

DOUBLE HAPPINESS

RM618.00++ per table

Please select **1 dish** from each category

APPETIZER

- Double Happiness Cold Hors D'oeuvres 雙喜冷熱拼
- Deluxe Happiness Cold Dish Combination 七彩大花拼盤
- Chinese Thai Cold Dish Platter 中泰式冷盤
- Chinese Cold Cut Combination 中式冷拼盤

SOUP

- Doubled-boiled Chicken Soup with Chinese Herbs 藥材燉雞湯
- Eight Treasures Soup 八珍海鮮羹
- Szechuan Hot & Sour Soup 四川酸辣湯
- Mushroom & Crabmeat Soup 西湖蟹肉羹

CHICKEN

- Boneless Chicken with Mixed Fruit & Strawberry Salad 草莓鮮果沙叻雞
- Boneless Chicken with Honeydew in Thai Sauce 蜜瓜酥嫩雞
- Double Preparation Roasted Chicken with Thai Sauce 泰皇芭蕉雞
- Roasted Chicken with Sesame Seed & Spicy Sesame Sauce 醬皇芝麻雞

FISH

- Steamed Seabass with Hot Sesame Sauce 芝麻醬蒸石甲魚
- Steamed Red Snapper with Superior Stock 清蒸紅潮魚
- Steamed Tilapia with Nyonya Sauce 娘惹蒸金鳳魚
- Deep-fried Seabass with Thai Lemon Grass Sauce 泰式炸石甲魚

PRAWN

- Traditional Wok-fried Prawn with Curry Leaf-flavoured Butter Sauce 奶油鮮明蝦
- Wok-fried Prawn with Dried Shrimp 大蝦炒小蝦
- Wok-fried Prawn with Mayonnaise, Corn & Nestum 三味粟米蝦
- Wok-fried Prawn with Chilli Padi & Golden Garlic 蒜椒鮮明蝦

VEGETABLE

- Braised Hong Kong Kailan with Assorted Mushroom 三菇潤香港芥藍
- Lotus Root Mixed Vegetables with Hawaii Nut 蓮藕什菜夏果
- Braised Broccoli with Crabmeat Sauce 蟹肉西蘭花
- Braised Chinese Cabbage with Golden Mushroom 金菇皇牙白

RICE & NOODLE

- Sarawak Pineapple Fried Rice with Chicken & Raisin 黃梨炒飯
- Fried Rice with Chicken, Black Mushroom & Dried Scallop wrapped in Lotus Leaf 荷葉飯
- Fried Udon Noodle in Black Pepper with Seafood & Long Cabbage 黑椒烏冬麵
- Fried Rice with Salted Fish, Anchovies, Spring Onion & Lettuce 雙魚炒飯

DESSERT

- Dragon Fruit, Honeydew and Sago in Coconut Milk 火龍果蜜瓜西米露
- Lotus Bun & Pancake 鍋餅拼蓮蓉包仔
- Yam Puff & Pancake 芋頭酥拼鍋餅
- Teochew Five Treasures Soup 潮州五味湯

PHOENIX

RM668.00++ per table

Please select **1 dish** from each category

APPETIZER

- Phoenix Cold Hors D'oeuvres 鳳凰冷熱雙拼
- Oriental Cold Dish Combination 東方冷拼盤
- Happy Honeymoon Cold Hors D'oeuvres Platter 蜜月冷熱回拼
- Riverside Cold Dish Platter 麗河冷拼盤

SOUP

- Shark's Fin Soup with Crabmeat 蟹肉魚翅羹
- Shark's Fin Soup with Crabmeat & Turkey Ham 火腿蟹肉魚翅羹
- Shark's Fin Soup with Thai Acid, Crabmeat & Mushroom 天白菇蟹肉魚翅
- Seafood Crabmeat Soup 海鮮蟹肉魚翅

