The first chapter of your life together should begin with your dream wedding.
JADE CHINESE SET

Package Benefits
*minimum 15 tables

Beverage Arrangement
Free flow of Chinese Tea & Soft Drinks
Waiver of 1 bottle Liquor / Wine Corkage per table
Waiver of Beer Corkage Charges for 40 tables & above

Function Room Set Up
Function Room Pre-Set Up
  Wedding Backdrop
  Red Carpet
  Fresh Flower Arch & Pedestals
  Bridal Table fresh flower centre-piece
  Dainty floral arrangement per table
  Decorative Ice Carving

Gifts, Invitation & Entertainment
Wedding Invitation Cards (75% of total confirmed attendance)
Wedding Favours for each invited guest
  Tidbits for Pre-Dinner reception

Others
  5-Tier Ceremony Cake & Champagne Tower
  1 Bottle of Sparkling Juice for Tower
  Complimentary Change Room
  In-House PA Equipment
  1 Wedding Signature Book
  1 Bridal & 3 VIP Car Parking Area
  Evening Video Recording (40 tables and more)

Guest Room Set Up
  1 Bridal Suite - with Champagne Breakfast in Bed
  2 Days 1 Night Deluxe King / Twin inclusive of Breakfast
  Special room rates for family & friends
  1st Anniversary Dinner for two at Orchid Garden Coffee House
JADE CHINESE SET
from RM 728.00 nett per table
*Choice of ONE dish from each category

Appetizer
☐ ‘Meisan’ 4 Happiness Cold Platter
☐ 4 Season Cold Hors D’oeuvre
☐ Hot & Cold Combination

Soup
☐ Double Boiled Chicken with Ginseng
☐ Fish Lip Soup with Eight Treasures
☐ ‘Cheng Du’ Hot & Sour Soup

Chicken / Duck
☐ Roasted Crispy Chicken ‘Pattaya’
☐ Golden Chicken ‘Grand Margherita’
☐ Dragon & Phoenix Combination

Fish
☐ Steamed Red Tilapia with Garlic & Chilli
☐ Steamed Red Snapper with Ginger Mousse
☐ Steamed Seabass with Superior Soya

Prawn
☐ ‘Meisan’ Buttered Prawn with Curry Leaves & Bird Chilli
☐ Wok Seared Prawn with Cereal & Black Beans
☐ Saute Prawn with King Soya

Vegetable
☐ Wok Fried Mixed Vegetables wrap with Bean Curd Skin
☐ Kale with Trio Mushroom
☐ Braised Chinese Cabbage with Abalone Slice & Black Mushroom

Rice / Noodle
☐ Fragrance Fried Rice in Lotus Leaf
☐ Braised E-Fu Noodle with Seafood
☐ Fried Rice with Pineapple

Sweet
☐ Warm Longan Broth with Lotus, Lily Bulb
☐ Fresh Fruit Platter
☐ Mini Chocolate Cake
RUBY CHINESE SET
Package Benefits
*minimum of 15 tables

Beverage Arrangement
Free flow of Chinese Tea & Soft Drinks
Waiver of 1 bottle Liquor / Wine Corkage per table
Waiver of Beer Corkage Charges

Function Room Set Up
Function Room Pre-Set Up
Wedding Backdrop
Red Carpet
Fresh Flower Arch & Pedestals
Bridal Table fresh flower centrepiece
Dainty floral arrangement per table
Decorative Ice Carving

Gifts, Invitation & Entertainment
Wedding Invitation Cards (75% of total confirmed attendance)
Wedding Favours for each invited guest
Tidbits for Pre-Dinner reception

Others
5-Tier Ceremony Cake & Champagne Tower
1 Bottle of Sparkling Juice for Tower
Complimentary Change Room
In-House PA Equipment
1 Wedding Signature Book
1 Bridal & 3 VIP Car Parking Area
Evening Video Recording (40 tables and more)

Guest Room Set Up
1 Bridal Suite - with Champagne Breakfast in Bed
2 Days 1 Night Deluxe King / Twin inclusive of Breakfast
Special room rates for family & friends
1st Anniversary Dinner for two at Orchid Garden Coffee House

