

INTIMATE ENGAGEMENT PACKAGE

MINIMUM SPENDING OF RM 5,000++
MAXIMUM 20 PAX

Package Inclusion

- Usage of Basic PA system with 2 cordless microphones for speeches
- Usage of the SMART TV in the mezzanine floor is included
- Usage of Meeting Room 1 & 2 at mezzanine private room space and The Library at the ground floor for 4 hours.
- Additional hour is charged at RM 2,500 per hour
- Photoshoot sessions at Mezzanine floor, The Library, Rooftop Deck with Kuala Lumpur Skyview on the event date

Event decorations are not included in this package. Do let us know your arrangement with any of your preferred third-party vendors, we are more than happy to accommodate your needs. **Blackout dates will be charged RM 10,000++

Room Accommodation

- A preferred room rate for family and friends.

Food & Beverages

- Free flow cordial, brewed coffee and tea
- Choices of food from either Malay Hidang Style, 4-Course or 5-Course Menu for a maximum 40 pax

Gift Box Upgrades

- Sambal Gift Box: RM50++ per pax, 2 types of sambals to choose from (normal sized)
- Lemon Butter Cake: RM20++ per pax

MALAY HIDANG STYLE

RM 200++ per pax

Starters & Snacks

Choose 2 options

Satay (Chicken/Beef/Tofu) | Bergedil Sumbat |
Cucur Udang | Asparagus Pomelo Salad |
Pegaga Salad with Prawn | Kerabu Mangga
with Squid

Meat & Poultry

Choose 2 options

Nyonya Kari Kapitan | Ayam Goreng Berempah
| Ayam Kampung Emas | Ayam Masak Merah
Kambing Kuzi | Gulai Kambing | Kambing
Masak Kurma | Daging Masak Hitam | Rendang
Daging

Fish & Seafood

Choose 2 options

Assam Pedas Sea Bass (Fillet) |
Curry Sea Bass (Fillet) | Sea Bass Balado
(Fillet) | Sambal Udang | Udang Balado | Kari
Udang | Squid Sambal Petai | Sotong Bakar

Vegetables

Choose 2 options

Brussel Sprout Sambal Ikan Bilis |
Squid Asparagus | Masak Lemak King
Mushroom Eggplant | Terung Balado |
Vegetable Dhal | Stir Fry Vegetables with
Oyster Sauce

Desserts

Choose 1 option

Pineapple Cheesecake | Sago Gula Melaka
| Gula Melaka Indulgence | Brownie Fudge
| Bubur Pulut Hitam

Rice

Choose 1 option

Nasi Ulam | Nasi Basmuthi | Nasi Minyak |
Nasi Briyani

Beverages

Free flow crafted mocktails (Choose 1)

- Earl Grey Berry Tea | Honey Chrysanthemum | Assam Boi Soda

Hot beverages (Choose 1)

- Brewed Coffee and Tea | Teh Tarik

Menu items may contain nuts or shrimp, please speak to us for more information.

All prices are in Malaysian Ringgit & subject to 10% service charge & 8% SST

**Advanced booking is required*

4-COURSE FUSION

RM250 ++ per pax

Starter

Asparagus Pomelo Salad

Fresh asparagus complemented with pomelo, hand-tossed mixed salad and lotus crisp

Entrée

Crab Croquette

Crispy breaded crab meat with potato ball served with aromatic, rich coconut curry

Dessert

Pear Tart

Poached pear, mascarpone creme fraiche, berry compote

Main Course (Choose 1 option)

Braised Beef Ribs

Braised beef ribs served with grilled sambal eggplant, steamed tapioca, brussels sprout salad and beef jus

or

Pan-Seared Sea Bass

Pan-seared seabass fillet served with charred tomato, grilled eggplant, baby ferns, and tomato sambal

Beverages

Free flow crafted mocktails (Choose 1)

- Earl Grey Berry Tea | Honey Chrysanthemum | Assam Boi Soda

Hot beverages (Choose 1)

- Brewed Coffee and Tea | Teh Tarik

*Menu items may contain nuts or shrimp, please speak to us for more information.
All prices are in Malaysian Ringgit & subject to 10% service charge & prevailing tax*

**Advanced booking is required*

4-COURSE WESTERN

RM250 ++ per pax

Starter

Hokkaido Scallop

Pan-seared Hokkaido scallop with Hollandaise sauce

Entrée

Smoked Duck

Smoked duck with mashed sweet potato with berry reduction sauce

Dessert

Pear Tart

Poached pear, mascarpone creme fraiche, berry compote

Main Course (Choose 1 option)

Braised Beef Ribs

Braised beef ribs served with roasted asparagus, glazed carrots, and creamy mashed potatoes

or

Pan-Seared Sea Bass

Pan-seared seabass fillet served with asparagus, grilled mushrooms, kale, and rich creamy dill sauce

Beverages

Free flow crafted mocktails (Choose 1)

- Earl Grey Berry Tea | Honey Chrysanthemum | Assam Boi Soda

Hot beverages (Choose 1)

- Brewed Coffee and Tea | Teh Tarik

Menu items may contain nuts or shrimp, please speak to us for more information.