CHICKEN / DUCK

- Lotus Garlic Chicken in Aluminium Foil 荷葉蒜米雞
- Steamed Herbal Chicken with Kee Chee & Ginseng 杞子人參燉雞
- Oven-baked Five-Spice Pi Pa Duck with Plum Sauce 梅醬琵琶燒鴨
- Deep-fried Duck with Plum Sauce & Bun 花包香脆鴨

FISH

- Deep-fried Seabass with Thai Sauce 泰式蒸石甲魚
- Steamed Seabass Hong Kong Style 港式蒸石甲魚
- Steamed Red Snapper with Nyonya Sauce 娘惹蒸紅潮魚
- Steamed Seasonal Fish with Soya Sauce 清蒸時魚

PRAWN

- Wok-fried Prawn with Salted Egg Yolk 咸蛋黃鍋蝦
- Wok-fried Prawn with Curry Leaf-flavoured Butter Sauce 奶油鮮明蝦
- Wok-fried Prawn with Bean Crumb 豆酥鮮明蝦
- Wok-fried Prawn with Special Chilli Sauce 乾燒鮮明蝦

VEGETABLE

- Braised Mushroom with Garden Vegetable & Tau Kan 冬菇豆根西蘭花
- Stewed Mixed Vegetables with Bamboo Pith, Mushroom & Cashew Nut 腰果竹筍什菜
- Braised Sea Cucumber with Assorted Mushroom & Green Vegetable 三菇海參西蘭花
- Braised Hong Kong Kailan with Dried Scallop Sauce 乾貝潤香港芥藍

RICE & NOODLE

- Crabmeat Fried Rice 蟹肉炒飯
- Fried Rice with Seafood wrapped in Lotus Leaf 海鮮荷葉飯
- Hong Kong Glutinous Rice 港式糯米飯
- Fried Emperor Noodle with Egg Crepe & Seafood 海鮮皇帝麵

DESSERT

- Apple Tart with Vanilla Sauce 西式蘋果派
- Fresh Cut Mix Fruits 合時鮮果
- Yam Puff & Lotus Bun 芋頭酥拼蓮蓉包仔
- Lotus Seed, Lily Bulb, Snow Fungus & Dried Longan 雪耳蓮子百合乾龍眼

DRAGON

RM718.00++ per table

Please select **1 dish** from each category

APPETIZER

- Dragon Cold Hors D'oeuvres 龍祥冷熱拼
- River Palace Cold Dish Combination 麗河冷拼盤
- Deluxe Cold Dish Combination 特色冷拼盤
- Five Star Cold Hors D'oeuvres 五福冷熱拼盤

SOUP

- Shark's Fin Soup with Dried Scallop & Crabmeat 乾貝蟹肉魚翅
- Four Varieties Shark's Fin Soup with Crabmeat 四寶金錢翅
- Double-boiled Spring Chicken with Kee Chee & Ginseng 人參杞子燉童子雞
- Shark's Fin Soup with Crabmeat & Crab Roe 蟹皇魚翅羹

CHICKEN / DUCK

- Steamed Chicken in Lotus Leaf 荷葉蒜香雞
- Steamed Herbal Kampung Chicken with Lotus Seed & Red Dates 蓮子紅棗燉拉子雞
- Five-Spice Pi Pa Duck & Honey Roasted Chicken 五香琵琶鴨并蜜汁燒雞
- Double Preparation Roasted Duck with Mixed Fruits, Lychee & Mayonnaise 荔枝沙叻伴火鴨

FISH

- Steamed Pomfret Teochew Style 潮州蒸白昌魚
- Steamed Seabass with Fried Garlic in Soya Sauce 金銀蒜蒸石甲魚
- Steamed Golden Pomfret with Fried Salted Turnip & Garlic in Soya Sauce 菜園蒸金昌魚
- Steamed Red Snapper with Fermented Brown Beancurd 豆酥蒸紅潮魚

