

Inspired Choices – Chinese Wedding Dinner Package 2027 (Xin Cuisine Only)

20 Tables (200 Persons) & Above

Sweet Dreams

Complimentary 1 night stay in Bridal Suite with

- ♥ A bottle of sparkling wine, pralines & fruit basket
- ♥ Choice of breakfast in bed **or** enjoy a sumptuous buffet spread at Spices Restaurant
- ♥ Traditional tea ceremony arrangement (*upon request*)

Decor, Flowers & Such

- ♥ Flower arrangement and decor for reception table
- ♥ Flower arrangement and special decor for VIP table
- ♥ Table number stands for guest tables
- ♥ Chair seat covers for all guest seats
- ♥ A special guest registration book
- ♥ Red carpet for bridal march
- ♥ Smoke machine while marching in

Lovely and meaningful giveaways for wedding guests

- ♥ Individual giveaway for wedding guests*

Special benefits for the lovely couple

- ♥ Standard LED screen as stage backdrop (*laptop by guest*)
- ♥ Two (2) LCD projectors and screens for wedding photo presentation (*laptop by guest*)
- ♥ In-house PA system (*for background music and speech usage only*)
- ♥ Complimentary food tasting for ten (10) persons upon confirmation
(*Applies on weekdays dinner only excluding weekend, eve of/on Public Holiday*)
- ♥ Wedding dummy cake for cake cutting ceremony
- ♥ A bottle of sparkling wine with champagne fountain for toasting
- ♥ Free flow of soft drinks (Coke & Sprite) throughout pre-dinner session & dinner
- ♥ Chinese tea served throughout dinner
- ♥ Complimentary tidbits for pre-dinner session
- ♥ Corkage charge waived all duty paid hard liquor & wine
(*Duty paid bottles only – unlimited quantity*)

For The Loving Couple and Family

- ♥ Special room rates for wedding guests who attend the wedding dinner
- ♥ Complimentary allocated one (1) parking space for the bridal car at the basement car park
- ♥ Complimentary parking for three (3) family cars at multi-storey car park
- ♥ Special flat parking rate for guests, subject to the current prevailing hotel rates

百年好合之宴
SUPERIOR CHINESE SET MENU
RM 1,940.00 NETT PER TABLE OF 10 PERSONS

凯煌献四宝
Concorde Hot Platter Combination

四季平安盘
Combination Hot and Cold Platter



鲍丝蟹肉海参鱼鳔羹
Braised Sea Cucumber, Fish Maw, Crabmeat with Shredded Abalone Soup

干贝蟹肉鲍丝鸡丝羹
Braised Dried Scallop, Crabmeat, Shredded Chicken and Shredded Abalone Soup

鲍丝蟹皇蟹肉羹
Braised Crabmeat and Crab Roe with Shredded Abalone Soup



红烧猪手
Braised Pork Knuckle

烧焗西班牙黑猪骨排
Iberico Pork Ribs

金牌靚烧鹅
Golden Roasted Goose
(Top-up at RM 280.00nett per table)