All prices are in Malaysian Ringgit & subject to 10% service charge & prevailing tax

**Advanced booking is required*

5-COURSE FUSION

RM280 ++ per pax

Starter

Mango Avocado Pie Tee

Diced local fruits tossed with lime vinaigrette dressing in crispy tart shell topped with mango and avocado.

Soup

Thai Pumpkin Soup

Creamy pumpkin soup with coconut cream and fish sauce topped with coriander-cilantro chili oil

Entrée

Chilli Crab Linguine

Linguine tossed in sweet & spicy crab meat sauce topped with coriander leaf.

Dessert

Chocolate Tart

Rich and creamy chocolate ganache tart with graham crust and garnished with fresh red raspberries

Main Course (Choose 1 option)

Braised Beef Ribs

Braised beef ribs served with grilled sambal eggplant, steamed tapioca, brussels sprout salad and beef jus

or

Pan-Seared Sea Bass

Pan-seared seabass fillet served with charred tomato, grilled eggplant, baby ferns, and tomato sambal

Beverages

Free flow crafted mocktails (Choose 1)

• Earl Grey Berry Tea | Honey

Chrysanthemum | Assam Boi Soda

Hot beverages (Choose 1)

• Brewed Coffee and Tea | Teh Tarik

Menu items may contain nuts or shrimp, please speak to us for more information.

All prices are in Malaysian Ringgit & subject to 10% service charge & 8% SST

**Advanced booking is required*

5-COURSE WESTERN

RM280 ++ per pax

Starter

Hokkaido Scallop

Pan-seared Hokkaido scallop with Hollandaise sauce

Soup

Creamy Mushroom Soup

Creamy mixed mushrooms cooked with butter, cream and topped with extra virgin olive oil

Entrée

Smoked Duck

Smoked duck with mashed sweet potato with berry reduction sauce

Dessert

Chocolate Tart

Rich and creamy chocolate ganache tart with graham crust and garnished with fresh red raspberries

Main Course (Choose 1 options)

Pan-seared Sea Bass

Pan-seared sea bass fillet served with asparagus, grilled mushrooms, kale, and rich creamy dill sauce

or

Braised Beef Ribs

Braised beef ribs served with roasted asparagus, glazed carrots, and creamy mashed potatoes

Beverages

Free flow crafted mocktails (Choose 1)

- Earl Grey Berry Tea | Honey Chrysanthemum | Assam Boi Soda

Hot beverages (Choose 1)

- Brewed Coffee and Tea | Teh Tarik

Menu items may contain nuts or shrimp, please speak to us for more information.

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INTIMATE ENGAGEMENT PACKAGE

MINIMUM SPENDING OF RM 6,000++

MAXIMUM 30 PAX

Package Inclusion

- Usage of Basic PA system with 2 cordless microphones for speeches
- Usage of the SMART TV in the mezzanine floor is included
- Usage of Meeting Room 1 & 2 at mezzanine private room space and The Library at the ground floor for 4 hours.
- Additional hour is charged at RM 2,500 per hour
- Photoshoot sessions at Mezzanine floor, The Library, Rooftop Deck with Kuala Lumpur Skyview on the event date

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Room Accommodation

- A preferred room rate for family and friends.

