

LOVE IS IN THE AIR AT THE GAZEBO

Say 'I do' and capture magical moments at this picture- perfect rooftop gazebo surrounded by landscaped gardens and water features.



CHARMING CHINESE CELEBRATIONS

GARNET PACKAGE
From RM1,780

CORAL PACKAGE
From RM1,980

RUBY PACKAGE
From RM2,180



ALL PACKAGES INCLUDE

- your own customised 8-course set menu
- complimentary food tasting for 10 persons
- free flow of aerated soft drinks and Chinese tea
- complimentary pre-dinner reception tidbits
- complimentary corkage
 - Garnet – 1 bottle of wine or liquor per table
 - Coral – 1 bottle of wine and 1 bottle of liquor per table
 - Ruby – unlimited bottles
- 5-tier champagne fountain with 2 bottles of sparkling juice
- 5-tier mock cake with floral arrangements
- exclusive fresh floral centrepiece for bridal table
- fresh floral arrangements for all guest tables and registration table
- fresh floral pedestals along red carpet
 - Garnet – 4 pedestals
 - Coral – 6 pedestals
 - Ruby – 6 premium pedestals
- backdrop with personalised name design
- usage of in-house AV system with LCD projectors and 2 wireless microphones
- complimentary wedding favours for all guests
- complimentary guest book
- complimentary 3 VIP reserved parking spot for bridal car and family
- complimentary 1-night hotel stay with breakfast for the newlyweds

Terms & Conditions | Offer valid from 1 January 2019 to 31 December 2019
• prices shown are subject to 6% SST • packages are applicable for a minimum of 20 tables at 10 persons per table • other terms apply

The Menu

Start with an **Appetiser**, warm things up with a **Soup** and get it going with **Poultry, Duck** or **Lamb**. Follow through with **Prawns** for happiness, **Fish** for abundance, and **Vegetables** for prosperity. To complete it all, **Rice** would be nice, leading to **Dessert** for a sweet surprise.

A Choice of Appetiser RM

(all appetizer platters will be served at room temperature)

1. 藜麦龙虾尾三拼盘 550 ○
Three Snacks Combination Platter with Quinoa Lobster Tail
2. 什锦乡土风味玉鲍拼盘 500 ○
"Muhibbah" Combination Platter with "Kong Bao" Jade Abalone
3. “妃” 鲍片六福拼盘 480 ○
Six Happiness Platter with "Fei" Abalone Slices
4. 伍福上草沙拉带子拼盘 450 ○
Grand Five Combination Platter with Caesar Scallop
5. 熏鸭烧味海蜆拼盘 400 ○
Barbequed Meat, Jelly Fish and Smoked Duck Platter
6. 佛钵鱼卷四季拼盘 350 ○
Extravaganza Four Combination Platter with Fish Paste Rolls in Yam Ring
7. 蟹钳三荤拼盘 300 ○
Three Combination Platter with Deep-fried Almond Crab Claw
8. 叁点双冷荤盘拼盘 300 ○
Trio Dim Sum and Duo Cold Snacks Platter

A Choice of Individual Soup RM

1. 顶级海参瑶柱菜胆炖汤 60 ○
Double-boiled Soup with Fish Maw, Premium Sea Cucumber, Dried Scallop and Vegetables
2. 黑金蒜鲍鱼瑶柱炖汤 55 ○
Double-boiled Soup with Ten-heads Abalone, Fish Maw, Dried Scallop and Black Garlic
3. 金虫草花满坛香炖汤 50 ○
Double-boiled Soup with Twenty-head Abalone, Fish Lip, Sea Cucumber and Mushroom
4. 花胶响螺羊菌炖汤 50 ○
Double-boiled Soup with Fish Maw, Conch and Morel Mushroom
5. 海椰皇红枣炖竹丝鸡 45 ○
Double-boiled Soup with Black Chicken, Coconut and Dates
6. 松茸包脯福袋炖汤 45 ○
Double-boiled Soup with Jade Abalone, Matsutake Mushroom and Money Bag
7. 金虫花雪灵芝小龙包炖汤 45 ○
Double-boiled Soup with Cordyceps Flower, "Xiao Long Bao" and Fungi
8. 葡萄瑶柱龙抄手炖汤 40 ○
Double-boiled Grapes Soup with Dragon Chicken Dumpling

