FairPrice: Mr Joy crab meat 500 g regular S$19; cooked-state spec to confirm

https://www.fairprice.com.sg/category/shellfish-and-other-seafood-1

FairPrice: Pasar Thailand asparagus 250 g / S$4.40

https://www.fairprice.com.sg/en/fairprice/fruits-vegetables/vegetables/asparagus-sprouts

FairPrice: Chef shiitake 250 g / S$2.60

https://www.fairprice.com.sg/dairy---fresh-produce/fresh-vegetables/mushrooms

Allowances and yields

All rates not in this register are planning allowances. Yield percentages are preparation/drainage assumptions. Whole dressed birds cost their full purchase weight; cooking loss is reflected in portion feasibility, not charged twice. Whole grouper uses an 85% dressed yield from the whole-fish benchmark. Calamansi juice uses 40% extraction yield. Cooked lobster uses 95% drainage yield. The abalone allowance requires confirmation of drained meat weight. No generic food cost percentage is used as a substitute for the ingredient calculations.

H1A | Honey-glazed pork char siu

Heritage Harmony | Ten guests

Ingredient	Qty	Rate	Yield	Alloc.	SGD	Basis
Pork collar, trimmed, in even strips	400 g	18.00	95%	100%	7.579	A
Hoisin sauce	20 g	8.00	100%	100%	0.160	A
Light soy sauce	15 ml	5.00	100%	100%	0.075	A
Honey, marinade	20 g	12.00	100%	100%	0.240	A
Sugar	12 g	2.00	100%	100%	0.024	A
Red fermented beancurd, mashed	10 g	12.00	100%	100%	0.120	A
Garlic, minced	8 g	6.00	88%	100%	0.055	A
Five-spice powder	1 g	30.00	100%	100%	0.030	A
Honey, clean finishing glaze	15 g	12.00	100%	100%	0.180	A
Water for finishing glaze	10 ml	0.00	100%	100%	0.000	A

Batch ingredient cost: S$8.46 | Per guest: S$0.85

P: published benchmark; A: provisional allowance. Buffer applies once at menu level. Water and unmeasured adjustment water are zero food cost; utilities excluded.

H1B | Soy-braised duck

Heritage Harmony | Ten guests

Ingredient	Qty	Rate	Yield	Alloc.	SGD	Basis
Duck leg meat, boneless, skin on	400 g	25.00	95%	100%	10.526	A
Chicken stock B1	350 ml	3.00	100%	100%	1.050	A
Light soy sauce	30 ml	5.00	100%	100%	0.150	A
Dark soy sauce	8 ml	5.00	100%	100%	0.040	A
Sugar	18 g	2.00	100%	100%	0.036	A
Ginger, sliced	20 g	8.00	85%	100%	0.188	A
Garlic, crushed	10 g	6.00	88%	100%	0.068	A
Star anise	1 g	30.00	100%	100%	0.030	A
Cassia bark	1 g	25.00	100%	100%	0.025	A

Batch ingredient cost: S$12.11 | Per guest: S$1.21

P: published benchmark; A: provisional allowance. Buffer applies once at menu level. Water and unmeasured adjustment water are zero food cost; utilities excluded.

H1C | Ginger-scallion chicken

Heritage Harmony | Ten guests

Ingredient	Qty	Rate	Yield	Alloc.	SGD	Basis
Chicken thigh, boneless, skin on	350 g	12.00	95%	100%	4.421	A
Ginger, sliced for cooking	15 g	8.00	85%	100%	0.141	A
Spring onion for cooking	15 g	10.00	85%	100%	0.176	A
Salt for cooking	3 g	1.00	100%	100%	0.003	A
Fresh ginger, finely minced for dressing	25 g	8.00	85%	100%	0.235	A
Spring onion, finely minced for dressing	25 g	10.00	85%	100%	0.294	A
Neutral oil	35 ml	4.00	100%	100%	0.140	A
Salt for dressing	2 g	1.00	100%	100%	0.002	A

Batch ingredient cost: S$5.41 | Per guest: S$0.54

P: published benchmark; A: provisional allowance. Buffer applies once at menu level. Water and unmeasured adjustment water are zero food cost; utilities excluded.

H1D | Cucumber and black fungus salad

Heritage Harmony | Ten guests

Ingredient	Qty	Rate	Yield	Alloc.	SGD	Basis
Cucumber, trimmed, seeds removed	250 g	3.00	85%	100%	0.882	A
Dried black fungus	12 g	30.00	100%	100%	0.360	A
Rice vinegar	35 ml	4.00	100%	100%	0.140	A
Sugar	10 g	2.00	100%	100%	0.020	A
Light soy sauce	10 ml	5.00	100%	100%	0.050	A
Sesame oil	5 ml	15.00	100%	100%	0.075	A
Garlic, minced	3 g	6.00	88%	100%	0.020	A

Batch ingredient cost: S$1.55 | Per guest: S$0.15

P: published benchmark; A: provisional allowance. Buffer applies once at menu level. Water and unmeasured adjustment water are zero food cost; utilities excluded.

