

Sincerely Yours Celebrations

WEDDING DINNER (JAN 2023 – DEC 2023)

PRIVILEGES

- A tantalizing choice of traditional Chinese menu meticulously prepared by our master chefs.
- Waiver of corkage for duty paid hard liquor.
- Wedding arch at main entrance and red carpet to the main table.
- Free flow of soft drinks and Chinese tea till end of events.
- 3 ctns of house pour beer.
- An elegant display of dummy cake, champagne fountain setup with complimentary of 2 bottles of Sparkling Juice.
- Individually wrapped cakes.
- Complimentary invitation cards based on the guaranteed attendance (5 wedding cards per table).
- Fresh flower centerpieces for bridal table with chair seat covers for all chairs.
- Complimentary usage of LED Screen, Projector & Sound system.
- Enjoyable food tasting experience for 10 persons on all courses of your confirmed menu at 30% discount available only on Weekday from Monday to Thursday excluding Eve of Public Holidays & Public Holiday.
- One VIP car park lot at club entrance for Bridal car on the wedding day.
- All prices are subject to 10% service charge & 6% ST.

Terms of Payment

- Payment term cash, cheque or major credit cards (Master or Visa Cards ONLY) are accepted.
- Prices subject to 10% service charge and 6% ST.
- Packages prices are subject to change without prior notice.
- Deposits are strictly non-refundable and non-transferable.
- Deposit will be forfeited for cancellation of reservation.
- 50% of total payment must be settled before the function day.
- The balance payment must be settled during the function day.
- Other terms and conditions apply.
- We reserve the right to change the menu prices /dishes due to circumstances.
- Menu selection to be confirmed after booking (with deposit) is made.
- Menu and promotions are applicable for minimum booking of 20 tables and above.
- Additional holiday surcharge is applicable at RM100 per table for festive holiday in Malaysia.



Customisable Wedding Dinner Menu

(Monday to Thursday)

Minimum 20 Tables

RM 1588++ per table of 10 pax

APPETISER Combination Platter (Select Four Items)

- Prawn Salad and Fresh Fruits Salad (沙律生果虾)
- Marinated Jelly Fish with Shredded Chicken (鸡丝海蜇)
- Pork Belly with Spicy Garlic Dressing (蒜泥白肉)
- Deep-fried Shishamo (脆炸多春鱼)
- Scramble Egg with Fish Maw (桂花炒花胶丝)
- Stuffed Mushroom with Abalone (鲍鱼酿冬菇)
- Chive Prawn Roll (韭菜三色虾卷)
- Honey BBQ Pork (蜜汁叉烧)
- Prawn with Salted Egg Yolk (金沙虾球)
- Crispy Pork with Preserved Red Beancurd (南乳炸肉)
- Roasted Duck (烧鸭)
- Sweet & Sour Chicken (甜酸鸡球)

Select ONE COURSE from EACH CATEGORY

- SOUP Braised Dried Seafood Crab Meat, Shark's fin Soup with Dried Scallop 黄焖干贝海味鱼翅羹
- Double-boiled Chicken Soup with Cordyceps Flowers and Sea Treasures 虫草花鱼肚螺片炖鸡汤
- POULTRY Roasted Chicken with Golden Garlic, Dried Chili and Preserved Black Bean 避风塘烧鸡
- Roasted Duck with Plum Sauce 炭烧烧鸭梅子酱
- Stewed Kurobuta with Chestnut and Mushroom 红烧和豚
- FISH Steamed Sea Grouper with Nyonya Sauce 娘惹酱蒸海斑
- Steamed Pomfret "Teow Chew" Style 潮州式蒸斗底鲷
- Traditional Style Steamed Tiger Grouper 古法蒸龙虎斑
- PRAWN Stir-fried Prawn with Salted Egg Yolk and Almond Flakes 杏片黄金虾
- Stir-fried Prawn with Honey Bean, Celery and XO Sauce 蜜豆西芹XO 酱炒虾球
- Wok-baked White Prawn with Superior Soya Sauce 豉油皇焗大虾
- BRAISED SEAFOOD Braised Sea Cucumber and Fragrant Mushrooms with Dried Scallop Sauce 瑶柱秋菇海参青蔬
- Braised Abalone and Fragrant Mushrooms with Seasonal Vegetable 秋菇鲍鱼青菜
- RICE / NOODLES Fried Rice with Preserved Pork, Mushroom, Conpoy Wrapped in Lotus Leaf 腊味飘香荷叶饭
- Fragrant Fried Rice with Roasted Pork in Teow Chew Sauce 潮州酱烧肉炒香饭
- Braised Seafood Ee Fu Noodles 海鲜焖伊面
- Crispy Egg Noodles with Seafood 海鲜煎生面
- DESSERT Chilled Mango Sago with Pomelo 杨枝美甘露
- Double-boiled Sea Coconut with Peach Resin & Dried Longan 滋润元肉海底椰炖桃胶
- Sweetened Red Bean Soup with Glutinous Rice Dumplings and Lotus Seed 莲子红豆沙汤丸



