

# 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\*

*\*(Available from the first course onwards)*

RAFFLES  
MARINA



For enquiries/bookings, please contact our Sales Team at  
[sales@rafflesmarina.com.sg](mailto: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

Baby 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

Baby 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

