

Jade @ RM598.00++ per table

Please select **1 dish** from each category

APPETIZER

- Deluxe Cold Hors D'oeuvres 永结同心
- Holiday Inn Happiness Platter 假日欢呼
- Meisan Cold Dish Combination 眉山合拼

SOUP

- Double-boiled Chicken Soup with Chinese Herbs 鳳呈吉祥
- Fish Lips Soup with Crabmeat & Dried Scallops 鱼跃龙门
- Fish Maw Soup with Assorted Seafood 生生世世

CHICKEN / DUCK

- Meisan Roasted Crispy Chicken 美丽动人
- Deep-fried Boneless Chicken topped with Lemon Grass, Bird Chili & Mango Salsa 天香国色
- Braised Duck "Home Cook" Style 安居乐业

FISH

- Steamed Patin with Supreme Soya Sauce 蒸蒸日上
- Deep-fried Tilapia with Sweet & Sour Sauce 五彩缤纷
- Deep-fried Seabass with Ginger Flower Coullis 风调雨顺

PRAWN

- Baked Prawns with Chili Sauce 眉飞色舞
- Sautéed Crystal Prawns with Butter & Spicy Oat Flakes 哈哈大笑
- Stir-fried Prawns "Yin & Yang" 天生一对

VEGETABLE

- Wok-fried "Lo Han" Mixed Vegetables with Bean Curd 欢欣鼓舞
- Braised Sea Cucumber with Fish Maw & Green Vegetables 花团锦簇
- Sautéed Honey Beans served with Sea Cucumber & Duet Mushrooms 花好月圆

RICE & NOODLE

- Braised Ee Fu Noodles with Seafood 全心全意
- Fried Fragrant Rice with Mushrooms, Diced Chili & Chicken 万象更新
- Fried Rice wrapped in Lotus Leaf 包罗万象

DESSERT

- Chilled Longans with Almond Bean Jelly & Sea Coconut 冰雪聪明
- Mango Pudding with Vanilla Ice Cream 风华绝代
- Warm Dessert of Lotus Seeds, Lily Bulbs & Sun-Dried Longans 并蒂莲花

Ruby @ RM618.00++ per table

Please select **1 dish** from each category

APPETIZER

- Holiday Inn Hot & Cold Platter 假日欢呼
- Oriental Hor D'oeuvres 东方之珠
- Deluxe Happiness Combination 喜庆洋洋

SOUP

- Shark's Fin Soup with Sea Treasures & Spinach 丝丝情意
- Braised Shark's Fin Soup with Crabmeat & Fish Lips 金城汤池
- Double Boiled Chicken Soup with Ginseng & Fish Maw 一厢情愿

CHICKEN / DUCK

- "Meisan" Roasted Chicken with Crispy Prawn Crackers 夫唱妇随
- Deep-fried Boneless Chicken with Shredded Mango 鸟语花香
- Roasted Crispy Duck "Hong Kong" Style 气势如虹
- Duo Variety Chicken 风度翩翩

FISH

- Deep-fried Whole Garoupa with Thai Apple Sauce 风姿卓约
- Deep-fried Sultan Fish with Sarawak Pepper Sauce 丰衣足食
- Steamed Seabass with Supreme Soya & Garlic 百依百顺
- Steamed Garoupa with Fermented Brown Bean Crumbs 双双对对

PRAWN

- Baked Prawn with Special Sauce 特别的爱
- Sautéed Prawn with Sea Salt & Golden Garlic 金碧辉煌
- Fried Prawn with Honey Bean & Macadamia Nuts 一见钟情
- Fried Prawn with Butter, Bird Chili & Curry Leaves 喜气洋洋

VEGETABLE

- Braised Bamboo Pith with Green Vegetables 花枝招展
- Wok-fried Four Seasonal Vegetables with Pine Nuts 锦绣前程
- Braised Sea Cucumber with Flower Abalone & Broccoli 成家立室

