

SINGAPORE HILL STREET



Jour dream wedding awaits
PULLMAN SINGAPORE HILL STREET
WEDDING BROCHURE





Dear Love Birds,

We are thrilled to be part of your Wedding planning journey here at Pullman Singapore Hill Street. Our experienced team is dedicated to making your special day truly unforgettable, and we look forward to helping you create beautiful memories on your most important day.

When you say 'I Do', we do the rest.

Warm Regards, Mazen Abilmona General Manager, Pullman Singapore Hill Street

Why choose Pullman Singapore Hill Street for your wedding?

At Pullman Singapore Hill Street, your wedding becomes an unforgettable experience. Nestled in the heart of Singapore's cultural district, our five-star hotel combines modern luxury with historical charm. Whether hosting an intimate ceremony or a grand celebration, our stunning venues, personalized service, and convenient location near major attractions ensure a seamless and memorable day. Let us bring your dream wedding to life with tailored details and exceptional dining.



PROFESSIONAL PLANNING

Our experienced wedding planners will guide you through every step of the planning process, ensuring a seamless and stress-free experience. From the initial consultation to the day of coordination, we'll handle all the details so you can focus on celebrating your love.

BRIDAL SUITE

The Bridal Suite will be available for the newlywed couple, offering an unforgettable night of romance and the perfect setting to celebrate their eternal love and commitment. For their guests, we provide the option to stay in our modern, luxurious rooms, with 350 elegantly designed accommodations, special group rates, and personalized amenities to ensure a memorable experience for all.



EXCLUSIVE WEDDING VENUES

From intimate solemnizations to grand dinner receptions, our versatile wedding venues are designed to create magical moments for you and your guests. Whether it's an outdoor solemnisation celebration at rooftop El Chido, or an intimate wedding reception in Oculus Glasshouse, each space is beautifully appointed to reflect your unique style.

PERSONALIZED WEDDING PACKAGES

Every wedding should be as unique as the couple celebrating it. Our personalized solemnisation and wedding packages are designed to fit all styles and budgets, ensuring your special day is truly your own.

UNIQUE FEATURES

Pullman Singapore Hill Street blends the timeless tradition of luxury train travel with modern elegance, offering a truly unique setting for your wedding. From the sophisticated decor to the breath-taking views of the Bay, every aspect of our hotel is designed to make your special day unforgettable.



