



Ember Prosperity

瑞 焰 生 輝

15 January to 3 March 2026



Ember of Prosperity

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A CELEBRATION OF FIRE AND FORTUNE

As the lanterns glow and the air fills with the scents of festive delicacies, embrace the promise of new beginnings. This Chinese New Year, every shared meal, every toast, and every joyful gathering becomes a celebration of **prosperity, harmony, and togetherness**.

At InterContinental Kuala Lumpur, discover curated festive dining experiences, from refined **set menus** at Tao Chinese Cuisine and a lavish **reunion buffet** at Serena Brasserie, to an **Oriental-themed afternoon tea** at OneSixFive Lounge.

Honouring the symbolism of the season with refined execution, Tao Chinese Cuisine presents festive menus rooted in classic Cantonese traditions, elevated through disciplined technique and premium ingredients, led by Senior Executive Chinese Chef Wong.

Welcome the **Year of the Fire Horse** with the warmth of family, the sparkle of festive decorations, and the luxury of moments designed to be remembered. Let every bite, every sip, and every celebration ignite a **flame of fortune** that carries through the year.

焰耀至臻福运宴
Blazing Ember of Supreme Fortune Set

Eight-course Menu

RM4,688 nett per table

Serves 10 persons

煎澳洲带子冰菜鲜百合捞生

Yee Sang with Pan-fried Australian Scallop,
Ice Plant, and Fresh Lily Bulb

极品佛跳墙

Buddha Jumps Over the Wall
Double-Boiled Supreme Soup with Dried Scallop,
Abalone, Sea Cucumber, Fish Maw, Morel
Mushroom, and Cordyceps Flower

桃炭烧黑琼鹅

Tao Signature Roasted Charcoal Goose

陈皮榄豉蒸野生笋壳皇

Steamed Wild Marble Goby with Black Olive,
Black Bean, and Tangerine Peel

红烧六头鲍鱼沙井蚝伴上素卷

Braised Six-head Abalone with Premium Dried
Oyster and Bean Curd Skin Roll in Garden Greens

牛油上汤澳龙干烧伊面

Braised Australian Lobster with E-fu Noodles
and Superior Sauce

冻杏仁茶燕窝

Chilled Almond Ice with Bird's Nest

蒸鲤鱼椰丝年糕

Steamed Koi Fish-shaped Ninko with
Shredded Coconut

茉莉花茶无限畅饮

Free-flow Jasmine Tea

尊享一瓶精选红酒或白酒

Complimentary one bottle of House Red
or White Wine for every confirmed table

农历新年茶包福袋礼品

Chinese New Year Pouch with
Tea Sachet Door Gift

另可尊享双瓶礼遇，

精选红酒或白酒每瓶 RM220 nett

Delight in our House Red or White Wine with an
exclusive **Buy One, Get One** offer at RM220 nett
per bottle





炽焰丰盈富贵宴 Inferno of Abundance and Wealth Set

Eight-course Menu

RM3,388 nett per table
Serves 10 persons

冰菜软壳蟹雪梨捞生
Yee Sang with Soft-shell Crab, Ice Plant, and Korean Crystal Pear

金汤雪蛤海味羹
Braised Sea Treasure with Hasma and Pumpkin Purée

官庭葫芦八宝鸭
Braised Traditional Eight-treasure Duck with Red Dates, Lotus Seeds, Chestnuts, Yam, Dried Shrimp, Glutinous Rice, Salted Egg Yolk, and Dried Scallops

瑶柱稻香蒸多宝鱼
Steamed Turbot with Sun-dried Scallop Rice Essence

红烧鲍鱼海参时蔬
Braised Baby Abalone and Sea Cucumber with Garden Greens

客家麻油云耳姜葱明虾汤稻田米线
Japanese Rice Vermicelli Soup with White Sea Prawns, Shredded Ginger, and Red Dates

冻杏汁雪燕
Chilled Almond Ice with Sea Bird's Nest

蒸鲤鱼椰丝年糕
Steamed Koi Fish-shaped Ninko with Shredded Coconut

茉莉花茶无限畅饮
Free-flow Jasmine Tea

预订三桌或以上，即可尊享每桌赠送一瓶精选红酒或白酒

Enhance your celebration with a complimentary bottle of House Red or White Wine for every confirmed table when reserving three tables or more

另可尊享双瓶礼遇，
精选红酒或白酒每瓶RM220 nett
Delight in our House Red or White Wine with an exclusive **Buy One, Get One offer** at RM220 nett per bottle

光焰盈和宴

Radiant Flame of Prosperity Set

Eight-course Menu

RM3,088 nett per table

Serves 10 persons

冰菜三文鱼雪梨捞生

Yee Sang with Salmon Fillet, Ice Plant, and Shredded Korean Crystal Pear

魚唇瑤柱蟹肉羹

Braised Crab Meat, Fish Lips, and Dried Scallop Broth

凤姿双味鸡

Duo Chicken Platter
Roasted Chicken and Marinated Shredded Chicken

椒仔菜脯蒸龙虎斑

Steamed Dragon Grouper with Crispy Radish, Bird's Eye Chilli, and Curry Leaves

夏果澳洲带子羊肚菌炒时蔬

Stir-fried Australian Scallop with Garden Greens, Macadamia Nuts, and Morel Mushrooms