Plus (choice of one)
1 set of In-House Pre-Dinner band performance
1 Additional Dessert item
Function room for Tea Ceremony
RUBY CHINESE SET
from RM 778.00 nett per table
*Choice of ONE dish from each category

Appetizer
☐ Five Happiness Cold Hors D’oeuvre
☐ ‘Grand Margherita’ Hot & Cold Combination
☐ Dragon & Phoenix Hot & Cold Platter

Soup
☐ Braised Shark’s Fin Soup ‘Home’ Style
☐ Braised Shark’s Fin Soup with Dried Scallop & Pacific Clam
☐ Double Boiled Kampong Chicken with Ginseng & Fish Maw

Chicken
☐ Roasted Crispy Chicken with Hot Sesame Coullis
☐ Chicken Leg with Crispy Onion
☐ Roasted Crispy Chicken ‘Meisan’

Fish
☐ Steamed Sea bass with Superior Soya
☐ Deep Fried Sea bass with Apple Salsa
☐ Steamed Red Snapper ‘Nyonya’ Style

Prawn
☐ Wok Seared Prawn with Milk Crumb, Sweet Corn & Peanut
☐ Seared Prawn ‘Western’ Style
☐ Wok Seared Prawn with Curry, Butter Milk Crumb & Seaweed

Vegetable
☐ Braised Sea Cucumber with Mushroom & Vegetables
☐ Wok Fried Four Seasonal Vegetables with Soya Bean Gluten
☐ Seasonal Vegetables with Sea Cucumber & Pai Lin Mushroom

Rice / Noodle
☐ Fragrant Glutinous Rice with Mushroom, Dry Shrimp & Chicken
☐ Fried Rice ‘Indo”
☐ Braised Noodle with Shredded Duck

Sweet
☐ Chilled Sweet Treasure with Yam
☐ Chilled Aloe, Honey Sea Coconut & Lemon
☐ Mini Cheese Cake
DIAMOND CHINESE SET

Package Benefits

*minimum of 15 tables

**Beverage Arrangement**
Free flow of Chinese Tea & Soft Drinks
Waiver of 1 bottle Liquor / Wine Corkage per table
Waiver of Beer Corkage Charges

**Function Room Set Up**
Function Room Pre-Set Up
Wedding Backdrop
Red Carpet
Fresh Flower Arch & Pedestals
Bridal Table fresh flower centrepiece
Dainty floral arrangement per table
Decorative Ice Carving

**Gifts, Invitation & Entertainment**
Wedding Invitation Cards (75% of total confirmed attendance)
Wedding Favours for each invited guest
Tidbits for Pre-Dinner reception

**Others**
5-Tier Ceremony Cake & Champagne Tower
1 Bottle of Sparkling Juice for Tower
Complimentary Change Room
In-House PA Equipment
1 Wedding Signature Book
1 Bridal & 3 VIP Car Parking Area
Evening Video Recording (40 tables and more)

**Guest Room Set Up**
1 Bridal Suite - with Champagne Breakfast in Bed
2 Days 1 Night Deluxe King / Twin inclusive of Breakfast
Special room rates for family & friends
1st Anniversary Dinner for two at Orchid Garden Coffee House

**Plus (choice of one)**
1 set of In-House Pre-Dinner band performance
1 Additional Dessert item
Function room for Tea Ceremony
2 Days 1 Night Stay in Superior Room with breakfast for 2 persons
DIAMOND CHINESE SET
from RM 858.00 nett per table
*Choice of ONE dish from each category

Appetizer
☐ Specialties Five Hot & Cold Hors D’oeuvre
☐ Oriental Hot & Cold Delicacies
☐ Deluxe Happiness Petite Five

Soup
☐ Braised Shark’s Fin Soup with Crabmeat & Red Wolf Berry
☐ Braised Shark’s Fin Soup with Dried Scallop, Crabmeat & Winter Melon
☐ Veloute of Shark’s Fin with Sea Treasure & Bamboo Pith

Chicken / Duck
☐ Roasted Crispy Duck with Flower Bun
☐ Roasted Chicken with Dragon Fruit Mayo
☐ Pipa Duck with Plum Sauce

Fish
☐ Fresh Pomfret with Supreme Broth
☐ Steamed Cod Fish with Two Flavor Garlic
☐ Steamed Golden Pomfret with Chilli Broth

