

## **Auspicious Chinese Wedding Package**

*This Package is valid for Wedding Banquets with a minimum of 30 tables or 300 persons*

### **Sumptuous Menu for your selection**

- ♥ *Special Customised 8-course Chinese Set Menu*
- ♥ *Complimentary food tasting for a table of ten (10) persons upon confirmation with deposit (Not applicable on Weekends, the Eve and on Public Holiday)*

### **Your Stay with Us**

- ♥ *One (1) night stay in our Honeymoon Suite with fruits, champagne and breakfast for two (2) {Special upgrades for a one (1) night stay at The Villas with fruits, champagne and breakfast for two - upon confirmation of 50 tables and above}*
- ♥ *One (1) night stay in two (2) Premier Rooms with breakfast for two*
- ♥ *Preferential room rates for all wedding guests*

### **The enchantments in the Wedding Hall**

- ♥ *Ceremonial wedding cake*
- ♥ *One (1) Bridal hand bouquet*
- ♥ *VIP floral arrangement for bridal table*
- ♥ *Floral centrepiece for all tables*
- ♥ *Floral arrangement at the reception table and cocktail tables*
- ♥ *Six (6) units of floral pedestal along the aisle*
- ♥ *Choice from an extensive collection of table linens and seat covers*

### **Special Beverage Arrangements**

- ♥ *Champagne fountain with a bottle of Nicolas Feuillatte for the toasting ceremony*
- ♥ *Free flow of mocktail drink and Chinese tea throughout the dinner*
- ♥ *Complimentary corkage for one (1) bottle of hard liquor or wine per table*
- ♥ *Unlimited corkage waiver for wine or hard liquor with a minimum purchase of two (2) beer barrels*

### **More for the Event**

- ♥ *One (1) specially designed wedding guestbook according to the wedding theme*
- ♥ *Two (2) types of Canapé served during pre-dinner cocktail session*
- ♥ *Complimentary usage of existing in-house PA system equipped with a rostrum and two (2) microphones*
- ♥ *Complimentary usage of one (1) LED screen*
- ♥ *3-course meal to be served in the bridal room either before or after the wedding reception for the couple*
- ♥ *Complimentary usage of a function room and setup for R.O.M or Tea Ceremony (on the same day of the reception)*
- ♥ *Individually wrapped heart shaped chocolates or brownie for all wedding guests in a specially designed gift box*
- ♥ *Three (3) complimentary VIP parking bays*
- ♥ *Complimentary Wedding Candy Bar*

*Prices and menu are subject to change and are valid till 31<sup>st</sup> December 2020  
Rates are quoted nett in Malaysian Ringgit (MYR) inclusive of 6% service tax*