RICE & NOODLE

- Fried Rice with Yam & Dried Prawns 子孙满堂
- Braised Udon Noodles with Diced Chicken & Pepper Sauce 光芒万丈
- Fried Noodles with Vegetables & Shredded Roasted Duck 一往情深

DESSERT

- Fresh Fruit Platter 彬彬有礼
- Chilled Special Eight Treasures with Sun-dried Longans 宾主尽欢
- Sweet Lotus Seeds with Dried Longans & Sea Coconut 天伦之乐
- Flaky Chinese Pancakes with Red Bean Paste 连生贵子

Diamond @ RM668.00++ per table

Please select **1 dish** from each category

APPETIZER

- "Happy Honeymoon" Hot & Cold Platter 幸福蜜月
- "Dragon & Phoenix" Cold Dish Combination 龙凤呈祥
- Five Hot Specialties Hors D'oeuvres 心心相印

SOUP

- Braised Shark's Fin Soup with Dried Scallops & Crabmeat Broth 回味无穷
- Braised Shark's Fin Soup with Crabmeat & Bamboo Pith 势如破竹
- Shark's Fin Soup with Crabmeat & Abalone Broth 永浴爱河

CHICKEN / DUCK

- Crispy Chicken with Fish Mousse & Almond 仁人君子
- Stewed Herbal Chicken with Dried Scallop Reduction 好好先生
- Duck in Double Preparation 情深意重

FISH

- Steamed White Pomfret on Lotus Leaf 光彩夺目
- Oven-baked Salmon with Roasted Onions 气贯长虹
- Steamed Cod Fish with Pak Choy & Premium Soya Sauce 山盟海誓

PRAWN

- Fried Tiger Prawns Duet Style 生龙活虎
- Oven-baked River King Prawns with Cheese 千娇百媚
- Baked Stuffed King Prawns with BBQ Sauce 龙飞凤舞

VEGETABLE

- Braised Sliced Abalone with Black Mushrooms & Broccoli 锦上添花
- Mixed Vegetables with Pacific Clams & Dried Scallop Sauce 百花齐放
- Four Seasonal Vegetables with Crabmeat Sauce & Sliced Shell Fish 锦衣玉食

RICE & NOODLE

- Braised Ee Fu Noodles with Crabmeat & Yellow Chives 长袖善舞
- Fried Rice with Chicken Floss 人山人海
- Fried Noodle with Seafood 一团和气
- Pan-fried Egg Noodle with Shredded Chicken & Mushrooms 万众一心
- Steamed Glutinous Rice with Assorted Meat in Lotus Leaf 心满意足
- Wok-fried Fragrant Rice with Diced Seafood & Vegetables 万紫千红

DESSERT

- Apple Tart with Caramel Sauce 冰清玉洁
- Cheese Log Cake 心向往之
- Chilled Seasonal Fruit & Sago with Vanilla Ice Cream 十全十美
- Chilled Sea Coconut with Jelly & Lychee in Honey 一心一意
- Warm Dessert of Lily Bulbs, Lotus Seeds, Sea Coconut with Honey 百年好合
- Exotic Fruit Platter 欢天喜地
- Cream Caramel 甜甜蜜蜜

○ CAMELLIA

RM58.00++
per person

- 4 Cold Dishes / Starters
- 1 Soup
- 5 Hot Dishes
- 4 Desserts
- 1 Action Stall or Carving Station

○ LILY

RM66.00++
per person

- 5 Cold Dishes / Starters
- 1 Soup
- 7 Hot Dishes
- 5 Desserts
- 1 Action Stall or Carving Station

○ ROSE

RM75.00++
per person

- 6 Cold Dishes / Starters
- 1 Soup
- 7 Hot Dishes
- 6 Desserts
- 2 Action Stall or Carving Station