Prawn
☐ ‘Meisan’ Buttered Prawn with Cheese
☐ Wok Seared Salted Prawn with Dry Prawn
☐ Deep Fried Prawn with Almond & Mayo

Vegetable
☐ Braised Mushroom with Abalone Slice & Vegetables
☐ Braised Sea Cucumber, Fish Maw and Black Mushroom
☐ Braised Black Mushroom with Pacific Clam & Vegetables

Rice / Noodle
☐ Fried Fragrant Rice with Chicken Floss, Kale & Prawn
☐ Fried Eight Treasure Rice in Lotus Leaf
☐ Braised Udon Noodle with White Pepper

Sweet
☐ Chilled Red Date, Lotus Seed & Aloe in Rock Sugar
☐ Chilled Soya with Gingko Nut & Snow Fungus
☐ Apple Pie
BUNGA PAHAR MALAY SET
from RM 658.00 nett per table
*minimum of 15 tables

Menu Selection
Choice of 1 Soup, Meat, Fish, Prawn, Vegetable, Rice & Dessert

Beverage Arrangement
Free flow of Coffee, Tea & Soft Drinks

Function Room Set Up
Function Room Pre-Set Up
Wedding Backdrop
Red Carpet
Fresh Flower Arch & Pedestals
Bridal Table fresh flower centrepiece
Dainty floral arrangement per table
Decorative Ice Carving

Gifts, Invitation & Entertainment
Wedding Invitation Cards (75% of total confirmed attendance)
Wedding Favours for each invited guest
Tidbits for Pre-Dinner reception

Others
5-Tier Ceremony Cake & Champagne Tower
1 Bottle of Sparkling Juice for Tower
Complimentary Change Room
In-House PA Equipment
1 Wedding Signature Book
1 Bridal & 3 VIP Car Parking Area
Evening Video Recording (40 tables and more)

Guest Room Set Up
1 Bridal Suite - with Champagne Breakfast in Bed
2 Days 1 Night Deluxe King / Twin inclusive of Breakfast
Special room rates for family & friends
1st Anniversary Dinner for two at Orchid Garden Coffee House
Menu Selection
Choice of 1 Soup, Meat, Fish, Prawn, Rice & Dessert
Choice of 2 Vegetables

Beverage Arrangement
Free flow of Coffee, Tea & Soft Drinks

Function Room Set Up
Function Room Pre-Set Up
Wedding Backdrop
Red Carpet
Fresh Flower Arch & Pedestals
Bridal Table fresh flower centrepiece
Dainty floral arrangement per table
Decorative Ice Carving

Gifts, Invitation & Entertainment
Wedding Invitation Cards (75% of total confirmed attendance)
Wedding Favours for each invited guest
Tidbits for Pre-Dinner reception

Others
5-Tier Ceremony Cake & Champagne Tower
1 Bottle of Sparkling Juice for Tower
Complimentary Change Room
In-House PA Equipment
1 Wedding Signature Book
1 Bridal & 3 VIP Car Parking Area
Evening Video Recording (40 tables and more)

Guest Room Set Up
1 Bridal Suite - with Champagne Breakfast in Bed
2 Days 1 Night Deluxe King / Twin inclusive of Breakfast
Special room rates for family & friends
1st Anniversary Dinner for two at Orchid Garden Coffee House

Plus (choice of one)
1 set of In-House Pre-Dinner band performance
Function room for Wedding Ceremony
TAPAK SIRIH MALAY SET
from RM 778.00 nett per table
*minimum of 15 tables

Menu Selection
Choice of 1 Soup, Fish, Prawn, Vegetables, Rice & Dessert
Choice of 2 Meat Dishes

Beverage Arrangement
Free flow of Coffee, Tea & Soft Drinks

Function Room Set Up
Function Room Pre-Set Up
Wedding Backdrop
Red Carpet
Fresh Flower Arch & Pedestals
Bridal Table fresh flower centrepiece
Dainty floral arrangement per table
Decorative Ice Carving

Gifts, Invitation & Entertainment
Wedding Invitation Cards (75% of total confirmed attendance)
Wedding Favours for each invited guest
Tidbits for Pre-Dinner reception

