



YOUR NEXT CHAPTER BEGINS HERE

THE GRAND FEAST

- 9-course authentic oriental dinner crafted by Executive Chinese Chef Tommy
- Decorative ceremonial dummy wedding cake
- Two bottles of sparkling wine for toasting ceremony
- Personalised wedding favour:
Choice of praline chocolates or macarons as a customised wedding memento

NIGHT TO REMEMBER

- Fresh floral arrangement for registration table, main table & guest tables
- Floral pedestal decorations along the aisle
- Selection of table linen and chair cover
- Personalised wedding monogram on an ivory curtain backdrop with LED par light
- Use of two LCD projectors with screens and standard PA system for speech & soft piped-in music
- One function room for the bride & groom as a tea ceremony, changing or crew room

THE ROYAL TREATMENT

- Spend one night in our Bridal Suite and wake up to a romantic breakfast in-room or at the Club InterContinental Lounge
- One VIP parking for the bridal car at the hotel porte-cochère
- IHG Business Reward points

LET'S GET MERRY

- Special rate for Tiger beer barrel (30L)
- Corkage waiver for one bottle of wine or hard liquor per table
- Corkage fee for beer barrel is chargeable at RM600 nett per barrel; beer bottle/can is chargeable at RM10 nett per bottle/can
- Free-flow two types of soft drinks and Chinese tea, up to a maximum of five hours
- Family & friends special room rate, inclusive of breakfast at Serena Brasserie

EXTRA TOUCHES

Exclusive package inclusions with a minimum of 25 tables:

- Food tasting arrangement for up to ten persons, applicable on weekdays only, excluding eve of & public holidays
- Two Super King Classic City View rooms for one night stay on the wedding day with breakfast for two at Serena Brasserie
- Corkage waiver for all duty paid bottles of wine & hard liquor
- First anniversary stay in our Super King Classic City View room with breakfast for two at Serena Brasserie

Choose one additional benefit, with 35 tables and above:

- Twenty bottles of house pouring wine
- One barrel of Tiger draught beer
- Upgrade to our Ambassador Suite
- Upgrade to LED projection
- Photowall drape backdrop

Junior Ballroom: Min 15 tables
Grand Ballroom: Min 30 tables



OPULENT OCCASION MENU

PRE-DINNER

Ten platters of canapés **with a minimum of thirty five tables only*

洲际四喜冷热拼盘 INTERCONTINENTAL COMBINATION PLATTER (Choose four)

炸	杏仁酥	凉拌	海蜇	蒸	金沙子蟹柳卷
Deep-fried	Almond Stick	Chilled	Jellyfish	Steamed	Prawn Roe Crab Stick Roll
	虾仁面丝卷		鸡卷		冬菇饺子
	Kataifi Prawn Roll		Chicken Roll		Mushroom Dumpling
	金针菇腐皮卷		日本墨鱼伴海带		翡翠生蚝包
	Bean Curd Roll with Enoki Mushrooms		Japanese Octopus & Seaweed		Cabbage Oyster Roll

汤 SOUP (Choose one)

- 红烧12头鲍鱼蟹肉羹
Braised 12-head Abalone & Crab Meat Soup
- 12头鲍鱼仔冬菇炖鸡汤
Double-boiled 12-head Baby Abalone with Black Mushroom Chicken Soup
- 菠菜蟹肉黑松露酱鱼鳔羹
Braised Fish Maw Soup with Spinach, Crab Meat & Black Truffle Sauce

鸡 POULTRY (Choose one)

- 鲜香酱油鸡
Poached Chicken with Premium Light Soy Sauce
- 鲜橙莎莎酥炸鸡腿
Deep-fried Boneless Chicken Leg with Orange Salsa Sauce
- 烤鸡拼虾饼
Roasted Chicken with Prawn Crackers

鱼 FISH (Choose one)

- 美味辣豆酱蒸红曹鱼
Steamed Red Snapper with Spicy Bean Sauce
- 金蒜清蒸金目鲈
Steamed Sea Bass with Fragrant Garlic Sauce
- 菜脯米椒蒸海斑
Steamed Sea Grouper with Preserved Radish, Chilli & Superior Soy Sauce

虾 PRAWN (Choose one)

- 咸蛋皇爆草虾
Wok-fried Tiger Prawn with Salted Egg Yolk
- 香辣酱爆草虾
Wok-fried Tiger Prawn with Spicy Sauce
- 川汁爆草虾
Wok-fried Tiger Prawn with Sze Chuan Pepper Sauce

蔬菜 VEGETABLE (Choose one)

- 云南什菌豆腐津白卷烩时蔬
Stewed Vegetables with Yunnan Mushroom, Bean Curd Skin & Cabbage Roll
- 双菇豆根竹荪卷烩时蔬
Stewed Vegetables with Mushroom Duo, Bean Curd Skin & Bamboo Pith Roll
- 莲子白果什菌扣芋环
Wok-fried Lotus Seeds, Ginkgo Nuts & Mixed Mushrooms in Yam Ring

饭 RICE (Choose one)

- 银鱼仔蒜香鸡粒炒饭
Garlic Fried Rice with Chicken & Anchovies
- 鲜虾鸡粒炒饭
Egg Fried Rice with Prawn & Chicken
- 双皇海鲜粒炒饭
Seafood Fried Rice with Salted Egg

中式甜品 CHINESE DESSERT (Choose one)

