



INTIMATE WEDDINGS AT TAO CHINESE CUISINE



Minimum Capacity: 80 persons
Maximum Capacity: 100 persons

THE GRAND FEAST

- 9-course authentic oriental dinner crafted by Executive Chinese Chef Tommy
- Decorative 3-tier ceremonial dummy wedding cake
- One bottle of sparkling wine for toasting ceremony
- Free-flow of Chinese tea up to a maximum of four hours during dinner

NIGHT TO REMEMBER

- Fresh floral arrangement for registration table, main table & guest tables
- One exclusive wedding favour for each guest
- One private dining room for the bride & groom as a tea ceremony, changing or holding room

THE ROYAL TREATMENT

- Spend a night in our Super King Classic City View room and wake up to a romantic breakfast in-room or at Serena Brasserie (Applicable for bookings of 80 persons and above only)
- One VIP parking at the hotel porte-cochère

LET'S GET MERRY

- Corkage waiver for one bottle of wine or hard liquor per table
- Family & friends special room rate, inclusive of breakfast at Serena Brasserie

TALE AS OLD AS TIME MENU

- “桃” 精美拼盘
Tao's Gourmet Combination Platter
 - 黑松露带子蟹肉海味羹
Braised Scallops with Crab Meat,
Dry Seafood Broth with Truffle Paste
 - 杞子姜米双菌蒸龙虎斑
Steamed King Tiger Grouper with Duo Fungus,
Wolfberries & Minced Ginger with Soy Sauce
 - 香辣马铃薯烤鸡
Tao's Roasted Chicken with Fried Fragrant &
Spicy Potatoes and Chinese Style Piri Sauce
- 蛋丝麦片爆草虾
Wok-fried Live Tiger Prawns with
Butter Oat & Crispy Egg Floss
 - 鲍鱼冬菇鱼鳔时蔬
Braised Abalone, Flower Mushroom &
Fried Fish Maw with Garden Greens
 - 有钱佬炒饭
Fried Rice with Seafood, Red Tobiko &
Crispy Scallops
- 豆浆雪耳汤圆
Hot Soy Milk with White Fungus &
Glutinous Rice Balls
 - 美点双辉
Assorted Sweetened Chinese Pastries
 - 香片
Jasmine Tea

WRITTEN IN THE STARS MENU

- “桃” 精美拼盘
Tao's Gourmet Combination Platter
 - 蟲草花鲍鱼炖鸡汤
Double-boiled Village Chicken Soup with
Abalone & Cordyceps Flower
 - 黑蒜果皮姜丝蒸龙虎斑
Steamed King Tiger Grouper with Black Garlic,
Orange Peel & Shredded Ginger with Soy Sauce
 - 瑶柱玉兰菜园鸡
Poached Village Chicken with
Dried Scallop Sauce & Hong Kong Kailan
- 咸蛋爆草虾
Wok-fried Live Tiger Prawns with
Salted Egg Yolk
 - 海参冬菇豆筋时蔬
Braised Sea Cucumber, Flower Mushroom
& Bean Curd with Garden Greens
 - 黑松露酱蛋白蟹肉炒饭
Fried Rice with Crab Meat &
Black Truffle Paste
- 洛神花山楂雪燕芦荟糖水
Chilled Snow Bird Nest, Aloe Vera,
Roselle & Hawthorn Syrup
 - 美点双辉
Assorted Sweetened Chinese Pastries
 - 香片
Jasmine Tea

BLOSSOMS OF LOVE MENU

- 龙虾沙律拼盘
Tao's Lobster Mixed Fruit Salad &
Oven-baked Cheese Oyster Platter
 - 羊肚菌蟲草花花胶炖马来鸡汤
Double-boiled Village Chicken Soup with
Fish Maw, Morel Mushroom & Cordyceps Flower
 - 鲜竹云耳红枣蒸鳕鱼
Steamed Cod Fish Fillet with Wood Ear Mushroom,
Red Dates & Fresh Bean Curd
 - “桃”明炉港式烤鸭
Tao's Hong Kong Style Roasted Duck
- 姜丝蛋白蒸生虾
Steamed Fresh Water Prawns with
Egg White Sauce
 - 夏果北海道带子炒澳洲芦笋
Wok-fried Hokkaido Scallops with
Asparagus & Macadamia Nuts
 - 柴鱼丝加拿大野米芋头鸡粒炒饭
Fried Canadian Wild Rice with Yam &
BBQ Chicken
- 冻蔗汁芦荟桃胶
Chilled Sugarcane Juice with
Peach Gum & Aloe Vera
 - 美点双辉
Assorted Sweetened Chinese Pastries
 - 香片
Jasmine Tea



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