



心心相印 Saulmate

CHINESE WEDDING SET MENU
RM3.800 nett / Table (10 Persons)

四季拼盘

Four Seasons Combination Platter

- · 凤凰虾什锦水果拼沙律 Phoenix Prawns with Fruit Salad
- 辣味三丝海蜇 Spicy Jellyfish with Kyuri, Onion & Wakame
- 鸡肉松芝士杏仁球配蛋黄酱
 Cheesy Almond Balls with Chicken Floss & Mayonnaise
- XO酱带子炒甜豌豆
 Stir-Fried Scallops with Sweet Pegs in XO Squce

干贝中草花炖樱花鸡汤

Double-boiled Sakura Chicken Soup with Cordyceps Flowers & Dried Scallop

鼓油王基金鲳鱼

Steamed Golden Pomfret Fish with Superior Soy Sauce

港式烧鸭配海鲜酱

Hong Kong-style Roasted Duck with Hoi Sin Sauce

花菇西兰花烩海参

Braised Sea Cucumber with Flower Mushroom & Broccoli

麦片奶油虎虾

Cereal Butter Tiger Prawns

叉鸡虾肉飞鱼籽炒苗丝

Fried Rice with Barbecued Chicken, Prawn Meat & Tobiko

芝麻汤圆莲子红豆沙

Sweet Red Bean Soup with Lotus Seeds & Sesame Dumplings

枸杞桂花果冻

Osmanthus Jelly with Goji Berry

中国茶

Chinese Tea





花好月圆 Luminance

CHINESE WEDDING SET MENU
RM4,200 nett / Table (10 Persons)

四季拼盘

Four Season Combination Platter

·甜瓜沙律虾

Prawn & Melon Salad

· 浓郁芝麻酱章鱼子

Marinated Baby Octopus with Tangy Sesame Dressing

椒盐软壳蟹

Salt & Pepper Soft-shell Crab

• 什锦炒带子

Stir-fried Scallops with Assorted Vegetables

瑶柱松茸竹笙炖海草鸡汤

Double-boiled Seaweed Chicken Soup with Dried Scallops, Matsutake Mushrooms and Bamboo Pith

鲜菌陈皮蒸龙虎斑

Steamed Tiger Grouper with Fresh Mushrooms, Dried Tangerine Peel and Superior Sauce

亚麻籽脆鸡块配泰式芒果酱

Crispy Boneless Chicken with Flax Seeds and Thai-style Mango Sauce

干煎大生虾

Stir-fried Fresh River Prawns with Tangy Barbecue Sauce

日式豆泡双菇扒西兰花

Braised Duo Mushrooms with Japanese Beancurd and Broccoli

叉烧鸡樱花虾蛋炒苗丝

Egg Fried Rice with Char Siu Chicken and Sakura Prawns

无花果红枣桃胶炖清补凉

Chilled Herbal Dessert with Figs, Red Dates and Peach Gum

紫薯芝麻糯米球

Glutinous Rice Sesame Balls with Purple Sweet Potato

中国茶

Chinese Tea



百年好合 Forevermore

IMPERIAL LEXIS

The Wedding Package Includes:

- A complimentary menu tasting for ten (10) persons upon receipt of deposit and signed confirmation.
- Welcome tidbits and mocktails served during the pre-dinner reception.
- Exquisite wedding favours for all invited guests.
- Free-flowing soft drinks served throughout the banquet.
- An indulgent overnight stay in our Bridal Suite inclusive of breakfast for two (2).
- An additional overnight stay in one (1) Premium Pool Suite with breakfast for two (2), perfect for family members.
- A beautifully crafted dummy wedding cake for the cake-cutting ceremony.
- Two (2) bottles of sparkling juice for the wedding toast, complemented by a champagne tower set-up on stage.
- 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.
- Full access to the LED screens in the Imperial Grand Ballroom during dinner (17.9 ft W × 10 ft H, 2 units; for half-ballroom bookings, only 1 unit is available).
- An elegant floral centrepiece for the bridal table.
- Fresh floral arrangements for all guest tables.
- Graceful floral pedestals to adorn the wedding aisle.
- One (1) bottle of red wine per table complimentary.
- · A minimum of 15 tables is required per booking.