- 冻龙眼海底椰雪耳炖罗汉果
Chilled Luo Hon Guo Syrup with Longan, Sea Coconut & Snow Fungus
- 冻豆浆莲子西米红腰豆
Chilled Soy Bean with Lotus Seeds, Sago & Kidney Beans
- 冻蔗汁雪燕雪耳芦荟
Chilled Sugar Cane Syrup with Snow Bird Nest, Snow Fungus & Aloe Vera

可配唐茶以及两式中华糕点

Served with Chinese Tea & Chinese Pastry Duo

🌿 Enhance your course with the following upgrades: 🌿

汤 SOUP

- 12头鲍鱼仔干贝海玉竹炖鸡汤 (另加 RM 50)
Double-boiled 12-head Baby Abalone, Dried Scallop, Polygonatum & Chicken Soup (add RM50)
- 12头鲍鱼海参鱼鳔炖鸡汤 (另加 RM 50)
Double-boiled 12-head Baby Abalone, Dried Scallop, Cordyceps Flower & Chicken Soup (add RM50)

鸡 POULTRY

- “桃”明炉港式伦敦鸭拼烤鸡 (另加 RM 120)
Duo Combination of Tao's Hong Kong Style Roasted London Duck & Roasted Chicken (add RM120)
- “桃”明炉港式伦敦鸭 (另加 RM 200)
Tao's Hong Kong Style Whole Roasted London Duck (add RM200)

中式甜品 CHINESE DESSERT

- 桃胶香芒杨枝金露 (另加 RM 80)
Chilled Mango Purée with Pomelo & Peach Gum (add RM 80)

鱼 FISH

- 清蒸龙虎斑 (另加 RM 120)
Steamed King Tiger Grouper with Homemade Soy Sauce (add RM120)
- 陈皮姜蒜菇汁蒸罗门星斑 (另加 RM 120)
Steamed Solomon Star Grouper with Braised Tangerine Skin & Mushroom Sauce (add RM120)

虾 PRAWN

- 黄金麦片爆明虾拼极味酱爆明虾 (另加 RM 50)
Duo Combination of Wok-fried Sea White Prawns with Fragrant Oat & Wok-fried Sea White Prawns with Hot Savoury Lemongrass Sauce (add RM50)
- 黑松露酱芹香银杏蓮藕炒虾球 (另加 RM 100)
Sautéed Sea White Prawns (deshelled) with Celery, Ginkgo Nuts & Lotus Roots in Black Truffle Sauce (add RM100)

蔬菜 VEGETABLE

- 鲍鱼仔海参伴福气金钱袋 (另加 RM 120)
Stewed Baby Abalone with Sea Cucumber & Money Bag (add RM120)
- 红烧花胶海参竹笙卷 (另加 RM 280)
Braised Fish Maw, Sea Cucumber with Bamboo Pith Roll (add RM280)

饭 RICE

- 迷你荷叶糯米饭 (另加 RM 50)
Steamed Mini Lotus Leaf Glutinous Rice (add RM50)
- 鹅肝鸭肉飞鱼籽炒饭 (另加 RM 200)
Wok-Fried Golden Egg Rice with Foie Gras, Peking Duck Meat, Edamame & Flying Fish Roe (add RM200)

- 雪燕牛油果露 (另加 RM 100)
Chilled Avocado Purée with Snow Bird Nest (add RM 100)

AUSPICIOUS AFFAIR MENU

PRE-DINNER inclusive of eight platters of canapés

(*additional five platters with a minimum of twenty five tables)

洲际四喜冷热拼盘 INTERCONTINENTAL COMBINATION PLATTER (Choose four)

炸	虾仁米纸卷	凉拌	冷墨鱼仔	蒸	冬瓜蟹柳卷
Deep-fried	Shrimp Roll wrapped in Rice Paper	Chilled	Baby Octopus	Steamed	Winter Melon Crab Stick Rolls
	吉利芝士球		海蜇伴黄瓜		菠菜冬菇卷
	Breaded Cheese Balls		Jellyfish with Cucumber		Spinach Mushroom Rolls
	荔枝虾仁球		翅藻稻荷袋		福气金钱袋
	Lychee Shrimp Balls		Wakame stuffed in Inari Pouch		Fortune Money Bags

汤 SOUP (Choose one)

- 12头鲍鱼仔蟲草花炖鸡汤
Double-boiled Village Chicken Soup with 12-head Baby Abalone & Cordyceps Flower
- 南非螺头冬菇炖鸡汤
Double-boiled Chicken Soup with South African Conch Meat & Black Mushroom
- 12头鲍鱼干贝蟹肉羹
Braised 12-head Abalone Soup with Crab Meat & Dried Scallop

鸡 POULTRY (Choose one)

- 蒜香麻辣酱烤鸡
Roasted Chicken with Fragrant Garlic Spicy Mala Sauce
- 西柠汁炸鸡腿
Deep-fried Boneless Chicken Leg with Lemon Sauce
- 玉兰干贝菜园鸡
Poached Village Chicken with Dried Scallop Sauce & Hong Kong Kailan

鱼 FISH (Choose one)

- 清蒸龙虎斑
Steamed King Tiger Grouper with Superior Soy Sauce
- 果皮红枣黑蒜蒸龙虎斑
Steamed King Tiger Grouper with Black Garlic, Orange Peel & Red Dates
- 金蒜酥炸黄油斑伴生抽皇
Deep-fried Yellow Grouper with Golden Garlic & Superior Soy Sauce

虾 PRAWN (Choose one)

