

THE SAUJANA HOTEL

KUALA LUMPUR

Chinese New Year Buffet Menu

Galloping into Prosperity

RM180 nett

per person (food only)

Cold Selection

*Fresh, crisp garden greens with a choice of two dressings,
a refreshing start to balance the feast of prosperity*

Action Station

Prosperity “Yee Sang” with Condiments

*Toss to a galloping year of good fortune and soaring success with
this timeless symbol of abundance and unity*

Soup

Double-Boiled Herbal Flower Cordyceps with Chicken and Dried Scallop

A nourishing treasure to usher in health, harmony, and longevity

Hot Selection

Wok-Fried Lamb with Capsicum in Black Pepper Sauce

Symbolising strength and courage, gallop into success with every bite

Steamed Seabass Fillet with Superior King Soya Sauce

For smooth sailing and overflowing abundance throughout the year

Deep-Fried Chicken with Mango Sauce

Golden bites of sweetness to invite joy and prosperity

Wok-Fried Tiger Prawns with Fried Garlic and Chicken Floss

Prawns for laughter and happiness, a lively dish for a thriving year ahead

Wok-Fried Fresh Vegetables with Mushrooms

A garden of blessings, for harmony, wealth, and growth

Steamed Fragrant Rice

The essence of fulfilment and steady fortune

Desserts of Fortune

Chilled Longan with Sea Coconut in Lemon Syrup

Refreshing sweetness for clarity and renewal

Deep-Fried Sesame Balls with “Nian Gao” Filling

Golden orbs of reunion for rising fortunes year after year

Assorted Chilled Omochi (Three Varieties)

Soft delights symbolising unity and sweetness in life’s journey

Assorted Cakes

A celebration of abundance and joy

Chilled Fresh Fruit Platter

Nature’s sweetness to complete your prosperous feast

THE SAUJANA HOTEL

KUALA LUMPUR

Chinese New Year Set Menu A Majestic Feast of Fortune

RM1888++

per table of 10 persons

Saujana Royal Salmon “Yee Sang” with Lemon Mixed Plum Sauce

Usher in fortune and flourishing success, toss high for happiness, unity, and abundance

Braised Crab Meat with Seafood and Sun-Dried Scallop Soup

A luxurious harmony of ocean treasures, symbolising wealth, strength, and longevity

Steamed Red Snapper with Superior King Soya Sauce and Spring Onion

For smooth sailing and continuous fortune, a symbol of surplus and abundance year after year

Deep-Fried Boneless Chicken with Thai Mango Sauce

Golden and tangy, representing joy, celebration, and golden opportunities ahead

Braised Flower Mushroom with “Fatt Choy” Dumpling and Broccoli

A medley of prosperity, “Fatt Choy” for wealth, mushrooms for longevity, and greens for harmony

Steamed Mini Glutinous Rice with Salted Egg and Chicken Wrapped in Lotus Leaf

A classic treasure, representing unity, blessings, and success wrapped in fragrant fortune

Chilled Longan with Sea Coconut in Lemon Syrup

A refreshing dessert of clarity and sweetness, bringing peace and renewal for the year ahead

Chilled Omochi “Nian Gao”

Soft, sweet, and symbolic, celebrating unity, progress, and rising prosperity year after year

Chinese Tea

A soothing finale to cleanse the palate, welcoming balance and harmony for an auspicious new year

For more info please contact 603 7843 1234 or email to catering@thesaujana.com

THE SAUJANA HOTEL

KUALA LUMPUR

Chinese New Year Set Menu

Galloping into Prosperity

RM2288++

per table of 10 persons

Saujana Royal Salmon “Yee Sang” with Lemon Mixed Plum Sauce

An auspicious toss for unity and prosperity, gallop into the new year with vibrant fortune and soaring success

Braised Fish Maw with Dried Seafood and Scallop in Superior Soup

A golden broth of ocean treasures, symbolising wealth, good health, and everlasting abundance

Steamed Tiger Grouper with Superior King Soya Sauce and Spring Onion

A symbol of abundance and smooth sailing, representing prosperity and progress throughout the year

Roasted Chicken with Fragrant Curry Sauce and Fried “Man Tao”