PRAWN

- Wok-fried Prawn with Dried Shrimp, Golden Garlic & Chilli Padi 大蝦炒小蝦
- Wok-fried Prawn with Butter & Cheese 奶油芝士鮮明蝦
- Wok-fried Prawn with Mixed Tart & Mixed Fruit Sauce 果汁鮮明蝦
- Baked Prawn with Black Pepper Sauce 黑椒鮮明蝦

VEGETABLE

- Braised Sliced Abalone with Black Mushroom & Green Vegetable 冬菇珍鮑片西蘭花
- Braised Sea Cucumber with Black Mushroom & Broccoli 冬菇海參西蘭花
- Braised Sliced Abalone and Boiling Mushroom in Abalone Sauce 鮑汁珍鮑片白靈菇
- Braised Hong Kong Kailan with Golden Mushroom & Dried Scallop Sauce 金蒜焗香港芥藍

RICE & NOODLE

- Fried Rice with Assorted Meat wrapped in Lotus Leaf 荷葉飯
- Fried Rice with Shredded Duck Meat, Mushroom & Yam 芋頭火腿炒飯
- Wok-fried Udon Noodle with Black Pepper & Seafood 黑椒烏冬麵

DESSERT

- Coconut Pudding 椰子布丁
- Yam Puff & Lotus Bun 芋頭酥拼蓮蓉包仔
- Mixed Fresh Fruits 合時鮮果
- Lotus Bun & Pancake 鍋餅拼蓮蓉包仔
- Chilled Longan with Almond Beancurd & Sea Coconut 龍眼杏仁海處椰

□ CINDAI

RM568.00++ per table

- 1 Cold Selection or Soup
 - 1 Meat Dish
 - 1 Fish Dish
- 2 Vegetable Dishes
 - 1 Rice Dish
 - 1 Dessert



□ KERINGKAM

RM618.00++ per table

- 1 Cold Selection
 - 1 Soup
 - 1 Meat Dish
- 1 Fish or Seafood Dish
- 2 Vegetable Dishes
 - 1 Rice Dish
 - 1 Dessert



□ SONGKET EMAS

RM668.00++ per table

- 1 Cold Selection
 - 1 Soup
 - 1 Meat Dish
 - 1 Fish Dish
 - 1 Seafood Dish
- 1 Vegetable Dish
 - 1 Rice Dish
 - 1 Dessert

COLD SELECTION

- Tauhu Sambat Goreng
(Stuffed Bean Curd with Vegetable Julienne)
- Gado-Gado
(Boiled Vegetable Platter with Javanese Sauce)
- Acar Buah-Buahan (Spicy Mixed Fruit Pickle)
- Ulam Ulam Kampung (Fresh Local Salad and Herbs)
- Rojak Buahhan (Fruits with Prawn Paste)

SOUP

- Sup Daging BerKentang (Beef Soup with Potatoes)
- Sup Kambing (Spiced Mutton Soup)
- Sup Ayam Berkentang
(Traditional Chicken Soup with Potatoes)
- Sup Pindang Udang (Clear Prawn Soup Malay Style)
- Sup Tom Yam Lautan (Thai Style Hot & Sour Soup)

CHICKEN

- Ayam Goreng Berempah (Spicy Fried Chicken)
- Ayam Masak Merah
(Chicken Cooked in Tomato Sauce)
- Ayam Kurma (Chicken Cooked in Mild Curry Sauce)
- Ayam Masak Halia (Stir-fried Chicken with Ginger)
- Ayam Masak Serai (Chicken Marinated with Local Herbs, Spices & Lemon Grass)
- Kari Ayam Berkentang & Kerisik
(Chicken Curry with Potatoes & Toasted Coconut)

BEEF

- Daging Rendang Tok
(Malaysian Braised Beef with Herbs)
- Daging Kurma (Beef in Mild Curry Sauce)
- Daging Kelio (Beef Stew with Red Tangy Sauce)
- Daging Kuzi (Beef with Coriander Powder, Chilli & Toasted Coconut)

