

祥盛宴
Emerald Elegance
FEAST OF FORTUNE



2025 LUNAR NEW YEAR COLLECTION



26 DEC 2024 TO 12 FEB 2025

祥盛韵宴

Emerald Elegance

FEAST OF FORTUNE

Drawing inspiration from the timeless symbolism of the **Year of the Wood Snake** and the vibrant allure of emerald gemstones in Chinese culture, this year's Lunar New Year dining collection embodies nature's vitality, the grace of renewal, and the promise of prosperity—an exquisite reflection of the festive spirit.

Delight in an abundant feast for the senses, with a **sumptuous Lou Hei**, featuring a selection of **luxurious set menus** and **lavish Yee Sang**s crafted with the finest gourmet ingredients, or celebrate prosperity with a **mouth-watering reunion dinner buffet spread** and an **oriental-themed afternoon high tea**.

Each set menu purchased comes with a complimentary limited edition **ang pow** for your Lunar New Year gifting.

Elevate tradition with our **luxurious curated culinary experiences** that transform your festive gatherings into cherished memories, where every detail exudes refinement, bringing a sense of distinction to each moment.

SPECIAL THANKS TO ROYAL SELANGOR

Featured in the cover page is Royal Selangor's **magnificent 2025 Year of the Snake** pewter figurine. This intricate work of art, crafted with **three-dimensional 24K gilt detailing**, rests gracefully atop a crimson resin base embellished with motifs of waves, rocks, and clouds.



TASTE THE MEMORIES, SAVOUR THE REWARDS

It's better to be a member. Sign up as an IHG One Rewards member to enjoy 20% off Lunar New Year dining experiences and earn points.



Fortune Set

RM4,488 nett

Serves 10 persons

Nine-course Menu

锦绣什果龙虾肉鲍鱼捞生

Yee Sang with Lobster Meat, Abalone & Mixed Fruits

石斛蟲草花海玉竹花胶炖鸡汤

Double-boiled Village Chicken Soup with Fish Maw, Dendrobium & Cordyceps Flower

海胆姜丝蛋白蒸生虾

Steamed Giant River Prawns with Sea Urchin, Egg White & Shredded Ginger

榄角鲜竹云耳蒸鳕鱼

Steamed Cod Fish Fillet with Fresh Bean Curd, Wood Ear Mushrooms & Black Olives



麒麟黄柏伦敦鸭

Kirin-style Roasted London Duck with Mandarin Orange

夏果带子炒芦笋

Pan-fried Scallops with Asparagus & Macadamia Nuts

鱼籽紫菜碎鸡粒腊肠菇粒炒野米饭

Wok-fried Wild Rice with Chicken Sausage, Mushrooms, Dried Seaweed Flakes & Red Tobiko

红枣燕窝豆浆 (冷/热)

Double-boiled Soy Milk with Bird's Nest & Red Dates served chilled or warm

日式黄豆粉蒸年糕

Steamed Ninko with Roasted Soy Flour

与香片一同享用

Served with Jasmine Tea

Set includes two complimentary bottles of red or white wine

Add-on: RM88 nett per additional bottle

Prosperity Set

RM3,188 nett
Serves 10 persons

Nine-course Menu

软壳蟹酥脆三文鱼皮捞生

Yee Sang with Soft-shell Crab & Salmon Skin

黑松露龙虾瑶柱蟹肉羹

Dried Scallop Black Truffle Broth with

Braised Lobster & Crab Meat

港式蒸杞子姜米双菌龙虎斑

Fresh Steamed Dragon Grouper with Shimeiji & Wood Ear Mushrooms, in Superior Fish Sauce