Golden roasted perfection paired with soft buns, signifying happiness, strength, and a flourishing household

Steamed Tiger Prawns with Herb, Ginseng and Kee Chi

A nourishing delight that embodies vitality, longevity, and vigorous success in the Year of the Horse

Braised Bean Curd Stick with Fried Fish Maw, “Fatt Choy” Dumpling and Broccoli

A harmonious medley of textures, symbolising prosperity (“Fatt Choy”), unity, and enduring good fortune

Steamed Mini Glutinous Rice with Salted Egg and Chicken Wrapped in Lotus Leaf

Fragrant and flavourful, representing unity, hidden treasures, and blessings wrapped in prosperity

Warm Soya Bean with Black Sesame Glutinous Rice Ball

Soft and comforting, celebrating reunion, harmony, and sweet beginnings for the year ahead

Deep-Fried Lotus Pancake with Chilled Omochi “Nian Gao”

Crisp and sweet, signifying progress, happiness, and the rise of good fortune year after year

Chinese Tea

A soothing conclusion to cleanse the palate, symbolising balance, serenity, and peace for the new year.

For more info please contact 603 7843 1234 or email to catering@thesaujana.com

THE SAUJANA HOTEL

KUALA LUMPUR

Chinese New Year Set Menu

Riding into Opulence

RM2688++

per table of 10 persons

Saujana Royal Salmon “Yee Sang”

with Lemon-Infused Plum Sauce, a vibrant toss for wealth and harmony

Double-Boiled Cordyceps Flower Soup

with Black Garlic and Dried Scallops, nourishing vitality and longevity

Steamed Dragon Tiger Grouper Fish

in King Soya Sauce with Spring Onion, symbolising abundance and smooth sailing

Crisp-Smoked Duck

with Mixed Fruits and Dragon Sweet Sauce, a delightful pairing of joy and prosperity

Steamed Tiger Prawns

with Herbs, Ginseng, and Kee Chi, signifying strength, energy, and good fortune

Braised Baby Abalone with Sea Cucumber

*served with “Fatt Choy” Dumpling and Broccoli,
a luxurious harmony of prosperity and growth*

Steamed Mini Glutinous Rice

*with Salted Egg and Chicken, Wrapped in Lotus Leaf,
a timeless symbol of family unity*

Warm Red Bean Purée

with Black Sesame “Tong Yuan”, sweet reunion and completeness

Deep-Fried New Year Cake

with Chilled Omochi “Nian Gao”, ushering in success with every sweet layer

Chinese Tea

to conclude the feast with harmony and balance

For more info please contact 603 7843 1234 or email to catering@thesaujana.com

THE SAUJANA HOTEL

KUALA LUMPUR

Chinese New Year Set Menu Soaring Hooves of Prosperity

RM3288++

per table of 10 persons

Saujana Royal Baby Abalone and Salmon Yee Sang

*with Lemon Mixed Plum Sauce, an auspicious toss for wealth,
harmony and abundance*

Double Boiled Cordyceps Flower Soup

*with Black Garlic and Dried Scallops,
a nourishing delicacy that brings vitality and good health*

Steamed Dragon Tiger Grouper Fish

*with Spiced Fried Ginger Sauce, signifying prosperity and
smooth sailing in the year ahead*

Traditional Slow Cooked Fatt Choy Duck

with Chinese Herbs, symbolising unity and good fortune for generations

Deep Fried Sea Prawns

*with Salted Egg Milk and served with Fried Man Tou Bun,
representing happiness and joyous celebration*

Wok Fried Fresh Scallops

*with Asparagus and Macadamia Nuts,
a refined dish symbolising wealth and success*

Steamed Mini Glutinous Rice

*with Salted Egg and Chicken Wrapped in Lotus Leaf,
a festive favourite for family togetherness*

Warm Soya Bean Dessert

with Black Sesame Tong Yuan, sweet harmony and reunion in every bowl

Deep Fried New Year Cake

with Chilled Omochi Nian Gao, a traditional delight to welcome rising fortunes

Chinese Tea

to conclude the feast with serenity and balance

For more info please contact 603 7843 1234 or email to catering@thesaujana.com