H1E | Crisp mushroom beancurd roll

Heritage Harmony | Ten guests

Ingredient	Qty	Rate	Yield	Alloc.	SGD	Basis
Fresh shiitake, finely diced	120 g	10.40	90%	100%	1.387	P
Carrot, fine julienne	60 g	3.00	90%	100%	0.200	A
Napa cabbage, finely shredded	120 g	3.00	90%	100%	0.400	A
Garlic, minced	5 g	6.00	88%	100%	0.034	A
Neutral oil, filling	12 ml	4.00	100%	100%	0.048	A
Mushroom stock B2	40 ml	4.00	100%	100%	0.160	A
Light soy sauce	10 ml	5.00	100%	100%	0.050	A
White pepper	0.5 g	40.00	100%	100%	0.020	A
Cornflour, filling	5 g	3.00	100%	100%	0.015	A
Water, filling slurry	10 ml	0.00	100%	100%	0.000	A
Beancurd skin, pliable	40 g	12.00	100%	100%	0.480	A
Plain flour, sealing paste	10 g	2.00	100%	100%	0.020	A
Water, sealing paste	15 ml	0.00	100%	100%	0.000	A
Neutral frying oil, fryer charge	1500 ml	4.00	100%	10%	0.600	A

Batch ingredient cost: S$3.41 | Per guest: S$0.34

P: published benchmark; A: provisional allowance. Buffer applies once at menu level. Water and unmeasured adjustment water are zero food cost; utilities excluded.

H2 | Double-boiled chicken and bamboo pith soup

Heritage Harmony | Ten guests

Ingredient	Qty	Rate	Yield	Alloc.	SGD	Basis
Chicken thigh, boneless, diced	300 g	12.00	95%	100%	3.789	A
Dried scallop / conpoy	20 g	100.00	100%	100%	2.000	A
Dried bamboo pith	6 g	150.00	100%	100%	0.900	A
Fresh shiitake, sliced	80 g	10.40	90%	100%	0.924	P
Ginger, sliced	12 g	8.00	85%	100%	0.113	A
Unsalted chicken stock B1	1600 ml	3.00	100%	100%	4.800	A
Salt	4 g	1.00	100%	100%	0.004	A
Hot water for final adjustment	Up to 200 ml	0.00	100%	100%	0.000	A

Batch ingredient cost: S$12.53 | Per guest: S$1.25

P: published benchmark; A: provisional allowance. Buffer applies once at menu level. Water and unmeasured adjustment water are zero food cost; utilities excluded.

H3 | Hong Kong-style steamed whole grouper

Heritage Harmony | Ten guests

Ingredient	Qty	Rate	Yield	Alloc.	SGD	Basis
Whole grouper, dressed and cleaned by supplier	1600 g	50.00	85%	100%	94.118	P
Ginger, fine julienne	35 g	8.00	85%	100%	0.329	A
Spring onion, fine julienne	35 g	10.00	85%	100%	0.412	A
Unsalted chicken stock B1	150 ml	3.00	100%	100%	0.450	A
Light soy sauce	45 ml	5.00	100%	100%	0.225	A
Sugar	10 g	2.00	100%	100%	0.020	A
Neutral oil	30 ml	4.00	100%	100%	0.120	A

Batch ingredient cost: S$95.67 | Per guest: S$9.57

P: published benchmark; A: provisional allowance. Buffer applies once at menu level. Water and unmeasured adjustment water are zero food cost; utilities excluded.

H4 | Prawns with asparagus and lily bulbs

Heritage Harmony | Ten guests

Ingredient	Qty	Rate	Yield	Alloc.	SGD	Basis
Prawns, peeled and deveined, drained	600 g	16.80	95%	100%	10.611	P
Asparagus, trimmed	350 g	17.60	80%	100%	7.700	P
Fresh edible lily bulb petals, cleaned	120 g	30.00	90%	100%	4.000	A
Yellow chives, cut	30 g	15.00	85%	100%	0.529	A
Garlic, minced	12 g	6.00	88%	100%	0.082	A
Ginger, minced	8 g	8.00	85%	100%	0.075	A
Neutral oil	25 ml	4.00	100%	100%	0.100	A
Unsalted chicken stock B1	80 ml	3.00	100%	100%	0.240	A
Light soy sauce	12 ml	5.00	100%	100%	0.060	A
Cornflour	5 g	3.00	100%	100%	0.015	A
Water for slurry	10 ml	0.00	100%	100%	0.000	A
Salt	2 g	1.00	100%	100%	0.002	A
White pepper	0.5 g	40.00	100%	100%	0.020	A

Batch ingredient cost: S$23.43 | Per guest: S$2.34

P: published benchmark; A: provisional allowance. Buffer applies once at menu level. Water and unmeasured adjustment water are zero food cost; utilities excluded.

