

GARNET PACKAGE

From RM2,280

CORAL PACKAGE

From RM2,480

RUBY PACKAGE


From RM2,680


COMPLIMENTARY

 Pre-dinner reception tidbits


Garnet
1 type of canapé

Coral & Ruby
2 types of canapé

 Food tasting for 10 persons

 Wedding favours for all guests

 3 VIP parking spots

 1-night hotel stay with breakfast (2 rooms)

 Guest book

 Corkage

Garnet
1 bottle of wine or liquor per table

Coral
1 bottle of wine and liquor per table

Ruby
Unlimited bottles of wine and liquor

Terms & Conditions I offer valid from 1 January 2025 to 31 December 2025 • prices shown are subject to 8% SST • packages are applicable for a minimum of 20 tables at 10 persons per table • other terms apply

Joyous Celebrations

ALL PACKAGES INCLUDE



FOOD

Your own customised 8-course set menu / Free flow aerated soft drinks and Chinese tea / 5 - tier champagne fountain with 2 bottles of sparkling juice / 5 - tier mock cake with floral arrangements



DECORATIONS

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

2025 SPECIAL PERKS

One (1) complimentary beer barrel
Coral & Ruby only

One (1) complimentary hotel stay with breakfast (2D1N)
Ruby only



The Menu

Start with an **Appetiser**, warm things up with a **Soup** and get it going with **Duck** or **Chicken**. 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

(appetiser will be served individually and at room temperature)

- | | RM |
|--|------|
| 1. 美乃滋龙虾肉拼蟹钳
Lobster Meat and Crab Claw in Mayo | 60 ○ |
| 2. 风味秘汁原鲍刺身拼
Baby Abalone Sashimi with Chef's Special Sauce | 50 ○ |
| 3. 蜂蜜芥末酱北海道扇贝配鳄梨
Hokkaido Scallop with Avocado and Honey Mustard Dressing | 48 ○ |
| 4. 翠蔬蛋黄酱大头虾章鱼拼
Deep-fried Fresh Water Prawn with Mayo, Marinated Octopus and Vegetables | 40 ○ |
| 5. 胡麻酱奶酪蟹钳配腐皮卷
Almond Crab Claw and Bean Curd Roll with Cheesy Goma Sauce | 35 ○ |
| 6. 蚝皇酱瑤柱虾饺拼芋頭糕
Steamed Dried Scallop-Prawn Dumplings and Yam Cake with Oyster Sauce | 35 ○ |

A Choice of Individual Soup

- | | RM |
|---|------|
| 1. 花胶鲍鱼菜胆炖汤
Double-boiled Soup with Baby Abalone, Fish Maw and Cabbage Heart | 55 ○ |
| 2. 高汤瑤柱炖海螺燕液汤
Double-boiled Soup with Bird's Nest, Sea Whelk and Dried Scallop | 50 ○ |
| 3. 海椰皇瑤柱炖白菜卷
Double-boiled Soup with Dried Scallop, Coconut and Cabbage Roll | 45 ○ |
| 4. 瑤柱羊菌鱼唇炖福袋
Double-boiled Soup with Morel Mushroom, Fish Lips, Dried Scallop and Money Bag | 45 ○ |
| 5. 江瑤柱螃蟹肉海鲜羹
Braised Soup with Shredded Dried Scallop, Crab Meat and assorted Seafood | 40 ○ |
| 6. 珊瑚海皇鱼唇海味西红柿羹
Braised Tomato Soup with Shredded Dried Fish Lips and assorted Dried Seafood | 40 ○ |

A Choice of Chicken Or Duck

- | | RM |
|--|-------|
| 1. 蜂蜜柑橘汁百里香烤鸭
Roasted Duck with Thyme in Honey Citrus Jus | 280 ○ |
| 2. 四川花椒腌香酥鸭
Sze Chuan-style Deep-fried Duck with Red Peppercorn and Spices | 280 ○ |
| 3. 玻璃纸香草焗鸡
Paper-wrapped Steamed Herbal Chicken | 280 ○ |
| 4. 松露汁南瓜莲子荷叶鸡
Braised Lotus Leaf Chicken with Pumpkin, Lotus Seeds and Mushroom Truffle Sauce | 260 ○ |
| 5. 杏香蜂蜜柠檬柚子鸡排
Baked Almond Chicken with Honey Pomelo Lemon Sauce | 260 ○ |
| 6. 椰奶姜黄酱烧鸡卷
Roasted Chicken Roulade with Coconut Turmeric Sauce | 240 ○ |