Food & Beverages

- Free flow cordial, brewed coffee and tea
- Choices of food from either Malay Hidang Style, 4-Course or 5-Course Menu for a maximum 40 pax

Gift Box Upgrades

- Sambal Gift Box: RM50++ per pax, 2 types of sambals to choose from (normal sized)
- Lemon Butter Cake: RM20++ per pax

MALAY HIDANG STYLE

RM 200++ per pax

Starters & Snacks

Choose 2 options

Satay (Chicken/Beef/Tofu) | Bergedil Sumbat |
Cucur Udang | Asparagus Pomelo Salad |
Pegaga Salad with Prawn | Kerabu Mangga
with Squid

Meat & Poultry

Choose 2 options

Nyonya Kari Kapitan | Ayam Goreng Berempah
| Ayam Kampung Emas | Ayam Masak Merah
Kambing Kuzi | Gulai Kambing | Kambing
Masak Kurma | Daging Masak Hitam | Rendang
Daging

Fish & Seafood

Choose 2 options

Assam Pedas Sea Bass (Fillet) |
Curry Sea Bass (Fillet) | Sea Bass Balado
(Fillet) | Sambal Udang | Udang Balado | Kari
Udang | Squid Sambal Petai | Sotong Bakar

Vegetables

Choose 2 options

Brussel Sprout Sambal Ikan Bilis |
Squid Asparagus | Masak Lemak King
Mushroom Eggplant | Terung Balado |
Vegetable Dhal | Stir Fry Vegetables with
Oyster Sauce

Desserts

Choose 1 option

Pineapple Cheesecake | Sago Gula Melaka
| Gula Melaka Indulgence | Brownie Fudge
| Bubur Pulut Hitam

Rice

Choose 1 option

Nasi Ulam | Nasi Basmuthi | Nasi Minyak |
Nasi Briyani

Beverages

Free flow crafted mocktails (Choose 1)

- Earl Grey Berry Tea | Honey Chrysanthemum | Assam Boi Soda

Hot beverages (Choose 1)

- Brewed Coffee and Tea | Teh Tarik

Menu items may contain nuts or shrimp, please speak to us for more information.

All prices are in Malaysian Ringgit & subject to 10% service charge & 8% SST

**Advanced booking is required*

4-COURSE FUSION

RM250 ++ per pax

Starter

Asparagus Pomelo Salad

Fresh asparagus complemented with pomelo, hand-tossed mixed salad and lotus crisp

Entrée

Crab Croquette

Crispy breaded crab meat with potato ball served with aromatic, rich coconut curry

Dessert

Pear Tart

Poached pear, mascarpone creme fraiche, berry compote

Main Course (Choose 1 option)

Braised Beef Ribs

Braised beef ribs served with grilled sambal eggplant, steamed tapioca, brussels sprout salad and beef jus

or

Pan-Seared Sea Bass

Pan-seared seabass fillet served with charred tomato, grilled eggplant, baby ferns, and tomato sambal

Beverages

Free flow crafted mocktails (Choose 1)

- Earl Grey Berry Tea | Honey Chrysanthemum | Assam Boi Soda

Hot beverages (Choose 1)

- Brewed Coffee and Tea | Teh Tarik

*Menu items may contain nuts or shrimp, please speak to us for more information.
All prices are in Malaysian Ringgit & subject to 10% service charge & prevailing tax*

**Advanced booking is required*

4-COURSE WESTERN

RM250 ++ per pax

Starter

Hokkaido Scallop

Pan-seared Hokkaido scallop with Hollandaise sauce

Entrée

Smoked Duck

Smoked duck with mashed sweet potato with berry reduction sauce

Dessert

Pear Tart

Poached pear, mascarpone creme fraiche, berry compote

Main Course (Choose 1 option)

Braised Beef Ribs

Braised beef ribs served with roasted asparagus, glazed carrots, and creamy mashed potatoes

or

Pan-Seared Sea Bass

Pan-seared seabass fillet served with asparagus, grilled mushrooms, kale, and rich creamy dill sauce

Beverages

Free flow crafted mocktails (Choose 1)

- Earl Grey Berry Tea | Honey

- Chrysanthemum | Assam Boi Soda

Hot beverages (Choose 1)

- Brewed Coffee and Tea | Teh Tarik

*Menu items may contain nuts or shrimp, please speak to us for more information.
All prices are in Malaysian Ringgit & subject to 10% service charge & prevailing tax*

**Advanced booking is required*

5-COURSE FUSION

RM280 ++ per pax

Starter

Mango Avocado Pie Tee

Diced local fruits tossed with lime vinaigrette dressing in crispy tart shell topped with mango and avocado.

Soup

Thai Pumpkin Soup

Creamy pumpkin soup with coconut cream and fish sauce topped with coriander-cilantro chili oil

Entrée

Chilli Crab Linguine

Linguine tossed in sweet & spicy crab meat sauce topped with coriander leaf.