H5 | Crisp roast chicken

Heritage Harmony | Ten guests

Ingredient	Qty	Rate	Yield	Alloc.	SGD	Basis
Whole chicken, oven-ready, giblets removed	2300 g	9.00	100%	100%	20.700	A
Salt, rub	16 g	1.00	100%	100%	0.016	A
Sugar, rub	5 g	2.00	100%	100%	0.010	A
Five-spice powder, rub	2 g	30.00	100%	100%	0.060	A
Ginger, cavity	25 g	8.00	85%	100%	0.235	A
Spring onion, cavity	25 g	10.00	85%	100%	0.294	A
Maltose, skin glaze	20 g	5.00	100%	100%	0.100	A
Hot water, skin glaze	40 ml	0.00	100%	100%	0.000	A
Rice vinegar, skin glaze	20 ml	4.00	100%	100%	0.080	A
Fine salt, condiment	8 g	1.00	100%	100%	0.008	A
Five-spice powder, condiment	1 g	30.00	100%	100%	0.030	A
Purchased plum sauce, specified brand	80 g	8.00	100%	100%	0.640	A

Batch ingredient cost: S$22.17 | Per guest: S$2.22

P: published benchmark; A: provisional allowance. Buffer applies once at menu level. Water and unmeasured adjustment water are zero food cost; utilities excluded.

H6 | Braised shiitake and beancurd skin

Heritage Harmony | Ten guests

Ingredient	Qty	Rate	Yield	Alloc.	SGD	Basis
Fresh shiitake caps, trimmed	300 g	10.40	90%	100%	3.467	P
Fresh beancurd skin, cut	200 g	12.00	100%	100%	2.400	A
Baby bok choy, trimmed	500 g	5.00	90%	100%	2.778	A
Ginger, sliced	15 g	8.00	85%	100%	0.141	A
Neutral oil	15 ml	4.00	100%	100%	0.060	A
Mushroom stock B2	500 ml	4.00	100%	100%	2.000	A
Light soy sauce	25 ml	5.00	100%	100%	0.125	A
Dark soy sauce	5 ml	5.00	100%	100%	0.025	A
Sugar	6 g	2.00	100%	100%	0.012	A
Cornflour	10 g	3.00	100%	100%	0.030	A
Water for slurry	20 ml	0.00	100%	100%	0.000	A
Salt	2 g	1.00	100%	100%	0.002	A

Batch ingredient cost: S$11.04 | Per guest: S$1.10

P: published benchmark; A: provisional allowance. Buffer applies once at menu level. Water and unmeasured adjustment water are zero food cost; utilities excluded.

H7 | Braised crab ee-fu noodles

Heritage Harmony | Ten guests

Ingredient	Qty	Rate	Yield	Alloc.	SGD	Basis
Ee-fu noodles, dry	350 g	10.00	100%	100%	3.500	A
Cooked picked crab meat, shell checked	200 g	38.00	100%	100%	7.600	P
Yellow chives, cut	60 g	15.00	85%	100%	1.059	A
Shiitake, finely sliced	100 g	10.40	90%	100%	1.156	P
Garlic, minced	10 g	6.00	88%	100%	0.068	A
Neutral oil	20 ml	4.00	100%	100%	0.080	A
Chicken stock B1	300 ml	3.00	100%	100%	0.900	A
Light soy sauce	20 ml	5.00	100%	100%	0.100	A
Oyster sauce	20 g	7.00	100%	100%	0.140	A
Sugar	5 g	2.00	100%	100%	0.010	A
Sesame oil	5 ml	15.00	100%	100%	0.075	A
White pepper	0.5 g	40.00	100%	100%	0.020	A

Batch ingredient cost: S$14.71 | Per guest: S$1.47

P: published benchmark; A: provisional allowance. Buffer applies once at menu level. Water and unmeasured adjustment water are zero food cost; utilities excluded.