A Choice of Soup RM

1. 竹笙雞蓉蒸窩菜 450 ○
Braised Birds Nest, Bamboo Pith, Minced Chicken and Egg White Soup
2. 金瓜海八仙羹 400 ○
Braised Eight Treasure Dried Seafood Soup with Pumpkin
3. 松露海鮮蟹皇羹 350 ○
Braised Crab Roe and Assorted Seafood Soup with a Hint of Truffle

4. 花胶松茸瑶柱羹 300 ○
Braised Fish Maw, Matsutake Mushroom and Dried Scallop Soup
5. 海参丝“妃” 鲍蟹肉羹 300 ○
Braised "Fei" Abalone, Sea Cucumber and Crab Meat Soup
6. 红烧海味熏鸭肉香菜羹 300 ○
Braised Smoked Duck and Dried Seafood Soup with Coriander
7. 金菇蟹肉鸡丝羹 200 ○
Braised Crab Meat, Enoki Mushroom and Chicken Soup
8. 四川酸辣鱼鳞菜头羹 200 ○
Sze Chuan Style Sour and Spicy Braised Soup with Fish Maw

A Choice of Poultry RM

1. 玻璃纸草药膳鸡 280 ○
Paper-wrapped Steamed Chicken in Herbs
2. 瑶柱干贝膽菜园鸡 280 ○
Steamed Corn-fed Chicken with Dried Scallop and Vegetables
3. 百里柚子汁焗芝麻鸡腿肉 230 ○
Baked Chicken Thigh with Thyme and Yuzu Sauce
4. 鱼鳞玉树蒸白切鸡 230 ○
Steamed Corn-fed Chicken with Fish Maw and Kai Lan Vegetables
5. 香菇酱煎鸡腿肉 200 ○
Pan-fried Chicken Thigh with Aromatic Mushroom Sauce
6. 蜜汁照烧酱烤鸡腿肉 200 ○
Grilled Chicken Thigh with Honey Teriyaki Sauce
7. 蒙古酱烤鸡 180 ○
Roasted Chicken with Mongolian Sauce
8. 虾片古式烤鸡 150 ○
Classic Style Roasted Chicken with Prawn Chips

A Choice of Duck or Rack of Lamb RM

1. 蒙古酱烤羊架 330 ○
Roasted Rack of Lamb with Mongolian Sauce
2. “当归” 玻璃纸焗羊架 330 ○
Paper-wrapped Baked Rack of Lamb with "Dang Gui" Herb
3. 孜然粉腌焗羊架 300 ○
Baked Rack of Lamb with Cumin Powder and Mint Sauce
4. 香葱汁迷迭香烤羊架 300 ○
Grilled Rack of Lamb with Rosemary in Wild Mushroom and Shallot Jus
5. 荷叶草药蒸鸭包 300 ○
Lotus Leaf Steamed Herbal Duck
6. 芒果蒜头酱烤鸭 280 ○
Garlic Roasted Duck with Mango Salsa
7. 四川脆香酥鸭 250 ○
Sze Chuan Style Deep-fried Duck with Red Peppercorn and Spices
8. 罗勒酱客式熏鸭 250 ○
Hakka Style Smoked Duck Breast with Thai Basil Dip

A Choice of Prawns RM

1. 芝士焗龙虾球 600 ○
Baked Lobster with Mozzarella Cheese
2. 赛螃蟹蛋白虾球 450 ○
Wok-fried Prawns with Crab Meat and Egg White Sauce
3. 金蒜姜酱蒸虾球 450 ○
Steamed Prawns with Ginger and Golden Garlic Sauce
4. 风味鸳鸯蝦 - 请从代码5至8选择 400 ○
"Yin Yang" Prawns
Your Choice of Two Cooking Styles from 5 to 8
5. 西红柿酱焗草蝦 300 ○
Deep-fried Tiger Prawns with Roma Tomato Sauce
6. 香菇酱焗草蝦 300 ○
Deep-fried Tiger Prawns with Aromatic Mushroom Sauce
7. 松子香菜酱焗明蝦 280 ○
Baked White Sea Prawns with Pine Nuts and Coriander Pesto
8. 咸蛋沙焗明蝦 280 ○
Baked White Sea Prawns with Salted Egg Dust

A Choice of Fish RM

(no extra charges for exchange of sauce)

