



中式婚宴菜单

Chinese Wedding

SET MENU

Our Ballroom Wedding Packages Include:

- **Complimentary menu tasting for ten (10) persons** upon receipt of deposit and signed confirmation.
- **Canapés, tidbits and mocktails** served during the pre-dinner reception.
- **Exquisite wedding favours** for all invited guests.
- **Free-flowing soft drinks** served throughout the banquet.
- **Overnight stay in our Bridal Suite** with breakfast for two (2).
- **Additional overnight stay in one (1) Premium Pool Suite** with breakfast for two (2), ideal for family comfort and convenience.
- **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 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** for speeches, music, and announcements.
- **Full access to LED screens in the Imperial Lexis Ballroom during dinner** (17.9 ft W x 10 ft H, 2 units; for half-ballroom bookings, 1 unit available).
- **Elegant floral centrepiece for the bridal table.**
- **Floral arrangements** for all guest tables.
- **Graceful floral pedestals** enhancing the ballroom ambiance.
- **One (1) bottle of corkage is complimentary** per table.
- **Minimum booking requirement: 15 tables.**

中式婚宴菜单 *Chinese Wedding*

SET MENU (A)

四季平安拼盘

Four Seasons in Harmony Platter

• 鸡肉松芝士杏仁球配蛋黄酱
Cheesy Almond Balls with Chicken Floss & Mayonnaise



• XO酱甜豆炒带子
Stir-Fried Scallops with Sweet Peas in XO Sauce



• 辣味三丝海蜇
Spicy Jellyfish with Kyuri, Onion & Wakame



• 什锦水果沙律凤凰虾
Phoenix Prawns with Assorted Fruit Salad



干贝虫草花炖樱花鸡汤   

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

鲜菌陈皮蒸龙虎斑  

Steamed Tiger Grouper with Fresh Mushrooms, Dried Mandarin Peel
& Superior Sauce

港式烧鸭配海鲜酱   

Hong Kong-style Roasted Duck with Hoisin 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

叉烧鸡虾肉飞鱼籽炒丝苗   

Fried Rice with Char Siew Chicken, Prawns & Tobiko

芝麻汤圆莲子红豆沙    

Red Bean Paste with Lotus Seeds & Sesame Glutinous Rice Balls

枸杞桂花果冻

Osmanthus Jelly with Goji Berry

中国茶

Chinese Tea

每桌10位净价

RM3,288 nett / Table (10 Persons)



Shellfish
贝壳类



Soy
大豆



Wheat
小麦



Dairy
奶制品



Eggs
蛋



Sesame
芝麻

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Chinese Wedding

SET MENU (B)

四季平安拼盘

Four Seasons in Harmony Platter

• 甜瓜沙律虾 Prawns with Melon Salad 	• 椒盐软壳蟹 Salt & Pepper Soft-shell Crab 
• 浓郁芝麻酱章鱼仔 Marinated Baby Octopus with Tangy Sesame Dressing 	• 什锦炒带子 Stir-fried Scallops with Assorted Vegetables 

瑶柱松茸竹笙炖海草鸡汤 

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

鲜菌陈皮蒸龙虎斑 

Steamed Tiger Grouper with Fresh Mushrooms,
Dried Mandarin Peel & Superior Sauce

亚麻籽脆鸡块配泰式芒果酱 

Crispy Boneless Chicken with Flaxseeds &
Thai Mango Sauce

干煎大生虾 

Pan-fried Large Prawns with Tangy Barbecue Sauce

鲍汁海参花菇扒西兰花 

Braised Sea Cucumber & Flower Mushrooms with
Broccoli in Abalone Sauce

叉烧鸡樱花虾蛋炒丝苗 

Egg Fried Rice with Char Siew Chicken & Sakura Prawns

无花果红枣桃胶炖清补凉

Chilled Chinese Herbal Dessert with Figs, Red Dates & Peach Gum

紫薯糯米芝麻球 

Purple Sweet Potato Glutinous Rice Sesame Balls

中国茶

Chinese Tea

每桌10位净价

RM3,688 nett / Table (10 Persons)



Shellfish
贝壳类



Soy
大豆



Wheat
小麦



Dairy
奶制品



Eggs
蛋



Sesame
芝麻

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SET MENU (C)

四季平安拼盘

Four Seasons in Harmony Platter

• 芝士豆腐卷 Deep-fried Beancurd & Cheese Rolls 🍄 🌿 🍌 🍌	• 芒果火龙果龙虾沙律 Lobster Salad with Mango & Dragon Fruit 🍌 🌿 🍌 🍌
• 百花蒸蟹钳烧卖 Steamed Crab Claw Siu Mai with Egg White Sauce 🍌 🍄 🌿 🍌 🍌	• 麻辣西芹炒烟熏鸭肉 Wok-fried Smoked Duck with Celery & Spicy Sesame Sauce 🍄 🌿 🌿

虫草花节瓜炖樱花鸡汤 🍄 🌿
Double-boiled Sakura Chicken Soup
with Cordyceps Flower & Hairy Gourd

古法蒸红斑 🍄 🌿
Traditional-style Steamed Red Grouper with Fungus,
Mushrooms & Chicken Ham

客家清远咸鸡 🍄 🌿
Hakka-style Salted Qingyuan Chicken

西式蛋丝鸡肉松奶油虾球 🍌 🌿 🍌 🍌
Creamy Butter Prawn Balls with Egg Floss & Chicken Floss

红烧六头鲍花菇扒西兰花 🍌 🍄 🌿
Braised Six-head Abalone with Flower Mushrooms
& Broccoli

叉烧鸡带子樱花虾蛋炒丝苗 🍌 🍄 🌿 🍌
Egg Fried Rice with Char Siew Chicken, Scallops & Sakura Prawns

桃胶龙眼冬瓜汤
Chilled Peach Gum Dessert with Dried Longan & Winter Melon

黄金流沙包 🌿 🍌 🍌
Salted Egg Yolk Custard Buns

中国茶
Chinese Tea

每桌10位净价
RM3,988 nett / Table (10 Persons)

🍌 Shellfish 贝壳类 🍄 Soy 大豆 🌿 Wheat 小麦 🍌 Dairy 奶制品 🍌 Eggs 蛋 🌿 Sesame 芝麻