Others
5-Tier Ceremony Cake & Champagne Tower
1 Bottle of Sparkling Juice for Tower
Complimentary Change Room
In-House PA Equipment
1 Wedding Signature Book
1 Bridal & 3 VIP Car Parking Area
Evening Video Recording (40 tables and more)

Guest Room Set Up
1 Bridal Suite - with Champagne Breakfast in Bed
2 Days 1 Night Deluxe King / Twin inclusive of Breakfast
Special room rates for family & friends
1st Anniversary Dinner for two at Orchid Garden Coffee House

Plus (choice of one)
1 set of In-House Pre-Dinner band performance
Function room for Wedding Ceremony
2 Days 1 Night stay in Superior Room with breakfast for 2 persons
# MALAY SET MENU

## Soup
- Sup Ayam Telur Payah
- Sup Kambing
- Sup Ekor & Sayuran
- Sup Udang Spicy
- Sup Kambing

## Prawn
- Sambal udang dengan Petai
- Udang Goreng Kunyit
- Udang Goreng Serai

## Chicken
- Ayam Kapitan
- Ayam Kurma Ubi Kentang
- Ayam Masak Merah
- Ayam Kuzi

## Vegetable
- Dalca Sayur
- Sayur Campuran dengan Cendawan
- Sayur Lodeh
- Cangkok Manis Masak Lemak

## Beef
- Semur Daging
- Rendang Daging
- Daging Masak Lada Hitam
- Kurma Daging

## Rice
- Nasi Putih Intan Terpilip
- Nasi Minyak Seri Sarawak
- Nasi Briyani Pancawarna
- Nasi Tomato Seri Edwen
- Nasi Ulam Raja Sehari

## Lamb
- Kambing Masak Tomato
- Kambing Kuzi
- Hirisan Kaki Kambing
- Kambing Berempah

## Dessert
- Buah - Buahan Tempatan
- Kueh Lapis Sarawak
- Sarawak Pineapple Crumble with Ice Cream
- Sago Gula Melaka
- Kueh Melayu Tempatan

## Fish
- Ikan Masak Terung Assam Dayak
- Ikan merah Goreng Bercili
- Ikan Panggang ‘Percik’
JAPANESE SET MENU
Package Benefits
*minimum of 15 tables

Beverage Arrangement
Free flow of Chinese Tea & Soft Drinks
Waiver of 1 bottle Liquor / Wine Corkage per table
Waiver of Beer Corkage Charges

Function Room Set Up
Function Room Pre-Set Up
Wedding Backdrop
Red Carpet
Fresh Flower Arch & Pedestals
Bridal Table fresh flower centrepiece
Dainty floral arrangement per table
Decorative Ice Carving

Gifts, Invitation & Entertainment
Wedding Invitation Cards (75% of total confirmed attendance)
Wedding Favours for each invited guest
Tidbits for Pre-Dinner reception

Others
5-Tier Ceremony Cake & Champagne Tower
1 Bottle of Sparkling Juice for Tower
Complimentary Change Room
In-House PA Equipment
1 Wedding Signature Book
1 Bridal & 3 VIP Car Parking Area
Evening Video Recording (40 tables and more)

Guest Room Set Up
1 Bridal Suite - with Champagne Breakfast in Bed
2 Days 1 Night Deluxe King / Twin inclusive of Breakfast
Special room rates for family & friends
1st Anniversary Dinner for two at Orchid Garden Coffee House

Plus (choice of one)
1 set of In-House Pre-Dinner band performance
1 Additional Dessert item
Function room for Tea Ceremony
2 Days 1 Night stay in Superior Room with breakfast for 2 persons
JAPANESE SET MENU
from RM 850.00 nett per table

Kimono Cold Hor D’oeuvre

***

Miso Soup with Bean Curd, Seaweed and Prawn

***

Meat and Vegetable Gyoza

***

Tempura Combo

***

Teriyaki Chicken

***

Sauteed Assortment of Garden Vegetables

***

Teppanyaki Salmon with Vegetable and Onion

***

Fresh Fruit
THAI SET MENU
Package Benefits
*minimum of 15 tables

Beverage Arrangement
Free flow of Chinese Tea & Soft Drinks
Waiver of 1 bottle Liquor / Wine Corkage per table
Waiver of Beer Corkage Charges