Customisable Wedding Dinner Menu (Friday, Saturday, Sunday Eve of & on Public Holiday)

Minimum 20 Tables

RM 1788++ per table of 10 pax

APPETISER Combination Platter (Select Four Items)

- Lobster and Fresh Fruits Salad (龙虾生果沙律)
- Marinated Jelly Fish with Shredded Chicken (鸡丝海蜇)
- Pork Belly with Spicy Garlic Dressing (蒜泥白肉)
- Deep-fried Shishamo (脆炸多春鱼)
- Scramble Egg with Fish Maw (桂花炒花胶丝)
- Mushroom with Abalone (鲍鱼酿冬菇)
- Chive Prawn Roll (韭菜三色虾卷)
- Honey BBQ Pork (蜜汁叉烧)
- Prawn with Salted Egg Yolk (金沙虾球)
- Crispy Pork with Preserved Red Beancurd (南乳炸肉)
- Roasted Duck (烧鸭)
- Sweet & Sour Chicken (甜酸鸡球)

Select ONE COURSE from EACH CATEGORY

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|-----------------|--|
| SOUP | <ul style="list-style-type: none"> <input type="radio"/> Double-boiled Chicken Soup w/ Baby Abalone, Fish Maw, Dried Scallop, Mushroom and Cordyceps Flowers 虫草花瑶柱鲍鱼仔, 花胶, 冬菇炖鸡汤 <input type="radio"/> Braised Shark's fin with Ham in Rich Broth 浓汤火腿海味钩翅仔 <input type="radio"/> Braised Shark's fin soup with Crab Meat, Bamboo Pith 黄焖竹笙蟹肉钩翅 |
| PRAWN | <ul style="list-style-type: none"> <input type="radio"/> Deep-fried Prawn with Crispy Oats 麦片虾碌 <input type="radio"/> Wok-fried Fresh Scallop, Prawns with Macadamia Nuts 夏果虾球带子 <input type="radio"/> Prawn with Chili Tomato Sauce 辣子虾碌 |
| POULTRY | <ul style="list-style-type: none"> <input type="radio"/> Steamed Chicken with Morel Mushroom 羊肚菌荷叶富贵鸡 <input type="radio"/> Golden Flaxseed Crispy Chicken 红葱头淋黄皮金麻籽脆皮鸡 <input type="radio"/> Duck with Soya Sauce & Black Bean served w/ Yam 芋头豆豉酱油鸭 |
| FISH | <ul style="list-style-type: none"> <input type="radio"/> Steamed Fresh Goby Fish with Home-made Superior Soya Sauce 港式清蒸笋壳 <input type="radio"/> Fresh Pomfret in Two Preparation 古法骨香斗底 <input type="radio"/> Steamed Estuary Grouper with Nyonya Sauce 娘惹酱蒸深海龙虎斑 <input type="radio"/> Steamed Fresh Goby with Preserved Turnip, Black Fungus and Cuttlefish Ball 墨鱼丸菜圃鼠耳蒸笋壳 |
| BRAISED SEAFOOD | <ul style="list-style-type: none"> <input type="radio"/> Braised Sea Cucumber and Fragrant Mushrooms with Dried Scallop Sauce 瑶柱秋菇海参青蔬 <input type="radio"/> Braised South Africa Abalone and Fragrant Mushrooms with Seasonal Vegetable 秋菇南非鲍鱼青菜 |
| RICE / NOODLES | <ul style="list-style-type: none"> <input type="radio"/> Fragrant Fried Rice with Crab Meat, Egg White and Sakura Shrimp 樱花虾蟹肉蛋白炒饭 <input type="radio"/> Fried Rice with Preserved Pork, Mushroom, Conpoy Wrapped in Lotus Leaf 腊味飘香荷叶饭 <input type="radio"/> Braised Ee Fu Noodles with Egg Plant, Minced Pork and Salted Fish 鱼香茄子焖伊面 <input type="radio"/> Braised Vermicelli with Crab Meat, Shredded Chicken, Bean Sprout in Golden Sauce 金汤蟹肉鸡丝焖米粉 |
| DESSERT | <ul style="list-style-type: none"> <input type="radio"/> Chilled Mango Sago with Pomelo 杨枝美甘露 <input type="radio"/> Double-boiled Sea Coconut with Peach Resin & Dried Longan 滋润元肉海底椰炖桃胶 <input type="radio"/> Sweetened Red Bean Soup with Glutinous Rice Dumplings and Lotus Seed 莲子红豆沙汤丸 |