当红炸子鸡伴伦敦烧鸭薯片

Roasted London Duck & Chicken with Potato Crackers



头抽豉油皇爆老虎虾

Wok-fried Tiger Prawns with Supreme Soy Sauce

鲍鱼海参金纱鱼腐时蔬

Braised Abalone, Sea Cucumber & Golden Fish Puffs with Garden Greens

笼仔迷你荷叶芋头糙米饭

Steamed Mini Lotus Leaf Wholegrain Rice with Yam

冬蜜芦荟桃树胶糖水

Chilled Winter Melon with Aloe Vera & Peach Gum

日式黄豆粉蒸年糕

Steamed Ninko with Roasted Soy Flour

与香片一同享用

Served with Jasmine Tea

Set includes a complimentary bottle of red or white wine

Add-on: RM88 nett per additional bottle

Opulent Set

RM2,988 nett

Serves 10 persons

Nine-course Menu

挪威三文鱼雪梨捞生

Yee Sang with Salmon &
Shredded Korean Crystal Pear

鲍鱼瑶柱蟹肉羹

Dried Scallop Broth with
Braised Crab Meat & Abalone

台式葱油蒸红枣鱼

Taiwanese-style Steamed Red Snapper
in Supreme Soy Sauce

麻辣口水鸡卷伴伦敦烧鸭薯片

Roasted London Duck & Steamed Chicken Roll
with Mala Sesame Sauce and Potato Crackers



麦片爆老虎虾

Wok-fried Tiger Prawns with Butter Oats

红烧冬菇鱼鳔金丝鱼腐时蔬

Braised Mushrooms, Fried Fish Maw,
Golden Fish Puffs & Garden Greens
with Abalone Sauce

笼仔迷你荷叶芋头糙米饭

Steamed Mini Lotus Leaf
Wholegrain Rice with Yam

冬蜜芦荟桃树胶糖水

Chilled Winter Melon with Aloe Vera & Peach Gum

日式黄豆粉蒸年糕

Steamed Ninko with Roasted Soy Flour

与香片一同享用

Served with Jasmine Tea

Set includes a complimentary bottle of red or white wine

Add-on: RM88 nett per additional bottle

Radiance Set

Eight-course Menu

RM1,688 nett

Serves 6 persons

软壳蟹酥脆三文鱼皮捞生

Yee Sang with Soft-shell Crab & Salmon Skin

黑松露龙虾瑶柱蟹肉羹

Dried Scallop Black Truffle Broth with Braised Lobster & Crab Meat

麒麟黄柑伦敦鸭

Kirin-style Roasted London Duck with Mandarin Orange

榄角鲜竹云耳蒸鳕鱼

Steamed Cod Fish Fillet with Fresh Bean Curd, Wood Ear Mushrooms & Black Olives



Renewal Set

Eight-course Menu

RM1,188 nett

Serves 4 persons

挪威三文鱼雪梨捞生

Yee Sang with Salmon & Shredded Korean Crystal Pear

鲍鱼瑶柱蟹肉羹

Dried Scallop Broth with Braised Crab Meat & Abalone

麻辣口水鸡卷伴伦敦烧鸭薯片

Roasted London Duck & Steamed Chicken Roll with Mala Sesame Sauce and Potato Crackers

榄角鲜竹云耳蒸鳕鱼

Steamed Cod Fish Fillet with Fresh Bean Curd, Wood Ear Mushrooms & Black Olives

红烧香菇鱼鳔金纱鱼腐时蔬

Braised Mushrooms, Fried Fish Maw, Golden Fish Puffs & Garden Greens with Abalone Sauce