- 金沙咸蛋皇爆虾球
Wok-fried Sea White Prawn with Mongolian Sauce
- 牛油麦香爆明虾拼椒盐明虾
Duo Combination of Wok-fried Sea White Prawn with Fragrant Oat, Butter, Salt & Pepper
- 干煎豉油王明虾
Wok-fried Sea White Prawn with Supreme Soy Sauce

蔬菜 VEGETABLE (Choose one)

- 冬菇豆根海参卷烩时蔬
Stewed Vegetables with Black Mushroom, Sea Cucumber & Bean Curd Skin
- 鱼鳔冬菇金钱袋烩时蔬
Stewed Vegetables, Sea Cucumber, Black Mushroom & Money Bag
- 冬菇海参玉鲍烩时蔬
Stewed Vegetables with Black Mushroom, Sea Cucumber & Jade Abalone

饭 RICE (Choose one)

- 迷你荷叶糯米饭
Steamed Mini Lotus Leaf Glutinous Rice
- 烟熏鸭黄梨炒饭
Fried Rice with Smoked Duck & Pineapple
- 金蒜海鲜炒饭
Seafood Fried Rice with Garlic

中式甜品 CHINESE DESSERT (Choose one)

- 冻金瓜芋头露
Chilled Yam Purée with Diced Pumpkin
- 红枣雪燕炖雪蛤
Double-boiled Red Date Syrup with Snow Bird Nest & Hasma
- 冻芦荟雪燕芒果露
Chilled Mango Purée with Aloe Vera & Snow Bird Nest

可配唐茶以及两式中华糕点

Served with Chinese Tea & Chinese Pastry Duo

 Enhance your course with the following upgrades: 

汤 SOUP

- 花胶冬菇炖鸡汤 (另加 RM 50)
Double-boiled Fish Maw, Black Mushroom & Chicken Soup (add RM 50)
- 12头鲍鱼海参鱼鳔炖鸡汤 (另加 RM 130)
Double-boiled 12-head Abalone, Sea Cucumber, Fish Maw and Chicken Soup (add RM130)

鸡 POULTRY

- “桃”明炉港式伦敦鸭拼烟熏鸡卷 (另加 RM 100)
Duo Combination of Tao's Hong Kong Style Roasted London Duck with Smoked Duck Roll (add RM100)
- “桃”明炉港式伦敦鸭 (另加 RM 160)
Tao's Hong Kong Style Whole Roasted London Duck (add RM160)

西式甜品 WESTERN DESSERT

- 浆果蜜饯与杏仁奶酥芝士蛋糕 (另加 RM 100)
Baked Cheesecake with Berry Compote & Almond Crumble (add RM 100)

鱼 FISH

- 清蒸东星斑 (另加 RM 170)
Steamed Red Coral Grouper with Superior Soy Sauce (add RM 170)
- 清蒸鲳鱼 (另加 RM 170)
Steamed Cod Fish with Superior Soy Sauce (add RM 170)

虾 PRAWN

- 金沙咸蛋皇爆虾球 (另加 RM 80)
Wok-fried Sea White Prawn (deshelled) with Salted Egg (add RM 80)
- 豆蔻沙律爆虾球 (另加 RM 80)
Wok-fried Sea White Prawn (deshelled) with Nutmeg & Mayo (add RM 80)

蔬菜 VEGETABLE

- 12头鲍鱼仔海参伴福气金钱袋 (另加 RM 120)
Stewed 12-head Baby Abalone with Sea Cucumber & Money Bag (add RM 120)
- 红烧花胶海参冬菇 (另加 RM 280)
Braised Fish Maw, Sea Cucumber with Black Mushroom (add RM 280)

饭 RICE

- 鹅肝鸭肉飞鱼籽炒饭 (另加 RM 180)
Wok-fried Golden Egg Rice with Foie Gras, Peking Duck Meat, Edamame & Flying Fish Roe (add RM 180)
- 黑松露海鲜炒饭 (另加 RM 80)
Seafood Fried Rice with Black Truffle (add RM 80)

- 榛果巧克力与水果蜜饯费南雪小蛋糕 (另加 RM 150)
Chocolate Hazelnut Gianduja, Financier with Fruit Compote (add RM 150)

BOUNTIFUL BLESSINGS MENU

PRE-DINNER inclusive of eight platters of canapés
(*additional seven platters with a minimum of twenty five tables)

洲际四喜冷热拼盘 INTERCONTINENTAL COMBINATION PLATTER (Choose four)

炸	虾仁米纸卷	凉拌	冷墨鱼仔	蒸	冬瓜蟹柳卷
Deep-fried	Shrimp Roll wrapped in Rice Paper	Chilled	Baby Octopus	Steamed	Winter Melon Crab Stick Rolls
	吉利芝士球		海蜇伴黄瓜		菠菜冬菇卷
	Breaded Cheese Balls		Jellyfish with Cucumber		Spinach Mushroom Rolls
	荔枝虾仁球		翅藻稻荷袋		福气金钱袋
	Lychee Shrimp Balls		Wakame stuffed in Inari Pouch		Fortune Money Bags

汤 SOUP (Choose one)

- 美国花旗参海玉竹炖鸡汤
Double-boiled Chicken Soup with American Ginseng
- 黑蒜螺头炖鸡汤
Double-boiled Chicken Soup with South African Conch Meat & Black Mushroom
- 黑松露蟹肉海味羹
Braised Crab Meat Soup with Black Truffle & Sea Treasure

鸡 POULTRY (Choose one)