LAMB

- Kambing Masak Tomato
(Lamb Cooked with Tomatoes)
- Kambing Kuzi
(Braised Lamb with Almonds & Galangal)
- Hirisan Kaki Kambing Panggang
(Roast Leg of Lamb with Jus)
- Kambing Berempah (Lamb Cooked in Spices)

FISH

- Pindang Ikan (Fish in Clear Broth)
- Ikan Masam Manis (Sweet & Sour Fish Malay Style)
- Ikan Goreng Ala Thai (Fried Fish Thai Style)
- Kari Ikan Bendi (Fish Curry with Lady's Finger)
- Gulai Ikan Tenggeri (Mackerel Fish Curry)
- Ikan Goreng Berlada (Fried Fish with Diced Chilli)
- Ikan Goreng Cili Bawang
(Fried Fish with Onion & Chilli)

SEAFOOD

- Sotong Goreng Kunyit (Stir-fried Squids with Turmeric)
- Sambal Udang (Prawns in Chilli Sauce)
- Udang Assam Manis (Sweet Sour Prawns)
- Sotong Sambal Tomato (Squids with Tomato Salsa)

RICE

- Nasi Putih Intan Terpilih (Steamed White Rice)
- Nasi Minyak (Ghee Flavoured White Rice)
- Nasi Briyani Pancawarna
(Basmati Rice with Saffron & Herbs)
- Nasi Tomato (Tomato Flavoured Rice)

VEGETABLE

- Dalca Sayur Campur (Vegetable Curry with Lentils)
- Kacang Panjang Tumis Udang Kering
(Sautéed Long Bean with Dried Shrimp)
- Sayur Bunga Kobis Goreng dengan Lobak Merah
(Sautéed Cauliflower & Carrot)
- Sayur Campur Goreng (Stir-fried Mixed Vegetable)
- Sayur Lodeh (Mixed Vegetable with Coconut Milk)

DESSERT

- Buah-Buahan Tempatan (Mixed Fruit Platter)
- Sago Gula Melaka
(Sago with Coconut & Palm Sugar Syrup)
- Puding Gula Hangus (Cream Caramel)
- Puding Mangga (Mango Pudding)
- Kuih Melayu Tempatan (Mixed Local Cake)
- Agar-Agar Besantan (Coconut Jelly)

SILVER

RM60.00++
per person

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

PLATINUM

RM78.00++
per person

- 6 Cold Dishes / Starters
- 1 Soup
- 7 Hot Dishes
- 6 Desserts
- 2 Action Stalls or Carving Stations

GOLD

RM68.00++
per person

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

COLD DISH / STARTER

- Broccoli with Toasted Almond Vinaigrette
- Boiled Potato with Bacon Bits, Sour Cream & Cilantro
- Caesar's Salad with Condiments
- Chicken Marsala
- Chinese Cold Combination
- Cucumber Raita
- Curried Mayonnaise Chicken & Chick Pea Salad
- Macaroni, Ham & Cheese Salad
- Marinated Jelly Fish with Spicy Sweet Sauce
- Mediterranean Style Roasted Trio Capsicum & Zucchini with Olive Oil
- Pasta and Sausage Salad
- Apple, Potato, Raisin & Walnut Salad
- Roasted Beef Platter with Garnishing
- Basil & Marinated Tomato with Mozzarella Cheese
- Salad Nicoise
- Seared Cherry Tomatoes with Garlic Confit
- Seared Seafood with Olives & Pepper
- Thai Beef Salad with Glass Noodle
- Roasted Chicken Platter with Fruit Garnish
- Tomato, Mozzarella, Oregano & Olive Oil
- Ulam-Ulam Segar & Sambal Belacan
- Gado-Gado with Sweet Peanut Sauce

SOUP

- Traditional Mushroom Soup with Fresh Herbs Cream
- Lobster Bisque with Herbs Crouton
- Minestrone Soup with Pesto
- Chicken Veloute with Smoked Salmon & Chives
- Creamy Vegetable Soup with Pistachio & Crouton
- Creamy Mussel Soup with Baby Leek & Mushroom

