

Wedding MENU B

永结同心宴

RM 1199 nett

天赐良缘喜宴盘

(杏仁咸蛋球, 麻油捞海蜇花珍鲍片, 鲍汁煎酿生根卷, 黑椒酱排骨皇)

Lovely Wedding Four Seasons Platter

(Crispy Fried Stuffed Almond Ball, Chilled Sliced Abalone with Jellyfish, Deep-fried Stuffed Beancurd Roll with Brown Sauce, Delicacy Pork Ribs with Black Pepper Sauce)

八珍鱼唇海味翅

Braised Shark's Fin Soup with Fish Lips & Dried Seafood

南乳酱脆皮吊烧鸡皇

Crispy Roast Chicken served with "Nam Yee" Sauce

老陈皮姜丝蒸大龙老虎斑件

Steamed Sliced Estuary Grouper with Julienned Ginger & Tangerine Peel, served with Fish Sauce

日式烧烤酱焗海明虾

Wok-fried Sea White Prawns with Teriyaki Sauce

蚝皇罗汉上素扣双花

Braised "Lo Han" Vegetables with Dried Oyster, Broccoli & Cauliflower

荷叶家乡生炒糯米饭

Stir-fried Glutinous Rice with Assorted Waxed Meat

黑珍珠桃胶炖豆浆

Sweetened Soy Milk with Black Pearl Seed & Peach Gum

心心相印小甜点

(班兰酥饼拼花生麻糬)

Sweetened Dual Chinese Pastry (Baked Pandan Paste Pastry & Chilled Mochi with Peanut Paste)

Wedding MENU C

百年好合宴

RM 1399 nett

幸福聚宝四季盘

(香芒沙律酱烟肉卷, 麻辣海蜇花粉皮带子群, 佛碎腰果宫保鸡丁, 鲍汁蒸蚝皇球)

Happiness Deluxe Four Seasons Platter

(Delicacy Bacon Roll with Mango Salad Dressing, Spicy Chilled Chuka Hotate Pickled with Black Fungus & Jellyfish, Wok-fried Chicken Fillet with Cashew Nuts & Dried Chili, Steamed Fish Paste with Oyster Sauce)

黄金鲜汤瑶柱带子翅

Braised Shark's Fin Soup with Dried Scallop in Supreme of Sweet Pumpkin Broth

古法琵琶鸭拼京酱吊烧芝麻鸡

Pi Pa Duck with Chef's Special Sauce & Crispy Roast Chicken with Sesame Combination

港式蒸彭亨河巴丁

Steamed River Patin Fish, served with Fish Sauce

蒜茸牛油焗海明虾

Wok-fried Fresh Sea White Prawns with Fragrant Fried Garlic & Butter Milk

鲍鱼片金碧辉煌扣时蔬

Braised Sliced Abalone with Assorted Vegetables

荷叶家乡生炒糯米饭

Stir-fried Glutinous Rice with Assorted Waxed meat

银耳百年庆好合

Sweetened Lotus Seed & Lily Bulbs with Snow Fungus

甜甜蜜蜜两相依

(酥皮锅饼拼煎蕊椰汁糕)

Sweetened Dual Chinese Pastry (Chinese Pancake with Red Bean Paste & Chilled Cendol Slice Cake with Coconut Milk)

Wedding MENU D

鸾凤和鸣宴

RM 1599 nett

美满良缘喜宴盘

(古法盒宝环珠, 黑椒酱烟肉卷, 鱼籽蟹肉炒桂花翅, 麻辣海蜇花粉皮带子群)

Lovely Wedding Four Seasons Platter

(Fried Stuffed Dried Oyster Roll with Salted Egg & Shrimp, Signature Bacon Roll with Black Pepper Sauce, Wok-fried Shark's Fin with Scrambled Egg & Condiments, Chilled Chuka Hotate Pickled with Black Fungus & Jellyfish)

虫草花淮山杞子响螺炖鸡汤

Doubled Boiled Supreme Chicken Soup with Cordyceps Flower & Conch

烧焗西班牙黑毛猪排伴梅子酸菜

Barbecued Spanish Iberico Pork Ribs with Spices, served with Chilled Iceberg lettuce with Lemonade Dressing