H8 | Red bean and lotus seed soup

Heritage Harmony | Ten guests

Ingredient	Qty	Rate	Yield	Alloc.	SGD	Basis
Dried red adzuki beans	160 g	6.00	100%	100%	0.960	A
Dried lotus seeds, bitter centres removed	40 g	25.00	100%	100%	1.000	A
Water, soup starting quantity	1400 ml	0.00	100%	100%	0.000	A
Sugar, soup	90 g	2.00	100%	100%	0.180	A
Dried mandarin peel	1 g	50.00	100%	100%	0.050	A
Salt, soup	1 g	1.00	100%	100%	0.001	A
Glutinous rice flour	120 g	4.00	100%	100%	0.480	A
Warm water, dough starting quantity	95 ml	0.00	100%	100%	0.000	A
Black sesame seeds, toasted and ground	45 g	15.00	100%	100%	0.675	A
Icing sugar, filling	25 g	2.00	100%	100%	0.050	A
Unsalted butter, softened	20 g	20.00	100%	100%	0.400	A
Water for soup/dough adjustment	Measured as required	0.00	100%	100%	0.000	A

Batch ingredient cost: S$3.80 | Per guest: S$0.38

P: published benchmark; A: provisional allowance. Buffer applies once at menu level. Water and unmeasured adjustment water are zero food cost; utilities excluded.

I1 | Celebration trio

Imperial Elegance | Ten guests

Ingredient	Qty	Rate	Yield	Alloc.	SGD	Basis
Fully roasted suckling pig, edible meat and crisp skin, boneless	300 g	140.00	100%	100%	42.000	A
Fully cooked lobster meat, chilled and drained	250 g	195.56	95%	100%	51.463	P
Pomelo flesh, membrane removed	100 g	6.00	45%	100%	1.333	A
Calamansi juice	10 ml	10.00	40%	100%	0.250	A
Neutral oil, lobster dressing	15 ml	195.56	95%	100%	3.088	P
Sugar, lobster dressing	3 g	195.56	95%	100%	0.618	P
Salt, lobster dressing	1 g	195.56	95%	100%	0.206	P
Cucumber, trimmed	120 g	3.00	85%	100%	0.424	A
Daikon, peeled	120 g	3.00	85%	100%	0.424	A
Rice vinegar, pickles	80 ml	4.00	100%	100%	0.320	A
Water, pickles	80 ml	0.00	100%	100%	0.000	A
Sugar, pickles	25 g	2.00	100%	100%	0.050	A
Salt, pickles	2 g	1.00	100%	100%	0.002	A

Batch ingredient cost: S$100.18 | Per guest: S$10.02

P: published benchmark; A: provisional allowance. Buffer applies once at menu level. Water and unmeasured adjustment water are zero food cost; utilities excluded.

I2 | Chicken and fish maw clear soup

Imperial Elegance | Ten guests

Ingredient	Qty	Rate	Yield	Alloc.	SGD	Basis
Chicken thigh, boneless, diced	250 g	12.00	95%	100%	3.158	A
Fish maw, fully cooked and hydrated, drained	150 g	25.00	100%	100%	3.750	A
Dried scallop / conpoy	20 g	100.00	100%	100%	2.000	A
Dried bamboo pith	5 g	150.00	100%	100%	0.750	A
Fresh shiitake, thinly sliced	60 g	10.40	90%	100%	0.693	P
Ginger, sliced	10 g	8.00	85%	100%	0.094	A
Chicken stock B1, well strained	1500 ml	3.00	100%	100%	4.500	A
Salt	4 g	1.00	100%	100%	0.004	A
Hot water for adjustment	Up to 200 ml	0.00	100%	100%	0.000	A

Batch ingredient cost: S$14.95 | Per guest: S$1.49

P: published benchmark; A: provisional allowance. Buffer applies once at menu level. Water and unmeasured adjustment water are zero food cost; utilities excluded.

I3 | Grouper fillet with fresh and crisp garlic

Imperial Elegance | Ten guests

Ingredient	Qty	Rate	Yield	Alloc.	SGD	Basis
Grouper fillet, skin on, pin-boned	800 g	61.67	95%	100%	51.930	P
Garlic, minced, for steaming	15 g	6.00	88%	100%	0.102	A
Garlic, finely sliced, for crisping	25 g	6.00	88%	100%	0.170	A
Ginger, fine julienne	15 g	8.00	85%	100%	0.141	A
Spring onion, fine julienne	25 g	10.00	85%	100%	0.294	A
Chicken stock B1	150 ml	3.00	100%	100%	0.450	A
Light soy sauce	35 ml	5.00	100%	100%	0.175	A
Sugar	6 g	2.00	100%	100%	0.012	A
Neutral oil, garlic cooking charge	100 ml	4.00	100%	25%	0.100	A

Batch ingredient cost: S$53.37 | Per guest: S$5.34

P: published benchmark; A: provisional allowance. Buffer applies once at menu level. Water and unmeasured adjustment water are zero food cost; utilities excluded.