- French Onion with Cheese Crouton
- Hot & Sour Szechuan Soup
- Crabmeat Soup with Fish Lips
- Szechuan Seafood Soup with Shredded Mushroom & Bean Curd
- Eight Treasures Soup
- Sup Kambing (Spiced Mutton Soup)
- Sup Ayam Berkentang (Traditional Chicken Soup with Potatoes)
- Sup Tom Yam Lautan (Thai Style Hot & Sour Soup)

HOT DISHES

RICE

- Nasi Tomato (Tomato Flavoured Fragrant Whole Rice)
- Nasi Briyani Pancawarna (Basmati Rice with Saffron & Herbs)
- Pineapple Fried Rice with BBQ Smoked Chicken
- "Yong Chow" Fried Rice with Anchovies & Vegetables
- Nasi Goreng Kampung (Spicy Local Fried Rice)
- Seafood Fried Rice with Curry

PASTA & NOODLE

- Fried Udon Noodle with Seafood
- Penang Char Kway Teow
- Singapore Fried Mee Hoon
- Fried Mee Mamak
- Penne Rigate with Herb Cream Sauce
- Spaghetti Marinara

BEEF

- Grilled Minute Steak with Peppercorn Sauce
- Roasted Beef with Rosemary Sauce
- Beef Stew with Spring Vegetable
- Wok-fried Sliced Beef with Ginger & Spring Onion

- Daging Rendang Tok (Malaysian Braised Beef with Herbs)
- Daging Masak Kurma (Beef in Mild Curry Sauce)
- Oxtail Curry with Potato

LAMB

- Spicy Lamb Curry with Potato
- Grilled Lamb Shoulder with Mint Pepper Sauce
- Lamb Stew with Vegetable
- Roasted Lamb with Rosemary Sauce
- Lamb Kurma (Lamb with Light Coriander & Cumin Curry)

CHICKEN

- Traditional Chinese Roasted Chicken with Black Pepper Sauce
- Steamed Chicken with Ginger & Garlic Soya Sauce
- Szechuan Style Wok-fried Chicken with Crispy Ginger & Scallion
- Roasted Chicken with Prawn Cracker
- Chicken Curry with Potatoes
- Ayam Percik (Turmeric & Coriander Curry Pasta)
- Stir-fried Chicken with Dried Chilli & Cashew Nut
- BBQ Boneless Chicken Leg with Mushroom Pepper Sauce
- Fried Crispy Chicken with Orange Sauce
- Chicken Wing with Teriyaki Sauce
- Ayam Masak Lemak Cili Api (Braised Chicken in Spicy Coconut Sauce)

FISH

- Steamed Fish with Soya Sauce & Sesame Oil
- Sweet & Sour Fish with Capsicum & Onion

FISH (Cont'd)

- Steamed Fish with Spicy Black Bean & Garlic Sauce
- Steamed Fish Teochew Style
- Kari Ikan & Bendi (Fish Curry with Lady's Finger)
- Gulai Ikan Tenggeri (Mackerel Fish Curry)
- Ikan Masam Manis (Sweet Sour Fish Malay Style)
- Ikan Goreng Ala Thai (Fried Fish Thai Style)
- Baked Snapper Fillet with Cheese Sauce
- Fish Piccata Milanese
- Herb Seared Snapper Fillet with Lemon Parsley Sauce
- Ikan Masak Terung Assam Dayak (Hot & Spicy Fish with Local Eggplant)

BEAN CURD

- Braised Bean Curd with Crabmeat
- Steamed Soft Tofu with Soya Sauce, Dried Shrimp & Garlic Oil
- Braised Bean Curd with Seafood & Golden Mushroom
- Deep-fried Bean Curd with Spicy Peanut Sauce
- Braised Bean Curd with Leek, Mushroom & Chicken
- Braised Bean Curd with Chicken Meat, Red Chilli & Soya Sauce
- Steamed Bean Curd with Minced Chicken, Salted & Century Egg
- Tauhu Sambat Goreng Sos Cili (Fried Stuffed Bean Curd with Chilli Sauce)
- Braised Japanese Bean Curd with Green Peas, Chicken & Red Chilli

