



INTERCONTINENTAL.
KUALA LUMPUR



INTIMATE WEDDINGS AT TATSU JAPANESE CUISINE

JAPANESE BUFFET MENU

APPETISERS

- Edamame
- Chuka Wakame
- Chuka Idako
- Chuka Hotate
- Zaru Udon Noodles (Cold)
- Soba Noodles (Hot)

NIGIRI SUSHI

- Salmon
- White Tuna
- Tuna Mayo
- Ebiko
- Inari

TEPPANYAKI

- Beef Angus Sirloin Steak
- Salmon
- Tiger Prawn
- Chicken Thigh
- Yasai Itame Stir-fried Vegetables
- Garlic Fried Rice

SALADS

- Romaine Lettuce, Lollo Rosso, Green Coral Lettuce, Daikon, Carrot, Kyuri (Japanese Cucumber), and Red Onion

CONDIMENTS

- Tempura Crumbs, Almond Slices, White Sesame, Ebiko Shrimp Roe, Shio Kobu (Salted Dry Kelp), Tatsu's Special Soy Sauce Dressing, and Roasted White Sesame Dressing
- Japanese Potato Salad

MAKI ROLL

- California Maki
- Volcano Maki
- Soft Shell Crab Maki
- Kappa Maki

DEEP-FRIED

- Ebi Tempura
- Japanese-style Fried Chicken
- Vegetable Tempura

GRILLED

- Grilled Salmon with Salt
- Mentaiko Oyster
- Grilled Chicken with Teriyaki Sauce

DESSERTS

- Selection of Vanilla, Chocolate, and Matcha Green Tea Ice Cream
- Selection of Red Bean, Peanut, and Pandan Mochi
- Zenzai Red Bean Soup
- Assorted Seasonal Fruits

SOUP

- Miso Soup with Wakame Seaweed, Tofu, and Spring Onion

HOT DISHES

- Braised Beef Short Rib
- Stewed White Tuna with Burdock
- Japanese-style Chicken Curry
- Japanese Steamed Rice
- Chawanmushi

SASHIMI

- Salmon
- White Tuna
- Yellowfin Tuna



MORI 5-COURSE MENU

APPETISER

- Tiger Shrimp Sushi, Pickled Lotus Root, Steamed Duck Breast, Beef Roll, Red & White Fish Cake, Uni Paste with Gingko Nuts, and Japanese-style Egg Cake

SASHIMI

- Toro, Amberjack, and Salmon

MAIN DISH

- Miyazaki Sirloin with Scallop Sea Urchin Sauce

RICE DISH

- Fried Rice with Ikura Sauce and Miso Soup

DESSERT

- Matcha Mousse with Brown Sugar Syrup and Soy Bean Powder
- Assorted Fruit Platter with Japanese Melon and Three Types of Seasonal Fruits

BOTAN 5-COURSE MENU

APPETISER

- Red & White Sesame Jelly with Sea Urchin and Ikura, Simmered Tiger Shrimp, Beef Roll, Red & White Fish Cake, and Mentaiko Omelette

SASHIMI

- Bluefin Tuna, Grouper, and Salmon

HOT DISH

- Australian Black Angus Beef Sirloin with Tatsu's House Special Sauce

RICE DISH

- Shibazuke Fried Rice with Julienned Vegetable Sauce and Miso Soup

DESSERT

- Black Sesame Pudding with Fruits and Matcha Sauce

INTIMATE WEDDINGS AT TATSU JAPANESE CUISINE



Private Dining Room: Max 30 persons
Entire Restaurant: Min 50 persons

THE GRAND FEAST

- Authentic Japanese 5-course menus or buffet, curated by Executive Japanese Chef Hiroshi Masuda
- Decorative 3-tier ceremonial dummy cake
- One bottle of sparkling wine or juice for the toasting ceremony and one bottle of house wine for every 10 persons
- Free-flow of Ocha (green tea) and soft drinks, up to a maximum of four hours during the event
- Pre-dinner tidbits for one hour

NIGHT TO REMEMBER

- Fresh floral arrangement for main table and guest tables
- One exclusive wedding favour for each guest
- Two pedestal stands
- Use of LCD projector with screen and one cordless microphone

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 (Applicable only for bookings of 80 persons and above)
- One additional Classic Room inclusive of breakfast for two persons at Serena Brasserie (Applicable for bookings of 80 persons and above)
- First anniversary lunch or dinner for two at Tatsu with one bottle of sparkling wine or juice (Applicable only for Mori 5-course menu)
- 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 for every 10 persons
- 30% discount on selected alcoholic beverages
- Family & friends special room rate, inclusive of breakfast buffet at Serena Brasserie