



RENAISSANCE® KUALA LUMPUR HOTEL  
PRESENTS

# MENU PROPOSAL

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RENAISSANCE®  
HOTELS

## CHINESE SET MENU

### chinese set menu one

renaissance's platter

szechuan hot & sour seafood soup

steamed sea grouper in premium soy sauce

baked prawns with spicy fragrant minced garlic

enoki mushroom dumpling, sliced fungi abalone and mushroom with greens

yong chow fried rice

chilled sea coconut, white fungus, honey-lemon

duet of chinese pastries

RM1,850 + per table of 10 persons

## CHINESE SET MENU

### chinese set menu two

renaissance's cantonese platter

fish maw bouillon with dried sea food & scallop

crispy roasted chicken, spicy minced garlic

grilled butter prawns

steamed sea grouper with sliced ginger & home-made soy

duo of mushroom, sun-dried scallop and vegetable dumpling with greens

steamed glutinous rice in lotus leaf

warm puree of water chestnut with soy bean and ginkgo nuts

duet of chinese pastries

RM1,950 + per table of 10 persons

## CHINESE SET MENU

### chinese menu three

chinese appetizer platter

sun-dried scallop, sea treasure broth

charcoal roasted crispy 'pipa' chicken

baked prawns with salted eggs

steamed omega grouper with black fungus and ginger

poached garden vegetable with shell abalone, crispy scallop and cabbage  
dumpling

tossed egg noodles with sea food

double-boiled pear, papaya and aloe vera

duet of chinese pastries

RM2,050 + per table of 10 persons

## CHINESE SET MENU

### chinese menu four

golden combination starters

double-boiled abalone, scallop, mushroom and vegetables

steamed pomfret 'teo chew' style

steamed farm chicken wrap with lotus leaf

'ying yang' prawns platter

braised sea cucumber, 'fu kwei' abalone, cabbage dumpling & garden vegetables

golden fried rice, seafood and crispy dried scallop

double-boiled ginger tea with 'tong yuen'

duet of chinese pastries

RM 2,450 + per table of 10 persons

## WESTERN SET MENU

### western set menu one

#### Starter

Gravad Salmon with tartar of tomato dill, bread crumbs and honey vinaigrette

#### Palette Cleanser

Calamansi plum sorbet

#### Main Course

Roasted lamb leg

Sweet potatoes tar tin, green beans, confit of garlic and thyme jus

or

Roast of Chicken Supreme

Creamy potatoes leek mash, sautéed honshimeji mushroom, buttered carrots and chives sauce

#### Dessert

Lemon tart

with vanilla Chantilly cream and coco gel

coffee and tea

RM 185 + per person

## WESTERN SET MENU

### western set menu two

#### Starter

Cured red snapper with watercress, lemon vinaigrette and marinated fennel

#### Palette Cleanser

"Asam Jawa" with palm sugar sorbet

#### Main Course

Beef Flank Steak

Chunky potato, green bean, roasted balsamic tomato, and black pepper jus

Or

Poached Salmon filet

Fried cherry tomatoes, edamame puree, parisienne potatoes, and chips

#### Dessert

Chocolate cherry cake with flake and mix berries yoghurt ice cream

coffee and tea

RM 205 + per person

## WESTERN SET MENU

### western set menu three

#### Starter

Chicken liver terrine with crispy brioche and plum chutney

#### Soup

creamy Roma tomatoes soup with poached egg and shrimps

#### Palette Cleanser

Lemon mint sorbet with apple gelee

#### Main Course

Beef (short ribs)

bbq sauce, crush chat potato, asparagus, and silvers onion

Or

Pan seared Cod Fish

With taro mash, carrot, spinach, crispy capers and lemon butter sauce

#### Dessert

Pistachio Panacotta

Chocolate soil, fresh raspberry ice cream and almond crisp

coffee and tea

RM 225 + per person



## INTERNATIONAL BUFFET MENU

### international buffet menu one

#### salads

- mediterranean greek salad
- assorted cold cuts
- potato salad with red onion and asparagus
- spinach and garbanzo salad
- greek penne and chicken salad
- apple and sprout salad

baker's bread basket, butter and margarine

#### marriott salad bar

- seasonal lettuce, tomato, cucumber, carrot sticks
- assorted grilled vegetables

accompanied by:  
horseradish dressing, yogurt dressing, parsley oil,  
honey vinaigrette, herbs vinaigrette,  
extra virgin olive oil

condiments:  
assorted olives, assorted arabic pickles, capers,  
parmesan cheese, sunflower seeds, croutons,  
roasted pumpkin seeds

#### soup

- mushroom soup with barley

RM 180 + per person

#### hot selections

- butter chicken
- grilled beef medallion with potatoes wedges served chili mayo
- prawn masala
- baked red snapper with tomatoes puree and sautéed mushroom
- chicken and mushroom pie
- roasted potatoes with parsley and sweet paprika
- poached dumpling with greens with wolfberries
- steamed rice
- mee mamak

#### desserts

- lemon glazed financier with cream
- seven layer chocolate cake
- peach almond jalousie
- mango pudding in glass
- marble cheese cake
- vanilla panacotta with mango in glass
- seasonal tropical cut fruits

## INTERNATIONAL BUFFET MENU

### international buffet menu two

#### salads

- smoked salmon and avocado salad
- assorted cold cuts with pickles
- panzanella salad
- tabouleh salad
- blue fin tuna salad on tomato jelly & parmesan crisp

baker's bread basket, butter and margarine

#### healthy bar

- selection of greens
- selection of salad bar
- veggie sticks with hummus
- tomato avocado shooter