I4 | Abalone, shiitake and winter melon

Imperial Elegance | Ten guests

Ingredient	Qty	Rate	Yield	Alloc.	SGD	Basis
Whole abalone, fully cooked, canned or retort, drained	400 g	109.50	100%	100%	43.800	A
Fresh shiitake caps, trimmed	200 g	10.40	90%	100%	2.311	P
Winter melon, peeled and seeded, equal pieces	600 g	3.00	70%	100%	2.571	A
Chicken stock B1	600 ml	3.00	100%	100%	1.800	A
Oyster sauce	25 g	7.00	100%	100%	0.175	A
Light soy sauce	15 ml	5.00	100%	100%	0.075	A
Dark soy sauce	3 ml	5.00	100%	100%	0.015	A
Sugar	5 g	2.00	100%	100%	0.010	A
Ginger, sliced	10 g	8.00	85%	100%	0.094	A
Cornflour	8 g	3.00	100%	100%	0.024	A
Water for slurry	15 ml	0.00	100%	100%	0.000	A

Batch ingredient cost: S$50.88 | Per guest: S$5.09

P: published benchmark; A: provisional allowance. Buffer applies once at menu level. Water and unmeasured adjustment water are zero food cost; utilities excluded.

I5 | Roast duck with mandarin-peel plum sauce

Imperial Elegance | Ten guests

Ingredient	Qty	Rate	Yield	Alloc.	SGD	Basis
Whole duck, oven-ready, giblets removed	2500 g	11.20	100%	100%	28.000	P
Salt, rub	18 g	1.00	100%	100%	0.018	A
Sugar, rub	8 g	2.00	100%	100%	0.016	A
Five-spice powder	2 g	30.00	100%	100%	0.060	A
Ginger, cavity	25 g	8.00	85%	100%	0.235	A
Spring onion, cavity	25 g	10.00	85%	100%	0.294	A
Maltose, skin glaze	25 g	5.00	100%	100%	0.125	A
Hot water, skin glaze	50 ml	0.00	100%	100%	0.000	A
Rice vinegar, skin glaze	25 ml	4.00	100%	100%	0.100	A
Purchased plum sauce, specified brand	100 g	8.00	100%	100%	0.800	A
Dried aged mandarin peel	2 g	50.00	100%	100%	0.100	A
Water, serving sauce	60 ml	0.00	100%	100%	0.000	A
Rice vinegar, serving sauce	10 ml	4.00	100%	100%	0.040	A
Daikon, peeled and finely sliced	150 g	3.00	85%	100%	0.529	A
Rice vinegar, pickle	80 ml	4.00	100%	100%	0.320	A
Water, pickle	80 ml	0.00	100%	100%	0.000	A
Sugar, pickle	30 g	2.00	100%	100%	0.060	A
Salt, pickle	2 g	1.00	100%	100%	0.002	A

Batch ingredient cost: S$30.70 | Per guest: S$3.07

P: published benchmark; A: provisional allowance. Buffer applies once at menu level. Water and unmeasured adjustment water are zero food cost; utilities excluded.

I6 | Baby bok choy and fresh lily bulbs

Imperial Elegance | Ten guests

Ingredient	Qty	Rate	Yield	Alloc.	SGD	Basis
Baby bok choy, trimmed	600 g	5.00	90%	100%	3.333	A
Fresh edible lily bulb petals, cleaned	150 g	30.00	90%	100%	5.000	A
Garlic, finely sliced	20 g	6.00	88%	100%	0.136	A
Neutral oil, garlic cooking charge	60 ml	4.00	100%	25%	0.060	A
Mushroom stock B2	300 ml	4.00	100%	100%	1.200	A
Light soy sauce	10 ml	5.00	100%	100%	0.050	A
Salt	2 g	1.00	100%	100%	0.002	A
Sugar	3 g	2.00	100%	100%	0.006	A
Cornflour	3 g	3.00	100%	100%	0.009	A
Water for slurry	6 ml	0.00	100%	100%	0.000	A

Batch ingredient cost: S$9.80 | Per guest: S$0.98

P: published benchmark; A: provisional allowance. Buffer applies once at menu level. Water and unmeasured adjustment water are zero food cost; utilities excluded.

I7 | Crab and ginger rice in seafood broth

Imperial Elegance | Ten guests

Ingredient	Qty	Rate	Yield	Alloc.	SGD	Basis
Jasmine rice, dry	180 g	3.00	100%	100%	0.540	A
Water for rice	270 ml	0.00	100%	100%	0.000	A
Cooked picked crab meat, shell checked	200 g	38.00	100%	100%	7.600	P
Seafood stock B3	750 ml	6.00	100%	100%	4.500	A
Ginger, fine julienne	15 g	8.00	85%	100%	0.141	A
Light soy sauce	10 ml	5.00	100%	100%	0.050	A
Salt	2 g	1.00	100%	100%	0.002	A
White pepper	0.5 g	40.00	100%	100%	0.020	A
Spring onion, finely sliced	15 g	10.00	85%	100%	0.176	A
Purchased plain crisp/puffed rice, ready to eat	30 g	15.00	100%	100%	0.450	A

Batch ingredient cost: S$13.48 | Per guest: S$1.35

P: published benchmark; A: provisional allowance. Buffer applies once at menu level. Water and unmeasured adjustment water are zero food cost; utilities excluded.