Function Room Set Up
Function Room Pre-Set Up
Wedding Backdrop
Red Carpet
Fresh Flower Arch & Pedestals
Bridal Table fresh flower centrepiece
Dainty floral arrangement per table
Decorative Ice Carving

Gifts, Invitation & Entertainment
Wedding Invitation Cards (75% of total confirmed attendance)
Wedding Favours for each invited guest
Tidbits for Pre-Dinner reception

Others
5-Tier Ceremony Cake & Champagne Tower
1 Bottle of Sparkling Juice for Tower
Complimentary Change Room
In-House PA Equipment
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1 Bridal Suite - with Champagne Breakfast in Bed
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1st Anniversary Dinner for two at Orchid Garden Coffee House

Plus (choice of one)
1 set of In-House Pre-Dinner band performance
1 Additional Dessert item
Function room for Tea Ceremony
2 Days 1 Night stay in Superior Room with breakfast for 2 persons
THAI SET MENU
from RM 850.00 nett per table

Siam Hot and Cold Combination

***

Goong Tom Yam
(Spicy Prawn Soup with Kaffir Leaves and Chili Padi)

***

Kaeng Kean Wann Gai
(Green Curry Chicken)

***

Steamed Sea Bass “Bangkok”

***

Pad Pak Nam Mun Hoi
(Stir Fried Assorted Vegetables with Oyster Sauce)

***

Goong Pad Ma Muang Himmaparan
(Fried Prawn with Cashew Nuts)

***

Kao Pap Sub Pa Pot
(Pineapple Fried Rice)

***

Thai Sweet
BUFFET MENU

Package Benefits

*Bminimum of 20 tables

Beverage Arrangement
Free flow of Coffee, Tea & Soft Drinks
Waiver of 1 bottle Liquor / Wine Corkage per table
Waiver of Beer Corkage Charges

Function Room Set Up
Function Room Pre-Set Up
Wedding Backdrop
Red Carpet
Fresh Flower Arch & Pedestals
Bridal Table fresh flower centrepiece
Dainty floral arrangement per table
Decorative Ice Carving

Gifts, Invitation & Entertainment
Wedding Invitation Cards (75% of total confirmed attendance)
Wedding Favours for each invited guest
Tidbits for Pre-Dinner reception

Others
5-Tier Ceremony Cake & Champagne Tower
1 Bottle of Sparkling Juice for Tower
Complimentary Change Room
In-House PA Equipment
1 Wedding Signature Book
1 Bridal & 3 VIP Car Parking Area
Evening Video Recording (40 tables and more)

Guest Room Set Up
1 Bridal Suite - with Champagne Breakfast in Bed
2 Days 1 Night Deluxe King / Twin inclusive of Breakfast
Special room rates for family & friends
1st Anniversary Dinner for two at Orchid Garden Coffee House

Plus (choice of one)
1 set of In-House Pre-Dinner band performance
1 Additional Dessert item
Function room for Tea Ceremony
2 Days 1 Night stay in Superior Room with breakfast for 2 persons
CAMELLIA
RM88.00 nett per person

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

LILY
RM98.00 nett per person

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

COLD DISH / STARTER
- Grilled Seafood Salad with Fresh Herbs & Asparagus
- Calamari with Spicy Tomato Sauce
- Mosclun 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 & Mudi 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 & Pasta
- Salad Nicole
- 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
- Foschow 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 Shiitake Mushrooms & Bean Curd

