InterContinental
KUALA LUMPUR

MALAY WEDDING

RAIKAN CINTA PACKAGE

THE GRAND FEAST

- Authentic Malay dome or set dinner crafted by Executive Chef Rudy
- Decorative ceremonial dummy wedding cake
- Personalised wedding favours:
  Choice of praline chocolates or macarons as customised wedding mementoes

NIGHT TO REMEMBER

- Fresh floral arrangement for the registration table, main table, and guest tables
- Red carpet for the bridal march
- Selection of table linen and chair covers
- Use of two LCD projectors with screens and a standard PA system for speeches and soft piped-in music
- One function room for the bride and groom as VIP holding room or changing room

THE ROYAL TREATMENT

- Spend one night in our Bridal Suite and wake up to a romantic in-room breakfast or breakfast buffet at the Club InterContinental lounge
- IHG Business Reward points
- One VIP parking space for the bridal car at the hotel porte-cochère

LET'S GET MERRY

- Free flow of two types of chilled juices, up to a maximum of five hours
- Pre-dinner inclusive of breadsticks and vegetable crudités with dip
- Special room rate for family and friends, inclusive of breakfast at Serena Brasserie

EXTRA TOUCHES

Exclusive package inclusions with a minimum of 35 tables:

- Food tasting arrangement for up to ten persons, applicable on weekdays only, excluding the eve of and public holidays
- Two Super King Classic 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

Choose one additional benefit, with 45 tables and above:

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

Junior Ballroom: Min 15 tables
Grand Ballroom: Min 35 tables

RAIKAN CINTA MENU

Starting at RM3,288 nett per table of 10 persons

DOME MENU 1

APPETISER PLATTER

Pepes Ikan, Kerabu Pucuk Paku
Spiced Fish Paste, Fiddlehead Salad

Daging Bakar Serat Kelapa
Grilled Tenderloin with Marinated Toasted Coconut

Bebola Ayam Madu
Honey-glazed Chicken Balls

Sotong Percik dengan Mangga Muda
Percik-grilled Squid with Young Mango

SOUP

Sup Ekor Sapi Pekat Berlada
Malay Spiced Oxtail Soup with Soft Potato and Chilli

MAIN COURSES

Ayam Sumbat Kerisik Bergulung
Chicken Stuffed with Toasted Coconut and Sambal

Sotong Lemak Salai Pucuk Ubi
Smoked Squid in Coconut Cream with Cassava Leaves

Udang Harimau Goreng Berlada
Sautéed Tiger Prawns with Onion and Chilli Spices

Kerutup Rusuk Lembu
Braised Beef Short Ribs in Kerutup Spice Blend

Sayur Campur Tumis Selasih
Stir-fried Mixed Vegetables with Basil

Nasi Pelangi Saffron
Basmathi Saffron Rainbow Rice

CONDIMENTS

Acar Buah dan Keropok Udang
Fruit Pickle and Prawn Crackers

DESSERT

Crème Brûlée Pandan dengan Kuih Kapit
Pandan Crème Brûlée with Love Letter Crêpes

Dihidang dengan Kopi dan Teh
Served with Coffee and Tea

RAIKAN CINTA MENU

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DOME MENU 2

APPETISER PLATTER

Puyuh Gulung Jala Mas (Isi Puyuh dengan Serunding Telur)
Quail wrapped in a Golden Egg Net with Spicy Egg Floss

Ketam Lembut Berjintan
Cumin-battered Soft-shell Crab

Botok Salai
Smoked Mackerel Fish Cake with Lemongrass and Coconut

Kerabu Daging Dendeng
Spiced Malay Beef Salad

SOUP

Rusuk Kambing Tumis Berempah
Lamb Short-rib Broth with Malay Spices

MAIN COURSES

Ayam Panggang Ros Bersama Nenas
Roasted Chicken in Sweet & Spicy Rose Sauce with Julienned Pineapple Salad

