

## CHINESE MENU

Silver Fish with Beancurd

Deep Fried Salted Egg Lotus Root

Assorted Dried Seafood Thick Soup

Deep-Fried Chicken Sichuan Style

Sliced Fish in Pamelo Sauce

Sabak Clam Peninsula Style

Prawns in Signature Chef Sauce

Beancurd with Vegetable in Oyster Sauce

House Special Chicken Noodle

Mixed Fruit Jelly with Chilled Sago Cream

## RM168++

MINIMUM ORDER 30 PAX





## INTERNATIONAL MENU

Garlic Butter Rice Topped with Raisin

Spaghetti Aglio Olio with Mushroom

Grilled Chicken with Rosemary and Thyme Sauce

Deep Fried Fish Fillet with Sweet and Sour Lychee Fish

Stir Fried Prawn in Balinese Sambal

Sauté Cauliflower, Zucchini and Carrot with Italian Herbs

Roasted Leg of Lamb Served with Pumpkin, Potatoes and Carrots, Homemade Mint Sauce, Rosemary and Thyme Sauce

Belgium Chocolate Cake

Red Velvet Cake with Cream Cheese

Mango Pudding

Tropical Fruit Platter

Chilled Orange Juice and Icy Detox Water

RM168++

MINIMUM ORDER 30 PAX



Chef's Selection Trio Appetiser

Double-boiled with Chicken & Cordysep Flower Soup

Mongolian Style Crispy Skin Chicken

Mixed Fruits Prawn Salad

Steamed Jade Perch with Black Bean and Soy Sauce

Beancurd Sheet with Vegetable in Oyster Sauce

Fried Seafood Udon with Garlic

Chilled Longan with Sea Bird's Nest

Fancy Duet Dessert

RM168++ PER PAX
MINIMUM 30 PAX





Superior Four Appetizer

Chef Signature Superior Soup

Irish Cherry Valley Roast Duck

10 ppc Abalone with Fish Maw & Mushroom in Abalone Sauce

Steamed Giant Garoupa in Cloud Fungus & Beancurd Sheet

Creamy Curry Sea Prawn

Superior Soy Fried Noodles with Shredded Chicken

Glutinous Rice Ball in Almond Cream

Creamy Custard Bun

RM238++ PER PAX
MINIMUM 30 PAX