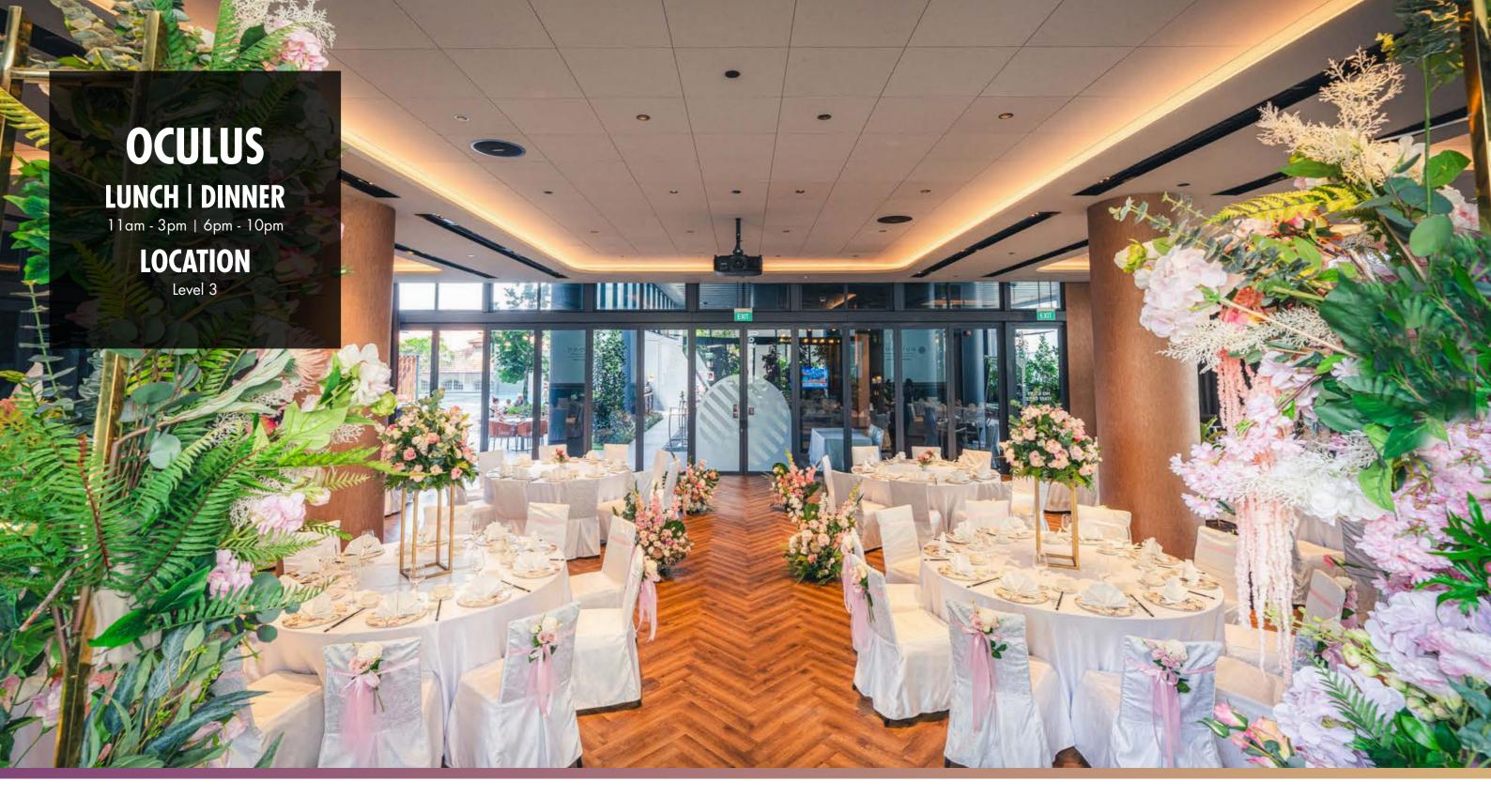
CULINARY EXCELLENCE

Your wedding feast will be an affair to remember with our exquisite culinary offerings. Our expert chefs bring artistry and passion to every dish, crafting personalized menus that cater to the most discerning tastes. From elegant canapés to indulgent banquets menus with western fusion cuisine, the dining experience will leave a lasting impression on your guests.

PICTURESQUE PHOTOGRAPHY LOCATIONS

Capture unforgettable moments against breathtaking backdrops at Pullman Singapore Hill Street. From our scenic rooftop with panoramic views of Marina Bay to the stunning Oculus Glasshouse, each venue provides a picture-perfect setting for your wedding photos, ensuring every cherished moment is beautifully framed.





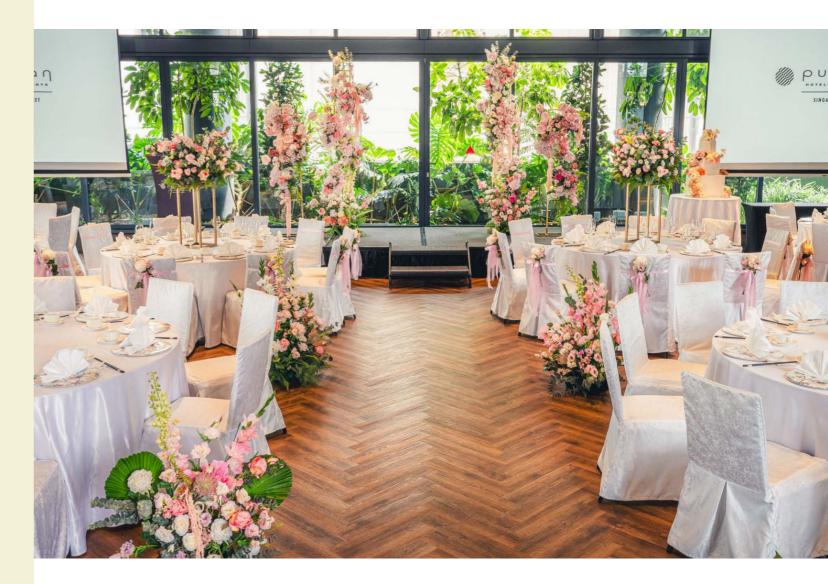
OCULUS

The Oculus is an event space that is the epitome of sophistication, while being surrounded by lush greenery that brings the tropics right into the city, creating the ideal venue with the perfect backdrop for your dream wedding.

OCULUS WEDDING VENUE	SURFACE (m ²)	T HEIGHT (m)	LONG TABLE	BANQUET
BUYOUT	204.7	3.6	96	120





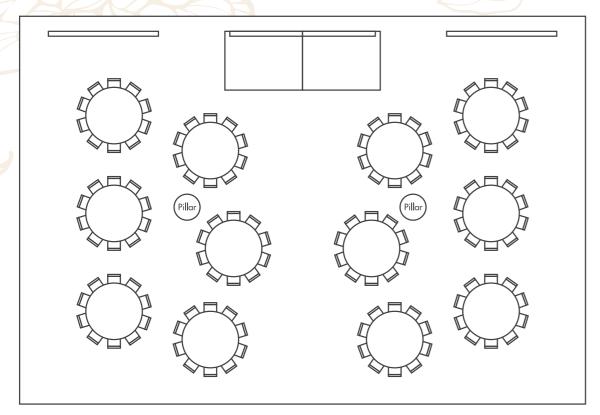




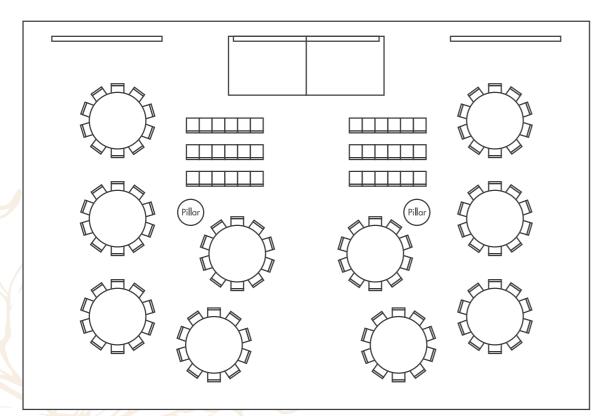




OCULUS CHINESE WEDDING LAYOUT



Chinese Wedding Layout



Solemnisation + Chinese Wedding Layout

Darlus Chinese wedding package Lunch (11am - 3pm) or Dinner (6pm - 10pm)

Minimum guarantee of 8 tables 80 guests Pricing per table of 10 guests	EVERLASTING BLISS PACKAGE 永结同心宴	PROSPERITY & HARMONY PACKAGE 金玉良缘宴	EMPEROR'S FEAST PACKAGE 龙凤呈祥宴	6-course Individually-Plated Chinese Menu SIX JADES PACKAGE 六合盛筵
WEEKDAY PRICE Monday to Friday, Sunday	\$1,988++	\$2,088++	\$2,188++	\$218++ Per Guest
WEEKEND PRICE Saturday, Eve of Public Holidays & Public Holidays	\$2,188++	\$2,288++	\$2,388++	\$238++ Per Guest

