



Level 52

Indoor &
Air-conditioned

Japanese - Inspired **WEDDING PACKAGE**

Japanese culinary artistry created for every couple who appreciates graceful presentation, refined flavours and a beautifully distinctive way to mark their special day.

Your Celebration Includes:

- **Canapés, tidbits and mocktails** served during the pre-dinner reception.
- **Free-flowing soft drinks** served throughout the banquet
- A **beautifully crafted dummy wedding cake** for a picture-perfect cake-cutting ceremony
- **Two (2) bottles of sparkling juice** for the wedding toast, complemented by a champagne tower set-up
- **One (1) VIP parking space at the hotel porch** reserved exclusively for the bridal car
- **Complimentary use of our state-of-the-art PA system** for speeches, music, and announcements
- **Elegant floral centerpiece** for the bridal table
- **Floral arrangements** for all guest tables
- **A minimum booking of 50 persons is required.**

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WEDDING PACKAGE

Kekkonshiki Menu

Zensai | Appetiser

Seasonal Celebration Platter

Chutoro Tataki · Deep-Fried Soft-Shell Crab · Sweet-Simmered Prawn · Kurumi

A refined medley of seasonal Japanese delicacies, artfully presented to open the celebration with colour, texture and flavour.

Mukozuke | Sea Bream Course

Tai Carpaccio

Delicately Sliced Sea Bream · Refreshing Yuzu Soy Dressing

Bright and beautifully balanced, this elegant course brings a delicate citrus lift to the occasion.

Shusai | Main Course

Unaju

Charcoal-Grilled Freshwater Eel over Japanese Rice · Suimono

Freshwater eel glazed with traditional tare sauce and charcoal-grilled until fragrant, accompanied by Japanese rice and a delicate clear soup.

Mizumono | Dessert

House-Made Matcha Ice Cream

Silky · Aromatic · Gently Bittersweet

A refreshing and graceful finale to a celebration inspired by the beauty and finesse of Japanese dining.

RM398 nett / Per Person

A JAPANESE-INSPIRED CELEBRATION FOR EVERY LOVE STORY