



## *Mandarin Suite*

*Weekdays & Weekends : Minimum 8 tables  
Maximum : 13 tables*



### **Chinese Dinner**

**Weekday Medley of Joy**                      \$708++ Per Table (*Jan – Sep 2011*)  
\$758++ Per Table (*Oct – Dec 2011*)

\* Weekday (Monday – Thursday)

**Weekend Medley of Joy**                      \$828++ Per Table (*Jan – Sep 2011*)  
\$878++ Per Table (*Oct – Dec 2011*)

\* Weekend (Friday & Sunday)

**Weekend Medley of Joy**                      \$848++ Per Table (*Jan – Sep 2011*)  
\$898++ Per Table (*Oct – Dec 2011*)

\* Weekend (Saturday, Eve of Public Holidays & Public Holidays)

**Premier Symphony of Love**                      \$1288++ Per Table (*Jan – Dec 2011*)

Prices are subject to 10% service charge & prevailing government taxes and are subject to change without prior notice





## *Our Package*

### **Dining**

- Ⓢ Exquisite Chinese cuisine specially prepared for all your distinguished guests
- Ⓢ A choice of traditional Fruit cake, Chocolate Pralines or Special wedding favors for all guests
- Ⓢ A special rate will be extended for food tasting per table based on your confirmed attendance

### **Beverage**

- Ⓢ Free flow of soft drinks and mixes during the lunch for up to four (4) hours with complimentary nuts and chips
- Ⓢ Special rate will be extended for any 30 liter barrel beer ordered
- Ⓢ No corkage for duty paid hard liquor brought in

### **Decorations**

- Ⓢ A specially designed 5-tier wedding cake on display with a special cake from our pastry Chef for your private celebrations
- Ⓢ Sparkling champagne fountain on display with a complimentary bottle of champagne for toasting
- Ⓢ Choice of wedding decorations and specially designed floral decorations

### **Complimentary**

- Ⓢ A distinctively designed guest signature book to record all well wishes from your guests
- Ⓢ Complimentary chair covers to enhance the ambience of a beautiful and memorable evening
- Ⓢ A luxurious deluxe room for one (1) night stay with complimentary breakfast at our restaurants for the next morning
- Ⓢ Choice of specially designed invitation cards based on 60% of your confirmed attendance. **(Not inclusive printing)**
- Ⓢ Up to 20% complimentary parking coupons based on confirmed attendance (parking is subject to availability)
- Ⓢ Complimentary use of our special video projectors during dinner



# *Medley of Joy - Chinese Menu I*

**Weekday**



日本巧手寿司盘

(牛油果寿司, 鱼子沙拉寿司, 琵琶虾, 烧鸭, 海鲜卷)

*Japanese Sushi Combination*

*(Avocado Sushi, Fish Roe Salad Sushi, Pi Pa Prawn, Roast Duck, Seafood Roll)*

¥¥

蟹肉鱼鳔菇丝翅

*Braised Shark's Fin Soup with Dried Fish Maw and Crabmeat*

¥¥

燕巢甘香奶汁虾球墨鱼花

*Sautéed Prawn and Cuttlefish with Curry Leaf and Butter in Quail's Nest*

¥¥

生姜红杞子蒸金目卢

*Steamed Seabass with Wolfberry and Ginger*

¥¥

红烧海参鲍片扒菜苗

*Braised Sea Cucumber and Sliced Abalone with Seasonal Vegetables*

¥¥

泰式辣汁烧鸡

*Roasted Crispy Chicken with Spicy Sauce Thai Style*

¥¥

鲍汁韭皇草菇焖伊面

*Braised Ee-Fu Noodles with Chives and Mushrooms in Abalone Sauce*

¥¥

酸柑香茅芦荟冻

*Chilled Aloe Vera and Calamansi Jelly with Lemon Grass*

¥¥

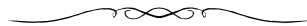
好合

*Chinese Tea*



## *Medley of Joy - Chinese Menu II*

**Weekday**



新潮大拼盘

(芥末沙拉带子, 金网卷, 虾枣, 烧鸭, 日本海草柳)

*Deluxe Combination Platter*

*(Wasabi Scallop, Golden Nest Roll, Prawn Dates, Roasted Duck, Japanese Seaweed with Crabstick)*