COLD DISH / STARTER

- Grilled Seafood Salad with Fresh Herbs & Asparagus
- Calamari with Spicy Tomato Sauce
- Mesclun Salad
- Boiled Baby Potatoes & Sweet Potatoes with Beef Bits & Sour Cream
- Caesar's Salad with Chicken
- Meisan Cold Cuts Combination
- Cucumber Raita
- Curried Mayonnaise Chicken & Pineapple Salad
- Marinated Jelly Fish & Midi with Bird Chili, Garlic, Shallot & Lime Dressing Gourmet Salad
- Norwegian Salmon Tartar with Onion, Marinated Cucumber & Lemon Yogurt Dressing
- Pasta & Seafood Salad
- Black Pepper Crusted Beef Carpaccio with Balsamic Wild Mushroom
- Rojak Buah-buahan with Crusted Peanuts
- Marinated Tomatoes with Mozzarella Cheese & Pesto
- Salad Nicoise
- Seared Cherry Tomato with Garlic Confit
- Seared Scallops with Eggplant Caviar & Bell Pepper Relish
- Seared Tuna & Spinach Noodle with Tomato Vinaigrette
- Smoked Norwegian Salmon with Condiments
- Spicy Thai Beef Salad on Glass Noodle
- BBQ Platter with Fruit Garnish
- Romaine Lettuce, Poached Chicken, Egg & Shaved Parmesan in Creamy Shallot Dressing
- Gado-gado with Sweet Peanut Sauce

SOUP

- Wild Mushroom Veloute with Roasted Almond
- Lobster Bisque with Scallop Quenelles
- Chicken Veloute with Smoked Salmon & Chives
- Creamy Corn Soup with Herb Croutons
- Oyster Veloute with Celery & Grounded Thyme
- French Onion Soup with Cheese Croutons
- Savoury Shell Fish & Saffron Bouillon with Mixed Seafood
- Hot & Sour Szechuan Soup
- Double-boiled Chicken with Winter Melon
- Herbal Free Range Chicken Soup with Dried Scallops & Chinese Herbs
- Foochow Sea Cucumber Soup
- Braised Shark's Fin Soup with Crabmeat & Fish Maw
- Classical Malaysian Oxtail Soup
- Tom Yam Soup with Seafood
- Sup Kambing "Satok" (Mutton Soup with Cumin & Coriander)
- Soto Ayam (Clear Chicken Soup with Herbs)
- Sup Tulang "Satok" (Braised Beef Bone Soup with Local Spices)
- Miso Soup with Shitake Mushrooms & Bean Curd

HOT DISHES

RICE

- Nasi Tomato (Tomato-flavoured fragrant white rice)
- Nasi Briyani (Basmati Rice with Saffron & Herbs)
- Nasi Goreng Kampung (Spicy Local Fried Rice)
- Sarawak Black Pepper Fried Rice

- "Holiday Inn" Fried Rice with Diced Chicken & Vegetables
- Thai-style Fried Rice with Crabmeat
- Paella Valenciana with Green Mussels, Grilled Prawns, Chicken & Sausages

PASTA & NOODLE

- Spicy Lou See Fun with Bean Sprouts & Green Chives
- Fried Noodle with Shredded Meat Combination
- Fried Udon Noodle with Pepper Sauce & Diced Chicken
- Braised Ee Fu Noodle with Seafood
- Char Kway Teow with Beef
- Singapore Fried Mee Hoon
- Fried Noodle "Mamak"
- "Mee Siam Goreng"
- Spaghetti Carbonara
- Penne Rigate with Herb Cream & Sauce
- Baked Pasta with Seafood & Cheese

BEEF

- Fillet of Beef with Sauteed Mushroom & Sour Cream
- Braised Oxtail "Home Style"
- Stir-fried Sliced Beef with Black Peppercorn Sauce
- Roasted Beef with Caramelized Shallot
- Beef Tournedos with Sautéed Mushroom & Pepper Reduction
- Wok-fried Sliced Beef with Ginger & Spring Onion
- Daging Rendang (Malaysian Braised Beef with Herbs)
- Daging Harma (Beef Stew with Plum)
- Daging Sambal (Special Stew with Shrimp Paste)
- Daging Masak Kurma (Beef in Mild Curry Sauce)
- Kari Ekor Sapi & Kentang (Oxtail & Potato Curry)
- Ekor Sapi Assam Pedas (Hot & Sour Oxtail Stew)