FOOD & BEVERAGE

- Exquisite 8-course Chinese Menu or 6-course Individually-Plated Chinese Menu
- Complimentary Menu Tasting for 10 (Mondays to Thursdays only, excluding eve of Public Holidays and Public Holidays)
- 1 round of pre-function Welcome Cocktail and Mocktail for all guests
- Free-flow of Soft Drinks, Juices and Chinese Tea throughout the wedding
- 1 complimentary bottle of House Red or White Wine for every 10 guaranteed guests
- 1 complimentary 20-litre Barrel of House Beer
- Corkage waiver for up to 3 bottles of duty-paid hard liquor (750ml)
- A bottle of Champagne for toasting ceremony

DECOR

- Floral Decorations to enliven the venue
- Decorative Wedding dummy cake
- Ang Pao Box and Guest Signing Book
- Wedding Favors for all guests
- Complimentary usage of state-of-art Audio-Visual Equipment with Wireless Microphones

STAY

- Complimentary parking coupons for 10% of total guarantee guests (Parking availability is based on a first-come, first-served basis)
- 1 Night Stay in Bridal Suite (Studio Suite) inclusive of breakfast for 2
- Welcome Amenities in the Bridal Room
- Special Room Rates for wedding guests

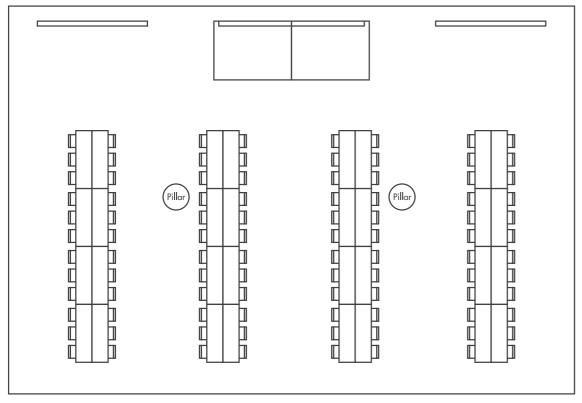
OPTIONAL

Add-on \$\$68++ per guest for Solemnisation Ceremony in Oculus before the wedding reception (Minimum booking of 30 guest).

- Exclusive use of the venue for up to 1 hour before the wedding reception (From 10am 11am for wedding lunch booking and from 5pm 6pm for wedding dinner booking)
- Existing Floral Decorations from the wedding package
- 1-hour free-flow of soft drinks and juices during the solemnisation ceremony
- 4 platters of Canapés during the solemnisation ceremony
- Complimentary usage of state-of-art Audio-Visual Equipment with Wireless Microphones

Prices are quoted in Singapore dollars and are subject to GST and service charge.

OCULUS LAYOUT



Wedding Layout - Long Table

Danlus wedding package
Lunch (11am - 3pm) or Dinner (6pm - 10pm)

Minimum guarantee of 60 guests Pricing per guest

WEEKDAY PRICEMonday to Friday, Sunday

\$178++

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WEEKEND PRICE
Saturday, Eve of Public Holidays &
Public Holidays

\$198++

15

FOOD & BEVERAGE

- Choice of delectable Buffet Menu (Western/Fusion) or 4-course Set Menu (Western/Fusion)
- 1 round of pre-function Welcome Cocktail and Mocktail for all guests
- Free-flow of Soft Drinks, Juices, Coffee and Tea throughout the wedding
- 1 complimentary bottle of House Red or White Wine for every 10 guaranteed guests
- 1 complimentary 20-litre Barrel of House Beer
- Corkage waiver for up to 3 bottles of duty-paid hard liquor (750ml)
- A bottle of Champagne for toasting ceremony