滑子磨蟹肉干贝翅

*Braised Shark's Fin Soup with Fresh Crabmeat and Nameko Mushrooms*



辣椒大虾球拼炸馒头

*Braised Fresh Prawns in Chilli Sauce served with Fried Chinese Bun*



蒜香蒸金目鲈

*Steamed Sea Bass with Minced Garlic*



红烧鲍鱼花菇扒菜苗

*Braised Sliced Abalone and Mushrooms with Tender Vegetables*



蒜香金牌吊烧鸡

*Roast Chicken Marinated with Garlic*



双喜荷叶饭

*Lotus Leaf Rice with Mushrooms, Lotus Seed and Dried Shrimp*



福果炖龙眼雪耳海底椰茶

*Double-Boiled Snow Fungus and Longan with Gingko Nuts and Sea Coconut*



好合

*Chinese Tea*



# *Medley of Joy - Chinese Menu I*

## **Weekend**

龙虾沙拉拼盘

(龙虾沙拉, 烧鸭, 日本海草柳, 春卷, 蟹钳)

*Lobster Salad Combination*

*(Lobster Salad, Roasted Duck, Japanese Seaweed with Crabstick, Spring Roll, Crab Claw)*



红烧干贝蟹肉翅

*Braised Shark's Fin Soup with Fresh Crabmeat and Conpoy*



金盏辣汁蜜豆带子墨鱼花

*Sautéed Scallops and Cuttlefish with Honey Pea and Spicy Sauce in Golden*

*Nest*



黄焖奶汁豆根焖津白

*Braised Tientsin Cabbage with Gluten Puff in Traditional Broth*



金银蒜浸海斑

*Deep-Fried Sea Garoupa with Minced Garlic and Superior Soya Sauce*



红烧鲍鱼花菇扒菜苗

*Braised Sliced Abalone with Mushrooms and Tender Vegetables*



泰式辣汁烧鸡

*Crispy Roast Chicken with Spicy Sauce "Thai-Style"*



鲍汁韭皇草菇焖面

*Braised Ee-Fu Noodles with Chives and Mushrooms in Abalone Sauce*



中式美点

(杏汁豆腐花拼班兰椰汁糕)

*Chinese Petit Fours*

*(Chilled Almond Beancurd with Pandan Coconut Cake)*



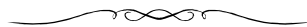
好合

*Chinese Tea*



# *Medley of Joy - Chinese Menu II*

**Weekend**



乳猪大拼盘

(乳猪, 芥末沙拉带子, 琵琶虾, 春卷, 日本海草柳)

*Suckling Pig Combination*

*(Suckling Pig, Pi Pa Prawn, Spring Roll, Japanese Seaweed with Crabstick, Wasabi Scallop)*



双喜滑蛋蟹肉翅

*Braised Shark's Fin Soup with Fresh Crabmeat in Egg Sauce*



燕巢蜜汁干爆大虾球

*Sautéed Fresh Prawns with Honey Sauce in Quail' Nest*



姜丝红杞子蒸海斑

*Steamed Sea Garoupa with Wolfberry and Ginger*



红烧鲍鱼花菇扒菜苗

*Braised Sliced Abalone with Mushrooms and Tender Vegetables*



秘制药材烧鸭

*Roasted Crispy Duck with Special Chinese Herb*



人参红枣鸡

*Braised Whole Chicken with Red Dates and Ginseng*



双喜荷叶饭

*Lotus Leaf Rice with Mushrooms, Lotus Seed and Dried Shrimp*



牛油果布丁

*Chilled Avocado Pudding*



好合

*Chinese Tea*



# *Medley of Joy*

## *Chinese Vegetarian Dinner Menu*

锦绣拼盘

*Deluxe Cold Dish Combination Platter*  
(Vegetarian Spring Roll, Goose, BBQ Pork with Gravy, Ham, Marinated Mushrooms)

