



## Grange Ballroom

LEVEL 5 MAIN TOWER

### WEDDING LUNCH

	1 Jan to 15 Sep (Min 8, Max 13 tables)	16 Sep to 31 Dec (Min 8, Max 13 tables)
Daily including Eve and Day of Public Holidays	\$928++ per table	\$928++ per table
Premium Menu	\$1388++ per table	\$1408++ per table

Our Wedding Package includes the following:

#### Dining

- Exquisite Chinese cuisine specially prepared by Executive Chinese Chef Sunny Kong of Mandarin Court Chinese Restaurant
- Assorted soft drinks and oriental tea throughout the lunch for up to four hours
- Cocktail nuts and chips served during the pre-lunch reception
- Special rate for food tasting for up to 10 persons based on your guaranteed attendance

#### Beverages

- Sparkling champagne fountain with a bottle of champagne to toast the joyous occasion
- Special rate for any 30-litre barrel of beer or house wines ordered

#### Decorations

- A specially designed 5-tier wedding cake on display with an additional special cake from our Pastry Chef for your private celebration
- Elegant wedding theme and floral decorations

#### Complimentary

- Personalised guest signature book and wedding token box
- Choice of unique wedding favours for all guests in attendance
- Exclusively designed wedding invitation cards based on 60% of your guaranteed guest attendance (Printing of inserts not included)
- One night's stay in our bridal suite with complimentary welcome amenities
- Breakfast for two at Triple Three or served in your bridal suite
- Usage of our LCD projector & screen for your wedding video montage
- Car park passes for 20% of your guaranteed guest attendance (subject to space availability)

For enquiries, please call 6831 6029/6082 or email [weddings.orchard@meritushotels.com](mailto:weddings.orchard@meritushotels.com).

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



## Grange Ballroom

LEVEL 5 MAIN TOWER

### WEDDING DINNER

	1 Jan to 15 Sep (Min 8, Max 13 tables)	16 Sep to 31 Dec (Min 8, Max 13 tables)
Monday to Thursday	\$948++ per table	\$948++ per table
Friday and Sunday	\$968++ per table	\$988++ per table
Saturday, Eve and Day of Public Holidays	\$988++ per table	\$1008++ per table
Premium Menu	\$1388++ per table	\$1408++ per table

Our Wedding Package includes the following:

#### Dining

- Exquisite Chinese cuisine specially prepared by Executive Chinese Chef Sunny Kong of Mandarin Court Chinese Restaurant
- Assorted soft drinks and oriental tea throughout the dinner for up to four hours
- Cocktail nuts and chips served during the pre-dinner reception
- Special rate for food tasting for up to 10 persons based on your guaranteed attendance

#### Beverages

- Sparkling champagne fountain with a bottle of champagne to toast the joyous occasion
- Special rate for any 30-litre barrel of beer or house wines ordered

#### Decorations

- A specially designed 5-tier wedding cake on display with an additional special cake from our Pastry Chef for your private celebration
- Elegant wedding theme and floral decorations

#### Complimentary

- Personalised guest signature book and wedding token box
- Choice of unique wedding favours for all guests in attendance
- Exclusively designed wedding invitation cards based on 60% of your guaranteed guest attendance (Printing of inserts not included)
- One night's stay in our bridal suite with complimentary welcome amenities
- Breakfast for two at Triple Three or served in your bridal suite
- Usage of our LCD projector & screen for your wedding video montage
- Car park passes for 20% of your guaranteed guest attendance (subject to space availability)

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## Imperial Ballroom

LEVEL 35 ORCHARD WING

### WEDDING LUNCH

	1 Jan to 15 Sep (Min 15, Max 22 tables)	16 Sep to 31 Dec (Min 15, Max 22 tables)
Daily including Eve and Day of Public Holidays	\$888++ per table	\$888++ per table
Premium Menu	\$1388++ per table	\$1408++ per table

Our Wedding Package includes the following:

#### Dining

- Exquisite Chinese cuisine specially prepared by Executive Chinese Chef Sunny Kong of Mandarin Court Chinese Restaurant
- Assorted soft drinks and oriental tea throughout the lunch for up to four hours
- Cocktail nuts and chips served during the pre-lunch reception
- Special invitation to a dining experience for ten guests of your choice based on your confirmed menu