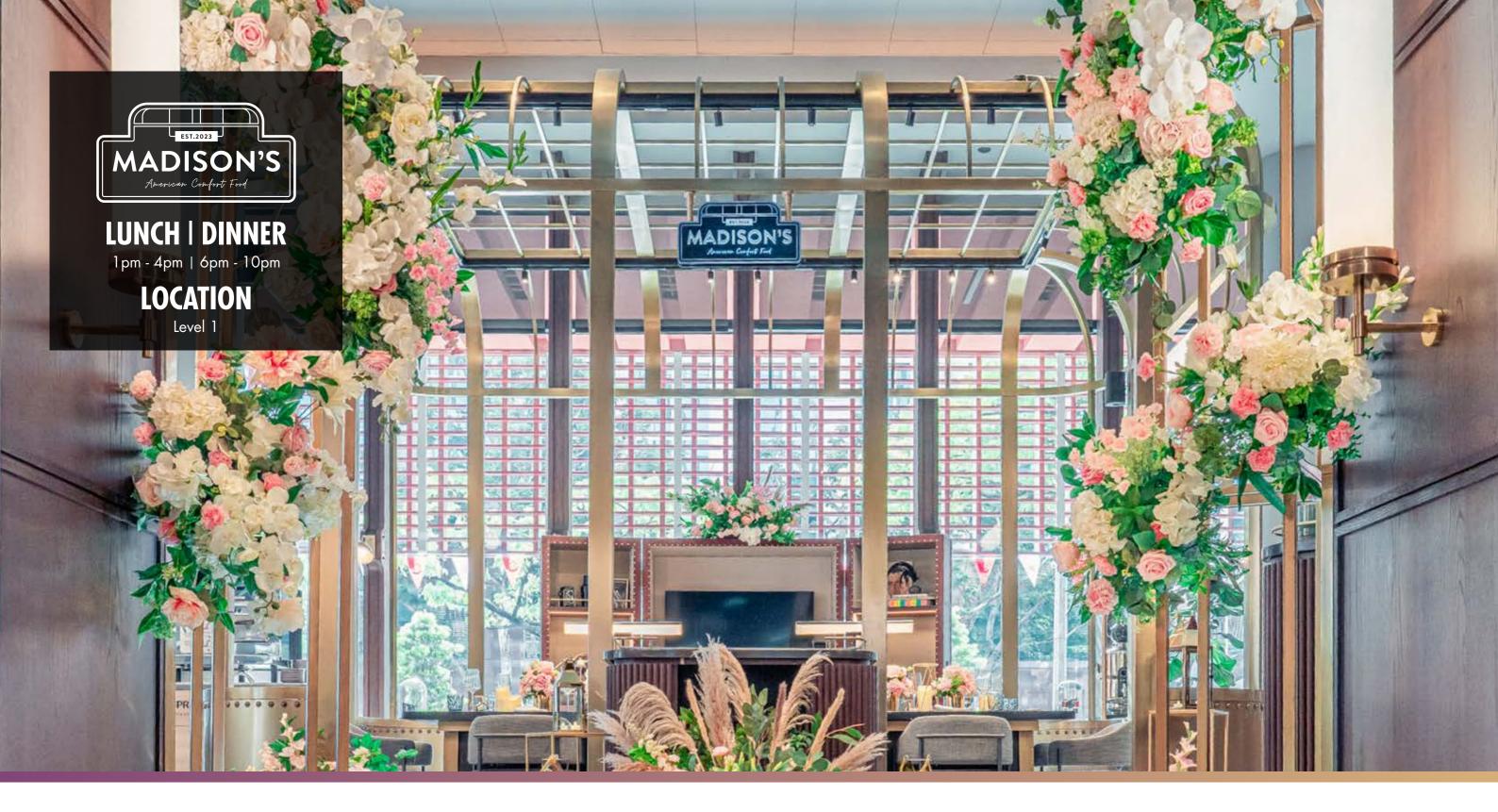
DECOR

- Floral Decorations to enliven the venue
- Decorative Wedding dummy cake
- Ang Pao Box and Guest Signing Book
- Wedding Favors for all guests
- Complimentary usage of state-of-art Audio-Visual Equipment with Wireless Microphones

STAY

- Complimentary parking coupons for 10% of total guarantee guests (Parking availability is based on a first-come, first-served basis)
- 1 Night Stay in Bridal Suite (Studio Suite) inclusive of breakfast for 2
- Welcome Amenities in the Bridal Room
- Special Room Rates for wedding guests

Prices are quoted in Singapore dollars and are subject to GST and service charge.



MADISON'S

Madison's provides a sophisticated and elegant setting for your wedding, ensuring an unforgettable and everlasting experience for you and your guests. Nestled on the ground floor of Pullman Singapore Hill Street, this distinguished destination takes your wedding to the Big Apple, celebrating with the New York sophistication, making your special day a truly memorable lifetime event.

Enjoy timeless American classics, from expertly crafted dishes to freshly made sublime subs. The venue's elegant ambiance, enhanced by natural sunlight through full-range windows, and delectable menu make it the perfect choice for those who appreciate intimate, stylish, and unique wedding celebrations.

BUYOUT	376	4.5	90	
MADISON'S WEDDING VENUE	SURFACE (m ²)	$\overline{f 1}$ HEIGHT (m)	SEATED	

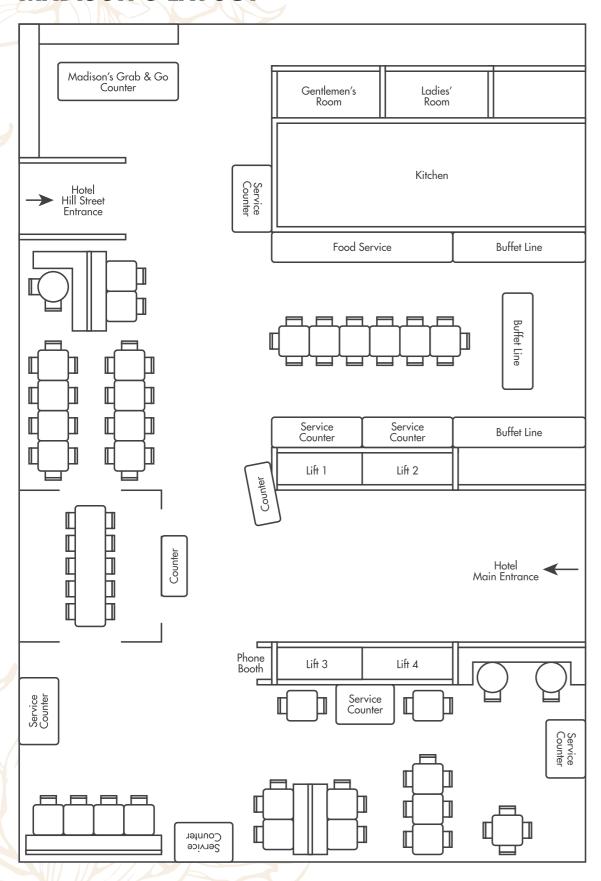








MADISON'S LAYOUT



Madison's wedding package

Lunch (11am - 3pm) or Dinner (6pm - 10pm)

