

Charcoal

Valentine's Day Grand Buffet

RM145++ Adult RM88++ Senior

RM72.50++ Child

An exquisite culinary journey curated to celebrate romance, indulgence, and timeless togetherness

Ocean Harvest & Crustacean Bar

A lavish display of premium seafood, delicately chilled and served with classic accompaniments

• *Spencer Gulf Wild King Prawns* • *South Patagonian Queen Scallops* • *Tasmanian Blue Mussels* • *Vietnamese Clams* • *Blue Swimmer Mud Crab served with lemon wedges and classic cocktail sauce*

Artisan Charcuterie Selection

A refined assortment of cured and smoked meats

• *Beef Salami* • *Peppered Salami* • *Beef Pepperoni* • *Chicken Pistachio Salami* • *Turkey Breast Salami* • *Smoked Duck Breast* • *Smoked Chicken*

Sustainably Sourced Fish

• *Whole Tasmanian Salmon Poached with Hot Pepper* • *Citrus-Cured Whole Salmon*
Accompanied by traditional condiments

Gourmet Cheese & Fine Accompaniments

An international cheese selection served with artisanal garnishes

Parmesan | *Gruyère* | *White Cheddar* | *Goat Cheese* | *Orange Cheddar* | *Blue Cheese* | *Camembert* | *Brie* | *Black & green olives* | *pickled onions* | *gherkins* | *capers* | *Mixed nuts* | *dried fruits* | *red & green grapes* | *Crackers*, *lemon wedges* | *garlic herb butter*

Garden Crudités

A vibrant selection of fresh and pickled vegetables

Carrot, *cucumber*, *celery*, *spring onion*, *asparagus* | *Pickled beetroot*, *sweet corn*, *tomato* | *Broccoli florets*, *red*, *yellow & green peppers*

Baked Ocean Shells

• *Baked scallops and green mussels with orange cheddar, sautéed spinach, and creamy herb sauce*

Sashimi & Sushi Bar

Freshly prepared Japanese favourites

Sashimi Selection

Yellowfin tuna, *Norwegian Atlantic salmon*, *yellowtail kingfish*, *sweet prawns*

Nigiri Selection

Tamago | *Inari* | *Maguro* | *Tako* | *Ika* | *Ebi* | *Assorted maki rolls and hand rolls*

Chef's Healthy Salad Collection

Thoughtfully prepared, fresh, and flavourful

• *Pumpkin & beetroot salad* • *Green bean & orange mint salad* • *Turkey & avocado salad with almonds* • *Yellow & green zucchini noodle salad with herbs and cashew nuts* • *Poached carrot & herb salad* • *Creamy potato salad with pistachio* • *Creamy coleslaw* • *Assorted lettuce platter*
Condiments include *olive oil*, *balsamic vinegar*, *French dressing*, *Caesar dressing*, *tartar and cocktail sauces*, with *grated Parmesan cheese*.

Signature Soups

- Double-boiled chicken soup with baby abalone, white fungus, and ginseng
- Cream of mushroom soup

Artisan Bread Display

A selection of freshly baked breads.

Market - Style Pasta Station

Choose from macaroni, shell pasta, fettuccine, or spaghetti

Paired with sauces :

Basil tomato | mushroom cream | chicken bolognese | fresh seafood sauce

Carving Station – Prime Beef

- Slow-roasted salt-crusted prime rib

Served with roast potatoes, rich beef jus, and a selection of sauces:

Mushroom | black pepper | rosemary | mustard shallot

Rotisserie Whole Lamb

Roasted whole lamb infused with local spices, paprika, rosemary, and garlic

Served with mint sauce, roast potatoes, buttered carrots, tomatoes, and seasonal vegetables

Charcoal Grill Selection

Freshly grilled to order

- BBQ boneless chicken • Pepper-crusted beef • Parsley-grilled sea bass • Chicken and beef Satay with condiments • Herb-grilled scallops in shell • Garlic chilli prawns • Slipper lobster

Accompanied by rosemary sauce, pepper sauce, mint sauce, mushroom sauce, lemon herb aioli, and curry sauce.

Western Signature

- Baked seafood Lasagna

Chinese Specialties

- Wok-fried black pepper Udon noodles • Deep-fried boneless chicken with Thai mango sauce • Stir-fried baby squid with black bean and garlic • Wok-fried butter prawns with cereal • Braised beancurd with assorted vegetables, mushrooms, and Pacific clams • Siew pak choy with garlic oyster sauce

Malaysian Heritage Flavours

- Chicken rendang • Ikan masak lemak cili padi • Crab curry

Traditional Indian Cuisine

- Biryani rice • Tandoori chicken with naan bread • Lamb varuval • Deep-fried cauliflower

Valentine's Dessert Symphony

An indulgent finale crafted for romance.

- Red velvet Valentine heart cake • Red velvet chocolate mousse layers • Valentine cookies • Potted tiramisu • Raspberry-dusted red cream puffs • Mini panettone • Strawberry pavlova • Red velvet macarons • Strawberry shortcake with red berry coulis • Jam-filled cake with chocolate glaze • Chocolate peppermint tarts with currants and berries • Mini brownies • Lemon meringue tart

Live Dessert Stations

- Crêpes Suzette with apple cubes, banana slices, strawberries, and citrus sauce • Ice cream station with freshly sliced fruits • Strawberry and chocolate fountain with assorted fruits, marshmallows, and confectionery

Kindly note that selected items are subject to availability.