#### Beverage

- Sparkling champagne fountain with a bottle of champagne to toast the joyous occasion
- One complimentary 30-litre barrel of beer for your event. Additional barrels can be arranged at a special price of \$700++ per barrel

#### Decorations

- A specially designed 5-tier wedding cake on display with an additional special cake from our Pastry Chef for your private celebration
- Choice of elegant wedding themes and floral decorations

#### Complimentary

- Personalised guest signature book and wedding token box
- Choice of unique wedding favours for all guests in attendance
- Exclusively designed wedding invitation cards based on 70% of your guaranteed guest attendance (printing of inserts not included)
- One night's stay in our bridal suite with complimentary welcome amenities
- Breakfast for two at Tripe Three or served in your bridal suite
- Usage of our LCD projector & screen for your wedding video montage
- Car park passes for 20% of your guaranteed guest attendance (subject to space availability)

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## Imperial Ballroom



LEVEL 35 ORCHARD WING

### WEDDING DINNER

	1 Jan to 15 Sep (Min 15, Max 22 tables)	16 Sep to 31 Dec (Min 15, Max 22 tables)
Monday to Thursday	\$948++ per table	\$948++ per table
Friday and Sunday	\$1088++ per table	\$1138++ per table
Saturday, Eve and Day of Public Holidays	\$1148++ per table	\$1188++ per table
Premium Menu	\$1388++ per table	\$1408++ per table

Our Wedding Package includes the following:

#### Dining

- Exquisite Chinese cuisine specially prepared by Executive Chinese Chef Sunny Kong of Mandarin Court Chinese Restaurant
- Assorted soft drinks and oriental tea throughout the dinner for up to four hours
- Delectable butler-style canapés, cocktail nuts and chips served during pre-dinner reception
- Special invitation to a dining experience for ten guests of your choice based on your confirmed menu

#### Beverages

- Sparkling champagne fountain with a bottle of champagne to toast the joyous occasion
- One complimentary 30-litre barrel of beer for your event. Additional barrels can be arranged at a special price of \$700++ per barrel

#### Decorations

- A specially designed 5-tier wedding cake on display with an additional special cake from our Pastry Chef for your private celebration
- Choice of elegant wedding themes and floral decorations

#### Complimentary

- Personalised guest signature book and wedding token box
- Choice of unique wedding favours for all guests in attendance
- Exclusively designed wedding invitation cards based on 70% of your guaranteed guest attendance (Printing of inserts not included)
- One night's stay in our bridal suite with complimentary welcome amenities
- Breakfast for two at Triple Three or served in your bridal suite
- Pre-dinner or post-dinner refreshments worth \$50 nett for your enjoyment
- Usage of our LCD projector & screen for your wedding video montage
- Car park passes for 20% of your guaranteed guest attendance (subject to space availability)

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# Grand Mandarin Ballroom

LEVEL 6 MAIN TOWER

## WEDDING LUNCH

	1 Jan to 15 Sep	16 Sep to 31 Dec
Monday to Thursday	\$868++ per table Min 35, Max 95 tables	\$868++ per table Min 35, Max 95 tables
Friday and Sunday	\$868++ per table Min 45, Max 95 tables	\$868++ per table Min 45, Max 95 tables
Saturday, Eve and Day of Public Holidays	\$868++ per table Min 50, Max 95 tables	\$868++ per table Min 50, Max 95 tables
Premium Menu	\$1388++ per table	\$1408++ per table

Our Wedding Package includes the following:

### Dining

- Exquisite Chinese cuisine specially prepared by Executive Chinese Chef Sunny Kong of Mandarin Court Chinese Restaurant
- Assorted soft drinks and oriental tea throughout the lunch for up to four hours
- Cocktail nuts and chips served during the pre-lunch reception
- Special invitation to a dining experience for ten guests of your choice based on your confirmed menu

### Beverages

- Sparkling champagne fountain with a bottle of champagne to toast the joyous occasion
- One complimentary 30-litre barrels of beer for your event. Additional barrels can be arranged at a special price of \$700++ per barrel