金蒜香油蒸沙巴龙虎斑

Steamed Dragon Grouper Fish with Supreme Fish Sauce & Garlic

暹式酱香芒脆炸海明虾

Siam Style Wok-fried Sea White Prawns with Shredded Mango & Onion Dressing

原只鲍鱼扣四宝上蔬(16头)

Braised 16 Head Abalone with Assorted Mushrooms, Fried Beancurd Skin & Broccoli

古法八宝糯米饭

Signature Steamed Glutinous Rice with Assorted Barbecued Meats & Mushrooms

八宝靚糖水

Sweetened "Luo Han Guo" with Assorted Condiments

甜甜蜜蜜两相依

(酥皮锅饼拼椰汁桂花糕)

Sweetened Dual Chinese Pastry (Chinese Pancake with Red Bean Paste & Chilled Osmanthus Sliced Cake with Coconut Milk)

Wedding MENU E

龙凤呈祥宴

RM 1799 nett

佳偶天成五福门

(乌达花枝球, 翡翠炒带子, 鲜蟹肉扒生根卷, 黑椒酱烟肉卷, 日式芝麻酱沙律鲜菜伴八爪鱼)

Lovely Wedding Five Hot & Cold Dishes Platter

(Deep-fried Stuffed Otak-Otak Roll with Squid Paste, Wok-fried Fresh Scallop with Seasonal Greens, Steamed Stuffed Beancurd Roll with Crab Meat, Signature Bacon Roll with Black Pepper Sauce, Chilled Chuka Idako with Japanese Sesame & Salad Dressing)

参须瑶柱螺头鸡炖花胶汤

Double Boiled Kampung Chicken Soup with Fish Maw, Ginseng, Dried Scallop & Conch

咖喱酱烧焗西班牙

黑毛猪排伴梅子酸菜

Barbecued Spanish Iberico Pork Ribs with Curry Flavour, served with Chilled Iceberg Lettuce with Lemonade Dressing

鲜竹云耳蒸龙趸鱼

Steamed Estuary Grouper with Beancurd Stick & Black Fungus

麦香西式奶油大明虾

Wok-Fried Sea White Prawns with Butter Milk, Fragrant Fried Oats & Flossy Egg

原只鲍鱼全菇豆根蔬(10头)

Braised 10 Head Abalone with Mushroom, Fried Beancurd Skin and Broccoli

古法八宝糯米饭

Signature Steamed Glutinous Rice with Assorted Barbecued Meats & Mushrooms

西柚香芒蜜瓜西米露

Chilled Sweet Mango & Honeydew with Sago & Pomelo

双双对对甜在心

(莲蓉酥饼拼椰丝棉花糕)

Sweetened Dual Chinese Pastry (Chinese Pancake with Lotus Paste & Homemade Sponge Cake with Shredded Coconut)

STANDARD BENEFITS (45 tables and above)

1. Free flow of soft drinks & Chinese tea.
2. Free corkage charge for hard liquor & wines.
3. Special price for hard liquor & wines.
4. Complimentary dummy wedding cake for cake cutting ceremony.
5. Champagne fountain display with 2 complimentary bottles of sparkling juice.
6. Complimentary wedding arch & flower stand along the aisle.
7. Grand wedding march & special food presentation.
8. Special floral arrangement for bridal table & normal tables.
9. Complimentary 5 pieces of wedding cards for each table.
10. Complimentary wedding gifts for each guest.
11. Complimentary basic emcee service.
12. Special 50% discount on food tasting for 10 persons only (below 45 tables booking).