HOT DISHES
- 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

ROSE
RM108.00 nett per person

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

PASTA & NOODLE
- “Holiday Inn” Fried Rice with Diced Chicken & Vegetables
- Thai-style Fried Rice with Crabmeat
- Paella Valenciana with Green Mussels, Grilled Prawns, Chicken & Sausages
- 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)
<table>
<thead>
<tr>
<th>LAMB</th>
<th>POULTRY</th>
<th>BEAN CURD</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chinese Herbal Lamb stewed with Dry Bean Curd Stick</td>
<td>Grilled Chicken Teriyaki on Shredded Pickled Cabbage</td>
<td>Baked Braised Bean Curd with Crabmeat</td>
</tr>
<tr>
<td>Mutton Briyani with Dhall Vegetable Curry</td>
<td>Boneless Chicken Leg with Green Thai Curry Sauce</td>
<td>Steamed Soft Tofu with Soya Sauce, Dried Shrimps &amp; Garlic Oil</td>
</tr>
<tr>
<td>Pan-seared Lamb Shoulder with Balsamic Vinaigrette</td>
<td>Traditional Chinese Roasted Crispy Chicken</td>
<td>Braised Bean Curd with Loofah &amp; Golden Mushrooms</td>
</tr>
<tr>
<td>Herb on Crusted Grilled Lamb Rack with Onion Potatoes</td>
<td>Deep-fried Boneless Chicken with Onion Rings</td>
<td>Deep-fried Bean Curd with Spicy Peanut Sauce</td>
</tr>
<tr>
<td>Rosemary &amp; Garlic Roasted Lamb Leg</td>
<td>Sesame-coated Fried Boneless Chicken with Lemon, Chili Padi &amp; Lemon Grass</td>
<td>Braised Bean Curd with Leeks, Mushrooms &amp; Chicken</td>
</tr>
<tr>
<td>Marinated Lamb with Cumin &amp; Garlic</td>
<td>Chicken Wing with Soya &amp; Honey Sauce</td>
<td>Braised Bean Curd with Mushrooms, Gingko Nuts &amp; Black Moss</td>
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<tr>
<td>Lamb &amp; Potato Curry</td>
<td>Deep-fried Boneless Chicken with Shrimp Paste</td>
<td>Braised Bean Curd with Salted Fish</td>
</tr>
<tr>
<td>Chinese Lamb Stew</td>
<td>Szechuan Style Wok-fried Chicken with Dry Chili &amp; Chestnuts</td>
<td>Braised Bean Curd with Chicken Meat, Red Chili &amp; Soya Sauce</td>
</tr>
<tr>
<td>Mutton Kurma (Mutton with Light Coriander &amp; Cumin Curry)</td>
<td>Chicken Piccata “Milanese”</td>
<td>Steamed Bean Curd with Minced Chicken, Salted &amp; Century Eggs</td>
</tr>
<tr>
<td>Mutton Dalca (Mutton with Yellow Peas &amp; Potatoes)</td>
<td>Ayam Masak Lemak Cili Api (Braised Chicken in Spicy Coconut Sauce)</td>
<td>Braised Bean Curd with Abalone Coullis</td>
</tr>
<tr>
<td>Marinated Lamb Steak with Preserved Bean Curd</td>
<td>Tandoori Murg (Oven-baked Chicken with Tandoori Spices)</td>
<td>Braised Soya Bean Gluten with Oyster Sauce</td>
</tr>
<tr>
<td>Tandoori of Lamb with Mint &amp; Cucumber Raita</td>
<td>Ayam Masak Kuzi (Chicken Stewed with Spices, Tomatoes &amp; Cashew Nuts)</td>
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<thead>
<tr>
<th>FISH</th>
<th>SEAFOOD</th>
<th>POTATO</th>
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</thead>
<tbody>
<tr>
<td>Steamed Fish with Soya Sauce &amp; Sesame Oil</td>
<td>Baked Green Mussel with Spinach &amp; Cheese</td>
<td>Oven-roasted New Potatoes</td>
</tr>
<tr>
<td>Steamed Fish with Spicy Black Bean Garlic Sauce</td>
<td>Braised Sea Cucumber with Chinese Mushroom &amp; Seasonal Vegetables</td>
<td>Baked Jacket Potatoes</td>
</tr>
<tr>
<td>Steamed Fish “Teochew Style”</td>
<td>Grilled King Prawn with Creamy Curry Sauce</td>
<td>Sautéed Potatoes with Rosemary, Sour Cream &amp; Bacon Bits</td>
</tr>
<tr>
<td>Steamed Fish with Szechuan Brown Beans</td>
<td>Seafood Curry</td>
<td>Stuffed Potato Boat</td>
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<tr>
<td>Steamed Fish “Nyonya”</td>
<td>Salted Squid with Chives &amp; Chili</td>
<td>Potato Croquette with Chives</td>
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<tr>
<td></td>
<td>Potato-crusted Fried Calamari with Jalapeno Mayonnaise</td>
<td>Thyme Roasted Potatoes</td>
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<tr>
<td></td>
<td>Stir-fried Mussel with Sweet Basil</td>
<td>Roasted Sweet Potatoes with Maple Seasoning</td>
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<tr>