I8 | Chilled pear and snow fungus

Imperial Elegance | Ten guests

Ingredient	Qty	Rate	Yield	Alloc.	SGD	Basis
Pear, peeled, cored, equal pieces	650 g	5.00	85%	100%	3.824	A
Dried snow fungus	10 g	40.00	100%	100%	0.400	A
Water, dessert	900 ml	0.00	100%	100%	0.000	A
Sugar, dessert	70 g	2.00	100%	100%	0.140	A
Dried food-grade osmanthus flowers	1 g	200.00	100%	100%	0.200	A
Glutinous rice flour, dumplings	65 g	4.00	100%	100%	0.260	A
Warm water, dough starting quantity	50 ml	0.00	100%	100%	0.000	A
Black sesame seeds, toasted and ground	25 g	15.00	100%	100%	0.375	A
Icing sugar, filling	15 g	2.00	100%	100%	0.030	A
Unsalted butter, softened	10 g	20.00	100%	100%	0.200	A

Batch ingredient cost: S$5.43 | Per guest: S$0.54

P: published benchmark; A: provisional allowance. Buffer applies once at menu level. Water and unmeasured adjustment water are zero food cost; utilities excluded.

01A | Calamansi-dressed prawns

Straits Celebration | Ten guests

Ingredient	Qty	Rate	Yield	Alloc.	SGD	Basis
Raw peeled, deveined prawn meat	320 g	16.80	95%	100%	5.659	P
Calamansi juice, strained	25 ml	10.00	40%	100%	0.625	A
Neutral oil	20 ml	4.00	100%	100%	0.080	A
Sugar	8 g	2.00	100%	100%	0.016	A
Salt	2 g	1.00	100%	100%	0.002	A
Coriander leaves, chopped	5 g	20.00	80%	100%	0.125	A

Batch ingredient cost: S$6.51 | Per guest: S$0.65

P: published benchmark; A: provisional allowance. Buffer applies once at menu level. Water and unmeasured adjustment water are zero food cost; utilities excluded.

01B | Five-spice pork and water-chestnut roll

Straits Celebration | Ten guests

Ingredient	Qty	Rate	Yield	Alloc.	SGD	Basis
Minced pork shoulder	220 g	14.00	100%	100%	3.080	A
Water chestnut, drained, finely diced	60 g	6.00	100%	100%	0.360	A
Shallot, finely diced	20 g	6.00	90%	100%	0.133	A
Beaten egg	20 g	6.00	100%	100%	0.120	A
Cornflour	8 g	3.00	100%	100%	0.024	A
Light soy sauce	8 ml	5.00	100%	100%	0.040	A
Sugar	4 g	2.00	100%	100%	0.008	A
Five-spice powder	1 g	30.00	100%	100%	0.030	A
White pepper	0.5 g	40.00	100%	100%	0.020	A
Beancurd skin, pliable	30 g	12.00	100%	100%	0.360	A
Neutral frying oil, fryer charge	1500 ml	4.00	100%	10%	0.600	A

Batch ingredient cost: S$4.78 | Per guest: S$0.48

P: published benchmark; A: provisional allowance. Buffer applies once at menu level. Water and unmeasured adjustment water are zero food cost; utilities excluded.

01C | Soy-braised beancurd

Straits Celebration | Ten guests

Ingredient	Qty	Rate	Yield	Alloc.	SGD	Basis
Firm tofu, drained	300 g	4.00	100%	100%	1.200	A
Water	250 ml	0.00	100%	100%	0.000	A
Light soy sauce	25 ml	5.00	100%	100%	0.125	A
Dark soy sauce	5 ml	5.00	100%	100%	0.025	A
Sugar	12 g	2.00	100%	100%	0.024	A
Ginger, sliced	10 g	8.00	85%	100%	0.094	A
Star anise	0.5 g	30.00	100%	100%	0.015	A
Neutral oil	10 ml	4.00	100%	100%	0.040	A

Batch ingredient cost: S$1.52 | Per guest: S$0.15

P: published benchmark; A: provisional allowance. Buffer applies once at menu level. Water and unmeasured adjustment water are zero food cost; utilities excluded.

01D | Sour-plum cherry tomatoes

Straits Celebration | Ten guests

Ingredient	Qty	Rate	Yield	Alloc.	SGD	Basis
Cherry tomatoes	350 g	8.00	95%	100%	2.947	A
Water	100 ml	0.00	100%	100%	0.000	A
Sugar	15 g	2.00	100%	100%	0.030	A
Salted preserved sour plum, pitted	12 g	20.00	100%	100%	0.240	A
Rice vinegar	10 ml	4.00	100%	100%	0.040	A

Batch ingredient cost: S$3.26 | Per guest: S$0.33

P: published benchmark; A: provisional allowance. Buffer applies once at menu level. Water and unmeasured adjustment water are zero food cost; utilities excluded.