基本优惠 (45席或以上)

1. 免费供应汽水及茶水。
2. 免烈酒及葡萄酒开瓶费。
3. 购买烈酒及葡萄酒可享受特别优惠。
4. 免费供应一座结婚蛋糕供切蛋糕仪式。
5. 免费香槟杯塔装饰及两瓶特选有汽果汁。
6. 备有入场处花卉迎宾及婚庆拱门以及幸福门。
7. 婚礼入场典礼及出菜仪式。
8. 酒席备有特别布置。
9. 免费提供精美婚礼请柬(每席5张)。
10. 免费供应特别礼品给每位来宾。
11. 免费提供司仪服务。
12. 50%折扣试菜供10人享用(45席以下)。

**SPECIAL BENEFITS

1. Complimentary 1 table for every 10 paying tables on Mon-Fri (exclude eve & public holiday).
2. Complimentary 1 table for every 15 paying tables on Sat & Sun.
3. Complimentary 1 table for food tasting 10 pax only upon deposit payment (not applicable during special occasion like CNY, Parent's Day & etc).
4. Minimum 45 tables booking only for usage of Grand Ballroom.

**特别优惠

1. 每10席将获得额外1席(只限星期一至星期五婚宴, 不包括公共假期前夕及公共假期)。
2. 每15席将获得额外1席(只限星期六及星期日婚宴)。
3. 免费试菜, 供10人享用(只限付订金后。并不适用于特别节日如农历新年, 母亲节, 父亲节等等)。
4. 45席以上的订座将可享用大宴会厅。

TERMS & CONDITIONS

1. Food tasting subject to availability of space & reservations in advance.
2. A minimum non-refundable deposit of RM5,000 is required to confirm the booking.
3. Surcharge applies for all payments or transactions via credit / debit / charge card (min 2%).
4. Menu items can be customized & additional charges may apply.
5. All prices are inclusive of 6% Service Tax & 10% service charge.
6. The Management reserves the right to change wedding packages without prior notice.
7. Minimum surcharge will be applied for bookings below 45 tables.
8. Minimum booking of 45 tables is required for Wedding Menu A.

条款及细则

1. 试菜时段需提前预约, 并视情况而定。
2. 需缴付最低RM5,000订金以确认婚宴预定时段, 订金恕不退还。
3. 信用卡付款将另加最少2%收费。
4. 若顾客更改菜单里的菜式, 将额外收费。
5. 所有的价格包含了6%服务税及10%服务费。
6. 大港有权在不预先通知下调整菜单上的价钱及菜式。
7. 订座45席以下将额外收取附加费。
8. 配套A只限于45席以上的订座。

大港

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• CHINESE CUISINE • BANQUET

GRAND HARBOUR RESTAURANT & BANQUET (PAVILION, BUKIT JALIL)

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Wedding

MENU PACKAGES

婚宴配套

Specially for
PAVILION BUKIT JALIL

囍

Wedding MENU A

花好月圆宴

RM 999 nett

龙凤佳偶四喜盘
(乌达紫菜蟹柳卷, 麻油捞海蜇花珍饱片,
鲍汁煎酿生根卷, 烧汁排骨皇)
Lovely Wedding Four Seasons Platter
(Deep-fried Otak-Otak Roll with Seaweed & Crab Stick,
Chilled Sliced Abalone with Jellyfish,
Deep-fried Stuffed Beancurd Roll with Brown Sauce,
Delicacy Pork Ribs with BBQ Sauce)

翡翠海鲜鱼羹
Braised Assorted Seafood Soup with
Shredded Fish Maw in Chinese Parsely

蒜香玉兰白切马来鸡
Steamed Kampung Chicken with Garlic Oil
& Hong Kong Kai Lan

榨菜肉松蒸红枣鱼
Steamed Red Snapper Fish with Spicy 'Sichuan'
Preserved Vegetables & Minced Meat

三味汁焗老虎虾
Pan-fried Tiger Prawns with
Chef's Special Unique Sauce

全菇扣豆包西兰花
Braised Assorted Mushrooms with
Beancurd Skin & Broccoli

家乡生炒糯米饭
Stir-fried Glutinous Rice with
Assorted Waxed Meat

金蛋莲子百合糖水
Sweetened Lily Bulb & Lotus Seed
with Golden Egg

两情相悦影双飞
(酥皮锅饼拼椰汁红豆糕)
Sweetened Dual Chinese Pastry
(Chinese Pancake with Red Bean Paste &
Chilled Red Bean Slice Cake with Coconut Milk)

只限45席以上
Minimum order of 45 tables and above

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