

Timeless Celebrations

Today is a celebration of love and commitment – between the bride and groom, you and the newlyweds, as well as our chefs and the food you are about to enjoy. Staying true to our food philosophy of Thoughtfully Sourced, Carefully Served, our chefs have curated a delicate menu as we rejoice the beginning of a happy ever after. The traditional wedding rhyme, ‘Something Old, Something New’, takes a literal stage, as our chefs reimagine traditions and reinterpret classics between the knife and the fork today.



CURATED BY

Chef Leong

CHEF DE CUISINE

Elegance, contentment, and new memories – these are what Chef Leong believes every meal should serve up. In the spirit of celebration and culture, ingredients are sourced as close to home as possible, working with our local communities for the best produce. May this meal forge everlasting relationships and concoct memories that will last a lifetime.

Journey through this dinner while embracing the stories and inspiration behind each course served.

Menu

APPETIZERS

shaved Serrano ham & fresh fig • mezza9 sustainable blue swimmer crab cake & remoulade sauce • smoked duck • cucumber & hoisin cured Atlantic salmon pancake • sesame dressing & wasabi mayo cage-free scrambled egg • golden trout caviar

An epitome of upholding time-honoured classics, taste the sea, and reminiscence with the mezza9 sustainable Blue Swimmer Crab Cakes that have been a crowd-favourite in our flagship restaurant for 21 years and counting.

DOUBLE-BOILED COCONUT SOUP

fish maw • conpoy • chicken

A soup that is rich in collagen, protein, and antioxidants, this double-boiled coconut soup is brewed for more than three hours extracting the flavours for nourishment.

ROAST SZECHUAN QUAIL

organic vegetable slaw • fragrant salt

Marrying both British and Chinese cuisine, this dish is inspired by the British's weekly Sunday roast where loved ones gather round the dinner table to enjoy a meal together.

Menu

BAKED BOSTON LOBSTER THERMIDOR

A stunning French dish that spotlights our sustainably-farmed lobster served with a creamy mixture of egg yolks, brandy, and cheese.

BRAISED ABALONE

sea cucumber • Japanese flower mushroom
organic broccoli • brown sauce

A signature item present in every Grand Hyatt Singapore wedding menu, this traditional Chinese dish signifies wealth is served in an elevated clay pot.

WOK-FRIED ORGANIC GREENS

fermented black garlic • toasted sesame • crispy lotus root

Almost all of the hotel's fruits and vegetables are sourced by a cooperative farm in Cameron Highlands, Weeds & More. This initiative reduced the hotel's carbon footprint by more than 100 times as compared to using air-flown greens.

Menu

TRUFFLE & GREEN ONION ORGANIC JASMINE FRIED RICE

Fusing both French and Asian cuisines, the chefs have combined the culinary delicacy to add a touch of luxury to this staple.

FAIR-TRADE GOLDEN SOFT-CENTERED DARK CHOCOLATE FONDANT

clotted cream • berries

A signature chocolate dessert at mezza9, this dessert concludes the dinner with a golden chocolate ooze paired with the sweet yet tangy berries and cream.



*Thoughtfully Sourced,
Carefully Served.*



GRAND | HYATT
SINGAPORE

GRAND HYATT SINGAPORE

SHARE GRAND MOMENTS WITH US ON SOCIAL MEDIA

@grandhyattsing @hitchedatghs

Instagram

Grand Hyatt Singapore

Facebook