02 | Golden pumpkin and crab soup

Straits Celebration | Ten guests

Ingredient	Qty	Rate	Yield	Alloc.	SGD	Basis
Pumpkin, peeled, seeded, diced	650 g	4.00	70%	100%	3.714	A
Cooked picked crab meat, shell checked	150 g	38.00	100%	100%	5.700	P
Sweet corn kernels	100 g	4.00	100%	100%	0.400	A
Onion, sliced	60 g	3.00	90%	100%	0.200	A
Ginger, sliced	8 g	8.00	85%	100%	0.075	A
Neutral oil	15 ml	4.00	100%	100%	0.060	A
Unsalted chicken stock, ready to use	900 ml	3.00	100%	100%	2.700	A
Salt	5 g	1.00	100%	100%	0.005	A
White pepper	0.5 g	40.00	100%	100%	0.020	A
Hot water for final adjustment	Up to 300 ml	0.00	100%	100%	0.000	A

Batch ingredient cost: S$12.87 | Per guest: S$1.29

P: published benchmark; A: provisional allowance. Buffer applies once at menu level. Water and unmeasured adjustment water are zero food cost; utilities excluded.

03 | Steamed grouper with mandarin peel

Straits Celebration | Ten guests

Ingredient	Qty	Rate	Yield	Alloc.	SGD	Basis
Grouper fillet, pin-boned, portioned	900 g	61.67	95%	100%	58.421	P
Dried mandarin peel	3 g	50.00	100%	100%	0.150	A
Ginger, fine julienne	25 g	8.00	85%	100%	0.235	A
Spring onion, fine julienne	25 g	10.00	85%	100%	0.294	A
Light soy sauce	40 ml	5.00	100%	100%	0.200	A
Unsalted chicken stock	120 ml	3.00	100%	100%	0.360	A
Sugar	8 g	2.00	100%	100%	0.016	A
Neutral oil	25 ml	4.00	100%	100%	0.100	A

Batch ingredient cost: S$59.78 | Per guest: S$5.98

P: published benchmark; A: provisional allowance. Buffer applies once at menu level. Water and unmeasured adjustment water are zero food cost; utilities excluded.

04 | Scallops with asparagus and lily bulbs

Straits Celebration | Ten guests

Ingredient	Qty	Rate	Yield	Alloc.	SGD	Basis
Scallop meat, dry-packed, thawed and drained	500 g	74.75	95%	100%	39.342	P
Asparagus, trimmed	350 g	17.60	80%	100%	7.700	P
Fresh edible lily bulb petals, cleaned	150 g	30.00	90%	100%	5.000	A
Garlic, minced	10 g	6.00	88%	100%	0.068	A
Ginger, minced	8 g	8.00	85%	100%	0.075	A
Neutral oil	25 ml	4.00	100%	100%	0.100	A
Unsalted chicken stock	80 ml	3.00	100%	100%	0.240	A
Light soy sauce	10 ml	5.00	100%	100%	0.050	A
Cornflour	5 g	3.00	100%	100%	0.015	A
Water for slurry	10 ml	0.00	100%	100%	0.000	A
Salt	2 g	1.00	100%	100%	0.002	A
Sarawak white pepper, ground	0.5 g	40.00	100%	100%	0.020	A

Batch ingredient cost: S$52.61 | Per guest: S$5.26

P: published benchmark; A: provisional allowance. Buffer applies once at menu level. Water and unmeasured adjustment water are zero food cost; utilities excluded.

05 | Roast duck with sour-plum glaze

Straits Celebration | Ten guests

Ingredient	Qty	Rate	Yield	Alloc.	SGD	Basis
Whole duck, oven-ready, giblets removed	2500 g	11.20	100%	100%	28.000	P
Salt	18 g	1.00	100%	100%	0.018	A
Sugar for dry rub	8 g	2.00	100%	100%	0.016	A
Five-spice powder	2 g	30.00	100%	100%	0.060	A
Ginger for cavity	30 g	8.00	85%	100%	0.282	A
Spring onion for cavity	30 g	10.00	85%	100%	0.353	A
Maltose	25 g	5.00	100%	100%	0.125	A
Hot water for skin glaze	50 ml	0.00	100%	100%	0.000	A
Rice vinegar for skin glaze	25 ml	4.00	100%	100%	0.100	A
Plum sauce, purchased, specified brand	100 g	8.00	100%	100%	0.800	A
Rice vinegar for serving sauce	15 ml	4.00	100%	100%	0.060	A
Water for serving sauce	40 ml	0.00	100%	100%	0.000	A
Ginger for serving sauce, grated	5 g	8.00	85%	100%	0.047	A
Young ginger, peeled and thinly sliced	100 g	8.00	85%	100%	0.941	A
Rice vinegar for pickle	80 ml	4.00	100%	100%	0.320	A
Water for pickle	80 ml	0.00	100%	100%	0.000	A
Sugar for pickle	35 g	2.00	100%	100%	0.070	A
Salt for pickle	2 g	1.00	100%	100%	0.002	A

Batch ingredient cost: S$31.19 | Per guest: S$3.12

P: published benchmark; A: provisional allowance. Buffer applies once at menu level. Water and unmeasured adjustment water are zero food cost; utilities excluded.