#### condiments:

evoo & balsamic, mint & lemon dressing, yogurt & cucumber dip, soy & wasabi dressing

#### soup

- creamy potato soup with beef bacon, spring onion and sour cream

#### carving station

- slow roasted corned beef with fresh horseradish

RM 200 + per person

#### hot selections

- lamb curry
- pan sear salmon with lemon cream, deep fried capers and cherry tomato
- braised chicken with shallot, celery, and carrot
- grilled prawns in premium soy sauce & garlic
- steamed asparagus and mushroom with butter parsley
- honey baked pumpkin
- sweet & sour seafood roll with mixed fresh fruits
- steamed rice
- vegetables mee goreng

#### desserts

- pistachio cream brulee
- almond cherry tartlet
- ivory chocolate pineapple with glaze  
strawberry fraise
- dark and white chocolate mousse in cup
- strawberry vanilla puff
- apple raisin bread pudding with vanilla sauce
- seasonal tropical cut fruits

## INTERNATIONAL BUFFET MENU

### international buffet menu three

#### miniatures on ice

- poached prawns and mussels with condiments
- smoked duck, maple beetroot and orange salad
- indian tandoori chicken salad
- quinoa salad with pumpkin and green peas
- baker's bread basket, butter and margarine

#### fresh garden bar

- selection of salad greens and tossed caesar salad
- served with home-made dressing, nuts and condiments

#### soup

- prawn bisque with shrimp and bread sticks

#### satay station

- chicken and beef satay with onion, rice cake, and cucumber served with peanut sauce

#### carving station

- slow roasted beef with gravy

#### hot selections

- baked honey chicken leg with vegetables
- panfried seabass with creamy chervil sauce
- sautéed garden vegetables with butter and almonds
- lamb roganjosh
- loh hon vegetables with stuffed mushroom
- baked prawns in superior stock
- nasi minyak berjagus
- braised ee fu noodles with crab meat
- steamed white rice

RM 220 + per person

#### desserts

- vanilla pana cotta with strawberry salsa
- red velvet cake with lemon cheese frosting
- selection of french pastries
- chocolate chili fudge cake
- apricot and peach upside down
- mango basil mousse with salsa
- brittle macadamia cheese cake
- almond cherry jalousie
- firamisu
- selection of seasonal cut fruits

#### warm dessert

- chocolate fondant with mix berries and vanilla sauce

## FREE-FLOW BEVERAGES (per person per hour)

### CORDIAL PUNCH

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|         |          |
|---------|----------|
| 1 Hour  | RM20.00+ |
| 2 Hours | RM18.00+ |
| 4 Hours | RM15.00+ |

### SOFT DRINKS & CHILLED JUICES

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|         |          |
|---------|----------|
| 1 Hour  | RM30.00+ |
| 2 Hours | RM25.00+ |
| 4 Hours | RM20.00+ |

### SOFT DRINKS, CHILLED JUICES & BEERS

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|         |          |
|---------|----------|
| 1 Hour  | RM75.00+ |
| 2 Hours | RM65.00+ |
| 4 Hours | RM55.00+ |

### SOFT DRINKS, CHILLED JUICES, BEERS & HOUSE WINES

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|         |          |
|---------|----------|
| 1 Hour  | RM85.00+ |
| 2 Hours | RM75.00+ |
| 4 Hours | RM65.00+ |

### OPEN STANDARD BAR

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Chival Regas 12 years, Beefeater Gin, Absolut Vodka, Nusa Cana Rum, Aerated Soft Drinks, Chilled Juices, House Wine (Red & White), Draught Beer

|         |           |
|---------|-----------|
| 1 Hour  | RM135.00+ |
| 2 Hours | RM125.00+ |
| 4 Hours | RM115.00+ |

### OPEN PREMIUM BAR

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Glenlivet 12 years (Single Malt), Beefeater 24 Gin, Absolut Vodka, Bacardi, Martell VSOP Noblige, Aerated Soft Drinks, Chilled Juices, House Wine (Red & White), Heineken, Corona Beer

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|---------|-----------|
| 1 Hour  | RM185.00+ |
| 2 Hours | RM165.00+ |
| 4 Hours | RM145.00+ |

### CHILLED JUICES

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Guava, Orange & Mango

### SOFT DRINKS

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7UP, Pepsi & Miranda Orange

Minimum of 30 persons are required .  
 Prices are exclusive of 6% Sales & Services Tax (SST)

## BEVERAGES

### SPARKLING WINE

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Liquid Gold Prosecco RM350.00+ per bottle

### CHAMPAGNE

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Laurent-Perrier Brut, France RM650.00+ per bottle

Mumm Cordon Rouge Brut, France RM450.00+ per bottle

### BEER

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Carlsberg RM1750.00+ per barrel

### WINE

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Luis Felipe Edwards Pupilla Range RM95.00+ per bottle

Sauvignon Malbec, Chile

Luis Felipe Edwards Pupilla Range RM95.00+ per bottle

Chardonnay, Chile

### CORKAGE FEE

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Beer RM5.00+ per can

RM8.00+ per bottle

Draught Beer RM500.00+ per barrel

Liquor RM100.00+ per bottle

Champagne/Wine RM70.00+ per bottle

Minimum of 30 persons are required .  
Prices are exclusive of 6% Sales & Services Tax (SST).