Chinese Wedding Package
PACKAGE 1

RM 2,688.00 nett per table of 10 persons (minimum 35 tables)

- Sumptuous selections from our menus
- Complimentary food tasting for ten (10) persons upon confirmation of reservation and deposit received
- Free-flow carbonated soft drinks and savoury tidbits during pre-dinner cocktail
- Free-flow carbonated soft drinks and Chinese tea during dinner
- Corkage waiver for two (2) bottles of wine or liquor per table
- Corkage waiver for two (2) barrels of beer
- One (1) 2D/1N stay in Terrace Suite with complimentary breakfast in bed, fruit platter and a bottle of sparkling wine
- One (1) 2D/1N stay each in Deluxe room for parents and in-laws with complimentary breakfast at Makan Kitchen and fruit platter
- Preferential room rates for invited family and friends
- Stylish decorative wedding cake
- Decorative dreamy backdrop
- Choice of wedding favours for invited guests
- Fresh floral arrangement for:
  - Two (2) entrance flowers arrangement
  - Six (6) pedestals along red carpet
  - Main table centerpiece
  - Guest table centerpiece
  - Pre-dinner cocktail table centerpiece
  - Reception table
- Red carpet
- Exclusive wedding guestbook
- Two (2) bottles of sparkling juice for toasting
- Complimentary usage of existing PA system and built-in projector
- Complimentary parking for wedding couple, parents and in-laws
- Choice of invitation cards of up to seven (7) pieces per confirmed table

PACKAGE 2

Additional RM250.00 nett per table of 10 persons (minimum 35 tables)

Additional benefits:

- Two (2) bottles of wine per table
- Choice of upto four (4) canapés during pre-dinner cocktail
- One (1) hour free-flow mocktails and savoury tidbits during pre-dinner cocktail
- One (1) 2D/1N stay each in an Executive Suite with complimentary breakfast at Makan Kitchen for 1st anniversary celebration
- 1st anniversary romantic dinner for two persons at Tosca

Pricing and packages are valid until December 31, 2017. All prices are inclusive of 10% Service Charge and 6% GST.
CHINESE WEDDING SET MENU

(Please tick ☑ on one option per selection)

Hot and Cold Appetizer Selection

☐ Combination platter 1
  Steamed chicken and spinach roll
  Deep-fried watermelon seed ball
  Wok-fried sea asparagus with winged bean in spicy sauce
  Chilled poached shrimp with Japanese potato salad

☐ Combination platter 2
  Steamed chicken phoenix roll with superior stock
  Deep-fried fish roll with black pepper glaze
  Marinated coral clam with calamansi and sesame seeds
  Homemade marinated scallop lip and jellyfish with wood ear mushroom

☐ Combination platter 3
  Steamed crystal dumpling
  Deep-fried roasted duck with bean curd roll
  Wok-fried Szechuan style crispy baby prawn
  Marinated Jade shellfish in abalone sauce

☐ Combination platter 4
  Steamed golden cup dumpling
  Deep-fried chicken and dried oyster roll
  Marinated smoked duck and bean curd with roasted garlic
  Thai style spicy fish paste salad with jumbo dried shrimp

Soup Selection

☐ Braised fish maw and crab meat with assorted seafood and seaweed soup
☐ Braised superior sea cucumber and dried scallop soup with smoked duck, braised winter melon and pumpkin coulis
☐ Braised crab roe soup with crab meat, fish maw and enoki mushroom
☐ Classic double-boiled dried scallop and fish stomach soup in superior mushroom and chicken broth
☐ Double-boiled fish stomach and sea cucumber in chicken broth with premium ginseng and rambutan
☐ Double-boiled fish maw and bamboo pith in superior stock with black mushroom