### Decorations

- A specially designed 5-tier wedding cake on display with an additional special cake from our Pastry Chef for your private celebration
- Choice of elegant wedding themes and floral decorations

### Complimentary

- Personalised guest signature book and wedding token box
- Choice of unique wedding favours for all guests in attendance
- Exclusively designed wedding invitation cards based on 70% of your guaranteed guest attendance (Printing of inserts not included)
- One night's stay in our bridal suite with complimentary welcome amenities
- Breakfast for two at Triple Three or served in your bridal suite
- Usage of our LCD projector & screen for your wedding video montage
- Car park passes for 20% of your guaranteed guest attendance (subject to space availability)

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# Grand Mandarin Ballroom

LEVEL 6 MAIN TOWER

## WEDDING DINNER

	1 Jan to 15 Sep	16 Sep to 31 Dec
Monday to Thursday	\$908++ per table Min 35, Max 95 tables	\$908++ per table Min 35, Max 95 tables
Friday and Sunday	\$1068++ per table Min 45, Max 95 tables	\$1118++ per table Min 45, Max 95 tables
Saturday, Eve and Day of Public Holidays	\$1138++ per table Min 50, Max 95 tables	\$1168++ per table Min 50, Max 95 tables
Premium Menu	\$1388++ per table	\$1408++ per table

Our Wedding Package includes the following:

### Dining

- Exquisite Chinese cuisine specially prepared for by Executive Chinese Chef Sunny Kong of Mandarin Court Chinese Restaurant
- Assorted soft drinks and oriental tea throughout the dinner for up to four hours
- Delectable butler-style canapés, cocktail nuts and chips served during pre-dinner reception
- Special invitation to a dining experience for ten guests of your choice based on your confirmed menu

### Beverages

- Sparkling champagne fountain with a bottle of champagne to toast the joyous occasion
- One complimentary bottle of wine per confirmed table. Additional bottles can be arranged at a special price of \$28++ per bottle
- One complimentary 30-litre barrel of beer for your event. Additional barrels can be arranged at a special price of \$700++ per barrel

### Decorations

- A specially designed 5-tier wedding cake on display with an additional special cake from our Pastry Chef for your private celebration
- Choice of elegant wedding themes and floral decorations

### Complimentary

- Personalised guest signature book and wedding token box
- Choice of unique wedding favours for all guests in attendance
- Exclusively designed wedding invitation cards based on 70% of your guaranteed guest attendance (Printing of inserts not included)
- Two nights' stay in our bridal suite with complimentary welcome amenities
- Breakfast for two at Triple Three or served in your bridal suite
- Pre-dinner or post-dinner refreshments worth \$100 nett for your enjoyment
- Usage of our LCD projector & screen for your wedding video montage
- Car park passes for 20% of your guaranteed guest attendance (subject to space availability)

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# Chinese Lunch Menu

Weekday & Weekend 1/2

## APPETISER

Choose five (5) items from the below selections

- |  |   |   |
|--|---|---|
| <input type="checkbox"/> 沙律虾<br>Prawn Salad          | <input type="checkbox"/> 琵琶虾<br>Pipa Prawn        | <input type="checkbox"/> 魚子壽司<br>Ebiko Sushi            |
| <input type="checkbox"/> 辣汁海蜇<br>Marinated Jellyfish | <input type="checkbox"/> 八爪魚<br>Marinated Octopus | <input type="checkbox"/> 煙鴨胸<br>Smoked Duck Breast      |
| <input type="checkbox"/> 春卷<br>Spring Roll           | <input type="checkbox"/> 金網卷<br>Golden Nest Roll  | <input type="checkbox"/> 薯仔虾<br>Shoestring Potato Prawn |

## SOUP

Choose one (1) item from the below selections

- |  |  |
|--|--|
| <input type="checkbox"/> 三寶翅<br>Braised Shark's Fin with Three Treasures | <input type="checkbox"/> 螺頭燉雞湯<br>Double-boiled Chicken Consommé<br>with Whelk |
|--|--|