¥¥

金菇鱼翅瓜汤

*Shark's Fin Melon Soup with Golden Mushrooms*

¥¥

宫保鱿鱼

*Diced Vegetarian Cuttlefish with Dried Chilli*

¥¥

百合鲜菇扒小白菜

*Sautéed Xiao Bai Cai with Fresh Mushrooms and Lily Bulbs*

¥¥

酸甜素鱼

*Sweet & Sour Vegetarian Fish*

¥¥

福果台湾小白菜

*Taiwan Cabbage with Gingko Nuts*

¥¥

荔茸风尾虾

*Deep-fried Prawns with Bamboo Shoots*

¥¥

冬菇炒伊面

*Fried Ee-Fu Noodles with Shredded Black Mushrooms*

¥¥

南北杏炖雪耳

*Double-Boiled Snow Fungus with Almond*

¥¥

中国茶

*Chinese Tea*



# *Medley of Joy*

## *Muslim Dinner Menu*

### **GADO-GADO CAMPUR MAKANAN LAUT**

*Seafood Gado-Gado  
(Prawns, Cuttlefish, Scallops)*

﴿﴾

### **SUP CENDAWAN ISI KAMBING**

*Mushroom Soup with Minced Lamb*

﴿﴾

### **AYAM MASAK DAUN BAYAM**

*Boiled Chicken with Spinach and Spicy Oyster Sauce*

﴿﴾

### **IKAN SIAKAP PEPES**

*Spicy Steamed Sea Bass in Banana Leaf*

﴿﴾

### **RAJA UDANG MASAK MERAH**

*Deep-Fried Prawns with Tomato Puree*

﴿﴾

### **DAGING RUSOK RENDANG**

*Lamb Chop Rendang*

﴿﴾

### **SAYUR GORENG RAMPAI**

*Fried Mixed Vegetables*

﴿﴾

### **NASI KUNING OPOR AYAM DAN ACAR**

*Yellow Rice with Opor Chicken and Pickles*

﴿﴾

### **KELADI BERSAMA SAGU KRIM**

*Yam in Sago Cream*



# *Symphony of Love*

## *Chinese Dinner Menu*



龙虾沙律拼盘

(龙虾沙律, 烧鸭, 八仙醉鸡, 辣汁小墨鱼, 鱼肉海鲜卷)

*Lobster Deluxe Combination*

*(Lobster Salad, Roast Duck, Drunken Chicken, Mini Octopus, Seafood Roll)*



红烧干贝鸡扒鲍翅

*Braised Superior Shark's Fin with Conpoy & Chicken*



燕盏 XO 酱芦笋炒带子虾球

*Sautéed Prawns & Scallop with Asparagus*

*in XO Chilli Sauce in Quail's Nest*



清蒸海红斑

*Steamed Red Garoupa in Light Soya Sauce*



黄焖鲍鱼海参天白菇扒菜苗

*Braised Abalone & Sea Cucumber*

*with Japanese Mushrooms & Seasonal Vegetable*



黑椒蜜椒炒鹿肉

*Wok-Fried Venison with Capsicum in Black Pepper Sauce*



日式海鲜焖乌东面

*Braised Udon with Seafood*



无花果炖红枣雪蛤

*Double-Boiled Harsma with Red Date & Fresh Figs*



好合

*Chinese Tea*



# *Symphony of Love*

## *Chinese Vegetarian Dinner Menu*

斋拼盘

(春卷, 沙拉猴头菇, 蜜汁叉烧, 紫菜卷)

*Deluxe Vegetarian Cold Dish Combination*

*(Spring Roll, Monkey Head Mushrooms Salad, Char Sew, Seaweed Roll)*

☞

滑子磨三丝羹

*Nemiko Mushrooms Broth with Three Treasures*

☞

金盏蜜豆栗子百合炒斋虾

*Sautéed Prawns with Honey Peas with Chestnut & Lily Bulbs in Quails Nest*

☞

滑子磨雪菜蒸豆腐盒

*Homemade Beancurd*

*Topped with Nemiko Mushrooms & Snow Peas*

☞

斋鲍鱼云耳扒菜苗

*Braised Abalone with Black Fungus & Tender Vegetables*

☞

荔枝酸甜炒鸡丁

*Sautéed Diced Chicken with Lychee in Sweet & Sour Sauce*

☞

荷叶松子菜粒炒饭

*Fried Rice with Vegetables & Pine Nuts in Lotus Leaf*

☞

无花果炖红枣雪蛤

*Double-Boiled Harsma with Red Date & Fresh Figs*

☞

好合

*Chinese Tea*



# *Symphony of Love*

## *Muslim Dinner Menu*

### **MAKANAN SEJUK DAN PANAS**

*BBQ Cuttlefish, Seafood Dumplings, Vietnamese Rice Paper Spring Rolls  
Sugar-cane Prawns & Pandan Leaves Wrapped Chicken*

*🍴*

### **SOTO BANJAR**

*Spiced Pumpkin Soup with Quail Eggs and Scallops  
Glass Noodles & Chinese Celery*

*🍴*

### **AYAM SELERA**

*Roasted Chicken with Hot Paprika, Kaffir Lime & Curry Leaves*

*🍴*

### **SINGGANG SERANI**

*Steamed Whole Gray Garoupa with Fresh Red Chilli Paste  
Okra & Tomatoes*

*🍴*

### **DAGING BAKAR**

*Coriander Sambal Roasted Beef Tenderloin with Evaporated Milk  
Condiment: Chilli Padi in Sweet Soya Sauce*

*🍴*

### **UDANG MASAK BUAH CHILLI SAMBAL**

*Poached Herbed Live Prawns with Coriander and Chilli Sauce*

*🍴*

### **TUMIS GORENG**

*Stir-fried Spinach Leaves with Mushrooms, Green Chilli and Crispy Fried  
Garlic Flakes*

*🍴*

### **NASI GORENG KERABU**

*Stir-fried Rice with Seafood, Lemon Grass, Long Beans  
Malaysian Fresh Herbs*

*🍴*

**TROPICAL FRESH FRUITS**