06 | Braised shiitake and napa cabbage

Straits Celebration | Ten guests

Ingredient	Qty	Rate	Yield	Alloc.	SGD	Basis
Fresh shiitake, trimmed	300 g	10.40	90%	100%	3.467	P
Napa cabbage, trimmed	600 g	3.00	90%	100%	2.000	A
Fresh beancurd skin, cut	150 g	12.00	100%	100%	1.800	A
Ginger, sliced	15 g	8.00	85%	100%	0.141	A
Neutral oil	15 ml	4.00	100%	100%	0.060	A
Unsalted mushroom stock, ready to use	400 ml	4.00	100%	100%	1.600	A
Light soy sauce	20 ml	5.00	100%	100%	0.100	A
Dark soy sauce	5 ml	5.00	100%	100%	0.025	A
Sugar	5 g	2.00	100%	100%	0.010	A
Cornflour	8 g	3.00	100%	100%	0.024	A
Water for slurry	15 ml	0.00	100%	100%	0.000	A
Salt	2 g	1.00	100%	100%	0.002	A

Batch ingredient cost: S$9.23 | Per guest: S$0.92

P: published benchmark; A: provisional allowance. Buffer applies once at menu level. Water and unmeasured adjustment water are zero food cost; utilities excluded.

07 | Chilli crab ee-fu noodles

Straits Celebration | Ten guests

Ingredient	Qty	Rate	Yield	Alloc.	SGD	Basis
Ee-fu noodles, dry	350 g	10.00	100%	100%	3.500	A
Cooked picked crab meat, shell checked	200 g	38.00	100%	100%	7.600	P
Tomato passata	180 g	5.00	100%	100%	0.900	A
Unsalted chicken stock	300 ml	3.00	100%	100%	0.900	A
Shallot, minced	40 g	6.00	90%	100%	0.267	A
Garlic, minced	20 g	6.00	88%	100%	0.136	A
Ginger, minced	10 g	8.00	85%	100%	0.094	A
Fresh red chilli, deseeded, minced	20 g	10.00	85%	100%	0.235	A
Neutral oil	25 ml	4.00	100%	100%	0.100	A
Tomato ketchup	30 g	4.00	100%	100%	0.120	A
Light soy sauce	15 ml	5.00	100%	100%	0.075	A
Sugar	15 g	2.00	100%	100%	0.030	A
Rice vinegar	15 ml	4.00	100%	100%	0.060	A
Beaten egg	50 g	6.00	100%	100%	0.300	A
Coriander leaves, separate	10 g	20.00	80%	100%	0.250	A

Batch ingredient cost: S$14.57 | Per guest: S$1.46

P: published benchmark; A: provisional allowance. Buffer applies once at menu level. Water and unmeasured adjustment water are zero food cost; utilities excluded.

08 | Pandan coconut pudding

Straits Celebration | Ten guests

Ingredient	Qty	Rate	Yield	Alloc.	SGD	Basis
Coconut milk, unsweetened	400 ml	7.00	100%	100%	2.800	A
Water for pandan infusion	400 ml	0.00	100%	100%	0.000	A
Fresh pandan leaves, cleaned	20 g	10.00	90%	100%	0.222	A
Sugar for pudding	70 g	2.00	100%	100%	0.140	A
Gelatine powder, 200 Bloom	8 g	60.00	100%	100%	0.480	A
Cold water for blooming	40 ml	0.00	100%	100%	0.000	A
Salt	1 g	1.00	100%	100%	0.001	A
Ripe mango flesh, diced	250 g	8.00	65%	100%	3.077	A
Pomelo flesh, membranes removed	150 g	6.00	45%	100%	2.000	A
Water for gel	60 ml	0.00	100%	100%	0.000	A
Calamansi juice, strained, for gel	25 ml	10.00	40%	100%	0.625	A
Sugar for gel	15 g	2.00	100%	100%	0.030	A
Agar powder for gel	1 g	50.00	100%	100%	0.050	A

Batch ingredient cost: S$9.43 | Per guest: S$0.94

P: published benchmark; A: provisional allowance. Buffer applies once at menu level. Water and unmeasured adjustment water are zero food cost; utilities excluded.