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

Tenggiri Asam Gelugur
Mackerel stewed in Sweet-Sour-Spicy Tamarind Broth

Dalca Sayur dengan Tulang Rusuk Kambing
Lentils and Vegetables with Lamb Ribs

Gulai Lengkuas Sayur Campur
Vegetables simmered with Galangal-turmeric Gravy

Nasi Tomato Kacang Polong
Tomato Rice with Green Peas

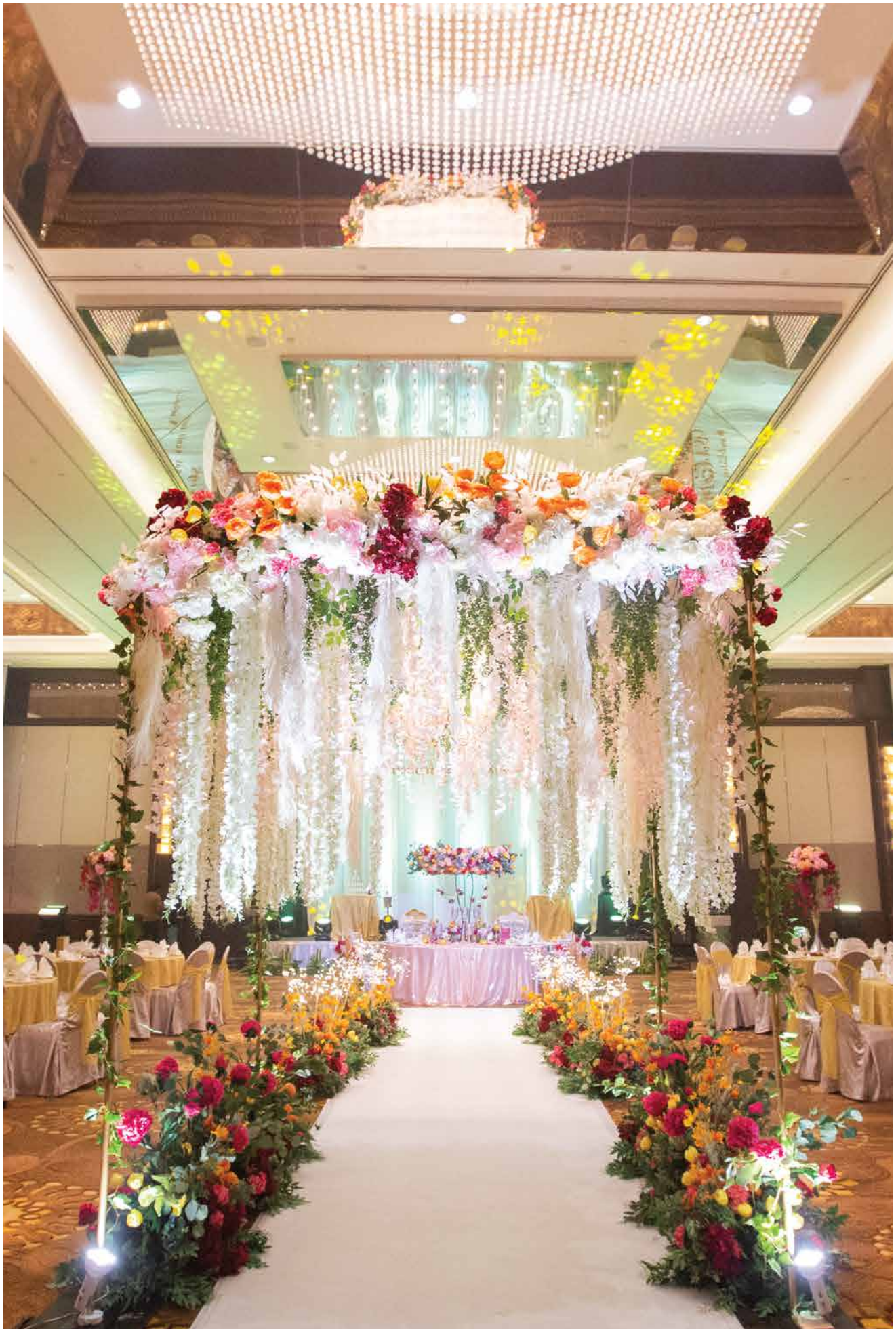
CONDIMENTS

Acar Buah dan Keropok Udang
Fruit Pickle and Prawn Crackers

DESSERT

Bubur Cha Cha dengan Panna Cotta Mangga
Sweet Potato and Yam Stew with Mango Panna Cotta

Dihidang dengan Kopi dan Teh
Served with Coffee and Tea



RAIKAN CINTA MENU

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SET MENU 1

STARTER

Kerabu Ketam Limau Bali dan Serunding Ikan
Crab Meat Pomelo Salad with Ginger Flower, Fish Floss, and Chilli Vinaigrette

SOUP

Sup Singgang Udang Asam Gelugor
Tiger Prawn Soup in Tangy Asam Gelugor Broth

MAIN COURSE

Kombinasi Rendang Kambing Rusuk dan Ikan Merah Panggang
Rendang-spiced Rack of Lamb and Baked Red Snapper, served with Kebuli Basmathi Rice, Turmeric Lemongrass Coconut Gravy, Julienned Vegetables, and Acar

SWEET ENDING

Tart Pisang Berkeju dengan Aiskrim Vanila
Caramelised Banana Tart served with Vanilla Ice Cream

Dihidang dengan Kopi dan Teh
Served with Coffee and Tea

RAIKAN CINTA MENU

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SET MENU 2

STARTER

Kekapis dan Kerabu Sotong Delima Salat
Pomegranate-marinated Scallop and Squid Salad with Tamarind Salsa

SOUP

Sup Ekor Mahkota
Clear Oxtail Broth with Potato and Carrot Cutlets

MAIN COURSE

Daging Kerak Roti Kemangi dan Udang Harimau Bakar dengan Gulai Buah Keras
Oven-baked Crusted Basil Beef and Grilled Tiger Prawn, served with Saffron Potato Mousseline, Asparagus, Candlenut Coconut Cream, and Lime Chilli Oil

SWEET ENDING

Crème Brûlée Cha Cha
Sweet Potato and Coconut Crème Brûlée

Dihidang dengan Kopi dan Teh
Served with Coffee and Tea

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