- 药膳富贵菜园鸡
Poached Village Chicken with Chinese Herbs
- “桃”明炉港式伦敦鸭拼烤鸡
Duo Combination of Roasted Chicken & Tao's Hong Kong Style Roasted London Duck
- 烟熏鸭拼脆皮烤鸡
Roasted Chicken & Smoked Duck Breast

鱼 FISH (Choose one)

- 糖醋炸龙虎斑
Deep-fried King Tiger Grouper with Sweet & Sour Sauce
- 果皮红枣黑蒜蒸龙虎斑
Steamed King Tiger Grouper with Black Garlic, Orange Peel & Red Dates
- 鲜竹云耳红枣蒸鲳鱼
Steamed Cod Fish Fillet with Fresh Bean Curd, Red Dates & Yun Fungus

虾 PRAWN (Choose one)

- 酱油皇爆老虎虾
Wok-fried Live Tiger Prawns with Supreme Dark Soy Sauce
- 鸳鸯咸蛋香奶油老虎虾
Duo Combination of Wok-fried Live Tiger Prawn with Salted Egg and Butter Oat
- 椒盐爆老虎虾
Wok-fried Live Tiger Prawns with Salt & Pepper

蔬菜 VEGETABLE (Choose one)

- 瑶柱海参冬菇西兰花
Braised Sea Cucumber, Mushroom & Broccoli with Dry Scallop Sauce
- 12头鲍鱼冬菇豆筋时蔬
Braised 12-head Abalone, Mushroom, Bean Curd Skin with Garden Greens
- 12头鲍鱼黑松露三鲜菇西兰花
Braised 12-head Abalone, Fresh Mushroom Trio & Garden Greens with Black Truffle Sauce

饭 RICE (Choose one)

- 芋头荷叶饭
Steamed Lotus Leaf Rice with Yam & Chicken
- 黑松露酱蛋白蟹肉炒饭
Fried Rice with Crab Meat & Black Truffle Paste
- 有钱佬海鲜炒饭
Seafood Fried Rice with Red Tobiko & Crispy Anchovies

西式甜品 WESTERN DESSERT (Choose one)

- 浆果蜜饯与杏仁奶酥芝士蛋糕
Baked Cheesecake with Berry Compote & Almond Crumble
- 榛果巧克力与水果蜜饯费南雪小蛋糕
Chocolate Hazelnut Gianduja, Financier with Fruit Compote
- 香脆苹果金宝与玉桂雪糕
Apple Crumble with Cinnamon Ice Cream

可配咖啡或茶
Served with coffee or tea

 Enhance your course with the following upgrades: 

汤 SOUP

- 花胶冬菇炖鸡汤 (另加 RM 50)
Double-boiled Fish Maw, Black Mushroom & Chicken Soup (add RM 50)
- 12头鲍鱼海参鱼鳔炖鸡汤 (另加 RM 130)
Double-boiled 12-head Abalone, Sea Cucumber, Fish Maw & Chicken Soup (add RM130)

鸡 POULTRY

- “桃”明炉港式伦敦鸭拼烟熏鸡卷 (另加 RM 100)
Duo Combination of Tao's Hong Kong Style Roasted London Duck with Smoked Duck Roll (add RM100)
- “桃”明炉港式伦敦鸭 (另加 RM 160)
Tao's Hong Kong Style Whole Roasted London Duck (add RM160)

西式甜品 WESTERN DESSERT

- 草莓奶油浆果蜜饯俄式柠檬芝士蛋糕 (另加 RM 50)
Russian Twist Lemon Chilled Cheesecake filled with Strawberry Cream & Mixed Berry Compote (add RM 50)

鱼 FISH

- 清蒸东星斑 (另加 RM 170)
Steamed Red Coral Grouper with Superior Soy Sauce (add RM 170)
- 清蒸鲳鱼 (另加 RM 170)
Steamed Cod Fish with Superior Soy Sauce (add RM 170)

虾 PRAWN

- 金沙咸蛋皇爆虾球 (另加 RM 80)
Wok-fried Sea White Prawn (deshelled) with Salted Egg (add RM 80)
- 豆蔻沙律爆虾球 (另加 RM 80)
Wok-fried Sea White Prawn (deshelled) with Nutmeg and Mayo (add RM 80)

蔬菜 VEGETABLE

- 12头鲍鱼仔海参伴福气金钱袋 (另加 RM 100)
Stewed 12-head Abalone with Sea Cucumber & Money Bag (add RM 100)
- 红烧花胶海参冬菇 (另加 RM 260)
Braised Fish Maw, Sea Cucumber with Black Mushroom (add RM 260)

饭 RICE

- 鹅肝鸭肉飞鱼籽炒饭 (另加 RM 180)
Wok-fried Golden Egg Rice with Foie Gras, Peking Duck Meat, Edamame and Flying Fish Roe (add RM 180)
- 黑松露海鲜炒饭 (另加 RM 80)
Seafood Fried Rice with Black Truffle (add RM 80)

- 绿茶柚子欧培拉蛋糕与芝麻意式奶冻 (另加 RM 50)
Green Tea Yuzu Opera & Sesame Panna Cotta (add RM 50)



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INTIMATE WEDDINGS AT TAO CHINESE CUISINE



Minimum Capacity: 80 persons
Maximum Capacity: 100 persons

THE GRAND FEAST

- 9-course authentic oriental dinner crafted by Executive Chinese Chef Tommy
- Decorative 3-tier ceremonial dummy wedding cake
- One bottle of sparkling wine for toasting ceremony
- Free-flow of Chinese tea up to a maximum of four hours during dinner