酸甜炸石甲鱼
Deep-fried Fresh Seabass with Sweet and Sour Sauce

姜茸蒸红友鱼
Steamed Fresh Red Snapper with Ginger Puree

金银蒜蒸银鲳鱼
Steamed Silver Pomfret with Garlic Sauce



豉油王焗草虾
Wok-fried Tiger Prawns in Deluxe Soy Sauce

椰皇焗草虾
Wok-fried Tiger Prawns with Coconut Milk

天津焗草虾
Wok-fried Tiger Prawns in 'Tianjin' Style



三菇豆根兰花蔬
Braised Three Varieties of Mushrooms with Beancurd Gluten and Broccoli

豆泡鱼膘兰花蔬
Braised Beancurd Puff with Fish Maw and Broccoli



招牌荷叶饭
Signature Wok-fried Rice in Lotus Leaf

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

鸡粒银鱼仔炒饭
Wok-fried Rice with Diced Chicken and Anchovies



龙眼海底椰
Chilled Sea Coconut and Longan

蜜瓜西米露
Chilled Honey Dew Sago Pearls

凤凰马蹄羹
Double-boiled Water Chestnut with Egg White and White Fungus



美点映双辉
Duo of Chinese Pastries

天长地久宴
DELUXE CHINESE SET MENU
RM 2,050.00 NETT PER TABLE OF 10 PERSONS

凯煌献四宝
Concorde Hot Platter Combination

四季平安盘
Combination Hot and Cold Platter



皇焖干贝蚧肉海鲜羹
Braised Seafood, Dried Scallop and Crabmeat with Pumpkin Soup

干贝蚧肉鱼鳔羹
Braised Superior Dried Scallop, Crabmeat and Fish Maw Soup

八珍鱼唇羹
Braised Superior Eight Treasures and Crabmeat Soup



红烧猪手
Braised Pork Knuckle

烧焗西班牙黑猪骨排
Iberico Pork Ribs

金牌靚烧鹅
Golden Roasted Goose
(Top-up at RM 280.00nett per table)



石咀双冻蒸金枣鱼
Steamed Fresh Golden Snapper with Preserved Pickles and Mushroom in Soy Sauce

清蒸龙虎斑
Steamed Fresh 'Loong Fu' Dragon Tiger Grouper with Superior Soy Sauce



麦香鲜明虾

Wok-fried Sea Prawns with Lightly-tossed Fragrant Oatmeal

奶油芝士焗明虾

Wok-fried Sea Prawns with Butter Milk Cheese Sauce

川式芝麻焗明虾

Wok-fried Sea Prawns with Szechuan Sauce



冬菇原粒鲍鱼时菜

Braised Superior Whole Abalone with Mushroom and Seasonal Vegetable

鱼鳔原粒鲍鱼时菜

Braised Superior Whole Abalone with Fish Maw and Seasonal Vegetable

冬菇豆根原粒鲍鱼时菜

Braised Superior Whole Abalone with Mushroom, Beancurd Gluten and Seasonal Vegetable



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

港式生炒糯米饭

Wok-fried Glutinous Rice in Hong Kong Style



杂果香茅冻

Chilled Lemon Grass Jelly with Mixed Fruits

百年好合

Double Happiness of Sweetened Lotus Seed and Lily Buds in Light Syrup

百合香滑红豆沙

A Joyous Celebration of Red Bean Puree



美点映双辉

Duo of Chinese Pastries

龙凤呈祥宴
PREMIER CHINESE SET MENU
RM 2,240.00 NETT PER TABLES OF 10 PERSONS

红袍五福临门
Premier Five Happiness Platter

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



姬松茸炖鸡汤（每人份）
Double-boiled Chicken Soup with Almond Mushroom (Individually served)

猴头菇沙参炖鸡汤（每人份）
Double-boiled Chicken Soup with Lion's Mane Mushroom and Adenophora (Individually served)

虫草花炖鸡汤（每人份）
Double-boiled Chicken Soup with Cordyceps Flower (Individually served)



红烧猪手
Braised Pork Knuckle

烧焗西班牙黑猪骨排
Iberico Pork Ribs

金牌靚烧鹅
Golden Roasted Goose
(Top-up at RM 280.00nett per table)



家乡蒸龙虎斑
Steamed Fresh 'Loong Fu' Dragon Tiger Grouper with Home style

清蒸笋壳鱼
Steamed Fresh Soon Hock with Superior Soy Sauce



脆皮椒盐明虾
Crispy Premier Sea Prawns Encrusted with Salt and Pepper

干烧焗明虾
Wok-fried Premier Sea Prawns with Chef Special Sauce

西式蛋丝焗明虾
Baked Sea Prawns with Eggs Floss



冬菇原粒鲍鱼时菜
Braised Whole Abalone with Black Mushroom and Seasonal Vegetable

海参原粒鲍鱼时菜
Braised Whole Abalone with Sea Cucumber and Seasonal Vegetable

灵芝菇豆根原粒鲍鱼时菜
Braised Whole Abalone with 'Ling Zhi' Mushroom, Beancurd Gluten and Seasonal Vegetable



什谷炒香饭
Wok-fried Mixed Grain Rice

文昌砂锅鸡饭
Traditional Stewed Chicken Rice in Casserole

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



蔗汁炖雪耳
Double-boiled Sugar Cane Juice with White Fungus

莲子百合海底椰
Double Happiness of Sea Coconut, Lotus Seed and Lily Buds in Light Syrup

热莲子龙眼雪耳炖豆浆
Double-boiled Soy Milk with Lotus Seed, Longan and Snow Fungus



美点映双辉
Duo of Chinese Pastries