VEGETABLE

- Sautéed Assorted Vegetable with Almond
- Braised Hong Kong Kailan with Assorted Mushrooms
- Stir-fried Pak Choy with Bai Lin Mushrooms
- Stir-fried Seasonal Vegetable with Oyster Sauce
- Chinese Cabbage with Minced Seafood Sauce
- Kacang Panjang Tumis Udang kering (Salted Long Bean with Dried Shrimps)
- Dalca Sayur Campur (Vegetable Curry with Lentils)
- Sayur Bunga Kobis Goreng Lobak Merah (Sauté Cauliflower with Carrot)

- Sayur Londeh (Mixed Vegetable with Coconut Milk)
- Sauté Corn and Green Peas with Butter and Herb
- Vegetable Rotatauille
- Wok Fried Mixed Vegetable "Lo Han"

SEAFOOD

- Braised Sea Cucumber with Chinese Mushroom and Vegetable
- Grilled King Prawn with Herb Gluten Sauce
- Stir Fried Mussel with Thai Chilli Paste
- Sotong goreng Kunyit (Stir-fried Squid with Turmeric)
- Sambal Udang (Prawn in Chilli Sauce)
- Curry Eraal Okra (Thick Prawn Curry with Lady's Finger)
- Seafood Ragout Provencale Style

POTATO DISHES

- Roasted Herb Potatoes
- Baked Jacket Potatoes
- Lyonnaise Potatoes
- Potato Croquettes
- Roasted Sweet Potatoes with Maple Seasoning
- Herb Mashed Potato
- Deep Fried Potato Wedges
- Hash Brown Potatoes
- Buttered Parley Potato

SHOW COOKING STALL

Action Stall 1

- Laksa with Condiments (to add RM 10.00++ per person)

Action Stall 2

- Prawn and Vegetable Tempura with Kikkoman Soya Sauce Grated Daikon and Sushi Gari (to add RM 20.00++ per person)

Action Stall 3

- Ice Kacang with Assorted Condiments (to add RM 15.00++ per person)

Action Stall 4

- Hainanese Chicken Rice (to add RM 10.00++ per person)

CARVING STATION

STATION 1

- Stuffed Roasted Chicken Roulade au Jus (to add RM 10.00++ per person)

STATION 2

- Roasted Rib Eye Roll au Jus (to add RM 15.00++ per person)

STATION 3

- Roasted Leg of Lamb (to add RM 15.00++ per person)

OPTIONAL

(to add RM 20.00++ per person)

Cold seafood Counter

Seafood (Prawn and Mussel) on Ice with Lemon Wedge and Tabasco Sauce

DESSERT

- Bubur Kacang Hijau (Sweet Green Pea Soup)
- Sago Gula Melaka (Sago with Coconut and Palm Sugar Syrup)
- Bubur Pulut Hitam (Dark Glutinous Rice Sweet Soup)
- Pengat Pisang (Steamed Banana with Brown Sugar and Coconut Sauce)
- Bubur Jagung (Sweet Corn Soup)
- Chilled Ginkgo Nuts with Red Dates and Fungus
- Sweetened Lily Buds with Dried Longans
- Chilled Syrup and Dried Longans with Lotus Seeds
- Almond Bean Curd and Longan in Orange Syrup
- Chilled Sea Coconut with Fresh Ginseng
- Almond Bean Curd and Stuffed Lychees in Orange Syrup
- Mango Pudding with Strawberries and Coconut Cream
- Deep-fried Banana Spring Roll and Blueberry Coullis
- Cream Caramel
- Lemon Cream Brulee
- Milk Chocolate Banana Mousse
- Peach and Almond Custard
- Assorted Fresh Tropical Fruits
- International Pastries