Dessert

Chocolate Tart

Rich and creamy chocolate ganache tart with graham crust and garnished with fresh red raspberries

Main Course (Choose 1 option)

Braised Beef Ribs

Braised beef ribs served with grilled sambal eggplant, steamed tapioca, brussels sprout salad and beef jus

or

Pan-Seared Sea Bass

Pan-seared seabass fillet served with charred tomato, grilled eggplant, baby ferns, and tomato sambal

Beverages

Free flow crafted mocktails (Choose 1)

• Earl Grey Berry Tea | Honey

Chrysanthemum | Assam Boi Soda

Hot beverages (Choose 1)

• Brewed Coffee and Tea | Teh Tarik

Menu items may contain nuts or shrimp, please speak to us for more information.

All prices are in Malaysian Ringgit & subject to 10% service charge & 8% SST

**Advanced booking is required*

5-COURSE WESTERN

RM280 ++ per pax

Starter

Hokkaido Scallop

Pan-seared Hokkaido scallop with Hollandaise sauce

Soup

Creamy Mushroom Soup

Creamy mixed mushrooms cooked with butter, cream and topped with extra virgin olive oil

Entrée

Smoked Duck

Smoked duck with mashed sweet potato with berry reduction sauce

Dessert

Chocolate Tart

Rich and creamy chocolate ganache tart with graham crust and garnished with fresh red raspberries

Main Course (Choose 1 options)

Pan-seared Sea Bass

Pan-seared sea bass fillet served with asparagus, grilled mushrooms, kale, and rich creamy dill sauce

or

Braised Beef Ribs

Braised beef ribs served with roasted asparagus, glazed carrots, and creamy mashed potatoes

Beverages

Free flow crafted mocktails (Choose 1)

- Earl Grey Berry Tea | Honey Chrysanthemum | Assam Boi Soda

Hot beverages (Choose 1)

- Brewed Coffee and Tea | Teh Tarik

Menu items may contain nuts or shrimp, please speak to us for more information.

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**Advanced booking is required*

INTIMATE ENGAGEMENT PACKAGE

MINIMUM SPENDING OF RM 7,000++
MAXIMUM 40 PAX

Package Inclusion

- Usage of Basic PA system with 2 cordless microphones for speeches
- Usage of the SMART TV in the mezzanine floor is included
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Room Accommodation

- A preferred room rate for family and friends.

Food & Beverages

- Free flow cordial, brewed coffee and tea
- Choices of food from either Malay Hidang Style, 4-Course or 5-Course Menu for a maximum 40 pax

Gift Box Upgrades

- Sambal Gift Box: RM50++ per pax, 2 types of sambals to choose from (normal sized)
- Lemon Butter Cake: RM20++ per pax

MALAY HIDANG STYLE

RM 200++ per pax

Starters & Snacks

Choose 2 options

Satay (Chicken/Beef/Tofu) | Bergedil Sumbat |
Cucur Udang | Asparagus Pomelo Salad |
Pegaga Salad with Prawn | Kerabu Mangga
with Squid

Meat & Poultry

Choose 2 options

Nyonya Kari Kapitan | Ayam Goreng Berempah
| Ayam Kampung Emas | Ayam Masak Merah
Kambing Kuzi | Gulai Kambing | Kambing
Masak Kurma | Daging Masak Hitam | Rendang
Daging

Fish & Seafood

Choose 2 options

Assam Pedas Sea Bass (Fillet) |
Curry Sea Bass (Fillet) | Sea Bass Balado
(Fillet) | Sambal Udang | Udang Balado | Kari
Udang | Squid Sambal Petai | Sotong Bakar

Vegetables

Choose 2 options

Brussel Sprout Sambal Ikan Bilis |
Squid Asparagus | Masak Lemak King
Mushroom Eggplant | Terung Balado |
Vegetable Dhal | Stir Fry Vegetables with
Oyster Sauce

Desserts

Choose 1 option

Pineapple Cheesecake | Sago Gula Melaka
| Gula Melaka Indulgence | Brownie Fudge
| Bubur Pulut Hitam

Rice

Choose 1 option

Nasi Ulam | Nasi Basmuthi | Nasi Minyak |
Nasi Briyani

Beverages

Free flow crafted mocktails (Choose 1)

- Earl Grey Berry Tea | Honey Chrysanthemum | Assam Boi Soda

Hot beverages (Choose 1)

- Brewed Coffee and Tea | Teh Tarik

Menu items may contain nuts or shrimp, please speak to us for more information.