笼仔迷你荷叶芋头糙米饭

Steamed Mini Lotus Leaf Wholegrain Rice with Yam

鲍鱼海参金纱鱼腐时蔬

Braised Abalone, Sea Cucumber & Golden Fish Puffs with Garden Greens

笼仔迷你荷叶芋头糙米饭

Steamed Mini Lotus Leaf Wholegrain Rice with Yam

冬蜜芦荟桃树胶糖水

Chilled Winter Melon with Aloe Vera & Peach Gum

日式黄豆粉蒸年糕

Steamed Ninko with Roasted Soy Flour

与香片一同享用

Served with Jasmine Tea



冬蜜芦荟桃树胶糖水

Chilled Winter Melon with Aloe Vera & Peach Gum

日式黄豆粉蒸年糕

Steamed Ninko with Roasted Soy Flour

与香片一同享用

Served with Jasmine Tea

Mystic Set

Six-course Menu

RM588 nett

Serves 2 persons

石斛蟲草花海玉竹花胶炖鸡汤

Double-boiled Village Chicken Soup with Fish Maw, Dendrobium & Cordyceps Flower

金沙鸡松鱼皮

Crispy Fish Skin with Salted Duck Egg Yolk & Chicken Floss

麒麟黄柑伦敦鸭

Kirin-style Roasted London Duck with Mandarin Orange

榄角鲜竹云耳蒸鳕鱼

Steamed Cod Fish Fillet with Fresh Bean Curd, Wood Ear Mushrooms & Black Olives

上汤牛油白菌生虾焖伊面

Braised E-fu Noodles with Giant Prawns & Button Mushrooms, in Superior Sauce

冬蜜芦荟桃树胶糖水

Chilled Winter Melon with Aloe Vera & Peach Gum

与香片一同享用

Served with Jasmine Tea



VEGETARIAN 素

Longevity Set

Nine-course Menu

RM2,088 nett

Serves 10 persons

榄菜肉碎蒸毛豆豆腐

Steamed Soft Bean Curd with Plant-based Minced Meat, Edamame & Olives

四川宜宾芽菜炒素饭

Fried Rice with Sze Chuan-style Salted Mustard & Mixed Vegetables

冬蜜芦荟桃树胶糖水

Chilled Winter Melon with Aloe Vera & Peach Gum

日式黄豆粉蒸年糕

Steamed Ninko with Roasted Soy Flour

夏果炒四宝蔬

Stir-fried Celery, Asparagus, Lily Bulbs & Wood Ear Mushrooms with Macadamia Nuts

什菌豆腐袋时蔬

Stir-fried Mixed Vegetables in Money Bags

与香片一同享用

Served with Jasmine Tea

有机什菜意大利陈醋黑松露捞生

Yee Sang with Organic Mesclun Mix Salad & Black Truffle Balsamic Vinegar Dressing

娃娃菜天籽兰花野生松茸汤

Double-boiled Dendrobium Orchid & Wild Matsutake Mushroom Soup

麦片炸茄子

Crispy Eggplant with Butter Oats

Yee Sang

	半份 Half portion	一份 Full portion
锦绣什果龙虾肉鲍鱼捞生 Yee Sang with Lobster Meat, Abalone & Mixed Fruits	RM260 nett	RM460 nett
软壳蟹鱼皮捞生 Yee Sang with Soft-shell Crab & Salmon Skin	RM185 nett	RM323 nett
鸿运三文鱼雪梨捞生 Yee Sang with Salmon & Shredded Korean Crystal Pear	RM173 nett	RM298 nett
伦敦烧鸭捞生 Yee Sang with Shredded Roasted London Duck	RM173 nett	RM298 nett
有机什菜意大利陈醋黑松露捞生 Yee Sang with Organic Mesclun Mix Salad & Black Truffle Balsamic Vinegar Dressing	RM148 nett	RM260 nett



另加 ADD-ONS

3头鲍鱼 (一粒) 3-head Abalone	RM258 nett per piece	海蜇 (一碟) Jellyfish	RM42 nett per plate
带子 (一碟) Scallops	RM148 nett per plate	雪蟹柳 (一碟) Snow Crab Leg	RM42 nett per plate
三文鱼 (一碟) Atlantic Salmon	RM62 nett per plate	香梨 (一粒) Korean Pear	RM32 nett per piece
软壳蟹 (一只) Soft-shell Crab	RM55 nett per piece	伦敦烧鸭丝 Shredded Roasted London Duck	
酥脆三文鱼皮 (一碟) Crispy Salmon Skin	RM42 nett per plate	Half Bird 半只 Whole Bird 一只	RM178 nett RM308 nett
八爪鱼仔 (一碟) Baby Octopus	RM42 nett per plate		

Feast of Fortune

REUNION DINNER BUFFET

28 January 2025
6:30pm to 10:30pm



Treat your loved ones to an indulgent spread, featuring a Yee Sang station for a fully customised *Lou Hei* experience, Kam Heong Prawn, Salted Egg Squid with Curry Leaves and Chinese BBQ Duck & Lamb.

RM268 nett per adult

RM134 nett per child 6 to 12 years old

Children aged 5 and below eat free.

Free-flow beverage packages are available from RM152 nett.