LAMB

- Chinese Herbal Lamb stewed with Dry Bean Curd Stick
- Mutton Briyani with Dhall Vegetable Curry
- Pan-seared Lamb Shoulder with Balsamic Vinaigrette
- Herb on Crusted Grilled Lamb Rack with Onion Potatoes
- Rosemary & Garlic Roasted Lamb Leg
- Marinated Lamb with Cumin & Garlic
- Lamb & Potato Curry
- Chinese Lamb Stew
- Mutton Kurma (Mutton with Light Coriander & Cumin Curry)
- Mutton Dalca (Mutton with Yellow Peas & Potatoes)
- Marinated Lamb Steak with Preserved Bean Curd
- Tandoori of Lamb with Mint & Cucumber Raita

POULTRY

- Grilled Chicken Teriyaki on Shredded Pickled Cabbage
- Boneless Chicken Leg with Green Thai Curry Sauce
- Traditional Chinese Roasted Crispy Chicken
- Deep-fried Boneless Chicken with Onion Rings
- Sesame-coated Fried Boneless Chicken with Lemon, Chili Padi & Lemon Grass
- Chicken Wing with Soya & Honey Sauce
- Deep-fried Boneless Chicken with Shrimp Paste
- Szechuan Style Wok-fried Chicken with Dry Chili & Chestnuts
- Chicken Piccata "Milanese"
- Ayam Masak Lemak Cili Api (Braised Chicken in Spicy Coconut Sauce)
- Tandoor Murg (Oven-baked Chicken with Tandoor Spices)
- Ayam Masak Kuzi (Chicken Stewed with Spices, Tomatoes & Cashew Nuts)

FISH

- Steamed Fish with Soya Sauce & Sesame Oil
- Steamed Fish with Spicy Black Bean Garlic Sauce
- Steamed Fish "Teochew Style"
- Steamed Fish with Szechuan Brown Beans
- Steamed Fish "Nyonya"

- Sweet & Sour Fish with Capsicum & Onions
- Ikan Masam Manis (Sweet & Sour Fish "Malay Style")
- Deep-fried Fish with Nyonya Sauce
- Deep-fried Fish Fillet with Thai Mango Salsa
- Wok-fried Salmon Head "Kung Pao Style"
- Kari Ikan & Bendi (Fish Curry with Ladies Finger)
- Gulai Ikan Tenggiri (Mackerel Fish Curry)
- Salmon Curry with Vegetables
- Kari Ikan & Sayuran (Fish Curry with Vegetables)
- Ikan Goreng Ala Thai (Fried Fish "Thai Style")
- Oven-baked Snapper Fillet served with Saffron Cream Sauce
- Baked Snapper Fillet with Cheese Sauce
- Baked Snapper with Chive Mayo
- Fish Piccata "Milanese"
- Sojaa Tandoori (Oven-baked Boneless Fish with Tandoori Spices)
- Pan-seared Seabass on Lobster Mash with Butter & Asparagus
- Herb Seared Snapper Fillet served with Parsley
- Fish Wellington

SEAFOOD

- Baked Green Mussel with Spinach & Cheese
- Braised Sea Cucumber with Chinese
- Mushroom & Seasonal Vegetables
- Grilled King Prawn with Creamy Curry Sauce
- Seafood Curry
- Salted Squid with Chives & Chili
- Potato-crust Fried Calamari with Jalapeno Mayonnaise
- Stir-fried Mussel with Sweet Basil
- Malachi Tikka (Tandoori Fish Skewer)
- Prawn Malabar (Fresh Prawn Curry)

VEGETABLE

- Sautéed Assorted Vegetables with Pine Nuts
- Braised Hong Kong Kai Lan with Assorted Mushrooms
- Stir-fried Pak Choy with Bai Ling Mushrooms
- Stir-fried Seasonal Vegetable with Roasted Almonds