Minimum guarantee of 60 guests Pricing per guest

WEEKDAY PRICE
Monday to Friday, Sunday

WEEKEND PRICE
Saturday, Eve of Public Holidays &

\$178++

FOOD & BEVERAGE

• Choice of delectable International Buffet Menu

Public Holidays

- 1 round of pre-function Welcome Cocktail and Mocktail for all guests
- Free-flow of Soft Drinks, Juices, Coffee and Tea throughout the wedding
- 1 complimentary bottle of House Red or White Wine for every 10 guaranteed guests
- 1 complimentary 20-litre Barrel of House Beer
- Corkage waiver for up to 3 bottles of duty-paid hard liquor (750ml)

DECOR

- Floral Decorations to enliven the venue
- Ang Pao Box and Guest Signing Book
- Wedding Favors for all guests
- Complimentary usage of state-of-art Audio-Visual Equipment with Wireless Microphones

STAY

- Complimentary parking coupons for 10% of total guarantee guests (Parking availability is based on a first-come, first-served basis)
- 1 Night Stay in Bridal Suite (Studio Suite) inclusive of breakfast for 2
- Welcome Amenities in the Bridal Room
- Special Room Rates for wedding guests

Prices are quoted in Singapore dollars and are subject to GST and service charge.



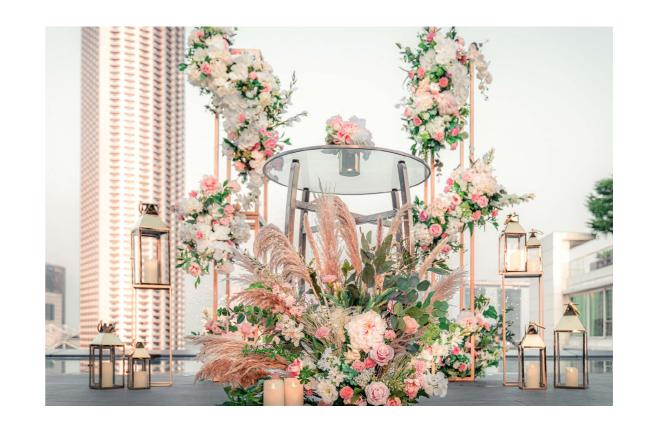
EL CHIDO

Elevate your wedding celebration with a breathtaking outdoor experience at El Chido, our exclusive rooftop venue. Perfect for couples seeking extraordinary and stylish celebrations, El Chido offers stunning views of Marina Bay Sands, Esplanade, St. Andrew's Cathedral, and an infinity pool.

Situated atop Pullman Singapore Hill Street, El Chido provides a romantic and vibrant setting, ensuring your special day is truly unforgettable.

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EL CHIDO WEDDING VENUE	SURFACE (m ²)	T HEIGHT (m)	T

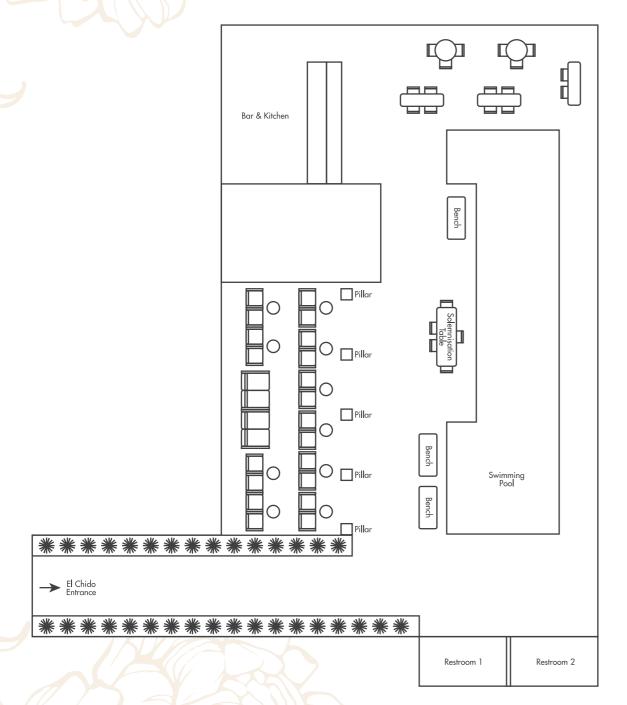








EL CHIDO LAYOUT



El Chido solemnisation package

Lunch (1pm - 4pm) or Dinner (6pm - 10pm)

Additional guests are chargeable at \$\$168++ per guest.

WEEKDAY PRICE

Monday to Friday, Sunday

\$10,888++

WEEKEND PRICE

Saturday, Eve of Public Holidays & Public Holidays

\$12,088++

- Exclusive use of the venue for 2 hours
- 8 platters of Canapés selection
- 1 round of pre-function Welcome Cocktail and Mocktail for all guests
- 2 hours free flow of Soft Drinks and Juices throughout the event
- Floral decorations to enliven the venue
- 1 night stay in an Executive Room with Lounge Access for 2



Prices are quoted in Singapore dollars and are subject to GST and service charge.









