



INTERCONTINENTAL.
KUALA LUMPUR



INTIMATE WEDDINGS AT TAO CHINESE CUISINE

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Minimum Capacity: 80 persons
Maximum Capacity: 100 persons

THE GRAND FEAST

- Authentic oriental dinner crafted by Senior Executive Chinese Chef Wong
- Decorative 3-tier ceremonial dummy wedding cake
- One bottle of sparkling wine for the toasting ceremony and one bottle of house wine per confirmed table
- Free flow of Chinese tea and soft drinks, up to a maximum of four hours during dinner
- Pre-dinner tidbits for one hour

NIGHT TO REMEMBER

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

THE ROYAL TREATMENT

- Spend one night in our Super King Premium High Floor room and wake up to a romantic in-room breakfast or breakfast buffet at Serena Brasserie
- One additional Classic Room inclusive of breakfast for two persons at Serena Brasserie
- One VIP parking space at the hotel porte-cochère

LET'S GET MERRY

- Corkage waiver for one bottle of wine or hard liquor per table
- 30% discount on selected alcoholic beverages
- Family and friends special room rate, inclusive of breakfast buffet at Serena Brasserie

TALE AS OLD AS TIME MENU

- “桃” 精雅迎宾锦绣拼盘
Tao's Imperial Gourmet Prelude Platter
- 瑶柱蟹肉海味羹
Braised Crab Meat and Sea Treasure Broth
- 头抽皇港式清蒸龙虎斑
Hong Kong-style Steamed Dragon Tiger Grouper
in First-Press Supreme Soy
- 砂锅姜葱焗文昌走地鸡
Steamed “Wen Chang” Free-range Chicken with
Young Ginger and Shallots Sauce
- 金沙芝士爆虎虾
Wok-fried Tiger Prawns with
Golden Salted Egg Yolk and Cheese
- 碧绿鲍鱼花菇鱼腐扣时蔬
Braised Abalone, Flower Mushrooms,
and Fish Puffs with Garden Greens
- XO酱海鲜锦绣炒饭
XO Sauce Imperial Seafood Fried Rice
- 桃胶玉露冻豆浆
Chilled Soy Elixir with Peach Resin Nectar
- 喜庆美点双辉
Double Happiness Chinese Petit Fours
- 茗香香片
Premium Jasmine Tea

WRITTEN IN THE STARS MENU

- “桃” 鸿运珍馐冷热锦绣拼盘
Tao's Imperial Harmony Hot-and-Cold
Delicacy Platter
- 五指毛桃螺头花胶养生炖鸡汤
Double-Boiled Fig Root, Conch, and Fish Maw Elixir
with Free-Range Chicken
- 黑松露酱佐明炉烧鸡
Crisp-roasted Chicken with Black Truffle Essence
- 鲜竹云耳清蒸深海星斑
Steamed Coral Trout with Fresh Bean Curd Skin
and Wood Ear Mushrooms
- 碧绿海参花菇福袋扣时蔬
Braised Sea Cucumber, Flower Mushrooms,
and Fortune Pouches with Garden Greens
- 姜葱深海九节虾煎生面
Pan-seared Crispy Egg Noodles with Deep-sea
King Prawns in Superior Ginger-scallion Jus
- 香芒杨枝甘露伴新西兰卡皮蒂云呢拿雪糕
Chilled Mango Sago Cream with New Zealand
Kapiti Vanilla Ice Cream
- 喜庆美点双辉
Duo of Artisanal Chinese Confections
- 茗香御选香片
Reserve Jasmine Tea



BLOSSOMS OF LOVE MENU

- “桃” 巧手鲍鱼三重奏
Tao's Artisanal Abalone Trilogy
- 云南野生红菇螺头花胶炖鸡汤
Double-boiled Chicken Consommé with Yunnan Wild Red Mushrooms, Dried Conch, and Fish Maw
- 风沙金蒜香酥乳鸽
Crisp Roasted Pigeon with Golden Garlic
“Typhoon Shelter” Crumble
- 清蒸龙趸件配香煎鹅肝
Steamed Giant Grouper Fillet with Seared Foie Gras
- 龙虾球蟹粉焗伊面
Braised E-Fu Noodles with Lobster Meat and Golden Crab Roe
- 琼浆生磨杏仁露佐雪蛤玉脂
Freshly Ground Almond Cream with Snow Hasma
- 喜庆美点双辉
Duo of Celebratory Chinese Confections
- 茗香香片
Reserve Jasmine Tea

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