- Chinese Cabbage with Minced Seafood Sauce
- Kacang Panjang Tumis Udang Kering (Sautéed Long Beans with Dried Shrimps)
- Dalca Sayur Campur (Vegetable Curry with Lentils)
- Braised Green Vegetables & Pumpkin with Coconut Milk
- Sayur Lodeh (Mixed Vegetables with Coconut Milk)
- Seasonal Vegetable with Sun-dried Scallops & Mushrooms
- String Bean with Minced Meat
- Vegetable Ratatouille
- Wok-fried Mixed Vegetables "Lo Han"

BEAN CURD

- Braised Bean Curd with Crabmeat
- Steamed Soft Tofu with Soya Sauce, Dried Shrimps & Garlic Oil
- Braised Bean Curd with Loofah & Golden Mushrooms
- Deep-fried Bean Curd with Spicy Peanut Sauce
- Braised Bean Curd with Leeks, Mushrooms & Chicken
- Braised Bean Curd with Mushrooms, Ginkgo Nuts & Black Moss
- Braised Bean Curd with Salted Fish
- Braised Bean Curd with Chicken Meat, Red Chili & Soya Sauce
- Steamed Bean Curd with Minced Chicken, Salted & Century Eggs
- Braised Bean Curd with Abalone Coullis
- Braised Soya Bean Gluten with Oyster Sauce

POTATO

- Oven-roasted New Potatoes
- Baked Jacket Potatoes
- Sautéed Potatoes with Rosemary, Sour Cream & Bacon Bits
- Stuffed Potato Boat
- Potato Croquette with Chives
- Thyme Roasted Potatoes
- Roasted Sweet Potatoes with Maple Seasoning
- Herb Mash
- Allo Gobi (Potato & Cauliflower)
- Deep-fried Potato Wedges
- Hash Brown Potatoes

DESSERT

- Bubur Kacang Hijau
(Sweet Green Peas Soup)
- Sago Gula Melaka
(Sago with Coconut & Palm Sugar Syrup)
- Bubur Pulut Hitam
(Dark Glutinous Rice Sweet Soup)
- Pengat Pisang (Stewed Banana with
Brown Sugar & Coconut Sauce)
- Sweet Red Bean Paste with Gingko Nuts
- Chilled Gingko Nuts with Red Dates &
Fungus
- Sweetened Lily Buds with Dried Longans
- Chilled Syrup of Dried Longan with Lotus
Seeds
- Almond Bean Curd & Longans in Orange
Syrup
- Chilled Sea Coconut with Fresh Ginseng
- Almond Beancurd & Stuffed Lychee in
Orange Syrup
- Mango Pudding with Strawberries &
Coconut Cream
- Cream Caramel
- Assorted French Pastries
- Raspberry Mousse Cake
- Seasonal Fresh Tropical Fruits
- Kueh Lapis "Sarawak"
- International Pastries

SHOW COOKING STALL

- ACTION STALL 1**
Choice of Saute Pasta
(Spaghetti, Penne & Rigatoni) with
Seafood Marinara or Carbonara Sauce
(to add RM10.00++ per person)
- ACTION STALL 2**
Prawn & Vegetable Tempura with
Kikkoman Soya Sauce
Grated Daikon & Sushi Gari
(to add RM20.00++ per person)
- ACTION STALL 3**
Ice Kacang with Assorted Condiments
(to add RM15.00++ per person)
- ACTION STALL 4**
Hainanese Chicken Rice
(to add RM10.00++ per person)

CARVING STATION

- STATION 1**
Roasted Chicken with Condiments
(to add RM10.00++ per person)
- STATION 2**
Roasted Cube Roll of Beef with
Condiments
(to add RM15.00++ per person)
- STATION 3**
Roasted Leg of Lamb with Condiments
(to add RM15.00++ per person)