## SEAFOOD

Choose one (1) item from the below selections

- |   |   |
|---|---|
| <input type="checkbox"/> 辣椒蝦球拼饅頭<br>Stir-fried Prawn in Chilli Sauce with<br>Steamed Buns | <input type="checkbox"/> XO醬花枝帶子西蘭花<br>Stir-fried Scallop & Cuttlefish with<br>Broccoli in XO Sauce |
|---|---|

## FISH

Choose one (1) item from the below selections

- |  |  |
|--|--|
| <input type="checkbox"/> 清蒸金目鱸<br>Steamed Sea Bass 'Hong Kong' Style | <input type="checkbox"/> 蒜香巴丁魚<br>Steam Patin Fish with Garlic |
|--|--|

\* We champion the sustainability of our natural environment. As such, we offer premium alternative seafood options for your dining pleasure. Please enquire with our wedding planners for more information.



# Chinese Lunch Menu

Weekday & Weekend 2/2

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## POULTRY

Choose one (1) item from the below selections

- 脆皮吊燒雞  
Crispy Roasted Chicken with Prawn Crackers
- 藥材雞  
Braised Chicken with Chinese Herbal Sauce

## VEGETABLES

Choose one (1) item from the below selections

- 北菇鮑貝時蔬  
Braised Sliced King Top Shell with  
Shiitake Mushroom & Seasonal Vegetable
- 干貝冬菇時蔬  
Braised Conpoy with Shiitake Mushroom &  
Seasonal Vegetable


## NOODLES & RICE

Choose one (1) item from the below selections

- 雙菇乾燒伊麵  
Braised Ee-Fu Noodle with Mushrooms
- 臘味荷葉飯  
Fried Rice with Dried Sausages in Lotus Leaf

## DESSERT

Choose one (1) item from the below selections

- 紅豆沙湯圓  
Cream of Red Bean Paste with  
Glutinous Rice Dumplings
  - 香茅蘆薈凍  
Chilled Aloe Vera & Lemongrass Jelly in  
Calamansi Juice
- 
- 

# Chinese Dinner Menu

Weekday 1/2

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## APPETISER

Choose five (5) items from the below selections

- |  |   |  |
|--|---|--|
| <input type="checkbox"/> 沙律蝦<br>Prawn Salad          | <input type="checkbox"/> 琵琶蝦<br>Pipa Prawn        | <input type="checkbox"/> 青芥末帶子<br>Wasabi Scallop   |
| <input type="checkbox"/> 辣汁海蜇<br>Marinated Jellyfish | <input type="checkbox"/> 八爪魚<br>Marinated Octopus | <input type="checkbox"/> 煙鴨胸<br>Smoked Duck Breast |
| <input type="checkbox"/> 春卷<br>Spring Roll           | <input type="checkbox"/> 金網卷<br>Golden Nest Roll  | <input type="checkbox"/> 叉燒<br>Barbecue Pork       |

## SOUP

Choose one (1) item from the below selections

- |  |   |  |
|--|---|--|
| <input type="checkbox"/> 干貝蟹肉魚翅<br>Braised Shark's Fin with<br>Crabmeat & Conpoy | <input type="checkbox"/> 金菇干貝鮑絲翅<br>Braised Shark's Fin with<br>Conpoy & Sliced Abalone | <input type="checkbox"/> 黃炆蟹肉魚肚羹<br>Braised Crabmeat & Fish<br>Maw Broth in Golden Sauce |
|--|---|--|


## SEAFOOD

Choose one (1) item from the below selections

- |   |   |  |
|---|---|--|
| <input type="checkbox"/> 雀巢蜜汁蝦球<br>Stir-fried Prawns with<br>Honey Glaze in Taro Nest | <input type="checkbox"/> 辣汁花枝帶子西蘭花<br>Stir-fried Scallop &<br>Cuttlefish with Broccoli<br>in Szechuan Sauce | <input type="checkbox"/> XO醬鳳凰蚌蝦球西蘭花<br>Stir-fried Prawns &<br>Phoenix Clam with Broccoli<br>in XO Sauce |
|---|---|--|