A Choice of Prawns

- | | RM |
|---|-------|
| 1. 芝士焗龙虾体(半体)
Baked Lobster Tail with Mozzarella Cheese (Half Lobster) | 600 ○ |
| 2. 奶油蒜米焗草虾
Baked Tiger Prawns with Butter Garlic Sauce | 380 ○ |
| 3. 咖喱叶金香酱焗草虾
Baked Tiger Prawns with Aromatic Curry Leaf Sauce | 360 ○ |
| 4. 松子香菜酱焗明虾
Baked White Sea Prawns with Pine Nuts and Coriander Pesto | 350 ○ |
| 5. 燕麦果味酱焗明虾
Baked White Sea Prawns with Oats and Fruit Sauce | 340 ○ |
| 6. 三味酱裹鲜草虾
Baked Prawns coated with Three-flavour Sauce and Thyme | 330 ○ |

A Choice of Fish

1. 清蒸鼓油皇银鳕鱼
Steamed Cod with Superior Soy Sauce
2. 意香草酱坚果烤鲑鱼
Nut-crusted Baked Salmon with Italian Herbs Paste
3. 葱姜猴头菇扒龙虎斑
Braised Tiger Garoupa with Lion's Mane Mushroom, Onion, Leek and Ginger
4. 金虫草香菇丝蒸石斑鱼
Steamed Garoupa with Golden Cordyceps Flower and Shredded Mushroom Sauce
5. 藜麦黄豆酥炸金目鲈
Deep-fried Barramundi with Quinoa and Aromatic Shallot Soy Sauce
6. 蒜子酿鱼鳔焖银鲳
Braised Silver Pompano with Stuffed Fish Bladder and Garlic

RM

450 ○
430 ○
400 ○
400 ○
300 ○
300 ○

A Choice of Rice*(item 1 to 3 will use both White and Eco Brown Rice)*

1. 鲍鱼仔瑶柱炒鸳鸯饭
Ying Yang Fried Rice with Mini Abalones, Dried Scallop and Shrimps
2. 特式杨洲招牌炒鸳鸯饭
Yang Chow-style Ying Yang Fried Rice with Mini Abalones and Shrimps
3. 至尊酱熏鸭虾米炒鸳鸯饭
Ying Yang Fried Rice with Supreme Chilli, Smoked Duck and Sun-dried Shrimps
4. 瑶柱虾仁芦笋菇粒炒饭
Fried Rice with Dried Scallop, Shrimps, Asparagus and Mushroom
5. 飘香栗子鸡焗糯米
Baked Lotus Leaf Glutinous Rice with Chestnut and Chicken
6. 荷叶蚝干虾米蒸糯米饭
Steamed Lotus Leaf Glutinous Rice with Dried Oyster and Sun-dried Shrimps

240 ○
220 ○
200 ○
200 ○
180 ○
180 ○

A Choice of Vegetables

1. 小鲍鱼四宝佛跳墙
Baby Abalone, Fish Maw, Premium Sea Cucumber and Dried Scallops with Mushroom
2. 乾隆龙虾钳一品海味锅
Braised Lobster Claw Pot with Baby Abalone, Fish Bladder and Sea Cucumber
3. 红烧鲍脯鱼鳔花菇
Braised Abalone Ingot, Fish Bladder and Mushroom in Brown Sauce
4. 鲍汁关东参扣花胶
Braised Fish Maw and Sea Cucumber with Broccoli
5. 琵琶金玉双菇扣时蔬
Braised Pipa Beancurd and Twin Mushrooms with Seasonal Vegetable
6. 鼎湖上素扒包菜蚝卷
Braised Cabbage Roll with Dried Oyster, Assorted Fungus and Mushroom

RM

400 ○
400 ○
350 ○
350 ○
280 ○
280 ○

A Choice of Dessert*(dessert will be served individually)*

1. 鲜百合香莲炖燕窝
Double-boiled Bird's Nest with Lotus Seeds, Snow Fungus and Fresh Lily Bulbs
2. 绿茶雪糕红豆软汤圆
Chilled Red Bean Glutinous Balls with Green Tea Ice-cream
3. 蜂蜜燕窝香草奶冻
Chilled Vanilla Panna Cotta with Honeycomb Bird's Nest
4. 椰奶酱红豆配南瓜布丁
Chilled Pumpkin Pudding with Red Bean and Coconut Cream Sauce
5. 桃胶枸杞炖雪梨
Double-boiled Pear with Peach Gum and Wolfberries
6. 柚子海底椰龟苓膏
Chilled Herbal Jelly with Yuzu and Sea Coconut Compote

RM
60 ○
35 ○
35 ○
35 ○
22 ○
20 ○

ADD-ON BEVERAGE ARRANGEMENTS

Draught Carlsberg (30-litre barrel) at RM1,800+ per barrel • Special corkage charge for beer at RM550+ per barrel or RM10.50+ per can / bottle • Special corkage charge for additional wine at RM55+ per bottle • Special corkage charge for additional liquor at RM85+ per bottle



Step Into Your Dream Wedding

Our spacious, naturally lit foyer, bathed in warm sunlight, creates the perfect canvas for your special day.