OPTIONAL

- COLD SEAFOOD COUNTER**
Seafood (Prawn, Mussel & Steamed
Crab) on Ice with Lemon Wedge &
Tobasco Sauce
(to add RM20.00++ per person)
- NEGIRI & MAKI STATION**
Sushi & Seaweed Roll
(to add RM25.00++ per person)

○ **BUNGA PAHAR**

RM518.00++
per table

- 1 Soup
- 1 Meat Dish
- 1 Fish Dish
- 1 Prawn Dish
- 1 Vegetable Dish
- 1 Rice Dish
- 1 Dessert



○ **SIRIH JUNJUNG**

RM598.00++
per table

- 1 Soup
- 1 Meat Dish
- 1 Fish Dish
- 1 Prawn Dish
- 2 Vegetable Dishes
- 1 Rice Dish
- 1 Dessert



○ **TAPAK SIREH**

RM618.00++
per table

- 1 Soup
- 2 Meat Dishes
- 1 Fish Dish
- 1 Prawn Dish
- 1 Vegetable Dish
- 1 Rice Dish
- 1 Dessert

SOUP

- Sup Ayam Telur Payah (Chicken Soup with Quail Eggs)
- Sup Kambing (Spicy Mutton Soup)
- Sup Ekor & Sayuran (Oxtail Soup with Vegetables)
- Sup Udang (Spicy Prawn Soup)

CHICKEN

- Ayam Kapitan (Sweet & Sour Curry Chicken with Kaffir Leaves)
- Ayam Kurma Ubi Kentang (Chicken in Coriander & Coconut Milk with Potatoes)
- Ayam Masak Merah (Chicken flavoured with Spicy Tomato & Green Peas)
- Ayam Kuzi (Sweet & Sour Chicken with Herbs & Raisins)

BEEF

- Semur Daging (Stewed Beef with Herbs & Vermicelli)
- Rendang Daging (Stewed Beef with Coconut Milk & Traditional Spices)
- Daging Masak Lada Hitam (Beef Stew with Black Pepper Sauce)
- Kurma Daging (Braised Beef in Coriander & Coconut Milk)

LAMB

- Kambing Masak Tomato (Lamb cooked with Tomatoes)
- Kambing Kuzi (Braised Lamb with Almonds & Galangal)
- Hirisan Kaki Kambing Panggang (Roast Leg of Lamb with Jus)
- Kambing Berempah (Lamb cooked with Spices)

FISH

- Ikan Masak Terung Assam Dayak (Hot & Spicy Fish with Eggplant)
- Ikan Merah Goreng Bercili (Redsnapper Fillet with Chili Salsa)
- Ikan Panggang "Percik" (Baked Fish with Fresh Herbs & Coconut Gravy)

PRAWN

- Sambal Udang dengan Petai (Prawn in Chili Paste & Petai)
- Udang Goreng Kunyit (Fried Prawn with Turmeric Paste)
- Udan Goreng Serai (Fried Prawns with Lemon Grass)

VEGETABLE

- Dalca Sayur (Vegetables Lentil Curry)
- Sayur Campuran dengan Cendawan (Stir-fried Mixed Vegetables with Mushrooms)
- Sayur Lodeh (Mixed Vegetables with Coconut Cream)
- Cangkok Manis Masak Lemak (Braised Green Vegetables & Pumpkin with Coconut Milk)

RICE

- Nasi Putih Intan Terpilip (Steamed White Rice)
- Nasi Minyak Seri Sarawak (Ghee Flavoured White Rice)
- Nasi Briyani Pancawarna (Basmati Rice with Saffron & Herbs)
- Nasi Tomato Seri Edwen (Tomato Flavoured Rice)
- Nasi Ulam Raja Sehari (Steamed White Rice with Herbs & Spices)

DESSERT

- Buah-buahan Tempatan (Local Fresh Fruits Platter)
- Kueh Lapis Sarawak (Sarawak Layered Cake)
- Sarawak Pineapple Crumble with Ice Cream
- Sago Gula Melaka (Sago with Coconut & Palm Sugar Syrup)
- Kueh Melayu Tempatan (Mixed Local Cakes)