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# Chinese Dinner Menu

Weekday 2/2

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## FISH

Choose one (1) item from the below selections

- |   |   |   |
|---|---|---|
| <input type="checkbox"/> 清蒸石斑<br>Steamed Garoupa<br>'Hong Kong' Style | <input type="checkbox"/> 醬蒸巴丁魚<br>Steamed Patin Fish with<br>Nyonya Sauce | <input type="checkbox"/> 豉汁金目鱸<br>Steamed Sea Bass with<br>Black Bean Sauce |
|---|---|---|

## POULTRY

Choose one (1) item from the below selections

- |   |  |  |
|---|--|--|
| <input type="checkbox"/> 脆皮吊燒雞<br>Crispy Roasted Chicken<br>with Prawn Crackers | <input type="checkbox"/> 排骨皇<br>Roasted Spare Ribs with<br>Capital Sauce | <input type="checkbox"/> 栗子扒大鴨<br>Braised Duck with Chestnut |
|---|--|--|

## VEGETABLES

Choose one (1) item from the below selections

- |  |   |  |
|--|---|--|
| <input type="checkbox"/> 北菇鮑貝時蔬<br>Braised Sliced King Top<br>Shell with Shiitake Mushroom<br>& Seasonal Vegetable | <input type="checkbox"/> 海參冬菇時蔬<br>Braised Sea Cucumber with<br>Shiitake Mushroom &<br>Seasonal Vegetable | <input type="checkbox"/> 蟹肉鮮菇時蔬<br>Braised Crabmeat with<br>Mushroom & Seasonal<br>Vegetable |
|--|---|--|

## NOODLES & RICE

Choose one (1) item from the below selections

- |   |   |   |
|---|---|---|
| <input type="checkbox"/> 雙菇乾燒伊麵<br>Braised Ee-Fu Noodle with<br>Mushrooms | <input type="checkbox"/> 臘味荷葉飯<br>Fried Rice with Dried<br>Sausages in Lotus Leaf | <input type="checkbox"/> 海鮮炒飯<br>Seafood Fried Rice |
|---|---|---|

## DESSERT

Choose one (1) item from the below selections

- |   |   |   |
|---|---|---|
| <input type="checkbox"/> 紅豆沙湯圓<br>Cream of Red Bean Paste<br>with Glutinous Rice<br>Dumplings | <input type="checkbox"/> 香茅蘆薈凍<br>Chilled Aloe Vera &<br>Lemongrass Jelly in<br>Calamansi Juice | <input type="checkbox"/> 牛油果布丁<br>Chilled Avocado Pudding |
|---|---|---|



# Chinese Dinner Menu

Weekend 1/3

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## APPETISER

Choose five (5) items from the below selections

- |  |  |   |
|--|--|---|
| <input type="checkbox"/> 鮮果沙律蝦<br>Prawn Salad with Fresh Fruit | <input type="checkbox"/> 叉燒<br>Barbecue Pork       | <input type="checkbox"/> 桂花蟹肉<br>Stir-fried Crabmeat with Egg |
| <input type="checkbox"/> 辣汁海蜇<br>Marinated Jellyfish           | <input type="checkbox"/> 八爪魚<br>Marinated Octopus  | <input type="checkbox"/> 龍蝦沙律<br>Lobster Salad<br>or          |
| <input type="checkbox"/> 春卷<br>Spring Roll                     | <input type="checkbox"/> 牛油果壽司<br>Avocado Sushi    | <input type="checkbox"/> 乳豬<br>Sliced Suckling Pig            |
| <input type="checkbox"/> 魚子壽司<br>Ebiko Sushi                   | <input type="checkbox"/> 青芥末帶子<br>Wasabi Scallop   |   |
| <input type="checkbox"/> 琵琶蝦<br>Pipa Prawn                     | <input type="checkbox"/> 煙鴨胸<br>Smoked Duck Breast |   |


## SOUP

Choose one (1) item from the below selections

- |  |   |  |
|--|---|--|
| <input type="checkbox"/> 干貝蟹肉魚翅<br>Braised Shark's Fin with<br>Crabmeat & Conpoy | <input type="checkbox"/> 金菇蟹肉翅<br>Braised Shark's Fin with<br>Enoki Mushroom & Crabmeat | <input type="checkbox"/> 黃炆蟹肉魚肚羹<br>Braised Crabmeat & Fish<br>Maw Broth in Golden Sauce |
|--|---|--|