红烧鲍鱼鱼籽炒野米饭

Wok-fried Wild Rice with Abalone, Chicken Sausage, Mushrooms, and Fish Roe

冻杏汁雪燕

Chilled Almond Ice with Sea Bird's Nest

蒸鲤鱼椰丝年糕

Steamed Koi Fish-shaped Ninko with Shredded Coconut

茉莉花茶无限畅饮

Free-flow Jasmine Tea



翠焰素食宴

Verdant Flame Vegetarian Set

Eight-course Menu

RM2,188 nett per table

Serves 10 persons

有机沙律菜石榴捞生

Yee Sang with Organic Mixed Salad, Pomegranate, and Homemade Mint Dressing

云南野生竹笙松茸菜胆汤

Double-boiled "Yunnan" Wild Bamboo Pith, Matsutake Mushroom, and Baby Cabbage Soup

麦片茄子伴酥炸猴头菇

Butter Oat Eggplant with Lion's Mane Mushroom

京式脆皮素鹅

Peking-style Crispy Mock Goose

虎珀核桃窝笋山药云耳

Stir-fried Sliced Celctuce, Wild Yam, and Wood Ear Mushroom with Candied Walnuts

黑松露酱三鲜菇焖伊面

Braised E-fu Noodles with Trio of Mushrooms and Black Truffle Paste

冻杏汁雪燕

Chilled Almond Ice with Sea Bird's Nest

蒸鲤鱼椰丝年糕

Steamed Koi Fish-shaped Ninko with Shredded Coconut

茉莉花茶无限畅饮

Free-flow Jasmine Tea

金焰吉祥宴

Golden Spark Set

Eight-course Menu

RM1,888 nett per table

Serves 6 persons

冰菜三文鱼雪梨捞生

Yee Sang with Salmon Fillet, Ice Plant, and Shredded Korean Crystal Pear

魚唇瑶柱蟹肉羹

Braised Crab Meat, Fish Lips, and Dried Scallop Broth

黑松露烧鸡

Roasted Chicken with Black Truffle Sauce

港式蒸大西洋鳕鱼

Hong Kong-style Steamed Atlantic Cod Fillet

夏果澳洲带子羊肚菌炒时蔬

Stir-fried Australian Scallop with Garden Greens, Macadamia Nuts, and Morel Mushrooms

红烧鲍鱼扣野米饭

Wok-fried Wild Rice with Abalone, Chicken Sausage, Mushrooms, and Fish Roe

冻杏汁雪燕

Chilled Almond Ice with Sea Bird's Nest

蒸椰丝金币年糕

Steamed Gold Coin Ninko with Shredded Coconut

茉莉花茶无限畅饮

Free-flow Jasmine Tea

炽焰和禧宴
Ember Harmony Set

Seven-course Menu

RM1,288 nett per table

Serves 4 persons

冰菜软壳蟹雪梨捞生
Yee Sang with Soft-shell Crab, Ice Plant, and Korean Crystal Pear

羊肚菌海宝炖汤
Double-boiled Supreme Soup with Morel Mushroom and Sea Treasures

麒麟凤梨烧鸭
Roasted Duck with Pineapple Slice

榄角果皮云耳蒸大西洋鳕鱼
Steamed Atlantic Cod Fillet with Fresh Bean Curd and Pickled Olive

客家麻油云耳姜葱明虾汤稻庭米线
Japanese Rice Vermicelli Soup with White Sea Prawns, Shredded Ginger and Red Dates

冻杏汁雪燕
Chilled Almond Ice with Sea Bird's Nest

蒸椰丝金币年糕
Steamed Gold Coin Ninko with Shredded Coconut

茉莉花茶无限畅饮
Free-flow Jasmine Tea

焰悦迎祥宴
Flare of Joy Set

Six-course Menu

RM688 nett per table

Serves 2 persons

麻酱海葡萄冰菜脆鱼皮
Crispy Fish Skin with Sea Grape and Ice Plant with Sesame Dressing

香格里拉松茸瑶柱云吞菜胆汤
Double-boiled Homemade Wonton Soup with Shangri-La Matsutake Mushroom and Baby Cabbage

虎珀合桃煎安格斯牛仔粒
Pan-fried Australian Angus Beef Tenderloin with Chef's Signature Sauce and Candied Walnuts

