

Privileges

- A tantalizing choice of traditional Chinese menu meticulously prepared by our master chefs
- Waiver of corkage for duty paid hard liquor
- Free flow of soft drinks and Chinese tea till end of events
- 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
- Complimentary usage of LED Screen & 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

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 8 tables and above
- Additional holiday surcharge is applicable at RM100 per table for festive holiday in Malaysia (eve of and on Christmas, New Year, Chinese New Year)



Wedding Package Menu JANUARY - DECEMBER 2026



Customisable Wedding Dinner Menu

RM 1688++ (Per table of 10 pax)

APPETISER Combination Platter (SELECT 4 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)
- Sichuan Chicken in Red Oil Sauce (口水鸡)
- Scramble Egg with Fish Maw (桂花炒花胶丝)
- Stuffed Mushroom with Abalone (鲍鱼酿冬菇)
- Teow Chew Prawn Ball (潮州虾枣)
- 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 1 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 Sea Conch, Pear, Dried Tangerine Peel (陈皮竹笙螺头炖鸡汤)

(POULTRY)

- Roasted Chicken with Golden Garlic, Dried Chili and Almond Flake (避风塘杏片烧鸡)
- Roasted Duck with Black Pepper Orange Sauce (黑椒橙汁炭烧鸭)
- Stewed Pork Belly with Chinese Rose Wine and Winter Melon (东坡肉白玉盒)

(FISH)

- Deep-fried Sea Grouper with Spicy Sour Pomelo Sauce (柚子酸辣油浸海斑)
- Steamed Pomfret with Sun-Dried Turnip & Black Fungus (老菜脯蒸斗底鲷)
- Steamed Estuary Tiger Grouper with Cuttlefish Ball, Trio Chili, Tofu, Black Fungus (墨鱼丸剁椒白玉鼠耳蒸龙虎斑)

(PRAWN)

- Stir-fried Prawn with Salted Egg Yolk (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 Ee Fu Noodles with Egg Plant, Minced Pork and Salted Fish (鱼香茄子焖伊面)
- Crispy Egg Noodles with Shredded (鸡丝煎生面)

(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

RM 1988++ (Per table of 10 pax)

APPETISER Combination Platter (SELECT 4 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)
- Sichuan Chicken in Red Oil Sauce (口水鸡)
- Scramble Egg with Fish Maw (桂花炒花胶丝)
- Stuffed Mushroom with Abalone (鲍鱼酿冬菇)
- Teow Chew Prawn Ball (潮州虾枣)
- Honey BBQ Pork (蜜汁叉烧)
- Prawn with Passion Fruits Sauce (百香果虾球)
- Crispy Pork with Preserved Red Beancurd (南乳炸肉)
- Roasted Duck (烧鸭)
- Sweet & Sour Chicken (甜酸鸡球)

Select 1 COURSE from EACH CATEGORY

(SOUP)

- Double-boiled Sea Conch Soup with Pear, Bamboo Pith, Dried Tangerine Peel (二十陈皮竹笙雪梨螺片汤)
- Braised Shark's fin with Ham in Rich Broth (浓汤火腿海味钩翅仔)
- Braised Shark's fin Soup with Crab Meat, Bamboo Pith Dried Scallop (黄焖竹笙蟹肉钩翅)

(POULTRY)

- Stir-fried Chicken with Sweet Sichuan Chili Sauce, Shredded Crispy Yam (川酱暴鸡柳, 芋头丝)
- Golden Flaxseed Crispy Chicken with Scallion Black Truffle Sauce (葱油黑松露酱黄皮金麻籽脆皮鸡)
- Roasted Duck with Mango in Lemon Sauce (香芒西柠烧鸭)

(FISH)

- Steamed Fresh Goby Fish with Home-made Superior Soya Sauce (港式清蒸笋壳)
- Deep-fried Grouper with Spicy Bean Sauce and Pork Lard (猪油渣酱蒸酱油浸海斑)
- Steamed Estuary Tiger Grouper with Cuttlefish Ball, Trio Chili, Tofu, Black Fungus (墨鱼丸剁椒白玉鼠耳蒸龙虎斑)

(PRAWN)

- Deep-fried Prawn with Golden Garlic (金蒜炸虾碌)
- Wok-fried Fresh Scallop, Prawns with Macadamia Nuts (夏果虾球带子)
- Stir-fried Prawn with Honey Citrus Sauce, Bonito Flakes, Sesame Seeds (冰花蜜汁虾球)

(BRAISED SEAFOOD)

- Braised Sea Cucumber and Fragrant Mushrooms with Dried Scallop Sauce (瑶柱秋菇海参青蔬)
- Braised South Africa Abalone and Fragrant Mushrooms with Seasonal Vegetable (秋菇南非鲍鱼青菜)

(RICE / NOODLES)

- Fragrant Fried Rice with Crab Meat, Egg White and Sakura Shrimp (樱花虾蟹肉蛋白炒饭)
- Fried Rice with Preserved Pork, Mushroom, Conpoy Wrapped in Lotus Leaf (辣味飘香荷叶饭)
- Braised Ee Fu Noodles with Egg Plant, Minced Pork and Salted Fish (鱼香茄子焖伊面)
- Stir-fried Vermicelli with Assorted Capsicum, Onion and Honey-glazed Pork Char Siew (叉烧皇桂花炒面线)

(DESSERT)

- Chilled Mango Sago with Pomelo (杨枝美甘露)
- Lychee Rose Tea with Peach Resin and Chia Seed (荔枝桃胶奇亚籽玫瑰茶)
- Hot Red Bean Soup with Glutinous Rice Dumplings and Lotus Seed (莲子红豆沙汤丸)