Danlus Chinese Everlasting Bliss Menn

S\$1988++ Per Table of 10 Persons (Monday to Friday, Sunday)
S\$2188++ Per Table of 10 Persons (Saturday, Eve of Public Holidays & Public Holidays)

炸春卷, 熏鸭片, 日式八爪鱼, 鲜虾水果沙律, 生捞海蜇丝

Crispy Spring Roll, Sliced Smoked Duck, Seasoned Baby Octopus, Mixed Fruit Prawn Salad, Marinated Sliced Jellyfish

红烧瑶柱蟹肉海味羹

Braised Assorted Dried Seafood & Crab Meat Soup

OR

羊肚菌鲍鱼瑶柱炖鸡汤

Double-boiled Chicken Soup with Abalone, Morel Mushroom & Dried Scallops

生汁香芒炸虾球

Deep-Fried Tiger Prawn with Mango Mayo

金银蒜蒸顺壳鱼

Steamed Soon Hock Fish with Duo Garlic

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五香吊烧鸡伴虾饼

Roasted Chicken with Prawn Crackers

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鲍汁六头鲍鱼花菇扒时蔬

Six Head Abalone with Shiitake Mushrooms and Seasonal Vegetables in Abalone Sauce

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野菌韭黄焖伊府面

Stewed Ee-Fu Noodles with Assorted Mushroom & Yellow Chives

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芦荟草莓珠桂花茶冻

Chilled Osmanthus Tea Jelly with Aloe Vera & Strawberry Boba

Danlins Chinese Drosperity & Harmony Menn

\$\$2088++ Per Table of 10 Persons (Monday to Friday, Sunday)
\$\$2288++ Per Table of 10 Persons (Saturday, Eve of Public Holidays & Public Holidays)

烧鸭,黑松露酱冻四季豆,炸石榴鸡, 咸蛋鱼皮,泰式捞海蜇丝

Roasted Duck, Chilled French Bean with Black Truffle Sauce, Deep Fried Chicken Pocket, Salted Egg Yolk Fish Skin, Thai Style Sliced Jellyfish

金汤鲍鱼仔瑶柱蟹肉海味羹

Dried Seafood Pumpkin Puree Soup with Baby Abalone & Crab Meat

极品酱芦荀炒虾球

Wok Fried Prawn with Asparagus in Homemade XO Sauce

港式蒸海红班

Steamed Red Grouper in HK Style with Superior Soy Sauce

蒜香杏片吊烧鸡

Roasted Chicken with Fried Garlic & Almond Flakes

鲍汁五头鲍花菇扒时蔬

Five Head Abalone & Shiitake Mushroom with Garden Green in Abalone Sauce

腊味瑶柱飘香荷叶饭

Fragrance Lotus Leaf Rice with Chinese Wax Sausage & Dried Scallop

桃胶杨枝甘露

Chilled Mango Cream Sago with Peach Gum



S\$2188++ Per Table of 10 Persons (Monday to Friday, Sunday)
S\$2388++ Per Table of 10 Persons (Saturday, Eve of Public Holidays & Public Holidays)

鲜果龙虾沙律,泰式北极贝,炸紫薯米网卷

Mixed Fruit Lobster Salad, Thai Style Hokkaido Clam, Deep Fried Purple Potato Roll

虫草花鲍鱼花胶瑶柱竹笙炖鸡汤

Double Boiled Chicken Soup with Abalone, Fish Maw, Dried Scallop, Bamboo Pith & Cordyceps Flower

松露酱带子炒芦荀

Wok Fried Scallop with Asparagus in Truffle Sauce

烧汁焗鳕鱼

Baked Cod Fish with Teriyaki Sauce

药材当归烧鸭

Roasted Duck with Chinese Angelica Herb

鲍汁海参花菇扒时蔬

Sea Cucumber & Shiitake Mushroom with assorted Vegetable in Abalone Sauce

蟹肉榄菜脆米炒饭

Fried Rice with Crab Meat, Preserved Olive & Puff Rice

红莲炖雪蛤(冷)

Double Boiled Hashima with Red Dates & Lotus Seed (Chilled)



6 Course Individually-Plated Chinese Menu

S\$218++ Per Person (Monday to Friday, Sunday)
S\$238++ Per Person (Saturday, Eve of Public Holidays & Public Holidays)

芝麻酱海蜇冻鲍鱼 熏鸭片 炸自制虾丸

Chilled Abalone & Jellyfish with Sesame Sauce, Sliced Smoked Duck, Deep Fried Tiger Prawn

虫草花瑶柱花胶炖鸡汤

Double Boiled Chicken Soup with Fish Maw, Dried Scallop & Cordyceps Flower

姜茸蒸鳕鱼

Steamed Cod Fish with Ginger Sauce & Superior Soy Sauce

鲍汁海参花菇伴青蔬

Sea Cucumber, Shiitake Mushroom with Garden Greens & Abalone Sauce

金汤带子日本面线

Japanese Somen with Scallops in Superior Golden Broth

草莓珠桂花茶冻

Osmanthus & Chinese Tea Jelly with Strawberry Boba











Choice of 1 Dish from Each Category

APPETIZER

Poached Lobster

Avruga, Banana Shallots, Chives, Lemon Vinaigrette

Prosciutto

Compressed Cantaloupe, Rocket, Buffalo

Bluefin Tuna

Tartare Style, Yuzu Seaweed Puree, Iwashi Tatami

House Cured Salmon

Red Endive & Green Apple Slaw, Multi Floral Honey, Beet, Crème Fraiche

Chicken Liver Pate

Toasted Sour Dough, Pickles, Port Reduction

Heirloom Tomato (V)

Guacamole, Lemon Vinaigrette, Baby Spinach

SOUP

Seafood Bouillabaisse (\$12++)

Saffron, Rouille, Golden Crouton

Cream Of Forest Mushroom (V)

Truffle, Golden Croutons, Chives

Roasted Tomato (V)

Toasted Sour Dough, Crème Fraiche

Chilled Vichyssoise

Potato, Leek, Guanciale

MAIN OR GRAIN

Boston Lobster (\$36++)

