

# SET THE STAGE 2

## **Welcome Show (1 Hour)**

Pass around canapés  
Dessert bar  
W Mixology Bar with signature zero% ABV  
Selected sparkling wine  
DJ performance (30 minutes)

## **Beverage and Food**

Menu curated by dedicated culinary team  
Bottomless flow of chilled orange juice and soft drinks  
One bottle of hand-picked red or white wine for every 10 confirmed persons  
Two bottles of sparkling wine for celebratory toast  
Private menu preview for a table of eight persons  
(Applicable from Mondays to Fridays, except eve of public holidays and on public holidays)

## **The Wedding Set**

Decorative wedding cake  
Exclusive gift for all guests  
Glam botanical arrangements for registration and dining tables with two pedestals  
State-of-the-art 36' x 20' full HD LED screen with built-in audio visual equipment

## **Amplified**

Unwind with one-night stay in a WOW Suite with breakfasts for two persons at Flock, special welcome amenities and late check-out at 3:00PM  
One-night stay in two Wonderful Rooms with breakfast for two persons at Flock  
Special rates for family and friends  
Exclusive permission for wedding photoshoot  
Valet parking service for three vehicles  
Marriott Bonvoy™ Events points

## **Special Perks**

Mingle with the bridal party of 10 persons at WET Deck with one bottle of champagne or liquor  
(Applicable any evening with prior reservation)  
Anniversary afternoon tea for 10 persons at WOOBAR

**MYR 428+ per person**

# 6-COURSE INDIVIDUAL SET MENU

## Appetizer (Please select four items)

- 合宝环珠拼青海带  
Deep-Fried Pearl Oyster Dumpling, Marinated Seaweed
- 凤尾虾芋角  
Deep-Fried Yam Dumpling, Prawn Tail
- 甘香三椒炒带子  
Wok-Fried Fresh Scallop, Assorted Peppers, Kam Heong Sauce
- 极品酱松子鸡卷  
Wok-Fried Green Vegetable, Chicken Roll, Superior Chili Sauce, Pine Nut
- 老成都口水鸡  
Chilled Chicken Meat, Sichuan Chili Sauce
- 海蜇墨鱼仔  
Chilled Marinated Baby Octopus, Jellyfish
- 泰式拌富贵螺片  
Chilled Marinated Top Shell, Thai-Style
- 黑醋珠蟹肉冻  
Citrus Crab Meat Timbale, Pearl Balsamic Vinegar

## Soup (Please select one item)

- 金线莲鲍鱼竹笙枸杞炖汤  
Double-Boiled Abalone Soup, Fish Maw, Bamboo Pith, Anoectochilus, Wolfberry (GF)
- 姬松茸红枣炖鲍鱼花胶汤  
Double-Boiled Abalone Soup, Fish Maw, Brazil Cap Mushroom, Red Dates (GF)
- 鲜人参枸杞迷你佛跳墙  
Double-Boiled Mini Monk Jump Over the Wall, Fresh Ginseng, Wolfberry (GF)

## Seafood (Please select one item)

- 6 头原粒鲍鱼扒冬菇西兰花  
Braised 6 Head Abalone, Flower Mushroom, Garden Greens
- 6 头原粒鲍鱼扒海参时蔬  
Braised 6 Head Abalone, Sea Cucumber, Seasonal Vegetable
- 日本菰菇味噌焗鳕鱼  
Oven-Baked Cod Fish, Miso Paste, Shimeji Mushroom, Hong Kong Pak Choy
- 有机黑蒜酱蒸海石斑鱼片  
Steamed Live Grouper Fillet, Yunnan-Aged Black Garlic, Preserved Leek Chili Sauce
- 鲜腐竹枝蒸龙趸鱼片  
Steamed Long Deng Fish Fillet, Fresh Bean Curd Stick, Superior Soy Sauce

## Chicken (Please select one item)

- 湖南酱雪耳云耳鸡卷脆南瓜片  
Boneless Chicken Roll, Assorted Fungus, Hunan Chili Sauce, Pumpkin Chips
- 川式鸡卷脆莲藕片  
Boneless Chicken Roll, Sichuan Chili Sauce, Lotus Root Chips
- 姜花泰式鸡件  
Deep-Fried Chicken, Ginger Flower, Thai Mayo Sauce

## Rice (Please select one item)

- 咸蛋九节虾日本樱花虾迷你鸡粒荷叶饭  
Baked King Prawn, Salted Egg Yolk Sauce, Steamed Lotus Leaf Chicken Fried Rice, Sakura Prawn
- 马蜜九节虾干贝海鲜炒鸳鸯饭  
Baked King Prawn, Marmite Sauce, Wok-Fried Nepalese Rock Rice, Organic Red Quinoa, Seafood (GF)
- 湿奶油九节虾潮汕松子重鸭炒鸳鸯饭  
Baked King Prawn, Butter Milk Sauce, Wok-Fried Basmati and Organic Red Rice, Smoked Duck, Pine Nut (GF)

# 6-COURSE INDIVIDUAL SET MENU

## Dessert (Please select one item)

- 橘姜香慕斯，焦糖杏仁  
Exotic Mandarin Orange and Ginger Mousse, Candied Almond, Almond Dacquoise
- 桂花香草芦荟奶冻  
Osmanthus Jelly, Vanilla Milk Panna Cotta, Honey Aloe Vera Compote (GF)
- 三重奏巧克力飨宴  
Sichuan Pepper Ganache, Caramelia Milk Curd, Velvet Bavarois, Cocoa Nib Brittle