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# Chinese Dinner Menu

Weekend 2/3

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## SEAFOOD

Choose one (1) item from the below selections

- 辣椒蝦球拼饅頭  
Stir-fried Prawn in Chilli  
Sauce with Steamed Buns
- 辣汁花枝帶子西蘭花  
Stir-fried Scallop &  
Cuttlefish with Broccoli  
in Szechuan Sauce
- XO醬鳳凰蚌蝦球西蘭花  
Stir-fried Prawns &  
Phoenix Clam with Broccoli  
in XO Sauce

## FISH

Choose one (1) item from the below selections

- 潮州蒸澳洲紅斑  
Steamed Australian Red  
Garoupa 'Teochew' Style
- 潮州蒸斗魚昌  
Steamed White Pomfret  
'Teochew' Style
- 清蒸順殼魚  
Steamed Soon Hock in  
Light Soya Sauce

## POULTRY I

Choose one (1) item from the below selections

- 脆皮吊燒雞  
Crispy Roasted Chicken  
with Prawn Crackers
- 人參雞  
Braised Chicken with  
Ginseng Sauce
- 栗子扒大鴨  
Braised Duck with Chestnut

## VEGETABLES

Choose one (1) item from the below selections

- 鮑魚仔天白菇時蔬  
Braised Whole Baby Abalone  
with Shiitake Mushroom &  
Seasonal Vegetable
  - 海參冬菇時蔬  
Braised Sea Cucumber with  
Shiitake Mushroom &  
Seasonal Vegetable
  - 干貝松菇鮑魚仔時蔬  
Braised Whole Baby Abalone  
with Conpoy & Shimeji Mush-  
room & Seasonal Vegetable
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# Chinese Dinner Menu

Weekend 3/3

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## POULTRY II

Choose one (1) item from the below selections

- |   |  |  |
|---|--|--|
| <input type="checkbox"/> 黑椒蜜椒炒鹿肉<br>Wok-Fried Venison with<br>Capsicum in Black<br>Pepper Sauce | <input type="checkbox"/> 排骨皇<br>Roasted Spare Ribs with<br>Capital Sauce | <input type="checkbox"/> 鎮江無錫排骨<br>Pan-Roasted Wu Xi Spare<br>Rib in Black Vinegar Glaze |
|---|--|--|

## NOODLES & RICE

Choose one (1) item from the below selections

- |  |   |   |
|--|---|---|
| <input type="checkbox"/> 蟹肉燴伊麵<br>Braised Ee-Fu Noodle with<br>Mushrooms | <input type="checkbox"/> 臘味荷葉飯<br>Fried Rice with Dried<br>Sausages in Lotus Leaf | <input type="checkbox"/> 海鮮炒飯<br>Seafood Fried Rice |
|--|---|---|

## DESSERT

Choose one (1) item from the below selections

- |   |   |  |
|---|---|--|
| <input type="checkbox"/> 紅豆沙湯圓<br>Cream of Red Bean Paste<br>with Glutinous Rice<br>Dumplings | <input type="checkbox"/> 香茅蘆薈凍<br>Chilled Aloe Vera &<br>Lemongrass Jelly in<br>Calamansi Juice | <input type="checkbox"/> 楊枝甘露<br>Chilled Mango Sago<br>with Pomelo |
|---|---|--|



# Chinese Menu

## Premium Package

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### 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 Platter

(Lobster Salad, Roasted Duck, Drunken Chicken, Mini Octopus, Seafood Rolls)

### 红烧干贝鸡扒鲍翅

\*Braised Superior Shark's Fin with Conpoy and Chicken

### 燕盏XO酱芦笋炒带子虾球

Sautéed Prawns and 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 and Sea Cucumber with Japanese Mushrooms and 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 Hashima with Red Date and Fresh Figs

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# Chinese Vegetarian Menu

## Weekday

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齋拼盤

Deluxe Vegetarian Cold Dish Combination

(Spring roll, Crispy eel, Seaweed Roll, BBQ Pork with Gravy, Salt and pepper Shimeiji Mushroom)

