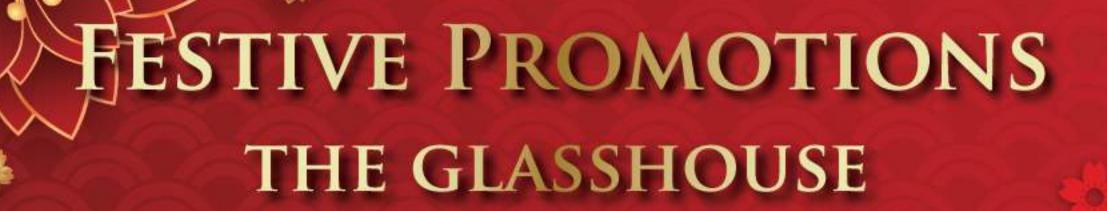




CHINESE NEW YEAR
CELEBRATION



### Chinese New Year Reunion Buffet Dinner

9<sup>th</sup> February 2024 7.00pm - 10.00pm

RM 138+ per person

# Prosperity Salmon Yee Sang

1<sup>st</sup> - 24<sup>th</sup> February 2024 RM 138+ per set

## Chinese New Year Semi-Buffet Dinner Day 1 & 2 of Celebration

10<sup>th</sup> & 11<sup>th</sup> February 2024 7.00pm - 10.00pm

RM 118+ per person

# Fortune Blossom Gift Set

RM 98+ per set

Early bird RM 128+ for Chinese New Year Reunion Buffet Dinner and RM 88+ for Chinese New Year Semi-Buffet Dinner with full payment before 5<sup>th</sup> February 2024, applicable for adult price only.

Call us and book your seat at +04 217 5888 or +6016 4143408.

All prices are subject to 6% SST.















# CHINESE NEW YEAR REUNION BUFFET DINNER



#### **SALAD & APPETIZERS**

Rojak buah
Jelly fish salad
Chicken salad with mandarin orange

#### **COLD CUT**

Chicken salami
Chicken slice
Cheese and nut platter

#### **TAPAS**

Dragon rolls
Chicken gyoza
Honey crab dumplings
Sesame ball
Fish crackers
Prawn crackers
Poppadoms

#### SALAD BAR

Iceberg, romaine, cucumber, onion, carrot, cherry tomatoes, broccoli, cauliflower, red cabbage, capsicum, parmesan cheese, black olive

#### **DRESSING**

Thousand island, tartare sauce, paprika mayonnaise, cocktails dressing

#### **YEE SANG**

One set per table

#### **SEAFOOD ON ICE**

Prawns, green mussel, slipper lobster, with tabasco and lemon wedges

#### **SASHIMI**

Baby octopus, smoked salmon, tuna maguro



## MENU

#### SOUP

Black chicken herbal soup

#### **CARVING STATION**

Baked fish with supreme soy sauce Roasted duck with hoi sin sauce Roasted lamb with rosemary sauce

#### **ACTION STATION**

Chicken satay with condiments

#### **CHEF'S HOT PICKS**

Grilled salmon honey with sweet soy sauce
Kam heong chicken
Stir-fried mussel with hot bean paste
Salt pepper squid
Braised gui fei bao, shiitake mushroom
and broccoli
Wok-fried noodles with seafood
Golden baby abalone fried rice

#### **SWEET TREATS**



# 大年初一初二

# CHINESE NEW YEAR SEMI-BUFFET DINNER DAY 1 & 2 OF CELEBRATION



# MENU

#### **SALAD & APPETIZERS**

Rojak buah Jelly fish salad Chicken salad with mandarin orange

#### **COLD CUT**

Chicken salami
Chicken slice
Cheese and nut platter

#### **TAPAS**

Dragon rolls
Chicken gyoza
Honey crab dumpling
Sesame ball
Fish crackers
Prawn crackers
Poppadoms

#### SALAD BAR

Iceberg, romaine, cucumber, onion, carrot, cherry tomatoes, broccoli, cauliflower, red cabbage, capsicum, parmesan cheese, black olive

#### **DRESSING**

Thousand island, tartar sauce, paprika mayonnaise, cocktail dressing

#### **YEE SANG**

One set per table

#### SOUP

Hot and sour soup

#### **SEAFOOD ON ICE**

Mussels, prawns, slipper lobsters

#### **CARVING STATION**

Baked fish with supreme soy sauce Roasted duck with hoi sin sauce

#### PROSPERITY PIZZA

Smoked salmon Gui fei squid slice



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CHINESE NEW YEAR SEMI-BUFFET DINNER DAY 1 & 2 OF CELEBRATION



# **MENU**

#### **SWEET TREATS**

Chinese New Year cookies
 Traditional kuih
 Mini fruit tartlets
 Red bean porridge
 Chocolate cake
 Banana cake
 Pudding
 Ice cream potong
 Ice kacang
 Mandarin oranges
 Assorted tropical fruits

#### MAIN COURSE

Fried fish with sweet and sour sauce fried sea bass • vegetable fried rice

#### OR

Prosperity chicken burger with black pepper sauce fried chicken chop • Chinese style black pepper sauce

#### OR

Fried prawn with golden spaghetti crunchy fried prawn • spaghetti • salted egg sauce

#### OR

Ulam rice with grilled chicken chop Malaysian spices marinade chicken chop • mixed herb rice

#### OR

Fish & chip
Buttered fried seabass • steakhouse fries •
tartare sauce

#### OR

Truffle Fettuccine (V)

Fettuccine • shiitake mushroom • truffle paste • broccoli • cauliflower