1. 清蒸鼓油皇銀鱈鱼 600 ○
Steamed Cod with Superior Soy Sauce
2. 生抽油炸鱈鱼 580 ○
Deep-fried Pomfret with Superior Soy Sauce
3. 鱼鳞蒸紅星斑 500 ○
Steamed Red-spotted Garoupa with Fish Maw
4. 金蒜姜蓉蒸鮭鱼 420 ○
Steamed Salmon with Ginger and Golden Garlic Crust
5. “味噌” 果仁焗鮭魚 420 ○
Baked Salmon with Nut Crust in "Miso" Sauce
6. 豆筋雪耳蒸鮭鱼 400 ○
Steamed Pacific Cod Fillet with Snow Fungus and Beancurd Sheets
7. 川芎枸杞蒸老虎斑 400 ○
Steamed Tiger Garoupa with "Chuan Gung" Herbs and Wolfberries
8. 橄欖香菇蒸石斑鱼 380 ○
Steamed Garoupa with Olive Mushroom Sauce

A Choice of Vegetables RM

1. 红烧10头鲍狮子头白菇 550 ○
Stewed Ten-head Abalone with Meatballs and Mushrooms in Brown Sauce
2. 虫草花汁四宝佛跳墙 400 ○
Stewed Abalone, Fish Maw, Premium Sea Cucumber and Dried Scallop in Cordyceps Flower Sauce
3. 瑶柱汁紅燒海三宝 350 ○
Braised Fresh Scallops, Fish Maw and Premium Sea Cucumber with Dried Scallop Sauce
4. 紅燒花菇豆腐魚鱈 300 ○
Braised Mushrooms, Fish Maw and Beancurd Sheets in Brown Sauce
5. 玉鲍花菇带子绿叶紅烧肉 280 ○
Braised Mushrooms and Scallops with Smoked Chicken Breast

ADD-ON BEVERAGE ARRANGEMENTS

- Draught Carlsberg (30-litre barrel) at RM1,400 + per barrel • special corkage charge for beer at RM500 per barrel or RM10 per can / bottle
- special corkage charge for additional wine at RM50 per bottle • special corkage charge for additional liquor at RM80 per bottle

6. 带子杏菇扒时蔬 280 ○
Braised Scallops with King Baby Oyster Mushrooms in Brown Sauce
7. 酿花菇扒芥兰 200 ○
Braised Stuffed Chinese Mushrooms with Kai Lan Vegetables
8. 蟹肉汁扒花菇西兰花 200 ○
Stewed Mushrooms and Broccoli with Spider Crab Meat Sauce

A Choice of Rice RM

1. 鲍鱼仔海三宝炒饭 200 ○
Fried Rice with Baby Abalone, Scallops and Shrimps
2. 熏鸭虾米辣椒炒饭 200 ○
Chili Fried Rice with Smoked Duck and Sun-dried Shrimps
3. 鮑汁瑶柱带子炆饭 150 ○
Stewed Dried Scallop Rice with Scallops in Abalone Sauce
4. 蚝干栗子荷叶焗饭 150 ○
Lotus Leaf Steamed Rice with Dried Oysters and Chestnuts
5. 特式杨洲招牌炒饭 150 ○
Yong Chow Style Fried Rice with Diced Sea Whelk and Shrimps
6. 至尊醬玉鲍带子炒饭 120 ○
Supreme Chili Fried Rice with Diced Jade Abalone and Scallops
7. 蒜仁叉烧蒸糯米饭 120 ○
Steamed Glutinous Rice with Barbeque Chicken and Pine Nuts
8. 双虾咸蛋菜粒炒饭 120 ○
Salted Egg and Vegetable Fried Rice with Duo Shrimp

A Choice of Dessert RM

(dessert will be served individually)

1. 鮮百合香蓮炖海燕 50 ○
Double-boiled Bird's Nest with Lotus Seeds and Fresh Lily Bulbs
2. 豆浆雪耳白果炖薏米 30 ○
Double-boiled Snow Fungus, Ginko and Barley in Soya Milk
3. 莓果冰沙红豆甜薯意式奶冻 28 ○
Chilled Panna Cotta with Sweet Potato, Anko and Berry Sorbet
4. 香草雪糕紅豆甜薯派 28 ○
Sweet Potato Pie with Red Bean Salsa and Vanilla Ice-cream
5. 芝麻雪糕椰丝玉米卷 22 ○
Chilled Coconut and Sweet Corn Roll with Black Sesame Ice-cream
6. 柚子桃膠香茅冻 22 ○
Chilled Lemongrass Jelly with Peach Gum and Yuzu Honey
7. 奶油冰淇淋牡丹酥 22 ○
Peony Flower Puff with Crushed Nuts and Hokey Pokey Butterscotch Ice-cream
8. 冰鮮柿餅雪耳海底椰 15 ○
Chilled Sea Coconut with Snow Fungus and Dried Persimmon