湖月 KOGETSU

Valentine's Couple's Set

RM300⁺⁺ per couple

先付 Sakizuke

雲丹豆腐 Uni Tōfu

A delicate savoury tofu infused with sea urchin, served at the beginning of the meal to gently awaken the palate with refined umami and silky textures

向付 Mukōzuke

刺身盛合せ Sashimi Moriwase

An elegant assortment of premium seasonal sashimi, meticulously sliced and presented in the traditional Japanese style

揚物 Agemono

海老と鱈の天ぷら Ebi to Kisu Tempura

Lightly battered prawns and whiting, crisply fried to perfection, served with classic tempura dipping sauce for a clean, delicate finish

蒸物 Mushimono

飛子茶碗蒸し Tobiko Chawan-mushi

Silken steamed egg custard topped with vibrant flying fish roe, offering a gentle contrast of creaminess and delicate crunch

洋皿 Yōzara

アンガス牛の鉄板焼 Angus Beef Teppanyaki

Premium Angus beef expertly grilled on a teppan, served Japanese-style, tender, succulent, and rich in natural flavour

御飯物 Gohanmono

鮭フライドライス 味噌汁添え

Salmon Fried Rice with Miso Soup

Fluffy fried rice tossed with tender flakes of salmon and seasonal vegetables, lightly seasoned to highlight its natural essence, accompanied by traditional miso soup

甘味 Kanmi

黒胡麻アイスクリームと花見団子

Black Sesame Ice Cream & Hanami Dango

Creamy black sesame ice cream with deep, nutty notes, served alongside delicate hanami dango for a sweet and graceful finale



All prices are quoted in Ringgit Malaysia subject to 10% Service Charge and 6% SST

TI CHEN 帝城

情人节套餐
Valentine's Chinese Set
Dinner Menu

RM198⁺⁺ per person

姻缘一线牵

Fresh Scallops Salad with Tropical Fruit and Smoked Chicken Roll

Tender, fresh scallops, showcasing their natural sweetness, served atop a crisp garden salad with a refreshing dressing. Paired with delicately rolled smoked chicken breast for a harmonious start to your romantic evening

浓情比金坚

Pumpkin Broth with Crab Meat and Enoki Mushroom

A luxurious farmhouse-style pumpkin soup, slow-cooked to perfection, highlighting the velvety texture and natural sweetness of golden pumpkin. Enriched with succulent crab meat and tender enoki mushrooms, a truly comforting and indulgent experience

情侣鸳鸯虾

Deep-Fried Sea Prawns in Double Flavour

A romantic duo of prawns, exquisitely prepared to present contrasting yet complementary flavors. One prawn delicately sautéed with fragrant light seasoning; the other glazed in our signature rich house sauce—a symphony of taste for couples to share

热情如红火

Roasted Chicken with Chilled Garlic Cucumber

Whole chicken expertly roasted on a hanging spit, infused with aromatic garlic and a blend of delicate spices. Crispy on the outside, tender and juicy on the inside. Served with refreshing chilled garlic cucumber for balance and elegance

始终成眷属

Stewed Ee-Fu Noodles with Crab Meat and Shimeji Mushrooms

Delicate Ee-Fu noodles stir-fried with tender matsutake mushrooms and sweet, succulent crab meat. Lightly seasoned to enhance the natural flavors, embodying harmony and togetherness for couples

甜甜又蜜蜜

Chilled Mango Puree with Vanilla Ice Cream, Pomeño and Sago

A refreshing dessert of ripe, fragrant mango blended with creamy coconut milk and luscious sago pearls. Topped with juicy pomeño segments and vanilla ice cream—sweet, elegant, and blissful for lovers

双亲兼双爱

Glutinous Rice Dumpling with Peanut Paste

Golden, crisp pastries filled with a delicate blend of ground peanuts and shredded radish. A perfect, charming finale to your Valentine's feast

S • E • N • J • A

Italian Restaurant

Valentine's Day Menu

RM220⁺⁺ per person
4-Course Menu

Antipasto

Insalata di Polpa di Granchio Premium con Uova di Salmone

Premium Crab Flesh Salad with Salmon Roe

Pasta

Pappardelle Servite con Ragù di Agnello

Wide ribbon pappardelle tossed in a slow-braised lamb ragù, deeply flavoured and aromatic, finished with fragrant herbs and aged cheese.

Secondi

Piccata di Merluzzo Servita con

Purè di Barbabietola, Capperi e Salsa al Burro

Pan-seared cod piccata served on a silky beetroot purée, accented with capers and complemented by a delicate butter sauce.

or

Filetto di Manzo Angus Nero Servito con Patate alla Lionese e Salsa ai Funghi Spugnole

Grilled Black Angus beef tenderloin, accompanied by classic Lyonnaise potatoes and enriched with a luxurious morel mushroom sauce.

Dolci

Torta di Velluto Rosso con Crema Pasticcera e Frutti di Bosco Misti

Velvety red velvet cake layered with smooth pastry cream and crowned with a medley of fresh mixed berries.

Caffè o Te Selezionati

Freshly brewed coffee or a selection of fine teas.



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