

百年好合之宴
SUPERIOR CHINESE SET MENU
RM1,390.00NETT PER TABLE OF 10 PERSONS

凯煌献四宝
Concorde Hot Platter Special

四季平安盘
Combination Cold and Hot Platter

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四川蟹肉海鲜羹
Braised Seafood and Crabmeat Soup in Szechuan Style

白玉鲍丝干贝鸡丝羹
Braised Dried Scallop, Shredded Chicken and Shredded Jade Abalone Soup

蟹皇蟹肉鱼鳔羹
Braised Crabmeat and Crab Roe with Fish Maw Soup

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蒜茸吊烧鸡
Roasted Crispy Chicken with Garlic Sauce

港式烧味拼
Duo of Crispy Roast Chicken and Duck

芝麻靓烧鸡
Crispy Roasted Chicken with Fragrant Sesame Seed

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潮州蒸石甲鱼
Steamed Fresh Seabass Teochew Style

糖醋炸银鸡鱼
Deep-fried Silver Snapper with Sweet & Sour Sauce

姜茸蒸白须公
Steamed Hemibagrus with Ginger Puree

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豉油王焗草虾
Wok-fried Tiger Prawn in Deluxe Soya Sauce

“妈蜜”焗草虾
Wok-fried Tiger Prawn with Marmite Sauce

天津焗草虾
Wok-fried Tiger Prawn Tianjin Style

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灵芝菇鱼鳔拌西兰花
Braised Superior Lingzhi Mushroom with Fish Maw and Broccoli

竹报平安西兰花
Variety of Fresh Vegetables with Beancurd Gluten in Brown Sauce

三菇豆根小唐菜
Braised Three Varieties of Mushrooms with Succulent Beancurd Gluten and Young Cabbage

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海鲜荷叶饭
Wok-fried Rice with Variety of Seafood in Lotus Leaf

海鲜炒香饭
Wok-fried Rice with Variety of Fresh Seafood

葱花熏鸭炒香饭
Wok-fried Rice with Smoked Duck and Scallions

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龙眼海底椰
Chilled Sea Coconut and Dried Longan

蜜瓜西米露
Double Happiness of Chilled Honey Dew Sago Pearls

万寿果炖雪耳
Double Boiled White Fungus with Papaya

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美点映双辉
Two Variety of Desserts

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天长地久宴
DELUXE CHINESE SET MENU
RM 1,500.00NETT PER TABLE OF 10 PERSONS

四季平安盘
Combination of Cold & Hot d'oeuvres

凯煌四宝拼
Supreme Hot d'oeuvres

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干贝蟹肉鱼鳔羹
Braised Superior Dried Scallop, Crabmeat and Fish Maw Soup

金汤干贝海鲜羹
Golden Superior with Fish Maw & Dried Scallop

八珍蟹肉鱼唇羹
Braised Superior Eight Treasures and Crabmeat Soup

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四川香酥鸭
Deep-fried Crispy Duck with Szechuan Style

富贵药材鸡
Baked Chicken with Chinese Herbs

香酥杏花鸡
Crispy Roasted Chicken with Special Fish Paste and Almonds Flakes

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三味蒸桂花鱼
Steamed Fresh Mandarin Garoupa in Three Flavours

菜圃蒸银鲷鱼
Steamed Fresh Silver Pomfret with Dried Radish

泰式香芒炸银鸡鱼
Deep-fried Silver Snapper with Shredded Mango in Thai Style

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麦香鲜草虾
Wok-fried Tiger Prawn with Lightly-tossed Fragrant Oatmeal

奶油芝士焗草虾
Wok-fried Tiger Prawn with Butter Milk Cheese Sauce

脆米椒盐草虾
Deep-fried Tiger Prawn with Crispy Rice

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冬菇鲍片西兰花
Braised Mushroom with Sliced Abalone and Broccoli

海参鱼鳔西兰花
Braised Sea Cucumber with Fish Maw and Broccoli

豆泡鲍片西兰花
Braised Beancurd Puff with Sliced Abalone and Broccoli

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海鲜芋粒炒饭
Wok-fried Rice with Variety of Fresh Seafood and Diced Yam

荷叶鸳鸯饭
Wok-fried Ying Yong Rice in Lotus Leaf

双鱼炒香饭
Wok-fried Rice with Salted Fish and Anchovies

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菠萝蜜西米露
Marriage of Chilled Jackfruit Puree with Sago Pearls

百年又好合
Double Happiness of Sweetened Lotus Seed and Lily Buds in Light Syrup

香滑红豆沙
A Joyous Celebration of Red Bean Puree

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美点映双辉
Two Variety of Desserts

龙凤呈祥宴
PREMIER CHINESE SET MENU
RM1,620.00NETT PER TABLE OF 10 PERSONS

凯煌聚宝禧临门
Concorde Four Treasure Happiness Platter

双飞龙影宾艳
Empress Tiger Prawn served with Duo Appetizers

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枸杞玉竹炖马来鸡 (每人份)
Double-boiled Chicken with Wolfberry and Chinese Herbal Soup

迷你佛垂涎 (每人份)
Double-boiled Abalone with Dried Seafood Soup

虫草花炖鸡汤 (每人份)
Double-boiled Chicken Soup with Cordycep Flowers

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八宝糯米鸡
Braised Eight Treasure Chicken

当归脆皮鸭
Crispy Roasted Duck with Chinese Herbs

玉兰白切鸡
Poached Chicken with Kailan & Soya Sauce

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清蒸桂花鱼
Steamed Fresh Mandarin Garoupa with Superior Soya Sauce

红烧海味大斑片
Braised Giant Garoupa with Seafood

清蒸龙虎斑
Steamed Fresh Loong Fu Garoupa with Superior Soya Sauce

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脆皮椒盐草虾
Crispy Premier Tiger Prawn encrusted with Salt and Pepper

日式大草虾
Wok-fried Premier Tiger Prawns in Japanese Style

豉汁烘大草虾
Wok-fried Premier Tiger Prawns with Special Bean Sauce

冬菇鲍片时菜
Braised Sliced Abalone with Mushroom and Seasonal Vegetable

海参鲍片时菜
Braised Sliced Abalone with Sea Cucumber and Seasonal Vegetable

鱼鳔鲍片时菜
Braised Sliced Abalone with Superior Fish Maw and Seasonal Vegetable

荷叶鸳鸯饭
Wok-fried Ying Yong Rice in Lotus Leaf

蒜茸牛油火腿炒香饭
Wok-fried Rice with Garlic Butter and Turkey Ham

港式糯米饭
Wok-fried Glutinous Rice Hong Kong Style

豆浆炖雪耳
Double-boiled Soya Bean with Snow Fungus

双喜莲子百合
Double Happiness Lotus Seed and Lily Buds in Light Syrup

香甜龙眼杏仁豆腐
A Joyous Celebration Longan with Almond and Beancurd

美点映双辉
Duo of Chinese Pastries

RM 1,620.00nett
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