砂锅姜汁焗大西洋鳕鱼
Claypot Atlantic Cod in Ginger Sauce

蟹黄虾粒烩手拉面
Braised Hand-pulled Noodles with Diced Prawn and Crab Roe Sauce

冻杏汁雪燕
Chilled Almond Ice with Sea Bird's Nest

茉莉花茶无限畅饮
Free-flow Jasmine Tea



魚生

Yee Sang

	半卖 Half portion	一卖 Full portion
煎澳洲野生带子冰菜鲜百合捞生 Yee Sang with Pan-fried Australian Scallop, Ice Plant, and Fresh Lily Bulb	RM260 nett	RM460 nett
冰菜软壳蟹雪梨捞生 Yee Sang with Soft-shell Crab, Ice Plant, and Korean Crystal Pear	RM185 nett	RM323 nett
碳烧鳗鱼冰菜桂花酱捞生 Yee Sang with Grilled Charcoal Eel and Ice Plant with Osmanthus Dressing	RM173 nett	RM298 nett
冰菜三文鱼雪梨捞生 Yee Sang with Salmon Fillet, Ice Plant, and Shredded Korean Crystal Pear	RM173 nett	RM298 nett
有机沙律菜石榴酥炸松菇捞生 (素) Vegetarian Yee Sang with Organic Mixed Salad, Pomegranate, Crispy Enoki Mushroom, and Homemade Mint Dressing	RM148 nett	RM260 nett



另加 Add-ons

鮑鱼 (3头) (一粒) 3-head Abalone	RM258 nett per piece	海蜇 (一碟) Jellyfish	RM42 nett per plate
带子 (一碟) Scallops	RM148 nett per plate	脆鱼皮 (一碟) Crispy Fish Skin	RM42 nett per plate
三文鱼 (一碟) Atlantic Salmon	RM62 nett per plate	香梨 (一粒) Korea Pear	RM32 nett per piece
软壳蟹 (一只) Soft-shell Crab	RM55 nett per piece		

Golden Ember Reunion DINNER BUFFET

SERENA
BRASSERIE

16 February 2026 | 6:30pm to 10:30pm

Usher in the Chinese New Year with a banquet of auspicious flavours. Delight in signature festive dishes, from aromatic Five Spice Chicken with Pickles, and Roasted Duck Galantine with Orange Sauce, to tender Xinjiang Whole Lamb, Crispy Salted Egg Prawns with Curry Leaves, and Wok-fried Chilli Crab. Sweet indulgences include Glutinous Black Sesame Balls with Ground Peanuts and Chicken Floss, Snow Skin Pineapple Dumplings, Lychee White Chocolate Cake and Mandarin Panna Cotta, each creation crafted to celebrate prosperity, harmony and family togetherness.

RM278 nett per adult
RM139 nett per child
6 to 12 years old



Children aged 5 and below dine for free.
Free-flow beverage packages are available from RM152 nett.

Hidden Gems Ember of Prosperity Edition

IV
ONE SIX ONE

1 January to 28 February 2026 | 2pm to 5pm

SAVOURIES

Chicken Char Siew in Lotus Buns
Barbecued Lamb Skewers with Garlic Cucumber Salad
Five Spice Duck Breast with Ginger Flower, Lime, and Lemongrass Plum Sauce
Yee Sang-style Smoked Salmon Rice Paper Rolls

ACCOMPANIMENTS

Plain and Raisin Scones
Premium Clotted Cream,
Jam and Marmalade
Choice of Ronnefeldt Tea Blends
or illy Coffee

RM288 nett per set
Serves 2 persons

DESSERTS

Chocolate Snickers
Apple Yoghurt
Hazelnut Mandarins
Macadamia Tarts





CHINESE NEW YEAR BANQUETS & SOCIAL EVENTS

17 February to 3 March 2026

Choose from six exquisitely curated set menus:

Set 1 | Set 2

RM2,388 nett per table of 10 persons

Set 3 | Set 4

RM2,688 nett per table of 10 persons

Set 5 | Set 6

RM2,988 nett per table of 10 persons

Unlock these exclusive perks when you hold your Chinese New Year social events with us.

Spend a minimum of:

RM80,640 nett to pick one each from Prosperity, Fortune and Harmony

RM53,760 nett to pick one each from Fortune and Harmony

RM23,880 nett to pick one from Harmony

PROSPERITY

- One-night stay in the Super King Premium High Floor Room
- Complimentary individual door gifts
- One barrel of beer
- 10 bottles of house wine
- Free flow of chilled juices for three hours
- Post-event appreciation lunch or dinner for 10 persons worth RM2,388 nett

FORTUNE

- Unlimited photo booth instant prints for two hours
- Complimentary 10ft X 20ft LED screen
- Lion dance performance (15 to 20 minutes)

HARMONY

- One-night stay in the Super King Classic Room
- Two F&B vouchers worth RM388 nett for lucky draws

EVOLVE YOUR EVENT

IHG BUSINESS REWARDS

As an **IHG Business Rewards** member, enjoy **10% off the master bill**, earn **double IHG One Rewards points**, and accelerate your tier with **2 Bonus Elite Night Credits** for every **USD \$3,000 spent**.

For enquiries & bookings, kindly reach out to salesmarketing@ickualalumpur.com.my
All prices are inclusive of prevailing taxes. Terms and conditions apply.

EARLY BIRD SPECIAL

Enjoy 25% off Ember of Prosperity dining experiences when you shop via the online store by 14 January 2026.

EXCLUSIVE PRIVILEGES

Partner bank cardholders enjoy 20% off selected dining experiences.

TERMS & CONDITIONS

Discounts may not be used with any other ongoing offers or promotions.
Blackout dates apply.

Shop Online



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