IVV Emerald Elegance AFTERNOON TEA

1 to 31 January 2025
2pm to 5pm



DESSERTS

Strawberry Bergamot Mandarin Hazelnut

Chocolate Brownies Apricot Jasmine Almond Tarts

SAVOURIES

Barbecued Chicken in Mantou Buns

Yang Rou Chuan

(Char-grilled Lamb Skewers with Sweet & Spicy Dips)

Crab & Pomelo Dumplings

Yee Sang-style Smoked Salmon in Rice Paper Rolls

SERVED WITH

Plain and Raisin Scones

Premium Clotted Cream,
Jams and Marmalade

Choice of Ronnefeldt
Tea Blends or illy Coffee

RM288 nett per set
for two persons



Lunar New Year Banquets & Social Events

Choose from three
lavish set menus:

Celestial Celebration

RM3,188 nett per table of 10 persons

Regal Reunion

RM2,888 nett per table of 10 persons

Golden Gathering

RM2,588 nett per table of 10 persons

Unlock these exclusive perks when you hold your
Lunar New Year social events with us.

Spend a minimum of:

RM77,640 nett to pick one perk each from
Emerald, Jade & Peridot

RM51,760 nett to pick one perk each from Jade & Peridot

RM25,880 nett to pick one perk from Peridot

Emerald

- One barrel of beer
- 10 bottles of house wine

- Free-flow of chilled juices for three hours
- Post-event appreciation lunch/dinner for 10 persons worth RM2,388 nett
- 5% off total food bill

Jade

- Two hours of unlimited photo booth instant prints
- Complimentary 10ft X 20ft LED screen

- Lion dance performance (15 to 20 mins)
- Double IHG Business Rewards points (1 USD = 3pts)
- 5% off total food bill

Peridot

- Two day-use rooms
- One-night stay in the Super King Classic Room

- Two F&B vouchers worth RM388 nett for lucky draws
- 5% off total food bill

For enquiries & bookings, kindly reach out to salesmarketing@ickualalumpur.com.my



Book between 29 January to 12 February 2025 to enjoy

Limited-time Only Wedding Offers

for weddings held until 31 December 2025

Chinese Banquet Wedding Packages

Bountiful Blessings

RM4,288 RM3,988 nett
per table of 10 persons

Auspicious Affair

RM3,788 RM 3,588 nett
per table of 10 persons

Opulent Occasion

RM3,588 RM3,288 nett
per table of 10 persons

Enjoy the above exclusive rates and an additional perk from the following:

- A two-night stay in the Bridal Suite with Club InterContinental lounge access worth RM3,698 nett
- A two-night stay in the Super King Premium room with Club InterContinental lounge access worth RM2,398 nett
- A two-night stay in the Super King Classic City View room with breakfast for two persons at Serena Brasserie worth RM1,968 nett
- Surf & Sizzle Saturday Buffet Dinner for two persons at Serena Brasserie worth RM476 nett
- One dining voucher worth RM338 nett redeemable at Tao Chinese Cuisine, Tatsu Japanese Cuisine, Serena Brasserie and OneSixFive Lounge

*Applicable with a minimum of 30 tables at the Grand Ballroom or a minimum of 15 tables at the Junior Ballroom.

Tao Chinese Cuisine's Intimate Wedding Packages

Let Tao weave the threads of tradition and modernity into the tapestry of your special day.

Blossoms Of Love

RM4,188 RM3,988 nett
per table of 10 persons

Written In The Stars

RM3,688 RM 3,488 nett
per table of 10 persons

Tale As Old As Time

RM3,288 RM3,088 nett
per table of 10 persons

For enquiries & bookings, kindly reach out to salesmarketing@ickualalumpur.com.my

ACROBATIC
Lion Dance
PERFORMANCE

Hotel Lobby
初十 7 FEBRUARY 2025
From 11:45am



Early Bird Specials

Enjoy **25% off** Lunar New Year dining when you pre-order via InterContinentalKL.com/LunarNewYearEB by 25 December 2024.

Terms & Conditions

Discounts may not be used with any other ongoing offers or promotions.

Blackout dates apply.

Exclusive Privileges

Partner bank cardholders enjoy **20% off** selected dining experiences.

Shop Online



Connect with us

@intercontinental.kualalumpur @taochinesecuisine @马来西亚吉隆坡洲际酒店

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All prices are inclusive of prevailing taxes.