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**Advanced booking is required*

4-COURSE FUSION

RM250 ++ per pax

Starter

Asparagus Pomelo Salad

Fresh asparagus complemented with pomelo, hand-tossed mixed salad and lotus crisp

Entrée

Crab Croquette

Crispy breaded crab meat with potato ball served with aromatic, rich coconut curry

Dessert

Pear Tart

Poached pear, mascarpone creme fraiche, berry compote

Main Course (Choose 1 option)

Braised Beef Ribs

Braised beef ribs served with grilled sambal eggplant, steamed tapioca, brussels sprout salad and beef jus

or

Pan-Seared Sea Bass

Pan-seared seabass fillet served with charred tomato, grilled eggplant, baby ferns, and tomato sambal

Beverages

Free flow crafted mocktails (Choose 1)

- Earl Grey Berry Tea | Honey Chrysanthemum | Assam Boi Soda

Hot beverages (Choose 1)

- Brewed Coffee and Tea | Teh Tarik

*Menu items may contain nuts or shrimp, please speak to us for more information.
All prices are in Malaysian Ringgit & subject to 10% service charge & prevailing tax*

**Advanced booking is required*

4-COURSE WESTERN

RM250 ++ per pax

Starter

Hokkaido Scallop

Pan-seared Hokkaido scallop with Hollandaise sauce

Entrée

Smoked Duck

Smoked duck with mashed sweet potato with berry reduction sauce

Dessert

Pear Tart

Poached pear, mascarpone creme fraiche, berry compote

Main Course (Choose 1 option)

Braised Beef Ribs

Braised beef ribs served with roasted asparagus, glazed carrots, and creamy mashed potatoes

or

Pan-Seared Sea Bass

Pan-seared seabass fillet served with asparagus, grilled mushrooms, kale, and rich creamy dill sauce

Beverages

Free flow crafted mocktails (Choose 1)

- Earl Grey Berry Tea | Honey

- Chrysanthemum | Assam Boi Soda

Hot beverages (Choose 1)

- Brewed Coffee and Tea | Teh Tarik

*Menu items may contain nuts or shrimp, please speak to us for more information.
All prices are in Malaysian Ringgit & subject to 10% service charge & prevailing tax*

**Advanced booking is required*

5-COURSE FUSION

RM280 ++ per pax

Starter

Mango Avocado Pie Tee

Diced local fruits tossed with lime vinaigrette dressing in crispy tart shell topped with mango and avocado.

Soup

Thai Pumpkin Soup

Creamy pumpkin soup with coconut cream and fish sauce topped with coriander-cilantro chili oil

Entrée

Chilli Crab Linguine

Linguine tossed in sweet & spicy crab meat sauce topped with coriander leaf.

Dessert

Chocolate Tart

Rich and creamy chocolate ganache tart with graham crust and garnished with fresh red raspberries

Main Course (Choose 1 option)

Braised Beef Ribs

Braised beef ribs served with grilled sambal eggplant, steamed tapioca, brussels sprout salad and beef jus

or

Pan-Seared Sea Bass

Pan-seared seabass fillet served with charred tomato, grilled eggplant, baby ferns, and tomato sambal

Beverages

Free flow crafted mocktails (Choose 1)

• Earl Grey Berry Tea | Honey

Chrysanthemum | Assam Boi Soda

Hot beverages (Choose 1)

• Brewed Coffee and Tea | Teh Tarik

Menu items may contain nuts or shrimp, please speak to us for more information.

All prices are in Malaysian Ringgit & subject to 10% service charge & 8% SST

**Advanced booking is required*

5-COURSE WESTERN

RM280 ++ per pax

Starter

Hokkaido Scallop

Pan-seared Hokkaido scallop with Hollandaise sauce

Soup

Creamy Mushroom Soup

Creamy mixed mushrooms cooked with butter, cream and topped with extra virgin olive oil

Entrée

Smoked Duck

Smoked duck with mashed sweet potato with berry reduction sauce

Dessert

Chocolate Tart

Rich and creamy chocolate ganache tart with graham crust and garnished with fresh red raspberries

Main Course (Choose 1 options)

Pan-seared Sea Bass

Pan-seared sea bass fillet served with asparagus, grilled mushrooms, kale, and rich creamy dill sauce

or

Braised Beef Ribs

Braised beef ribs served with roasted asparagus, glazed carrots, and creamy mashed potatoes

Beverages

Free flow crafted mocktails (Choose 1)

- Earl Grey Berry Tea | Honey Chrysanthemum | Assam Boi Soda

Hot beverages (Choose 1)

- Brewed Coffee and Tea | Teh Tarik

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