



When it comes to **weddings**,
there's no better partner for you than
Riverside Majestic Hotel.

Every couple wants their special day to be unique.

When you come to us, our experienced and efficient service
will see to it that the day you exchange your vows
will be a day you'll remember.



Jalan Tunku Abdul Rahman, P.O. Box 2928, 93756 Kuching, Sarawak, Malaysia
Tel: (60 82) 247 777 Fax: (60 82) 425 858 Email: weddings@centraloffice.my

Tying the Knot

@ Riverside Majestic Hotel



Chinese Banquet

Minimum 30 tables and above

- 8-course Chinese Set Dinner
- Unlimited Chinese Tea & Soft Drinks
- Corkage waived for beer, hard liquor, wine and champagne
- Complimentary tidbits during pre-dinner reception
- Complimentary sparkling juice for the Champagne Fountain
- 5-tier decorative wedding cake for cake cutting ceremony
- Red carpet aisle with smoke effect for bridal couple's entrance
- 8 flower pedestals along the aisle
- Dainty floral arrangement for each table
- Complimentary decorative backdrop
- Floral arch entrance
- Floral centerpiece for the bridal table
- A pair of decorative ice carving display

More benefits for both of you ...

- Complimentary wedding invitation cards (75% of total confirmed attendance)
- Attractive giveaway for each invited guest
- A complimentary Guest Registration Book (for every 20 confirmed tables)
- A complimentary VIP car park for the bridal car
- A flat rate parking fee for invited guests
- Complimentary use of in-house PA system
- Complimentary food tasting for a table of 10 persons (upon confirmation of the selected menu)
- A complimentary 1 night's stay in our Bridal Suite with a bottle of sparkling wine, chocolates and flowers; plus breakfast for 2 persons at Café Majestic
- A complimentary 2 days, 1 night's stay in our Deluxe Room, inclusive of breakfast for 2 persons
- A complimentary day-use room on your wedding day
- Special room rates for your family and invited guests
- A complimentary 1st Anniversary Dinner for 2 persons at Café Majestic
- Complimentary video recording of your evening wedding banquet at the hotel (applicable for 50 tables and above)

Minimum 20 tables and above

- A wide range of sumptuous specialties from our Buffet Dinner Menu
- Unlimited coffee, tea & soft drinks
- Corkage waived for beer, hard liquor, wine & champagne
- Complimentary tidbits during pre-dinner reception
- Complimentary sparkling juice for the Champagne Fountain
- 5-tier decorative wedding cake for cake cutting ceremony
- Red carpet aisle with smoke effect for bridal couple's entrance
- 8 flower pedestals along the aisle
- Dainty floral arrangement for each table
- Complimentary decorative backdrop
- Floral arch entrance
- Floral centerpiece for the bridal table
- A pair of decorative ice carving display

More benefits for both of you ...

- Complimentary wedding invitation cards (75% of total confirmed tables)
- Attractive giveaway for each invited guest
- A complimentary Guest Registration Book (for every 15 confirmed tables)
- A complimentary VIP car park for the bridal car
- A flat rate parking fee for invited guests
- Complimentary use of in-house PA system
- A complimentary 1 night's stay in our Bridal Suite with a bottle of sparkling wine, chocolates and flowers; plus breakfast for 2 person at Café Majestic
- A complimentary 2 days, 1 night's stay in our Deluxe Room, inclusive of breakfast for 2 persons
- A complimentary day-use room on your wedding day
- Special room rates for your family and invited guests
- A complimentary 1st Anniversary Dinner for 2 persons at Café Majestic
- Complimentary video recording of your evening wedding banquet at the hotel (applicable for 50 tables and above)

Buffet Reception

Tying the Knot
@ Riverside Majestic Hotel



Minimum 300 persons and above

- A wide range of Malay delicacies from our menu
- Unlimited air bandung, coffee, tea & soft drinks
- Complimentary tidbits during pre-dinner reception
- 5-tier decorative wedding cake for cake cutting ceremony
- Red carpet aisle with smoke effect for bridal couple's entrance
- 8 flower pedestals along the aisle
- Dainty floral arrangement for each table
- Complimentary decorative backdrop
- Floral arch entrance
- Floral centerpiece for the bridal table
- A pair of decorative ice carving display

Malay Wedding Reception

The day you say "I Do..."

More benefits for both of you ...

- Complimentary wedding invitation cards (75% of total confirmed tables)
- Attractive giveaway for each invited guest
- A complimentary Guest Registration Book (for every 15 confirmed tables)
- A complimentary VIP car park for the bridal car
- A flat rate parking fee for invited guests
- Complimentary use of in-house PA system
- Complimentary food tasting for a table of 10 persons (upon confirmation of the selected menu)
- A complimentary 1 night's stay in our Bridal Suite with a bottle of sparkling juice, chocolates and flowers; plus breakfast for 2 persons at Café Majestic
- A complimentary 2 days, 1 night's stay in our Deluxe Room, inclusive of breakfast for 2 persons
- A complimentary day-use room on your wedding day
- Special room rates for your family and invited guests
- A complimentary 1st Anniversary Dinner for 2 persons at Café Majestic
- Complimentary video recording of your evening wedding banquet at the hotel (applicable for 50 tables and above)

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DOUBLE HAPPINESS

RM668.00++ 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 香皇芭蕉雞
- 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 三菇燜香港芥藍
- 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 鳳梨炒飯
- 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 大龍果蜜瓜西米露
- 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

RM718.00++ 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 Prawn, 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 咸蛋黃焗蝦
- 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 腰果竹笙什菜
- Braised Sea Cucumber with Assorted Mushroom & Green Vegetable 三菇海參西蘭花
- Braised Hong Kong Kailan with Dried Scallop Sauce 乾貝燜香港芥藍

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

□ CINDAI

RM628.00++ per table

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



□ KERINGKAM

RM678.00++ 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

RM718.00++ 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 Tanga 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

RM75.00++
per person

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

PLATINUM

RM93.00++
per person

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

GOLD

RM83.00++
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)
- Saute 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