

# Chinese New Year SET DINNER

HALL OF FAME  
31ST JANUARY 2022 | 6:30 P.M. - 10:30 P.M.

## Happy Reunion Dome Set

### Cold Platter

Fa Chai Yee Sang

### Soup

Supreme Four Treasure Soup

### Main

Deep Fried Chicken with Thai Mango Sauce

Wok Fried Prawns with Oats

Braised Broccoli with Mushroom and Sea Asparagus

Steamed Red Lion Fish with Ginger & Superior Soya Sauce

“Kam Heong” Wok Fried Squid

Fragrant Rice Wrapped in Lotus Leaf with Assorted Meat

### Sweet Ending

Chilled “Leng Chee Kang” with Nata Jelly

Seasonal Fresh Fruit Platter

Chinese New Year Assorted Sweets and Cookies

Chinese Tea (Hot/Cold) & Braised Peanuts

**RM 568\*\* PER TABLE**  
(4-6 PERSONS)

## Prosperous Lunar Dome Set

### Cold Platter

Fa Chai Yee Sang

### Soup

Double-boiled Herbal Chicken Soup with Fish Maw

### Main

Chinese Style Roasted Chicken with Prawn Crackers

Deep Fried Garlic Prawn with Five Spice

Braised Broccoli with Mushroom and Pacific Clam

Crispy Red Lion Fish with Thai Mango Sauce

Wok Fried Scallops with Chili and Crab Roe Gravy

XO Fried Rice with Assorted Meat

### Sweet Ending

Chilled Mango Puree with Pomelo

Seasonal Fresh Fruit Platter

Chinese New Year Assorted Sweets and Cookies

Chinese Tea (Hot/Cold) & Braised Peanuts

**RM 668\*\* PER TABLE**  
(4-6 PERSONS)

## Feast Of Fortune

### 8 - Course Set

#### Cold Platter

Fa Chai Yee Sang

#### Five Combination Hot & Cold Platter

Chilled Baby Octopus Salad

Stir Fried Chicken with Dried Chili

Deep Fried Breaded Scallop

“Kerabu” Jellyfish with Dried Shrimp

Steamed Oyster Roll with Egg White Sauce

#### Soup

Supreme Four Treasure Soup

#### Main Course (please select one from each section)

#### Chicken

- Deep Fried Chicken with Thai Mango Sauce
- Roasted Chicken with Prawn Crackers

#### Prawn

- Wok Fried Prawns with Oats
- Deep Fried Garlic Prawns with Five Spice

#### Vegetables

- Braised Broccoli with Assorted Mushroom and Konnyaku Jelly
- Braised Dou Vegetable with Three Mushrooms and Dried Oyster

#### Fish

- Steamed Red Lion Fish with Ginger Superior Soya Sauce
- Steamed Red Lion Fish “Szechuan” Style

#### Rice

- Chinese Fried Rice with Mantis Prawn Meat
- Steamed Lotus Leaf Fried Rice with Chicken and Vegetables

#### Chinese New Year Dessert (please select one)

- Chilled “Leng Chee Kang” with Nata Jelly
- Chilled Mango Puree with Pomelo

Combination Mixed Fruit Platter

Chinese New Year Mixed Cookies and Crackers Platter

Chinese Tea (Hot/Cold) & Braised Peanuts

**RM 888\*\* PER TABLE**  
(4-6 PERSONS)