

DINNER & DANCE

PACKAGE 2026/27

Experience Raffles Marina's signature Dinner & Dance, where exceptional cuisine, lively entertainment, and a vibrant atmosphere come together for an unforgettable evening of celebration.

CHINESE 8-COURSE MENU

\$868++

per table of 10 pax
(minimum 5 tables)

PACKAGE INCLUDES

- Reception Table with a Lucky Draw Box
- Beautiful Centerpieces for All Dining Tables
- VIP Table Set-Up
- Stage with a Rostrum and Microphone
- Use of the Venue's Sound System, LCD Projector and Screen
- Up to 2 Wireless Handheld Microphones
- Complimentary Carpark Coupons for All Guests
- Complimentary 1 Bottle of Red Wine for Every Confirmed Table
- Optional Photobooth top-up at \$350++

SPECIAL PERKS (100 PAX & ABOVE)

- Photobooth with Unlimited Photo Print for 2 Hours
- 1 bottle of Red Wine per confirmed table
- 1 x 30L Tiger Beer

SPECIAL PERKS (150 PAX & ABOVE)

- Photobooth with Unlimited Photo Print for 2 Hours
- 1 bottle of Red Wine per confirmed table
- Free flow of Tiger Beer

RAFFLES
MARINA



For enquiries/bookings, please contact our Sales Team at sales@rafflesmarina.com.sg, or call 6869 1800/ 1802 / 2233

Price quoted is in Singapore currency, subject to 10% service charge and prevailing Goods & Services Tax, unless otherwise stated.
Public Holiday and Eve of Public Holiday is subjected to additional surcharge

MENU A

锦绣拼盘

Hot and Cold Cut Combination

沙律虾, 虾枣, 熏鸭, 日式八爪鱼, 海鲜卷

Prawn Salad, Meat Dumpling, Seasonal Octopus,
Smoked Duck, Seafood Roll

红烧鱼鳔虫草花羹

Braised Fish Maw Soup with Cordyceps Flower

豆酥金目鲈

Steamed Seabass with Sichuan Yellow Bean Crumbs

上汤蒸药材鸡

Steamed Herbal Chicken

甘香虾仁

Stir-Fried King Prawns in 'Kam Heong' Sauce

蚝皇鲍仔伴北菇

Black Abalone with Sliced Mushroom and
Seasonal Vegetables

干烧伊面

Braised Ee-fu Noodles with Straw Mushroom & Chives

白果芋泥

Yam Paste with Gingko Nuts



MENU B

滨海拼盘

Hot and Cold Cut Combination

沙律虾, 桂花蛋, 海蜇, 烟鸭, 春卷
Prawn Salad, Osmanthus Omelette, Jelly Fish,
Smoked Sliced Duck, Spring Roll

红烧鱼鳔芦荟羹

Braised Fish Maw Soup with Aloe Vera

港式蒸红鲷

Steamed Red Snapper with Light Soy Sauce

脆皮烧鸡

Crispy Roasted Chicken with Prawn Cracker

宫保大明虾

Sautéed King Prawn with Dried Chilli

蚝皇鲍仔伴北菇

Black Abalone with Sliced Mushroom and
Seasonal Vegetables

腊味荷叶饭

Fried Rice with Chinese Sausage Wrap in Lotus Leaf

杨枝甘露

Cream of Mango with Pomelo & Sago