Baby Spinach, Mashed Potato, Lobster Black Sauce

Roasted Lamb Rack (\$18++)

Rocket, Truffle Potato Pave, Harissa

Braised Angus Beef Cheek

Mashed Potato, Roasted Summer Vegetables, Red Wine Sauce

Barramundi

Celeriac, Asparagus, Caper Beur Blanc

Duck

Roasted Duck Breast, Rocket, Pickles, Red Wine Sauce

Spiced Rubbed Pork Loin

Mashed Potato, Pickles, Bourbon Whisky Sauce, Crème Fraiche

Beur Noisette Cauliflower Steak (V)

Chickpea Puree, Hazelnut, Parsley Crumble

Frutti De Mare (\$8++) Spaghetti, Garlic, Basil

Hokkaido Scallop

Green Pea Risotto, Furikake, Pea Shoot

Wild Mushroom Risotto (V)

Morel, Porcini, Parmesan Crisps

Pearl Barley (V)

Risotto Style, Parmesan Crisps, Gochujana

Mac & Cheese (V)

Orange Cheddar Cheese Sauce, Macaroni, Fried Shallots

Smoked Chicken, Bouillon, Chicken Jus

DESSERT

Peanut Butter

Signature Peanut Butter Cheesecake, Fresh Berries

Passion Mousse

Valrhona Chocolate, Chocolate Crumble

Red Velvet

Walnut Crumble, Berry Coulis

(V) Vegetarian

Oculus & Madison's Fusion 4-Course Set Menn

Choice of 1 Dish from Each Category

APPETIZER

Poached Lobster

8 Gems Caviar, Coriander Cress, Sambal Aioli

Grilled Pork Satay

Scallion Slaw, Peanut Sauce

Avocado, Quail Egg, Lotus Chips, Yuzu Emulsion

Salmon Ceviche

Sweet N Sour Cucumber, Ikura, Fennel, Ginger-Soya Dressing

Heirloom Tomatoes (V)

Pickle Cottage Cheese, Avocado, Coriander Salad

SOUP

Laksa

Coconut, Fried Shrimp Dumpling, Quail Egg, Sambal

Chicken Tom Yum

Smoked Chicken, Bok Choy, Tempered Chili

Lentils (V)

Caramelised Apple, Curry Leaf, Masala Papadum

Hokkaido Scallop (\$36++)

Kalamansi

Kaffir Lime

Laksa Penne

Rice Cracker

Chives, Pecorino

Mushroom Risotto (V)

Seafood Spaghetti

Curried Cauliflower Risotto, Green Peas,

Tomato Sauce, Sambal Belachan,

Coconut, Bunga Kantan, Chicken,

Shitake, Kangkong, Fried Garlic,

MAIN OR GRAIN

Boston Lobster (\$36++)

Parmesan Polenta, Mushroom and Laksa Stew

Tandoori Lamb Chops (\$18++)

Cumin Potatoes, Saffron & Mint Yoghurt

Rendang Beef Cheek

Mashed Potato, Roasted Vegetables, Coconut Chips

Barramundi

XO Cream Sauce, Potato Confit, Shanahai Green

Five Spiced Duck Breast

Plum Puree, Rice Cake, Chinese Chives

Miso Pork Chop

Sweet Potato, Scallion Salad

Oven Baked Cauliflower Steak (V)

Asian Spiced, Coriander Chimichurri

DESSERT

Pandan N Coconut Cake (V) Coconut Foam, Almond Flakes

Yuzu Pear Cake (V)

Berry Compote, Nutty Crumble

Chrysanthemum Mousse (V)

White Chocolate Feuilletine, Fresh Berries, Raspberry Sauce

(V) Vegetarian



BAKER'S CORNER

Seeded Wheats | Warm Focaccia | Soft Rolls Served with Butter

UNDER HOT LAMP

Curry Puff (V) | Fried Chicken Dumpling

COMPOUND SALADS

Asian Smashed Cucumber Salad (V) | Panzanella Salad (V) | Norwegian Smoked Salmon Salad | Thai Chicken Salad with Crushed Peanuts

SOUP

Cauliflower Velouté (V)

HOT SELECTION

Homestyle Chicken Curry | Steamed Basmati Rice | Chicken Cheese Sausages | Drunken Prawn | Beef Bourguignon | Leek Mashed Potatoes (V) | Oven Roasted Seasonal Vegetables (V) | Sesame-garlic Asian Green Beans (V)

CARVING STATION

Crackling Skin Roasted Pork Belly
Served with Apple Jus, Mustard

DESSERT

Kueh Lapis | Ondeh Ondeh Cake | Peanut Butter Cheesecake | Mini Fruit Tartlets | Chocolate Mousse | Pineapple Tart

SEASONAL FRESH FRUIT PLATTER

(V) Vegetarian

BAKER'S CORNER

Seeded Wheats | Warm Focaccia | Soft Rolls
Served with Butter

COMPOUND SALADS

Cobb Salad (V) | Tomato & Mozzarella Salad (V) | Italian Seafood Salad | Smoked Chicken and Pear Salad

SOUP

Minestrone Soup (V)

WESTERN HOT SELECTION

Lemon & Thyme Grilled Chicken
Oven Baked King Salmon with Lemon Beur Blanc
Pan Seared Duck Breast with Orange Sauce
Mustard Marinated Pork Neck with Apple Jus
Pasta Pomodoro with Torn Basil (V)
Potato Dauphinoise (V) | Broccoli Almondine (V)
Parmesan Polenta with Confit Cherry Tomatoes (V)

CARVING STATION

Rosemary & Garlic Marinated NYC Striploin | Grilled Snail Sausages Served with Jus, Mustard

