



KUALA LUMPUR CITY CENTRE Hotel & residences

PROSPERITY FEAST

Welcome the Year of The Rat with Chinese New Year menus in our function spaces.

The menus are specially designed by our Chefs for a happy celebration to make toasts to good health, luck and prosperity for the upcoming Chinese New Year.

With every confirmed booking of 30 tables, receive a complimentary opening Lion Dance Performance for 15 minutes.

For enquiries, please contact +603 2170 8667 or email to sales.marketing@pullman-klcc.com www.pullman-kualalumpur-citycentre.com

PROSPERITY SET

鸿運齐捞生 三文鱼皮海蜇捞生 Jellyfish and crispy salmon skin yee sang

福气喜洋洋 三宝干贝蟹肉羹 Braised three treasure soup with crab meat

全鳳賀新年 琵琶吊烧鸡 Roasted pi-pa chicken with sesame

年年都有余 湖南别椒蒸银鲳 Steamed silver pomfret with Hunan chili sauce

福鼠招财宝 花菇瑶柱黄金袋扒兰花 Braised mushrooms, abundance money bags and broccoli in scallop sauce

> 全银聚满盆 腊味扣饭 Hong Kong-styled claypot waxed meat rice (lap mei fan)

脆皮炸年糕 Deep-fried crispy nian gao (glutinous rice cake)

冻全银果龍眼 Chilled longan and rambutan stuffed with pineapple

Free flow of Chinese tea

RM2,388 nett per table of 10 persons

minimum of 10 tables

All prices quoted are subject to an additional 6% sales and service tax.

REUNION SET

花开富贵齐捞生 雪梨三文鱼捞生 Norwegian salmon and snow pear yee sang

金钱堆满屋 鲍鱼丝海味羹 Braised shredded abalone soup with sea treasure

凤凰献新岁 当归莲子脆皮烧鸭 Cantonese-styled crispy roasted duck with Chinese herbs and lotus seeds

一帆好风顺 酥姜豆酥蒸红枣鱼 Steamed red snapper with ginger and taiwanese black soybeans in superior soy sauce

> 三星齐供照 蚝士北菇鱼鳔扒肘蔬 Braise fish maw with dried oysters, mushrooms and vegetables

> > 祥龙喜洋洋 怪味焗草虾 Wok-fried tiger prawns with lemongrass sauce

> 脆皮炸年糕 Deep-fried crispy nian gao (glutinous rice cake)

> > 芋头西米露 Chilled yam puree with sago

Free flow of Chinese tea

RM2,588 nett per table of 10 persons

minimum of 10 tables

All prices quoted are subject to an additional 6% sales and service tax.

HAPPINESS SET

包你发财齐捞生 鲍鱼雪梨捞生 Sliced abalone with snow pear yee sang

财源滚滚来 竹笙螺头滋补炖鸡汤 Double-boiled chicken soup with mamboo pith, conch and conpoy

> 彩鳳迎新春 日式酱脆皮吊烧鸡 Roasted chicken with spicy Japanese sesame sauce

有徐盈万利 避风塘蒸龙虎斑 Hong Kong-styled steamed dragon tiger grouper with garlic crisps

> 彩带拌金龙 虾籽烩鱼鳔北菇扒时蔬 Stewed fish maw and mushrooms with shrimp roes

龙凰献新瑞 黃金栗米爆草虾 Wok-fried tiger prawns with salted egg yolk and sweet corn

全银聚满盆 腊味扣饭 Hong Kong-styled claypot waxed meat rice (lap mei fan)

脆皮炸年糕 Deep-fried crispy nian gao (glutinous rice cake)

杨枝马蹄露 Chilled mango puree with water chestnut

Free flow of Chinese tea

RM2,888 nett per table of 10 persons

minimum of 10 tables

All prices quoted are subject to an additional 6% sales and service tax.

FOR THE VENUE

- A tantalising choice of Chinese New Year menu selections
- Free flow of soft drinks with chef's selections of titbits during pre-cocktail
- Complimentary usage of lcd projector and screen
- Complimentary usage of 2 microphones and basic in-house sound systems
- Flower posies for all tables according to your theme
- Pullman KLCC designed ang pao packets for all your guests
- Two (2) rooms for one (1) night stay in a deluxe room inclusive of buffet breakfast at Sedap the morning after for two (2) persons
- Two (2) valet parking on the event day
- One (1) barrel of 30 litre tiger beer or one (1) bottle of house pouring wine (red or white) per confirmed table
- 2 hours unlimited instant print photo booth or 8' x 12' inkjet printing photo wall based on your design