

## ORIENTAL FUSION FINE DINING

**RM120+**

Per Guest for Minimum 10 Guests

### BREAD BASKET

#### APPETIZER | SALAD

Smoked Salmon Tartare with Lychee Spheres  
Citrus Segments, Dill Yoghurt, Crisp Fish Skin

#### SOUP

Szechuan Hot and Sour Soup  
Black Fungus, Minced Chicken, Tofu, Scallions

#### MAIN COURSE

Choice of

##### *Ginger Soy Steamed Line Caught Seabass*

Sautéed Dou Miao, Braised Shiitake Mushrooms, Toasted Pine Nuts, Ginger Soy Sauce

Or

##### *Roulade of Spring Chicken and Chestnuts*

Sautéed Dou Miao, Braised Shiitake Mushrooms, Toasted Pine Nuts, Chicken Jus

#### DESSERT

Chendol Cheesecake  
Served Chendol Jelly, Cooked Red Bean, Coconut and Gula Melaka Sauce

#### CHILLED BEVERAGES

*(Choice of 2 for Above 100 Guests)*

Cranberry Juice | Pink Guava | Orange Squash | Chilled or Hot Ocha

#### HOT BEVERAGES

Special Brewed Coffee  
Fine Tea

Package includes:

- Complete fine dining setup
- Full set cutlery and glasses

Extra Charges

- Uniformed butler staff in attendance – RM100 - 4 Hours
- Chef on Site – RM150 - 4 Hours



## ORIENTAL FUSION FINE DINING

**RM140+**

Per Guest for Minimum 10 Guests

### BREAD BASKET

#### APPETIZER | SALAD

Ahi Tuna Tataki

Thai Mango Salsa, Vine Cherry Tomatoes, Couscous Salad, Sesame Dressing

#### SOUP

Crabmeat Thick Soup

#### MAIN COURSE

Choice of

***Sweet and Sour Pan Seared Red Snapper***

Trio of Capsicum Ragout, Cucumber Salsa, Roasted Cashew Nuts, Sweet and Sour Sauce

Or

***Kung Pao Roasted Spring Chicken Breast***

Trio of Capsicum Ragout, Cucumber Salsa, Roasted Cashew Nuts, Kung Pao Sauce

#### DESSERT

Ondeh-Ondeh Cake

Toasted Coconut Flakes, Mango Pearls, Coconut and Gula Melaka Sauce

#### CHILLED BEVERAGES

*(Choice of 2 for Above 100 Guests)*

Cranberry Juice | Pink Guava | Orange Squash | Chilled or Hot Ocha

#### HOT BEVERAGES

Special Brewed Coffee

Fine Tea

Package includes:

- Complete fine dining setup
- Full set cutlery and glasses

Extra Charges

- Uniformed butler staff in attendance – RM100 - 4 Hours
- Chef on Site – RM150 - 4 Hours



## ORIENTAL FUSION FINE DINING

**RM160+**  
Per Guest for Minimum 10 Guests

### AMUSE BOUCHE

Compliments from the Chef

### APPETIZER | SALAD

Angel Hair Pasta with Caviar  
Prawn Tartare, Herb oil, Micro Herbs

### SOUP

Spicy Thai Coconut and Kaffir Lime Soup with Hokkaido Scallop  
Thai Basil, Green Peas, Fried Shallots, Shimeji Mushrooms

### MAIN COURSE

Choice of

#### ***Cereal Black Cod Fish***

Butter Toasted Cereal Flakes, US Asparagus, Roasted New Potatoes, Cherry Vine Tomatoes, Salted Egg Cream

Or

#### ***Coffee Style Sous Vide Beef Short Ribs***

Coffee Crust, US Asparagus, Roasted New Potatoes, Cherry Vine Tomatoes, Superior Coffee Sauce

### DESSERT

Teh-Ramisu Cake

Served with Sweet Ginger Cream, Mandarin Orange Segments, Milk Chocolate Sauce

### CHILLED BEVERAGES

*(Choice of 2 for Above 100 Guests)*

Cranberry Juice | Pink Guava | Orange Squash | Chilled or Hot Ocha

### HOT BEVERAGES

Special Brewed Coffee

Fine Tea

#### Package includes:

- Complete fine dining setup
- Full set cutlery and glasses

#### Extra Charges

- Uniformed butler staff in attendance – RM100 - 4 Hours
- Chef on Site – RM150 - 4 Hours