Poultry Selection

☐ Roasted chicken spatchcock with homemade lemongrass dip
☐ Hong Kong style roasted duck and sesame chicken with stir fried leeks
☐ Oven-roasted five spice chicken roulade with Szechuan garlic crumb and superior soy sauce
☐ Salt-baked chicken with wood ear fungus and Chinese herbal sauce
☐ Oven-baked boneless chicken with salted shrimp paste and chili served with butter oats crumb and Thai chili dip
☐ Herbal-poached Lacto Chicken* with ginger conpoy sauce and wolfberry (Additional surcharge of RM12 nett per person)
  (*Lacto Chicken - No growth hormones & antibiotics)

Fish Selection

☐ Steamed golden pomfret with “dong quai” and flower mushroom in superior soy sauce
☐ Hong Kong style steamed pearl grouper with premium soy sauce and scallions
☐ Baked snow fish filled with bonito flakes and soy glaze
☐ Steamed golden snapper with chili calamansi and mint sauce with shredded mushroom
☐ Taiwan style steamed sea bass with bean crumbs and blended soy sauce

Premium Fish Selection

☐ Golden trout (Additional surcharge of RM100 nett per table)
☐ Chinese pomfret (Additional surcharge of RM150 nett per table)
☐ Cod fish (Additional surcharge of RM180 nett per table)
☐ Red swallow grouper (Additional surcharge of RM150 nett per table)
☐ Giant estuary grouper (Only available with minimum of 350 persons) (Additional surcharge of RM200 nett per table)

*Methods of preparation and cooking style can be customized by our chefs.
Prawn Selection
- Wok-fried tiger prawns with teriyaki sauce and Thai basil
- Sautéed tiger prawns with spicy anchovy sauce and chicken floss
- Stir-fried tiger prawns with Chinese barbeque sauce, roasted shallots and sesame seeds
- Poached tiger prawns with chicken essence, mushroom and premium ginseng
- Wok-fried tiger prawns with curry calamansi buttermilk sauce
- Sautéed tiger prawns with salted egg yolk and butter oats

Vegetable and Mushroom Selection
- Nai Pak with abalone cap mushroom in crab meat sauce
- Hong Kong Kai Lan with king oyster mushroom and Japanese scallops
- Australian broccoli with Chinese tea mushroom and dry prawn meat in abalone sauce
- Spinach Bok Choy with bean curd ribbon, Shimeji mushroom and pumpkin - sea moss sauce
- Stir-fried lotus root with celery, cauliflower, snow peas, mushroom and pine nuts in yam ring
- Hong Kong Choy Sum with scallop mushroom, crab roe and egg white sauce

Rice/Noodles Selection
- Salted egg yolk fried rice with honey roasted chicken and shrimp
- Imperial fusion seaweed fried rice with assorted seafood and silver anchovies
- Phoenix pumpkin fried rice with crab meat, preserved vegetables and wolfberry
- Steamed fragrant rice with salted egg yolk, taro, braised peanuts and chicken wrapped in lotus leaf
- Stir-fried Shanghai noodle with chicken strips, shredded mushrooms, bean sprouts and scallions topped with chicken floss
- Fried Japanese udon noodles with escargot, mushroom, root vegetables and spicy anchovy sauce

Chinese Or Western Dessert
Chinese Desserts
(Please tick ☑️ on two (2) options)
- Chilled sweetened sea coconut with lotus seed and lily's bulb served with pandan and coconut dumplings
- Double-boiled Fuji apple and aloe vera with sea bird nest served with Japanese red bean mochi
- Chilled mango sago with pomelo served with deep fried sesame dumpling with peanuts
- Warm papaya broth with snow fungus, Chinese almond and dried longan served with pumpkin shortcrust rolls
- Chilled pear and candied winter melon broth with red dates served with lotus paste buns with salted egg
- Warm red bean broth with black sesame dumplings served with flaky custard pancake

Western Desserts
(Please tick ☑️ on one (1) option)
- Madagascar vanilla and jackfruit panna cotta with red dates custard, fresh strawberries and caramel sauce
- Chocolate mousse and passion fruit jelly with hazelnut sponge, mango coulis and cocoa nibs
- Coconut dacquoise and Sarawakian pineapple with key lime custard, raspberry glaze and honeycomb
- Green tea mousse and almond frangipane with red bean compote, green tea meringue and yuzu sauce