

YEAR 2008
ORIENTAL WEDDING PACKAGE
(Minimum 300 Persons)



*9-course Chinese Set Menu specially tailored to cater for your auspicious event.
Prices ranging from RMI,588.00 per table of 10 persons onwards*

*Complimentary one night stay for the newlyweds in our beautifully decorated Honeymoon Suite
with breakfast and fruit platter, plus a complimentary bottle of champagne*

Welcome bridal bouquet

Custom-designed gift

Butler-drawn bath upon arrival

Special bridal turndown amenities

Eight tier beautifully decorative ceremonial wedding cake

Individually wrapped fruit cake in a decorative box for all invited guests

Decorative floral arrangements for the head table and floral centerpiece for all tables.

Red carpet aisle for wedding march

Elegant wedding backdrop

Magnificent ice carving

Free corkage for the first bottle of hard liquor per table

Food tasting of selected menu for a table of 10 persons

Flat rate for car park

Complimentary use of the PA system

*The price is subject to 5% government tax and 10% service charge
Above rate expires on 31 December 2008 and may be subject to change without prior notice*



Chinese Wedding Set Dinner Menu 1

Mandarin Oriental's Happiness combination platter
Braised eight treasure shark's fin with abalone broth
Steamed red snapper with fermented brown bean sauce
Poached herbal soy chicken with baby pak choy and turkey ham sauce
Stir-fried tiger prawns with butter and spiced oat flakes
Sautéed broccoli with beancurd dough and sliced clam sauce
Braised hand pull noodle with diced chicken Cantonese style
Warm dessert of lily bulb, lotus seeds with sea coconut in honey
Assorted homemade pastries
Jasmine tea

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Chinese Wedding Set Dinner Menu 2

Mandarin Oriental's Happiness combination platter
Braised shark's fin and crabmeat broth flavoured with egg white sauce
Steamed silver seabass with home made sauce
Deep-fried chicken fillets topped with pineapple and rojak sauce
Stir-fried tiger prawns with creamy corn and egg thread
Stewed Lo Hon mixed vegetable with beancurd bun and broccoli
Braised udon noodles with assorted seafood and capsicum
Chilled sea coconut with jelly and lychee in honey
Assorted homemade pastries
Jasmine tea

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Chinese Wedding Set Dinner Menu 3

Mandarin Oriental's B.B.Q selected meats combination platter
Double boiled fish maw, baby abalone and cabbage soup
Steamed golden pomfret with supreme soya sauce
Deep-fried boneless chicken fillets topped with mango salsa
Stir-fried tiger prawns with onion and spicy Sichuan sauce
Sautéed honey bean served with sea cucumber and duo of mushrooms
Fried fragrant rice with assorted seafood and silver baits
Warm dessert with eight treasure and sun dried longans
Assorted homemade pastries
Jasmine tea

RM 1,588.00 per table of 10 persons

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Chinese Wedding Set Dinner Menu 4

Mandarin Oriental's hot and cold combination platter
Shark's fin broth with spinach and sea treasure
Steamed Coral Trout with minced ginger and garlic sauce
Roasted chicken topped with crispy vegetable crackers
Poached tiger prawns with superior stock and herbs
Braised sea cucumber and black mushrooms served in sautéed nai pak cabbage
Fried rice with diced seafood and assorted vegetable
Warm dessert of yam, lily bulb, sago pearls and sea coconut in light sugar syrup
Chinese Pancake
Jasmine tea

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Chinese Wedding Set Dinner Menu 5

Mandarin Oriental's hot and cold combination platter
Double boiled chicken and fish maw with ginseng soup
Steamed Coral Trout with pickled turnip sauce
Roasted duck topped with fragrant brown bean sauce
Sauteed river prawns with special salt and fried garlic
Braised duo of mushrooms and broccoli topped with snow shellfish
Fried egg noodles topped with assorted seafood and abalone sauce
Double boiled lotus seeds, red dates and barley in light sugar syrup
Chinese pancake
Jasmine tea

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Chinese Wedding Set Dinner Menu 6

Mandarin Oriental's hot and cold combination platter
Braised shark's fin and fish maw broth
Deep-fried Coral Trout with 'Teo Chew' style
Roasted chicken served with spicy Thai mango sauce
Oven baked blue river prawns stuffed with cheese
Braised baby abalone with duo mushrooms and asparagus
Fried egg noodles with vegetable and shredded roasted duck
Double boiled snow fungus and papaya in a light sugar syrup
Chinese pancake
Jasmine tea

RM 2,388.00 per table of 10 persons

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Chinese Wedding Set Dinner Menu 7

Lobster salad combination platter
Double boiled quail with shark's fin soup
Braised abalone and sea cucumber with nai pak choy
Steamed chicken drumstick with Chinese herbal and ginseng
Baked stuffed king prawns with chef's special BBQ sauce
Stewed Lo Hon vegetable with bamboo fungus and broccoli
Wok fried fragrant rice with diced seafood and vegetable
Warm sweetened dessert of eight treasure and sun dried longan
Assorted homemade pastries
Jasmine tea

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Chinese Wedding Set Dinner Menu 8

Happy Honeymoon combination platter
Braised shark's fin with abalone and crabmeat broth
Steamed 'Soon Hock' fish with supreme soya sauce
Crispy roasted chicken in double preparation
Deep fried prawns fitter served with sweet and sour sauce
Sauteed Nai Pak Choy with sea cucumber and mushrooms
Steamed glutinous rice with assorted meat in lotus leaf
Chilled seasonal fruit and sago with coconut cream
Deep fried sweetened mini lotus buns with sesame dumpling
Jasmine tea

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Chinese Wedding Set Dinner Menu 9

Specialties Deluxe combination platter
Double boiled baby abalone with supreme shark's fin soup
Steamed cod fish with pak choy vegetable and supreme soya sauce
Herbal soya chicken served with kalia and sun dried scallop sauce
Oven-baked river king prawns with BBQ sauce
Stewed duo of mushrooms and beancurd dough with Chinese cabbage
Braised hand spun with crabmeat, chives and bean sprout
Double boiled bird's nest, red dates and sea coconut in brown sugar syrup
Assorted homemade pastries
Jasmine tea

RM 2,688.00 per table of 10 persons

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