

The background of the entire image is a repeating pattern of lily flowers and buds, rendered in a light pink line-art style. The flowers have six petals and prominent stamens. The pattern is contained within a thin, light pink rectangular border.

SHANGRI-LA'S RASA SAYANG RESORT & SPA

*Rasa
Lily*

Rasa Lily

RM2,688 nett per table of 10 persons
Minimum of 20 tables of 10 persons per table

- Design your own eight (8) courses Chinese set menu or a buffet style menu.
- Free-flowing soft drinks, Chinese tea or coffee and tea throughout the dinner.
- One (1) hour pre-function drinks with pass around canapé inclusive of free-flowing soft drinks.
- Choice of elegantly packed macarons for guests.
- Choice of wedding decoration theme.
- Fresh floral wedding decorations.
 - Floral wedding arch at the entrance.
 - Six (6) units of floral stands along the red carpet.
 - A deluxe centerpiece on the bridal table.
 - Posies on all guest tables.
- Choice of mock wedding cake design.
- Champagne fountain inclusive of two (2) bottles of sparkling wine for the wedding toast.
- Complimentary one (1) bottle of wine per table or corkage waiver for first bottle of wine per table.
- Complimentary use of one (1) unit of LCD projector and projection screen.
- Complimentary use of resort's PA system.
- Complimentary two (2) nights stay for the wedding couple in a Rasa Junior Suite Room inclusive of a deluxe fruit basket and breakfast for two (2) persons at either Feringgi Grill or Spice Market Café.
- Romantic set dinner for wedding couple at Feringgi Grill.
- Complimentary signature Authentic Herbal Asmaradana Massage for the wedding couple at Chi, The Spa.
- Complimentary food tasting prior to the wedding for ten (10) persons will be arranged upon receipt of deposit and confirmation of the event.
- Complimentary usage of Tea Ceremony room inclusive of coffee, tea and cookies.
- Complimentary use of our resort gardens for wedding photography.
- Complimentary car park space for all guests.
- Choice of elegantly designed wedding invitation cards based on sixty percent (60%) of total confirmed attendees (excludes printing).
- Special room rates will be extended to wedding guests staying at our resort for a minimum of ten (10) rooms.



Shangri-La's

Rasa Sayang Resort & Spa
PENANG

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Prices are inclusive of 10% service charge and 6% government tax. | Prices are subject to change without any prior notice.

RASA LILY WEDDING PACKAGE

Chinese Set Menu

1st Course : *Please choose five (5) items*

Five Dish Combinations

- Shaved green apple salad with smoked duck breast "Thai style"
- Prawn salad with fresh fruits and mayonnaise
- Jellyfish salad with marinated cuttlefish
- Marinated baby octopus with shredded Japanese scallop
- Aubergine tempura tossed with chicken floss
- Crispy almond prawn
- Deep-fried century egg roll
- Deep-fried homemade Thai fish cake with mango salad
- Deep-fried prawn wonton
- Deep-fried pandan chicken
- Wok-fried chicken with Chinese BBQ sauce
- Wok-fried pacific clam with dried scallop sauce
- Wok-fried pumpkin with salted egg
- Wok-fried scallop with XO sauce
- Wok-fried prawn with special made salad sauce
- Steamed bean curd rolls with prawn and chicken
- Steamed dumpling with egg white sauce

2nd Course : *Please choose one (1) item*

Soup

- Braised bamboo shoot, sea cucumber, fish maw, mushroom and fried scallop
- Braised spinach soup with egg drop and king crab meat
- Hot & sour Szechuan soup with bean curd, mushroom and chicken
- Double boiled caterpillar fungus flower with mushroom, dried scallop and fish maw
- Braised superior eight treasure soup

3rd Course : *Please choose one (1) item*

Poultry

- Steamed free range chicken with ginger and garlic sauce
- Poached chicken with Hong Kong kaliaan served with superior oyster sauce
- Deep-fried chicken with kerabu mango
- Roasted duck with Chinese marie rose sauce
- Deep-fried crispy duck stuffed with squid mousse

4th Course : *Please choose one (1) item*

Fish

- Steamed grouper with scallion, birds eye chili and garlic
- Steamed grouper superior nyonya style
- Steamed grouper with pickled mustard and sour plum (Hong Kong Teow Chew style)
- Crispy fried grouper serve with superior Thai sauce with shallot
- Thai crispy grouper with tamarind sauce

5th Course : *Please choose two (2) items*

King Prawn - Two preparations

- Wok-fried prawn with tom yam sauce
- Wok-fried prawn with curry leaves, oat and pumpkin sauce
- Wok-fried prawn with creamy butter milk
- Wok-fried prawn in "Kam Heong" style
- Wok-fried prawn with "chef signature" salad sauce
- Crispy prawn with seaweed flavour spices
- Wok-fried prawn with salted egg mayo

6th Course : *Please choose one (1) item*

Vegetables

- Stir-fried mixed vegetable in "yam ring"
- Sautéed broccoli, mixed mushroom, celery, lotus with macadamia nuts
- Braised asparagus wuth season mushroom served with crab meat sauce
- Braised trio mushroom with Pacific clam
- Braised sea cucumber with broccoli, fish maw and mushrooms

7th Course : *Please choose one (1) item*

Rice or Noodle

- "Tom Yam" seafood fried rice
- Steamed glutinous rice with dried shrimp, chicken and mushroom wrapped in lotus leaves
- "XO" fried rice with baby abalone
- Bali pineapple fried rice with assorted seafood
- Fried glass noodle with shrimp and squid "Thai style"
- "Jiang Nan" style crispy egg noodle with assorted seafood

8th Course : *Please choose one (1) item*

Dessert

- Braised lily, lotus, ginkgo nuts, longan and red dates with screw pine
- Chilled mango puree with milk and pomelo
- Yam puree with pearl sago and ice cream
- Double boiled ginseng root with honey and sea coconut (served hot)
- Chilled soya bean milk with grass jelly and jackfruits
- Double-boiled hasma with red dates

Set menu available for indoor function setting only. | Minimum of 20 tables of 10 persons per table

RASA LILY WEDDING PACKAGE

Buffet Menu

Cold Appetisers

- Marinated salmon with spiced remoulade sauce
- Chicken and beef cold cuts with mustard
- Pressed chicken terrine
- Peppered tuna with sweet lime dressing

Special Salads

- Thai minced chicken salad with cilantro
- Penne pasta, shrimps, mussels, black olives and herb pesto
- Three bean salad with citrus-cumin dressing
- International salad bar with selection of dressings and condiments

Soup

- Cream of wild mushroom with white truffle oil
- Selection of bread rolls and butter

Hot Western Dishes

- Pan-fried salmon with cherry tomato vinaigrette
- Beef mignon with chive shallot sauce
- Braised chicken, carrots and mushrooms
- Roasted Mediterranean vegetables
- Potato wedges with curry powder

Hot Asian Dishes

- Lamb Kurma
- Green curry chicken
- Steamed rice
- Wok-fried beef with onion, celery and Mongolian sauce
- Stir-fried koay teow noodles with shrimps

Desserts

- Baked cheesecake
- Crème brûlée
- Lemon bavaoise
- Assorted French pastries
- Bittersweet chocolate raspberry tart
- Strawberry flan
- Warm brioche pudding with vanilla sauce
- Fresh seasonal fruit platter

Coffee or Tea

Minimum of 200 persons