滑子磨三絲羹

Nemiko Mushroom Broth with Three Treasures

金盞松茸菇炒馬蹄雞丁

Sauteed Diced Chicken with Honshimeiji Mushroom  
& Chestnuts in Quails Nest

羅漢腐皮卷

Vegetarian Beancurd Skin Roll

南瓜鮮淮山蘆筍讓竹筍

Bamboo Pith stuffed with Asparagus and Chinese Yam braised  
in Pumpkin Sauce

鮑魚豆根扒菜苗

Braised Abalone with Gluten Puff & Tender Vegetables

雙菇乾燒伊面

Braised Ee Fu Noodles with Assorted Mushroom

南北杏炖雪耳

Double-Boiled Snow Fungus with Almond

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# Chinese Vegetarian Menu

## Weekend

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齋拼盤

Deluxe Vegetarian Cold Dish Combination

(Spring roll, Crispy eel, Seaweed Roll, BBQ Pork with Gravy, Salt and pepper Shimeiji Mushroom)

滑子磨三絲羹

Nemiko Mushroom Broth with Three Treasures

金盞松茸菇炒馬蹄雞丁

Sauteed Diced Chicken with Honshimeiji Mushroom  
& Chestnuts in Quails Nest

羅漢腐皮卷

Vegetarian Beancurd Skin Roll

酸甜素魚

Sweet and Sour Vegetarian Fish

南瓜鮮淮山蘆筍讓竹筍

Bamboo Pith stuffed with Asparagus and Chinese Yam braised  
in Pumpkin Sauce

鮑魚豆根扒菜苗

Braised Abalone with Gluten Puff & Tender Vegetables

雙菇乾燒伊面

Braised Ee Fu Noodles with Assorted Mushroom

南北杏炖雪耳

Double-Boiled Snow Fungus with Almond

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# Chinese Vegetarian Menu

## Premium Package

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### 斋拼盘

春卷, 沙拉猴头菇, 蜜汁叉烧, 紫菜卷

Deluxe Vegetarian Cold Dish Platter

[Spring Rolls, Monkey Head Mushrooms Salad, Barbecued Pork, Seaweed Rolls]

### 滑子磨三丝羹

Nameko Mushrooms Broth with Three Treasures

### 金盏蜜豆栗子百合炒斋虾

Sautéed Prawns with Honey Peas, Chestnut and Lily Bulbs in Quail's Nest

### 滑子磨雪菜蒸豆腐盒

Homemade Beancurd topped with Nameko Mushrooms and Snow Peas

### 斋鲍鱼云耳扒菜苗

Braised Abalone with Black Fungus and Tender Vegetables

### 荔枝酸甜炒鸡丁

Sautéed Diced Chicken with Lychee in Sweet and Sour Sauce

### 荷叶松子菜粒炒饭

Fried Rice with Vegetables and Pine Nuts in Lotus Leaf

### 无花果炖红枣雪蛤

Double-boiled Hashima with Red Date and Fresh Figs

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# Muslim Lunch Menu

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**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

**Sayur Goreng Rampai**

Fried Assorted Vegetables

**Nasi Kuning Opor Ayam Dan Acar**

Yellow Rice with Opor Chicken and Pickles

**Keladi Bersama Sagu Krim**

Yam in Sago Cream

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# Muslim Dinner Menu

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## **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 Assorted Vegetables

## **Nasi Kuning Opor Ayam Dan Acar**

Yellow Rice with Opor Chicken and Pickles

## **Keladi Bersama Sagu Krim**

Yam in Sago Cream

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# Muslim Menu

## Premium Package

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### Makanan Sejuk Dan Panas

BBQ Cuttlefish, Seafood Dumplings, Vietnamese Rice Paper Spring Rolls,  
Sugarcane Prawns, Pandan Leaves Wrapped Chicken

### Soto Banjar

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

### Ayam Selera

Roasted Chicken with Hot Paprika, Kaffir Lime and Curry Leaves

### Singgang Serani

Steamed Whole Sea Garoupa with Fresh Red Chilli Paste Okra and Tomatoes

### Daging Bakar

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

### Udang Masak Buah Chilli Sambal

Poached Live Herbal 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 and Malaysian Fresh Herbs

### Tropical Fresh Fruits

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