<td></td>
<td>Malachi Tikka (Tandoori Fish Skewer)</td>
<td>Herb Mash</td>
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<tr>
<td></td>
<td>Prawn Malabar (Fresh Prawn Curry)</td>
<td>Allo Gobi (Potato &amp; Cauliflower)</td>
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<td></td>
<td>Deep-fried Potato Wedges</td>
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<td></td>
<td></td>
<td>Hash Brown Potatoes</td>
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<table>
<thead>
<tr>
<th>VEGETABLE</th>
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<tbody>
<tr>
<td>Sautéed Assorted Vegetables with Pine Nuts</td>
<td></td>
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<tr>
<td>Braised Hong Kong Kai Lan with Assorted Mushrooms</td>
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<tr>
<td>Stir-fried Pak Choy with Bai Ling Mushrooms</td>
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<tr>
<td>Stir-fried Seasonal Vegetable with Roasted Almonds</td>
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<tr>
<th>BEAN CURD</th>
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<tbody>
<tr>
<td>Braised Bean Curd with Crabmeat</td>
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<tr>
<td>Steamed Soft Tofu with Soya Sauce, Dried Shrimps &amp; Garlic Oil</td>
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<tr>
<td>Braised Bean Curd with Loofah &amp; Golden Mushrooms</td>
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<tr>
<td>Deep-fried Bean Curd with Spicy Peanut Sauce</td>
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<tr>
<td>Braised Bean Curd with Leeks, Mushrooms &amp; Chicken</td>
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<tr>
<td>Braised Bean Curd with Mushrooms, Gingko Nuts &amp; Black Moss</td>
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<tr>
<td>Braised Bean Curd with Salted Fish</td>
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<tr>
<td>Braised Bean Curd with Chicken Meat, Red Chili &amp; Soya Sauce</td>
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<tr>
<td>Steamed Bean Curd with Minced Chicken, Salted &amp; Century Eggs</td>
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<tr>
<td>Braised Bean Curd with Abalone Coullis</td>
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<tr>
<td>Braised Soya Bean Gluten with Oyster Sauce</td>
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<tr>
<th>FISH</th>
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<tbody>
<tr>
<td>Steamed Fish with Soya Sauce &amp; Sesame Oil</td>
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<tr>
<td>Steamed Fish with Spicy Black Bean Garlic Sauce</td>
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<tr>
<td>Steamed Fish “Teochew Style”</td>
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<tr>
<td>Steamed Fish with Szechuan Brown Beans</td>
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<td>Steamed Fish “Nyonya”</td>
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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

CARVING STATION
- STATION 1
  Roasted Chicken with Condiments
  (to add RM 12 nett per person)
- STATION 2
  Roasted Cube Roll of Beef with Condiments
  (to add RM 18 nett per person)
- STATION 3
  Roasted Leg of Lamb with Condiments
  (to add RM 18 nett per person)

OPTIONAL
- COLD SEAFOOD COUNTER
  Seafood (Prawn, Mussel & Steamed Crab) on Ice with Lemon Wedge & Tobasco Sauce
  (to add RM 24 nett per person)
- NEGRi & Maki STATION
  Sushi & Seaweed Roll
  (to add RM 30 nett per person)

SHOW COOKING STALL
- ACTION STALL 1
  Choice of Saute Pasta (Spaghetti, Penne & Rigatoni) with Seafood Marinara or Carbonara Sauce
  (to add RM 12 nett per person)
- ACTION STALL 2
  Prawn & Vegetable Tempura with Kikkoman Soya Sauce Grated Daikon & Sushi Gari
  (to add RM 24 nett per person)
- ACTION STALL 3
  Ice Kacang with Assorted Condiments
  (to add RM 18 nett per person)
- ACTION STALL 4
  Hainanese Chicken Rice
  (to add RM 12 nett per person)