

ROYAL WEDDING MENU

Fresh Lobster Appetizer Platter with Mixed Fruit Salad Topped with Caviar and Sautéed with Fresh Lily Bulbs in Superior Paste

精美龙虾双式拼

Double Boiled Sea Treasures with Supreme Stock and American Wild Ginseng **OR**Hong Siew Style Mini Abalone Broth with "Baked Fish Maw" Served with Bean Sprouts **OR**Braised Fresh Crab with Bird Nest "Hua Hin" in Supreme Stock

上汤洋参炖海宝 或 红烧鲍鱼花胶羹 或 红炆蟹拑烩花燕

Times Square Two Flavoured Chicken Platter **OR**Roasted Duck with "Thong Kwai" and Herbs Sauce **OR**Oven Baked Lamb Chop with Chinese Barbeque Sauce

时代双式风味鸡或当归上汤挂炉鸭或西式煎焗羊仔骨

Steamed Star Grouper Fish in King Soya Sauce **OR**Oven Baked Cod Fish in "Hu Nan" Spicy Fragrant Paste **OR**Deep Fried Pomfret with Malaysia's Special Shrimp Paste

豉油皇蒸星斑鱼 或 湖南豆酥焗鳕鱼 或 风味马来栈鲳鱼

Wok Fried Fresh Water Prawns with Szechuan Pepper **OR** Sautéed Prawn Ball in Chili & Tomato Sauce Served with 'Mantau' **OR** Steamed Tiger Prawn with Egg White and Herbs ****

麻辣川椒爆虾禄 或 川味辣子泡虾球 或 药膳蛋白蒸虎虾

Stewed Stuffed Sea Cucumber with Quail Egg and Milk Cabbage **OR**Sautéed Fresh Scallop with Hawaii Nuts and Broccoli **OR**Szechuan Style Stewed Sea Cucumber with Mince Meat Ball Accompanied with Baby Pak Choy

红烧釀海参奶白 或 夏果带子西兰花 或 川式丸子海参蔬

Stewed Udon Noodle in Black Pepper & Seafood **OR**Eight Treasured Brown Rice Wrapped in Lotus Leaf **OR**Wok Fried Rice with Salmon and Shrimp in XO Paste

黑椒海鲜乌冬面 或 荷香八宝糙米饭 或 至尊酱海鲜炒饭

Chilled Mango Puree with Sago and Pomelo with Ice Cream **OR**Glutinous Rice Ball in Ginger Soup and White Fungus **OR**Chilled Chinese Herbal Jelly with Red Date and Longan Syrup

香芒柚子雪糕露 或 姜茶雪耳汤丸羹 或 红枣龙眼归灵糕

Premier Sweet Ending Platter

中式美点双映辉

中国茶

Chinese Tea

For reservations, call + 60 (3) 2117 8000 or email bth.meetings@berjayahotel.com

BERJAYA TIMES SQUARE HOTEL, KUALA LUMPUR - MALAYSIA

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