

犒 享幸福城



四喜结缘精选拼

forever love combination 杏香虾卷 almond prawn roll 黄金翡翠盒 crispy stuffed appetizer 葡式芝士海鲜盏 baked seafood portuguese style 潮州卤水猪中肉 teochew stewed pork neck

日本黑蒜鲜花胶炖汤 (每人每)

double-boiled fresh fish maw soup with japanese black garlic (individual serving)

咸香胡椒樱桃鸭伴烟熏斋鹅卷

fragrant salt & pepper duck with smoked vegetarian roll

台山花甲龙趸汇 steamed giant garoupa with clams, squid ball & luffa melon

鲍鱼竹报平安 braised whole abalone treasure

金稻蒸南美鲜虾 steamed ginger glutinous rice with sea prawn

陈皮西米红豆沙 red bean paste with tangerine peel & sago

> 芝麻枣伴日本糯米糍 sesame ball & japanese mochi



月圆花开配天长 perfect match, endless love

五福喜临门拼盘

endless love platter 海蜇荤蹄 jellyfish & pork trotter 绿乳汁脆虾球 wasabi cream prawn 照烧野鸡甫 teriyaki minced chicken cake 金荀汁带子饼 scallop cake with carrot sauce 翡翠花枝杏鲍菇 stir-fried squid with oyster mushroom

巴西蘑菇炖勾赐 (每人每) double-boiled brazilian mushroom golden soup (individual serving)

炭烧西班牙排骨 charcoal grilled iberico pork ribs

原粒5头鲍鱼海味莲藕船

braised whole 5-head abalone with dried seafood in whole lotus root

四川水煮加州鲈鱼 poached perch sze chuan style

台式糯米饭 steamed glutinous rice in bamboo leaf

> 甜蜜百年好合 lotus seed with lily bulb

酥皮窝饼伴杭式马蹄桂花糕

chinese pancake & water chestnut osmanthus jelly





幸福精选三小碟

love & happiness combination 北雁双飞 stuffed old style chicken wing 夏果荷塘炒虾球 prawn with vegetables & macadamia nuts 黑松露野菌鲍鱼盏 abalone with black truffle wild mushroom in filo pastry

虫草花螺头炖中鲍赐 (每人每) double-boiled superior soup with conch & cordyceps flower (individual serving)

炭烧糯米乳猪 bbq suckling pig with glutinous rice

百花煎酿带子伴富豪金砖 pan-fried stuffed scallop with homemade dried oyster beancurd

> 么么袋软壳蟹 soft shell crab in money bag

雪山白木耳蒜香蒸花尾趸

steamed deep-sea garoupa with white fungus & garlic

杨枝甘露 chilled mango cream with sago

千层马来糕伴擂沙汤丸

thousand layered cake & black sesame glutinous rice dumpling



良缘永结共此生 bound by love for life

甜蜜龙虾三宝拼 lobster platter 真假荔枝丸 lychee ball 野菌黑天鹅 wild mushroom black swan puff 麻酱牛油果龙虾风味蔬 lobster & avocado salad

泰式大鲍赐 (每人每)

claypot thai style supreme soup (individual serving)

世纪富豪乳猪 deluxe roast suckling pig platter

鲜鲍鱼海浪泡杉斑

steamed ocean garoupa with fresh abalone

糖酒雪山白木耳炒香港芥兰

stir-fried hong kong 'kai lan' with white fungus & chinese wine

> <mark>潮汕炒饭</mark> chaoshan style fried rice

缤纷香茅燕窝冻

bird's nest lemongrass infusion with basil seeds & mixed fruits

奶香椰丝山竹 shredded coconut cream mangosteen







天作之合四拼盘 romance in bloom platter 大地黄金 deep-fried house beancurd 鲜虾四宝卷 crispy beancurd prawn roll 芝麻墨斗丸 black squid ink sesame ball 麻酱芥未海蜇花秋葵 jellyfish & okra in wasabi sesame sauce

一品海味赐 braised golden dried seafood soup

炭烧西班牙排骨伴风味蔬 charcoal grilled iberico pork ribs served with garden greens

红海湾蒸海鲈鱼 steamed perch with preserved sour plum & lemongrass

鲍鱼福袋日本花菇 braised abalone with prosperity bag & japanese mushroom

> 烟鸭砵仔饭 steamed rice with smoked duck

罗汉珍珠甘玉露 luo han guo with dried longan & pearl sago

翡翠糯米糍伴莲蓉窝饼 mochi & lotus paste chinese pancake

rm1,688nett 供十位用 / per table of 10 pax



鸾凤和鸣庆良缘 harmonious match, joyful union

金玉良言龙凤配 lifetime of love combination 荔枝虾丸 lychee ball 石榴花球 seafood treasure bag 怀旧润肠鲜虾卷 liver sausage & prawn roll 炭烧西班牙猪中肉风味蔬 grilled iberico pork neck garden greens

<mark>鲜花胶虫草花炖汤</mark>(每人每) double-boiled fresh fish maw & cordyceps flower soup (individual serving)

> 原粒5头鲍鱼鸳鸯石玉 braised whole 5-head abalone with imperial beancurd

台山粉皮蒸深海龙趸

steamed giant garoupa with shanghai glass noodle taishan style

<mark>笼仔白灼鲜草虾</mark> poached live tiger prawns in basket

客家走地鸡伴盐香姜茸饭 oriental's signature chicken rice

雪燕雪耳炖万寿果 snow swallow with papaya

椰丝奶油卷伴芝麻南瓜饼 coconut cream roll & pumpkin pancake



宴会配套附送

- (*) 进场仪式
 (*) 结婚装饰蛋糕
 (*) 果汁香槟和香槟塔
 (*) 主家席设计
 (*) 出菜仪式
 (*) 司仪服务
 (*) 每席5张请帖
 (*) 贵宾精美小礼品
 (*) 贵宾精美小礼品
 (*) 专方水和中国茶
 (*) 50%折扣试菜(十位用)
 (*) 免色酒与红酒开瓶费
 (*) 健正 皮幕 / 液晶投影机 / 卡拉OK设备 / 标准音响设备
- 以上所有菜单和附送只限于20席起
- ◎ 宴会有效日期从 1 January 至 31 December 2025
- ※ 付款方式:只限现款 / 信用卡 (Visa / Master)
- 🎯 订金恕不退回和转让
- ◎ 不接受任何礼券 / 电子礼券和港城会员Oriental Ringgit (OR)
- ⑥本集团保留根据食材供应情况对菜单进行调整的权利, 恕不另行通知

COMPLIMENTARY WITH EVENT PACKAGES

- Grand wedding march in
- Observative wedding cake
- Sparkling juice & champagne pyramid
- Bridal table decoration
- Special food presentation
- Emcee service
- © 5 invitation cards per table
- Wedding favours for guests
- Soft drinks & chinese tea
- © 50% off food tasting (for 10 pax)
- Waiver of corkage for liquor and wine
- © Special beer price
- © LED screen / LCD projector / Karaoke facilities / Standard PA system
- [®] Menus & complimentary items stated above are applicable for a minimum booking of 20 tables and above
- © Valid for event dates from 1 January till 31 December 2025
- © Terms of payment: Cash / Credit Card (Visa / Master) only
- © Deposits are strictly non-refundable and non-transferable
- © Not applicable to earn Oriental Cuisine Club's Oriental Ringgit (OR) and with vouchers / e-vouchers
- © The management reserves the right to change the menu prices / dishes due to unforeseen circumstances

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more info