



INTERCONTINENTAL.  
KUALA LUMPUR



MALAY WEDDING

## RAIKAN CINTA PACKAGE



### THE GRAND FEAST

- Authentic Malay set dinner crafted by Executive Chef Rudy
- Decorative ceremonial dummy wedding cake

### NIGHT TO REMEMBER

- Fresh floral arrangement for registration table, main table & guest tables
- Red carpet for the bridal march
- Selection of table linen and chair cover

### THE ROYAL TREATMENT

- Spend one night in our Bridal Suite and wake up to a romantic breakfast in-room or at the Club InterContinental lounge
- IHG Business Reward points

### LET'S GET MERRY

- Free-flow two types of chilled juices up to a maximum of five hours
- Pre-dinner inclusive of breadsticks and vegetable crudités with dip

### EXTRA TOUCHES

*Exclusive package inclusions with a minimum of 35 tables:*

- Food tasting arrangement for up to ten persons, applicable on weekdays only, excluding eve of & public holidays
- Two Super King Classic City View rooms for one night stay on the wedding day with breakfast for two at Serena Brasserie
- First anniversary stay in our Super King Classic City View room with breakfast for two at Serena Brasserie

- Personalised wedding favour: Choice of praline chocolates or macarons as a customised wedding memento

- Use of two LCD projectors with screens and standard PA system for speech & soft piped-in music
- One function room for the bride & groom as VIP holding room or changing room

- One VIP parking for the bridal car at the hotel porte-cochère

- Family & friends special room rate, inclusive of breakfast at Serena Brasserie

*Choose one additional benefit, with 45 tables and above:*

- Ten platters of canapés for pre-dinner
- Floral pedestal decorations along the aisle

## RAIKAN CINTA MENU

### RAIKAN CINTA SET MENU 1

#### APPETISER PLATTER

Fish Balls with Spices  
*Bebola Ikan Berempah*

Fried Mussels with Flour & Turmeric  
*Kupang Goreng Tepung Kunyit*

Chicken with Lemongrass Skewers  
*Satay Lilit Ayam Serai*

Malay Style Squid Salad  
*Kerabu Sotong*

#### SOUP

Malay Spiced Mutton Broth with Vegetables  
*Sup Kambing Berempah dengan Sayur-sayuran*

#### MAIN COURSE

Broiled Honey-herb Glazed Chicken  
*Ayam Panggang Madu*

Sautéed Prawns with Lemongrass &  
Sweet & Spicy Tomato Sauce  
*Udang Tumis Serai Sos Tomato Cili*

Baked Stuffed Squid with 'Phad Prik' Vegetables  
*Sotong Sumbat Bakar dengan Sayur 'Phad Prik'*

### RAIKAN CINTA SET MENU 2

#### APPETISER PLATTER

Sweet & Sour Chicken Rolls  
*Ayam Gulung Masak Masam Manis*

Stir-fried Prawns with Lemongrass  
*Udang Goreng Serai*

Chilled Squid with Turmeric & Cashew Nuts  
*Sotong Kunyit Gajus*

Spicy Malay Beef Salad  
*Kerabu Daging*

#### SOUP

Spicy Mixed Seafood Soup  
*Sup Campur Hidangan Laut*

#### MAIN COURSE

Terengganu Style Stuffed Chicken with 'Percik' Sauce  
*Ayam Sumbat Percik Terengganu*

Braised Sliced Beef with Black Soy-pepper Sauce  
*Hirisan Daging Masak Hitam*

Sea Bass Fillet in Fermented Durian,  
Turmeric & Coconut Gravy  
*Siakap Masak Lemak Tempoyak*

#### MAIN COURSE

Braised Beef Rendang 'Padang' Style  
*Daging Rendang Padang*

Vegetables and Lentils with Lamb Ribs  
*Dalcha Sayuran Tulang Rusuk Kambing*

Chicken Biryani Rice  
*Nasi Biryani Ayam*

Steamed Fragrant White Rice  
*Nasi Putih*

#### CONDIMENTS

Pickled Pineapple & Prawn Crackers  
*Acar Nenas & Keropok Udang*

#### DESSERT

Pandan Sago Gula Melaka with Vanilla Ice Cream  
*Pandan Sago Gula Melaka bersama Ais Krim Vanilla*

Served with Coffee or Tea  
*Dihidang bersama Kopi atau Teh*

#### MAIN COURSE

Braised Lamb with Lentils & Vegetables  
*Dalcha Kambing & Sayuran*

Stir-fried Mixed Vegetables with Prawns  
*Sayur Campur dengan Udang*

Tomato Rice with Green Peas  
*Nasi Tomato Kacang Hijau*

Steamed Fragrant White Rice  
*Nasi Putih*

#### CONDIMENTS

Pickled Cucumber & Pineapple with  
Dhal Rempeyek  
*Acar Timun & Nenas dengan Rempeyek*

#### DESSERT

Layered Cake with Yam Ice Cream  
*Kuih Lapis bersama Ais Krim Keladi*

Served with Coffee or Tea  
*Dihidang bersama Kopi atau Teh*



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