百年好合 Forevermore

CHINESE WEDDING SET MENU
RM4,600 nett / Table (10 Persons)

四季拼盘

Four Seasons Combination Platter

- 芝士豆腐卷
- Deep-fried Beancurd Rolls with Cheese
- 芒果雪梨沙律虾

Prawn Salad with Mango & Snow Pear

·白花蒸蟹钳卖

Steamed Crab Claw Dumplings with Egg White Sauce

· 麻辣西芹炒烟重鸭肉

Wok-fried Smoked Duck with Celery in Spicy Sesame Sauce

虫草花节瓜炖樱花鸡汤

Double-boiled Sakura Chicken Soup with Cordyceps Flower & Hairy Gourd

古法蒸龙虎斑

Traditional-style Steamed Tiger Grouper with Black Fungus, Mushroom & Chicken Ham

港式青沅客家咸鸡

Poached Hakka-style Chicken, Hong Kong Style

西式蛋丝鸡肉松奶油虾球

Crispy Butter Prawns with Egg Floss & Chicken Floss

鲍汁海参花菇扒西兰花

Braised Sea Cucumber & Flower Mushroom with Broccoli in Abalone Sauce

鸡丝野菌韭黄香焖伊面

Braised Ee-Fu Noodles with Shredded Chicken, Wild Mushrooms & Yellow Chives

桃胶龙眼冬瓜汤

Chilled Peach Gum with Dry Longan & Winter Melon

巧克力慕斯蛋糕

Chocolate Mousse Cake

中国茶

Chinese Tea



IMPERIAL LEXIS

永结同心 Eternity

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永结同心 Eternity

CHINESE WEDDING SET MENU
RM5.000 nett / Table (10 persons)

五福临门拼盘

Five Happiness Combination Platter

- 百香果烟熏鸭牛油果卷
 Smoked Duck and Avocado Roll with Passion Fruit Squce
- 干贝汁带子饺
 Steamed Scallop Dumpling with Conpoy Sauce
- 芝士豆腐卷鸡肉松伴蛋黄酱
 Deep-fried Cheese Beancurd Roll with Chicken Floss & Mayonngise
- 香脆七味白饭鱼
 Crispy Whitebalt with Togarashi Spice
- · 寿司卷 California Poll

鲍鱼干贝羊肚菌炖樱花鸡汤

Double-boiled Sakura Chicken Soup with Abalone, Dried Scallop & Morel Mushroom

广东陈皮蒌龙虎斑

Steamed Tiger Grouper with Aged Tangerine Peel, Guangdong Style

蒜蓉奶酪焗大牛虾

Oven-baked River Prawn with Garlic & Cheese

琵琶烧鸭

Pei Pa Roasted Duck

北海道带子蟹黄汁扒西兰花

Braised Broccoli with Hokkaido Scallop & Crab Roe Sauce

荷叶饭配腊肉虾米韭菜

Lotus Leaf Rice with Chinese Waxed Meat, Dried Shrimp and Chives

银耳莲子梨大海菊花茶

Chilled Chrysanthemum, Pear, White Fungus, Lotus Seed and Malva Nut Tea

紫薯糯米芝麻球

Purple Sweet Potato Glutinous Rice Sesame Ball

中国茶

Chinese Tea



佳偶天成 Destiny

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IMPERIAL LEXIS

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佳偶天成 Destiny

CHINESE WEDDING SET MENU
RM5,200 nett / Table (10 persons)

五福临门拼盘

Five Happiness Combination Platter

- ・芒果牛油果龙虾沙律 Lobster Salad with Mango & Avocado
- 辟风塘软壳蟹 "Pei Fong Tong" Style Fried Soft-Shell Crab
- 芝士豆腐卷伴鸡肉松及蛋黄酱
 Deep-fried Cheese Beancurd Roll with Chicken Floss & Mayonnaise
- XO酱甜豌豆炒带子
 Stir-fried Scallops with Sweet Peas in XO Sauce
- 干岁番茄沙拉配柚子酱
 Chitose Tomato Salad with Yuzu Dressing

干贝海参炖紫菜鸡汤

Double-boiled Superior Chicken Soup with Dried Scallop, Sea Cucumber & Seaweed

姜葱鼓油基鳕鱼片

Steamed Cod Fillet with Ginger, Spring Onion & Superior Soy Sauce

琵琶烧鸭

Pei Pa Roasted Duck

奶油咸蛋黄炒海虾球

Wok-fried Wild-caught Prawns with Creamy Salted Egg Yolk Sauce

红烧八头鲍配花菇西兰花

Braised 8-head Abalone with Flower Mushroom & Broccoli

极品XO海鲜鱼籽鸡松炒饭

Fried Rice with XO Seafood, Tobiko & Chicken Floss

杨枯甘霞

Chilled Mango Sago with Pomelo

抹茶芝士慕斯蛋糕

Matcha Cheese Mousse Cake

中国茶

Chinese Tea