

Summer Palace Wedding Package 2019 - 2020

Double Hearts Chinese Set Menu

RM1,688.00 per table of 10 persons



(Kindly select one item per category)

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| 海鲜舫冷热拼盘 | Summer Palace Seafood Treasures Hot & Cold Dish Combination |
| 五福喜临门拼盘 | Deluxe Five Happiness Combination Platter |
| 冷热中日大拼盘 | Chinese & Japanese Dish Combination |
| 红烧蟹肉竹笙羹 | Braised Crabmeat Soup with Seafood & Bamboo Piths |
| 韭皇鲍鱼海味羹 | Braised Assorted Dried Seafood Soup with Shredded Abalone |
| 药膳鲍仁炖马来鸡 | Double-boiled Chicken Soup with Baby Abalone, Top Shell & Chinese Herbs |
| 银丝卷拼栗子鸭 | Braised Whole Duck with Chestnuts & Chinese Bun |
| 当归鸳鸯炸子鸡 | Roasted Chicken in Two Preparations |
| 琵琶鸭拼脆烧鸡 | Roasted 'Pi Par' Duck & Roasted Chicken |
| 椒仔姜蒸红曹鱼 | Steamed Red Snapper with Ginger & Chili Sauce |
| 港蒸麒麟桂花鱼 | Steamed Mandarin Fish 'Unicorn' Style |
| 芭提雅炸大石斑 | Deep-fried Garoupa in 'Pattaya' Sauce |
| 沙律明虾拼金丝虾 | Chilled 'Ming' Prawns with Mayo & Stir-fried Prawns Balls with Butter Cream |
| 荔茸带子拼咸蛋虾 | Crispy Scallop Dumplings with Yam & Baked Tiger Prawns with Salted Egg Yolk |
| 奶油香草鲜草虾 | Baked Tiger Prawns with Butter Cream Sauce |
| 红烧花菇烩鱼鳔 | Braised Flower Mushrooms with Fish Stomach |
| 虾子海参扣支竹 | Braised Sea Cucumber with Beancurd Stick |
| 江南一品海味拼 | Braised Assorted Dried Seafood with Seasonal Vegetables |
| 金镶银干贝炒饭 | Special Fried Rice with Dried Scallops |
| 黄金三层香炒饭 | Special Three Layered Fried Rice |
| 泰皇海鲜香口饭 | Special Fried Rice with Crispy Seafood |
| 羊城美点映双辉 | Special Dessert Combination |
| 酥皮鸳鸯甜窝饼 | Crispy Chinese pancake with Lotus & Red Bean Paste |
| 什果龙眼海底椰 | Chilled Mixed Fruits with Longans & Sea Coconut |
| 潮州六味清甜汤 | Double-boiled Six Treasures Dessert 'Teo Chew' Style |
| 万紫千红果仁露 | Chilled Mixed Fruits with Avocado Cream |

All prices are quoted in Ringgit Malaysia & inclusive of Prevailing tax