## CHINESE SET DINNER MENU (1)

### Combination Platter

松菇西芹炒带子

Stir-Fried Alaska Scallop with Celery and Shimeiji Mushroom

枸子蒸竹笙卷

Steamed Bamboo Pith Roll with Kei Chi Sauce

辣茄酱伴烟鸡片

Chilled Smoked Chicken with Capsicum & Tomato Salsa in a Cup

酥炸海鲜角

Crispy Fried Seafood Roll

桂花炒花胶

Fried 'Gui Fah Egg' with Fish Maw



### SOUP

鲍鱼密果子松姬干贝炖鸡汤

Baby Abalone and Rock Melon Consommé with Dried Agaricus Mushroom

and Hokkaido Dried Scallop

鲍鱼黑蒜干贝海味炖鸡汤

Baby Abalone and Chicken Broth with Black Garlic and Dried Seafood Treasure

黑蒜虫草花马卡果海味炖汤

Baby Abalone and Chicken Broth with Black Garlic, Cordyceps Flower,

Maca Root and Dried Seafood Treasure



### CHICKEN

香草马铃薯伴焗烟鸡

Boneless Smoked Chicken with Cajun Potatoes

淮盐炸子鸡伴虾饼

Roasted Chicken with Five Spices and Prawn Crackers

麻辣酱炸子鸡伴菜饼

Roasted Chicken with Ma Lat Paste and Vegetable Crackers



### FISH

甜菜脯豉油蒸红枣鱼

Steamed Red Mullet with Sweet Choy Poh in Soy Sauce

橙花豉油蒸银鲳鱼

Steamed Pompano Fish with Oranges & Chili in Superior Soy Sauce

蜜汁虾酱焗金目鲈鱼片

Baked Barramundi Fillet with Honey Shrimp Vinaigrette



## **VEGETABLE**

鲍汁海参烩自制豆腐

Braised Sea Cucumber and Soya Bean Tofu in Abalone Sauce

蚝汁海参烩豆札鲜蔬

Braised Sea Cucumber and Bean Curd Ribbon in Brown Sauce

鲍汁烩冬菇海参鲜蔬

Braised Sea Cucumber and Mushroom in Abalone Sauce



## **PRAWN**

胡椒竹枝上汤鲜虎虾

Poached Tiger Prawn with White Pepper Broth and Beancurd Stick

辣蜜汁虾酱鲜虎虾

Deep-Fried Tiger Prawn with Spicy King of Honey Shrimp Sauce on Crispy Lettuce

咸蛋麦香爆鲜虎虾

Deep-Fried Tiger Prawn with Fragrant Oats and Salted Egg Yolk



## **RICE**

鸳鸯双喜饭

Duo Happiness Rice

叉烧莲子糯米荷叶饭

Steamed Glutinous Rice with BBQ Chicken & Lotus Seed

蛋丝扬州炒饭

Yong Chow Rice with Shredded Egg



## **DESSERT**

香草冰淇淋伴红色天线蛋糕

Red Velvet Cake with Vanilla Ice Cream and Berry Compote

巧克力雪糕伴北海道蛋糕

Baked Hokkaido Cheesecake with Chocolate Ice Cream

香芒露伴美卓映双辉

Two Varieties Sweet Fancy Duet and Chilled Mango Puree



手探中国高原茗茶

Chinese Tea



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## CHINESE SET DINNER MENU (2)

### Combination Platter

带子炒鲜蔬

Sautéed Alaska Scallop with Assorted Vegetables

煎上海饺子

Pan-Fried Shanghai Dumpling

千岛汁炸海鲜角

Crispy Seafood Rice Roll with Thousand Island Sauce

合宝环珠

Deep-Fried Dried Oyster Salted Egg Prawn Roll

香芒沙沙酱珍鲍片

Chilled Abalone Clam with Mango Salsa in a Cup



### SOUP

(Individual serving)

哈密果子菘姬干贝海味炖汤

Double-Boiled Chicken Broth with Agaricus Mushroom,

Rock Melon and Dried Seafood Treasure

黑蒜虫草花干贝海味炖汤

Organic Black Garlic Chicken Broth with Cordyceps Flower and Dried Seafood Treasure

干贝鹿茸菇海味炖鸡汤

Organic Antler Mushroom, Dried Scallop with Chicken Consommé Dried Seafood Treasure



### ABALONE

鲍汁六头鲍冬菇鲜蔬

6 Head Abalone and Mushroom with Abalone Sauce

鲍汁六头鲍烩自制豆腐

6 Head Abalone and Home-Made Tofu with Abalone Gravy

鲍汁六头鲍莲藕砖

6 Head Abalone and Lotus Root with Abalone Sauce



### FISH

酥姜豉油蒸龙虎斑

Steamed Dragon Tiger Grouper with Crispy Ginger in Superior Soy Sauce

港式豉油蒸龙虎斑

Hong Kong-Style Steamed Dragon Tiger Grouper with

Superior Soy Sauce and Coriander Leaves

陈皮豆扎蒸龙趸鱼片

Steamed Portioned Estuary Grouper with Mandarin Skin & Chili in Parcel Wrap



## **CHICKEN**

菜园炸子鸡拼虾饼

Oven-Roasted Choy Yuen Chicken with Herbs and Crackers

香草酱焗鸡卷拼煎薯饼

Baked Chicken Roulade on Rossetti Potato Infused with Thyme Sauce

姜茸烟鸡腿肉烤薯仔

Boneless Smoked Chicken with Minced Ginger and Roasted Potatoes



## **PRAWN**

人参龙虾汤鲜虎虾

Poached Live Tiger Prawn with Lobster Broth and Ginseng

芝麻香汁炸虾球

Deep-Fried Prawn with Goma Sesame Dressing On Crispy Lettuce

咸蛋麦香炒明虾

Deep-Fried Sea Prawn with Fragrant Oats & Salted Egg Yolk



## **RICE**

鱼子菜粒香炒饭

Fried Rice with Vegetables and Tobiko Caviar

三文鱼海草香炒饭

Fried Rice with Salmon and Seaweed

迷你叉烧荷叶糯米饭

Mini Lotus Glutinous Rice with BBQ Chicken Meat



## **DESSERT**

香草冰淇淋伴红色红线蛋糕

Red Velvet Cake with Vanilla Ice Cream and Berry Compote

香草冰淇淋伴堤拉米苏

Tiramisu Cake with Vanilla Ice Cream

香草冰淇淋伴巧克力蛋糕

Chocolate Fudge Cake with Vanilla Ice Cream



手採中国高原茗茶

Chinese Tea



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