NIGHT TO REMEMBER

- Fresh floral arrangement for registration table, main table & guest tables
- One exclusive wedding favour for each guest
- One private dining room for the bride & groom as a tea ceremony, changing or holding room

THE ROYAL TREATMENT

- Spend a night in our Super King Classic City View room and wake up to a romantic breakfast in-room or at Serena Brasserie (Applicable for bookings of 80 persons and above only)
- One VIP parking at the hotel porte-cochère

LET'S GET MERRY

- Corkage waiver for one bottle of wine or hard liquor per table
- Family & friends special room rate, inclusive of breakfast at Serena Brasserie

TALE AS OLD AS TIME MENU

- “桃” 精美拼盘
Tao's Gourmet Combination Platter
 - 黑松露带子蟹肉海味羹
Braised Scallops with Crab Meat,
Dry Seafood Broth with Truffle Paste
 - 杞子姜米双菌蒸龙虎斑
Steamed King Tiger Grouper with Duo Fungus,
Wolfberries & Minced Ginger with Soy Sauce
 - 香辣马铃薯烤鸡
Tao's Roasted Chicken with Fried Fragrant &
Spicy Potatoes and Chinese Style Piri Sauce
- 蛋丝麦片爆草虾
Wok-fried Live Tiger Prawns with
Butter Oat & Crispy Egg Floss
 - 鲍鱼冬菇鱼鳔时蔬
Braised Abalone, Flower Mushroom &
Fried Fish Maw with Garden Greens
 - 有钱佬炒饭
Fried Rice with Seafood, Red Tobiko &
Crispy Scallops
- 豆浆雪耳汤圆
Hot Soy Milk with White Fungus &
Glutinous Rice Balls
 - 美点双辉
Assorted Sweetened Chinese Pastries
 - 香片
Jasmine Tea

WRITTEN IN THE STARS MENU

- “桃” 精美拼盘
Tao's Gourmet Combination Platter
 - 蟲草花鲍鱼炖鸡汤
Double-boiled Village Chicken Soup with
Abalone & Cordyceps Flower
 - 黑蒜果皮姜丝蒸龙虎斑
Steamed King Tiger Grouper with Black Garlic,
Orange Peel & Shredded Ginger with Soy Sauce
 - 瑶柱玉兰菜园鸡
Poached Village Chicken with
Dried Scallop Sauce & Hong Kong Kailan
- 咸蛋爆草虾
Wok-fried Live Tiger Prawns with
Salted Egg Yolk
 - 海参冬菇豆筋时蔬
Braised Sea Cucumber, Flower Mushroom &
Bean Curd with Garden Greens
 - 黑松露酱蛋白蟹肉炒饭
Fried Rice with Crab Meat &
Black Truffle Paste
- 洛神花山楂雪燕芦荟糖水
Chilled Snow Bird Nest, Aloe Vera,
Roselle & Hawthorn Syrup
 - 美点双辉
Assorted Sweetened Chinese Pastries
 - 香片
Jasmine Tea

BLOSSOMS OF LOVE MENU

- 龙虾沙律拼盘
Tao's Lobster Mixed Fruit Salad &
Oven-baked Cheese Oyster Platter
 - 羊肚菌蟲草花花胶炖马来鸡汤
Double-boiled Village Chicken Soup with
Fish Maw, Morel Mushroom & Cordyceps Flower
 - 鲜竹云耳红枣蒸鳕鱼
Steamed Cod Fish Fillet with Wood Ear Mushroom,
Red Dates & Fresh Bean Curd
 - “桃”明炉港式烤鸭
Tao's Hong Kong Style Roasted Duck
- 姜丝蛋白蒸生虾
Steamed Fresh Water Prawns with
Egg White Sauce
 - 夏果北海道带子炒澳洲芦笋
Wok-fried Hokkaido Scallops with
Asparagus & Macadamia Nuts
 - 柴鱼丝加拿大野米芋头鸡粒炒饭
Fried Canadian Wild Rice with Yam &
BBQ Chicken
- 冻蔗汁芦荟桃胶
Chilled Sugarcane Juice with
Peach Gum & Aloe Vera
 - 美点双辉
Assorted Sweetened Chinese Pastries
 - 香片
Jasmine Tea



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RAIKAN CINTA PACKAGE



THE GRAND FEAST

- Authentic Malay set dinner crafted by Executive Chef Rudy
- Decorative ceremonial dummy wedding cake
- Personalised wedding favour: Choice of praline chocolates or macarons as a customised wedding memento

NIGHT TO REMEMBER

- Fresh floral arrangement for registration table, main table & guest tables
- Red carpet for the bridal march
- Selection of table linen and chair cover
- Use of two LCD projectors with screens and standard PA system for speech & soft piped-in music
- One function room for the bride & groom as VIP holding room or changing room

THE ROYAL TREATMENT

- Spend one night in our Bridal Suite and wake up to a romantic breakfast in-room or at the Club InterContinental Lounge
- IHG Business Reward points
- One VIP parking for the bridal car at the hotel porte-cochère

LET'S GET MERRY

- Free-flow two types of chilled juices up to a maximum of five hours
- Pre-dinner inclusive of breadsticks and vegetable crudités with dip
- Family & friends special room rate, inclusive of breakfast at Serena Brasserie

EXTRA TOUCHES

Exclusive package inclusions with a minimum of 35 tables:

- Food tasting arrangement for up to ten persons, applicable on weekdays only, excluding eve of & public holidays
- Two Super King Classic City View rooms for one night stay on the wedding day with breakfast for two at Serena Brasserie
- First anniversary stay in our Super King Classic City View room with breakfast for two at Serena Brasserie

Choose one additional benefit, with 45 tables and above:

- Ten platters of canapés for pre-dinner
- Floral pedestal decorations along the aisle

Junior Ballroom: Min 15 tables
Grand Ballroom: Min 35 tables

RAIKAN CINTA MENU

RAIKAN CINTA SET MENU 1

APPETISER PLATTER

Fish Balls with Spices
Bebola Ikan Berempah

Fried Mussels with Flour & Turmeric
Kupang Goreng Tepung Kunyit

Chicken with Lemongrass Skewers
Satay Lilit Ayam Serai

Malay Style Squid Salad
Kerabu Sotong

SOUP

Malay Spiced Mutton Broth with Vegetables
Sup Kambing Berempah dengan Sayur-sayuran

MAIN COURSE

Broiled Honey-herb Glazed Chicken
Ayam Panggang Madu

Sautéed Prawns with Lemongrass &
Sweet & Spicy Tomato Sauce
Udang Tumis Serai Sos Tomato Cili

Baked Stuffed Squid with 'Phad Prik' Vegetables
Sotong Sumbat Bakar dengan Sayur 'Phad Prik'

MAIN COURSE

Braised Beef Rendang 'Padang' Style
Daging Rendang Padang

Vegetables and Lentils with Lamb Ribs
Dalcha Sayuran Tulang Rusuk Kambing

Chicken Biryani Rice
Nasi Biryani Ayam

Steamed Fragrant White Rice
Nasi Putih

CONDIMENTS

Pickled Pineapple & Prawn Crackers
Acar Nenas & Keropok Udang

DESSERT

Pandan Sago Gula Melaka with Vanilla Ice Cream
Pandan Sago Gula Melaka bersama Ais Krim Vanila

Served with Coffee or Tea
Dihidang bersama Kopi atau Teh

RAIKAN CINTA SET MENU 2

APPETISER PLATTER

Sweet & Sour Chicken Rolls
Ayam Gulung Masak Masam Manis

Stir-fried Prawns with Lemongrass
Udang Goreng Serai

Chilled Squid with Turmeric & Cashew Nuts
Sotong Kunyit Gajus

Spicy Malay Beef Salad
Kerabu Daging

SOUP

Spicy Mixed Seafood Soup
Sup Campur Hidangan Laut

MAIN COURSE

Terengganu Style Stuffed Chicken with 'Percik' Sauce
Ayam Sumbat Percik Terengganu

Braised Sliced Beef with Black Soy-pepper Sauce
Hirisan Daging Masak Hitam

Sea Bass Fillet in Fermented Durian,
Turmeric & Coconut Gravy
Siakap Masak Lemak Tempoyak

MAIN COURSE

Braised Lamb with Lentils & Vegetables
Dalcha Kambing & Sayuran

Stir-fried Mixed Vegetables with Prawns
Sayur Campur dengan Udang

Tomato Rice with Green Peas
Nasi Tomato Kacang Hijau

Steamed Fragrant White Rice
Nasi Putih

CONDIMENTS

Pickled Cucumber & Pineapple with
Dhal Rempeyek
Acar Timun & Nenas dengan Rempeyek

DESSERT

Layered Cake with Yam Ice Cream
Kuih Lapis bersama Ais Krim Keladi

Served with Coffee or Tea
Dihidang bersama Kopi atau Teh



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TAJ PACKAGE



THE GRAND FEAST

- Customise your very own sumptuous feast prepared by our dedicated team of chefs
- Decorative ceremonial dummy wedding cake
- Personalised wedding favour :
Your choice of personalised praline chocolates or macarons as a customised wedding memento

NIGHT TO REMEMBER

- Fresh floral arrangement for main table, reception table & guest tables
- Red carpet for the bridal march, from ballroom entrance leading up to the bridal table
- Selection of table linen and chair cover
- Two (2) LCD projectors with screens and standard PA system for speech & soft piped-in music
- One (1) function room for the Bride & Groom as VIP holding room or changing room

THE ROYAL TREATMENT

- Spend one (1) night in our Bridal Suite and wake up to a romantic breakfast in-room or at Club InterContinental
- One (1) VIP parking for the bridal car at the hotel porte-cochère
- IHG Business Reward points

LET'S GET MERRY

- Free-flow of two (2) types of chilled juice during dinner
- One-hour free flow of cordial punch with breadsticks and vegetable crudités with dip during pre-dinner
- Family & friends special room rate

EXTRA TOUCHES

Exclusive package inclusions with a minimum of 35 tables:

- Food tasting arrangement for up to ten (10) persons, applicable on weekdays only, excluding eve of & public holidays
- Two (2) Super King Classic Rooms for one (1) night stay inclusive of breakfast for two (2)
- First anniversary stay at Super King Classic Room High Floor inclusive of breakfast for two (2)

Choose one additional perk, with 45 tables and above:

- Ten (10) platters of canapes for pre-dinner
- Room upgrade from Super King Classic Room High Floor to Super King Classic Room with Club Access
- Floral pedestal decorations along the aisle

Junior Ballroom: Min 15 tables
Grand Ballroom: Min 35 tables

TAJ MENU

TAJ DOME SET MENU

MAIN COURSE

Tandoori Chicken with Yoghurt Cream

Enhance your course with the following upgrades:

Baby Chicken Navratan Curry	RM70
Spring Chicken Makhani	RM70
Slow-cooked Butter Chicken Roulade	RM100

Lamb Rogan Josh

Enhance your course with the following upgrades:

Kashmiri Lamb Shank	RM130
Australian 7 Rib Rack of Lamb with Korma Paste and Cashewnut	RM190
Australian Lamb Leg Madras Curry	RM100

Fish Curry with Eggplants

Enhance your course with the following upgrades:

Garoupa Machhere Jhol (Bengali Garoupa Fish Curry)	RM100
Fish Kasundi Curry (Norwegian Salmon Fish Curry with Mustard Flavour)	RM130
Atlantic Cod Fish Fillet Jalfrezi	RM230

Prawn Masala

Enhance your course with the following upgrades:

Tiger Prawn Koliwada	RM130
Keerti's Karwari Prawns (Deep-fried Tiger Prawn with Indian Spices)	RM130
King Prawn Malai Curry	RM310

APPETISER

Potato Salad with Greens

Enhance your course with the following upgrades:

Aloo Channa Papri Chat (Pink Potato, Chickpea Salad and Crispy Bread Toast)	RM70
Pan-seared U.S. Scallop on Aloo Tikki and Masala Dressing	RM130
Roasted Indian Spiced Chicken Roulade with Mint Yoghurt and Tomato Chutney	RM100

SOUP

Curry Pumpkin Soup with Selection of Naan Breads

Enhance your course with the following upgrades:

Australian Baby Spinach and Roma Tomato Dhal (Indian Spinach, Tomato and Lentil Soup)	RM70
Chicken Shorba and Shimeiji Mushroom (Spicy Chicken Broth with Traditional Indian Spice)	RM70

VEGETABLES

Sambar, Aloo Matar, Paneer Kaju Makhani, Okra, Poppadom

Enhance your course with the following upgrades:

Eryngii Mushroom and Matar Paneer Masala (Mushrooms, Paneer Cheese and Green Pea)	RM70
Thai Asparagus, Russet Potatoes and Cauliflower Masala	RM100

RICE

Biryani Pilau

Enhance your course with the following upgrades:

Chettinad Saffron Rice	RM70
Mughlai Vegetable Briyani	RM70

DESSERT

Kheer Devimia

Enhance your course with the following upgrades:

Sooji Halwa with Vanilla Ice Cream	RM70
Rice Pudding with Cashew Nuts	RM70
Chocolate Mousse Cake, Berries Compote and Carrot Halwa	RM100

All prices quoted are inclusive of prevailing taxes



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I DO PACKAGE

THE GRAND FEAST

- Made-to-order sumptuous feast by our dedicated chefs
- Decorative ceremonial dummy wedding cake
- Two bottles of sparkling wine for toasting ceremony
- Personalised wedding favour:
Choice of praline chocolates or macarons as a customised wedding memento

NIGHT TO REMEMBER

- Fresh floral arrangement for registration table, main table & guest tables
- Floral pedestal decorations along the aisle
- Selection of table linen and chair cover
- Personalised wedding monogram on an ivory curtain backdrop with LED par light
- Use of two LCD projectors with screens and standard PA system for speech & soft piped-in music
- One function room for the bride & groom as VIP holding room or changing room

THE ROYAL TREATMENT

- Spend one night in our Bridal Suite and wake up to a romantic breakfast in-room or at the Club InterContinental lounge
- One VIP parking for the bridal car at the hotel porte-cochère
- IHG Business Rewards points

LET'S GET MERRY

- Special rate for Tiger beer barrel (30L)
- Corkage waiver for one bottle of wine or hard liquor per table
- Corkage fee for beer barrel is chargeable at RM600 nett per barrel; beer bottle/can is chargeable at RM10 nett per bottle/can
- Free-flow two types of soft drinks up to a maximum of five hours
- Family & friends special room rate, inclusive of breakfast at Serena Brasserie

EXTRA TOUCHES

Exclusive package inclusions with a minimum of 25 tables:

- Food tasting arrangement for up to ten persons, applicable on weekdays only, excluding eve of & public holidays
- Two Super King Classic City View rooms for one night stay on the wedding day with breakfast for two at Serena Brasserie
- Corkage waiver for all duty paid bottles of wine & hard liquor
- First anniversary stay in our Super King Classic City View room with breakfast for two at Serena Brasserie

Choose one additional benefit, with 35 tables and above:

- Twenty bottles of house pouring wine
- One barrel of Tiger draught beer
- Room upgrade to our Ambassador Suite
- Upgrade to LED projection
- Photo wall drape backdrop

Junior Ballroom: Min 15 tables
Grand Ballroom: Min 30 tables



I DO MENU

I DO SET MENU

APPETISER

Grilled Portobello Mushroom Winter Bouquet Salad au Pesto Purée

Enhance your course with the following upgrades:

Black Prawns with Ahi Tuna Mousse, Seafood Quenelle, Peach Tomato Salsa and Honey Lemon Aioli RM200

Nori-dusted Seared Scallops with Blood Orange Gelée, Yellow Highland Frisée, Tobiko and Edamame RM150

45°C Herb-infused Salmon, Asparagus Salad, Beetroot Purée and Vine Tomatoes, Capers and Mizuna RM150

Chicken & Pistachio Terrine with Garlic Confit and Rocket & Espelette Pepper Hummus RM150

SOUP (Choose one)

Cream of Forest Mushroom Soup

or

Venitian Tomato Soup

Enhance your course with the following upgrades:

Seafood Bisque Cappuccino with a Flat Baguette and Chilli Oil RM150

Silky Chicken Velouté Soup with Smoked Chicken Bits and Pecan Garlic Crumble RM100

Beef Consommé with Herbed Sausage Quenelles and Parmesan Croutons RM100

SORBET

Calamansi Sour Plum Sorbet

MAIN COURSE (Choose one)

Roasted Herb-crusted Beef Tenderloin with Root Vegetables and Asparagus

or

Oven-baked Ocean Butterfish on Thyme-flavoured Potatoes and Vegetable Mille-feuille

or

Roasted Chicken Breast Stuffed with Wild Mushrooms on a bed of Pumpkin Mash and Green Vegetables

Enhance your course with the following upgrades:

Lamb Rack Duo, Broccolini, Slow-cooked Cherry Tomatoes, Pommes Purée and Natural Jus RM350

Chilled Grain-fed Angus Beef Tenderloin with Roasted Dutch Carrots, Braised Jumbo Asparagus,
Black Olive Polenta Cake and Thyme Jus RM300

Stuffed Chicken Roulade with Pecan Portobello Mushrooms, Jumbo Asparagus, Broccolini,
Sweet Kumara Purée and Rosemary Jus RM150

Scorched Norwegian Salmon, Seasonal Vegetables, Bok Choy, Roasted Scalloped Potatoes and Lemon Morel Sauce RM150

DESSERT (Choose one)

Apple Crumble with Cinnamon Ice Cream and Fruit Compote

or

Blueberry Cheesecake with Mango Ice Cream

Enhance your course with the following upgrades:

Chocolate Hazelnut Gianduja, Orange Madeleine and Red Fruit Compote RM150

Lemon Cream Duo, Almond Dacquoise, Mandarin Orange Jelly and Pistachio Crumble with Mixed Berry Compote RM150

Served with Coffee or Tea

All prices are inclusive of prevailing taxes



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INTIMATE WEDDINGS AT TATSU JAPANESE CUISINE



Private Dining Room: Max 30 persons
Entire Restaurant: Min 50 persons

THE GRAND FEAST

- Authentic Japanese 5-course menus or buffet curated by Executive Japanese Chef Hiroshi Masuda
- Decorative 3-tier ceremonial dummy cake
- One bottle of sparkling wine or juice for toasting ceremony
- Free-flow of Ocha (green tea) and soft drinks up to a maximum of four hours during the event

NIGHT TO REMEMBER

- Fresh floral arrangement for main table and guest tables
- One exclusive wedding favour for each guest
- Two pedestal stands
- Use of LCD projector with screen and one cordless microphone

THE ROYAL TREATMENT

- Spend one night in our Super King Classic City View room and wake up to a romantic breakfast in-room or at Serena Brasserie (Applicable for bookings of 80 persons and above only)
- First anniversary lunch or dinner for two at Tatsu with one bottle of sparkling wine or juice (Applicable for Mori 5-course menu only)

LET'S GET MERRY

- Corkage waiver for one bottle of wine or hard liquor per table for every 10 persons
- Family & friends special room rate, inclusive of breakfast at Serena Brasserie

BOTAN 5-COURSE MENU

ZENZAI

- Ebi Shibani, Tai No Ko & Mozuku

SASHIMI

- Kanpachi Carpaccio

OSUIMONO

- Dobin Mushi (Steamed Clear Soup)

MAIN COURSE (Choose one)

- Teppanyaki Seafood Platter (Salmon And Prawn) served with Steamed Rice
- Teppanyaki Black Angus Beef served with Steamed Rice

DESSERT

- Homemade Signature Goma Pudding & Matcha Mochi

MORI 5-COURSE MENU

ZENZAI

- Ebi Shibani, Tai No Ko & Datemaki

SASHIMI

- Salmon, Kanpachi & Maguro

OSUIMONO

- Asari Miso Shiru (Traditional Stewed Clam Miso Soup)

MAIN COURSE (Choose one)

- Stewed Beef Short Ribs served with Black Miso Sauce & Steamed Rice
- Gindara Teriyaki served with Steamed Rice

DESSERT

- Homemade Signature Goma Pudding & Matcha Mochi

JAPANESE BUFFET MENU

SALAD

- Tanoki Salad
- Almond Salad
- Seaweed Salad
- Tuna Mayo Salad

SUSHI

- Salmon Aburi
- Butterfish
- Tamago
- Ebi
- Tuna Mayo

SASHIMI

- Salmon
- Butterfish
- Tuna

MAKI

- Soft Shell Crab Futomaki
- California Maki
- Tekka Maki
- Ebi Tempura Futomaki

SOUP

- Miso Shiru

HOT DISH

- Chawan Mushi
- Edamame

AGEMONO

- Ebi Tempura
- Tori Kara Age
- Fried Scallop
- Takoyaki

TEPPANYAKI

- Chicken
- Salmon
- Yasai Itame
- Beef Angus
- Teppanyaki Prawn

YAKIMONO

- Salmon Teriyaki
- Unagi Kabayaki
- Halibut Teriyaki
- Salmon Kabuto Shioyaki
- Kaki Mentai Mayo
- Shishamo

NOODLES

- Soba (Hot or Cold)
- Udon (Hot or Cold)
- Tan Tan Ramen

DESSERT

- Selection of: Vanilla, Chocolate, Black Sesame and Green Tea Ice Cream
- Dango
- Mixed Fruit Platter
- Assorted Mini Cakes



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