

CHINESE BANQUET

RM240+

Per Guest for Minimum 10 Guests

APPETIZER

四喜拼盘

Four Season Platter

Smoked Duck Breast, Jelly Fish in Thai Chili Base, Seafood Mango Roll, Steamed Dim Sum with Hot Sin Sauce

SOUP

红烧竹笋蟹皇羹

Slow Braised Crab Meat Thick Soup with Bamboo Shoot

HOT ENTRÉE

港蒸金目鲈

Hong Kong Style Steamed Fresh Seabass

盐焗帝皇鸡

Baked Salted Chicken with Fragrant Chinese Herb and Sea Salt

花枝爆西芹

Wok Fried Squid with Celery

碧绿鲜鲍片

Braised Green Vegetable with Empress Abalone

家香鲜炒饭

Kampong Fragrant Fried Rice with Salted Fish

DESSERT

百年好合

Sweetened Red Bean Soup with Lotus Seed and Dried Lily

CHILLED BEVERAGES

(Choice of 2 for Above 100 Guests)

Cranberry Juice | Pink Guava | Orange Squash | Chilled or Hot Ocha

Delivery Charges Apply

Package includes:

- Complete fine dining setup
- Full set cutlery and glasses

Extra Charges

- Uniformed butler staff in attendance - RM100 - 4 Hours
- Chef on Site - RM150 - 4 Hours



CHINESE BANQUET

RM300+

Per Guest for Minimum 10 Guests

APPETIZER

五福临门

Five Wealth Platter

Baby Octopus with Cucumber, Jelly Fish in Thai Chili Sauce, Gui Hua Egg with Crabmeat, Seafood Bean Curd Roll, Chicken in Plum Sauce

SOUP

三丝蟹肉干贝羹

Slow Braised Crab Meat Thick Soup with Trio Shredded Vegetable and Dried Scallop

HOT ENTRÉE

港蒸海石斑

Hong Kong Style Steamed Deep Ocean Grouper

蒜香焖全鸡

Braised Whole Chicken with Fragrant Garlic

泰式香爆大虾

Thai Style Pan Fried King Prawn

翡翠鲜瑶柱

Braised Broccoli with Fresh Scallop

三鲜烩伊面

Slow Cooked Ee Fu Noodles with Trio Ocean Catch Seafood

DESSERT

杨枝甘露

Mango Pomelo Sago

CHILLED BEVERAGES

(Choice of 2 for Above 100 Guests)

Cranberry Juice | Pink Guava | Orange Squash | Chilled or Hot Ocha

Delivery Charges Apply

Package includes:

- Complete fine dining setup
- Full set cutlery and glasses

Extra Charges

- Uniformed butler staff in attendance - RM100 - 4 Hours
- Chef on Site - RM150 - 4 Hours



CHINESE BANQUET

RM360+

Per Guest for Minimum 10 Guests

APPETIZER

七星报喜

Seven Treasure Platter

Baby Octopus with Cucumber, Jelly Fish in Thai Chili Sauce, Lobster Salad with Fruit Cocktail, Seafood Fried Ngo Hiang, Assorted Sushi, Chicken in Plum Sauce, GuiHua Egg with Crabmeat

SOUP

干贝鱼鳔海皇羹

Braised Seafood Thick Soup with Fish Maw and Dried Scallop

HOT ENTRÉE

港蒸大斗鲷

Hong Kong Style Steamed Pomfret Fish

香菇炖全鸡

Braised Whole Chicken with Shiitake Mushroom

黄金南瓜虾

Golden Pumpkin Prawn

瑶柱金钱扒时蔬

Braised Vegetable with Scallop and Sea Cucumber

黄金海皇炒饭

Golden Seafood Fried Rice with Dried Scallop

DESSERT

红豆沙汤圆

Red Bean Soup with Glutinous Rice Ball

鲜果拼盘

Fresh Fruits Platter

CHILLED BEVERAGES

(Choice of 2 for Above 100 Guests)

Cranberry Juice | Pink Guava | Orange Squash | Chilled or Hot Ocha

Delivery Charges Apply

Package includes:

- Complete fine dining setup
- Full set cutlery and glasses

Extra Charges

- Uniformed butler staff in attendance – RM100 - 4 Hours
- Chef on Site – RM150 - 4 Hours