DESSERT

NYC Peanut Butter Cheesecake | Cappuccino Walnut Cake | Passionfruit and Raspberry Mousse | Chocolate Eclairs | Fruit Tartlets

SEASONAL FRESH FRUIT PLATTER

(V) Vegetarian



Order by Platter of 30pcs

COLD CANAPÉS

Goat Cheese (V)

Torched, Dried Fig Compote, Assam

Guacamol (V)

Sundried Tomato, Quail Egg, Pie Tee Shell

Eggplant (V)

Asian Spiced, Creme Fraiche, Matzo Bread

Pulled Duck Leg

Confit, Duck Fat, Touched Gruyere, Crostini

Norwegian Salmon

Rillette, Pickled Red Onion, Pie Tee Shell

Bluefin Tuna

Tataki Style, Pickled Watermelon Radish, Seaweed Puree

Pickled Herring

Danish Rye Toast, Potato Confit, Creme Fraiche

HOT CANAPÉS

Mini Impossible Slider (V)

Potato Bun, Chipotle Coleslaw, Tomato, Lettuce, Cucumber

Baccal

Opened Faced Sandwich, Vegetables Ratatouille

Lamb Merguez

Mini Hot Dog Bun, Cucumber Relish, White Bean Puree

Boxing Chicken

Five Spice Marinated, Arugula & Scallion Puree

Stuffed Chicken Wing

Otah Marinated Seafood Farce, Honey Soy Glaze, Sesame Seed

PREMIUM COLD CANAPÉS

Boston Lobster

Mini Brioche, Avocado, Truffle Mayonnaise, Pickles

Boston Lobster

XO Hae Bee Hiam, Hollandaise, Avruga, Mini Brioche

Oscietra

Blinis, Quail Egg, Calamansi Creme Fraiche

Cannelloni

Seasonal Black Truffle, Morel, Smoked Chicken, Madeira & Port Reduction

Hokkaido Scallop Crudo

Seasonal Black Truffle, Jerusalem Artichoke Puree, Citrus Vinaigrette Seed

PREMIUM HOT CANAPÉS

Pyrenees Lamb Loin

Harissa Paste, Mini Brioche, Seasonal Black Truffle

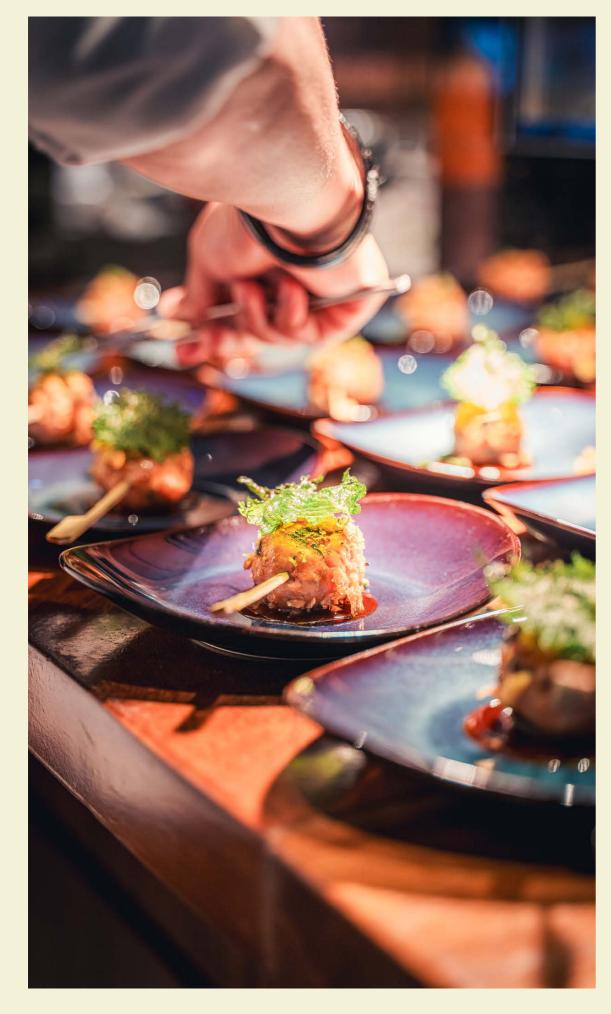
King Crab Leg

Golden Chinese Pita, Singapore Chilli Crab Style

Perle Noire

Rice Smoked Black Pearl Oyster, Shaved Bottarga, Pecorino

(V) Vegetarian











BRIDAL SUITE (STUDIO SUITE)

Welcome to our luxurious Bridal Suite, a beautifully appointed sanctuary designed for newlyweds to celebrate their special day.

This premium Bridal Suite offers an expansive space where romance and comfort blend seamlessly. After the festivities, unwind in the indulgent bathtub, allowing the soothing ambiance to leave you both refreshed and revitalized.





SINGAPORE HILL STREET

PULLMAN SINGAPORE HILL STREET

1 Hill Street, Singapore 179949

HOTEL ACCESS

By Car: Approximately 20 minutes (19.7km) by car from Singapore Changi Airport

By MRT: Approximately 5 minutes walk from City Hall MRT Station, interchange between East-West Line and North-South Line

Carpark: Pullman Singapore Hill Street offers on-site parking

CONTACT

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NEARBY ATTRACTIONS

St Andrew's Cathedral	350m
National Gallery	500m
Clarke Quay	700m
Esplanade	
Suntec Singapore Convention & Exhibition Centre	1.1km
Raffles Place	1.4km
Chinatown	1.7km
Sands Expo & Convention Centre / Marina Bay Sands	2 5km



