

2025

新年套餐 Chinese New Year Set Menu

Vegetarian Set 笑口常開全素席

RM 999 nett	6 persons
RM 1388 nett	10 persons

鮮果果仁撈生 Fresh Fruit and Nuts Yee Sang	芋香素鵝拌 Taro-Flavored Mock Goose	芥菜芋粒齊扣飯 Braised Rice with Pickled Mustard Greens and Taro Cubes
黃燜鮮菌脆米羹 Braised Fresh Mushrooms with Crispy Rice Soup	日式芥末素蝦碌 Japanese Vegetarian Prawns	百合蓮子湯丸 Lily Bulb and Lotus Seed Rice Balls
湖南黑椒煎素魚 Hunan-Style Pan-Fried Black Pepper Vegetarian Fish	溫公金衣扣上齋 Golden-Crusted Vegetarian Delight	宮廷桂花糕 Palace Style Osmanthus Jelly

Healthy Set 恭喜發大財宴席

RM 1488 nett	6 persons
RM 1688 nett	10 persons

挪威三文魚雪梨撈生 Norwegian Salmon with Shredded Crystal Pear Yee Sang (一帆風順通四海)	檸檬蒸紅鯛魚 Steamed Lemon Red Snapper (乘風破浪萬事順)	鮑魚發菜蠔土魚滑豆泡蔬 Braised abalone with Fatt Choy, Dried Oysters, Fish Paste, Tofu Puff and Vegetables (好事年年包發財)
竹笙雪耳海鮮羹 Bamboo Pitch Seafood Broth (大展鴻圖通南北)	金牌蒜香脆皮雞 Roasted Crispy Chicken (金鳳和鳴迎新春)	傳統荷葉臘味飯 Traditional Lotus Leaf Lap Mei Fan (國泰民安慶豐收)
百合蓮子湯丸 Lily Bulb and Lotus Seed Rice Balls (幸福一家聚團圓)	三色脆年糕 Golden and Silver Crispy Nian Gao (合家歡樂賀新喜)	

Prosperity Set 萬事勝意宴席

贈紅酒1支 Free 1 bottle of red wine

RM 1688 nett	6 persons
RM 1988 nett	10 persons

牛油果銀魚撈生 Avocado and Whitebait Yee Sang (事事順景萬事順)	蟲草金針雲耳蒸海斑 Steamed Sea Garoupa with Cordyceps, Dried Lily Buds and Mushrooms (順風順水事事順)	傳統荷葉臘味飯 Traditional Lotus Leaf Lap Mei Fan (國泰民安慶豐收)
黃燜帶子雙喜羹 Braised Scallop Double Happiness Soup (龍皇慶賀添福祿)	金汁奶皇焗鮮蝦 Baked Fresh Prawns in Golden Sauce (龍騰四海享高福)	龍眼桃胶雪耳燉湯丸 Longan, Peach Resin and Snow Fungus with Rice Balls (幸福一家聚團圓)
四川麻辣芝麻雞 Sichuan Spicy Sesame Chicken (運財童子獻萬金)	鮑魚發菜蠔土魚滑豆泡蔬 Braised abalone with Fatt Choy, Dried Oysters, Fish Paste, Tofu Puff and Vegetables (好事年年包發財)	金銀脆皮年糕 Golden and Silver Crispy Nian Gao (步步高昇添金銀)

Wealthy Set 添福添壽宴席

贈紅酒1支 Free 1 bottle of red wine

RM 2088 nett	6 persons
RM 2388 nett	10 persons

冰菜日本玻璃蝦撈生 Ice Plant and Japanese Glassy Shrimp Yee Sang (鴻運當頭事如意)	剝椒蒸龍虎班 Steamed Dragon-Tiger Grouper with Pickled Pepper (龍鳳呈祥喜拱照)	傳統荷葉臘味飯 Traditional Lotus Leaf Lap Mei Fan (國泰民安慶豐收)
巴西姬松菇泡參燉雞湯(位上) Chicken Soup with Brazilian Mushrooms and Ginseng (Individual Serving) (富貴吉祥添福壽)	人參蜜皇焗海蝦 Baked Sea Prawns with Ginseng and Honey (龍舞九洲賀新年)	龍眼桃胶雪耳燉湯丸 Longan, Peach Resin and Snow Fungus with Rice Balls (幸福一家聚團圓)
古法脆皮當歸鴨 Traditional Crispy Duck with "Dang Gui" (鳳凰報喜迎新年)	鮑魚發菜蠔土魚滑豆泡蔬 Braised abalone with Fatt Choy, Dried Oysters, Fish Paste, Tofu Puff and Vegetables (好事年年包發財)	金銀脆皮年糕 Golden and Silver Crispy Nian Gao (步步高升添金銀)

Golden Set 富貴榮華宴席

贈紅酒2支 Free 2 bottles of red wine

RM 2288 nett	6 persons
RM 2688 nett	10 persons

三文魚果仁鮮果撈生 Salmon Fresh Fruit and Nuts Yee Sang (風山水起幸福年)	良瓜普寧豆蒸龍躉 Steamed Dragon Grouper with Melon and Beans (海龍迎春獻萬金)	生煲香港臘味飯 Hong Kong-Style Claypot Lap Mei Fan (豐衣足食賀新年)
菜胆花膠瑤柱雞湯(位上) Chicken Soup with Fish Maw and Scallops (Individual Serving) (佛光普照享晚年)	椰汁芝士焗海蝦 Baked Sea Prawns with Coconut and Cheese (龍精虎猛溢萬年)	楊枝吐金露 Mango Pomelo Sago (升官發財佳添丁)
港式茶薰菜園雞 Hong Kong-Style Tea-Smoked Chicken (百鳥朝陽吐金蛇)	鮑魚海參蠔皇發菜燴港菜 Braised Abalone, Sea Cucumber, Oyster Sauce, Fatt Choy with Vegetables (開心迎春包發財)	金銀年糕拼日本麻薯 Golden and Silver Nian Gao with Japanese Mochi (一家團圓慶年年)

Diamond Set 金碧輝煌金蛇宴席

(預定) Pre-order - Minimum 3 days

RM 388 nett	Per person (Min. 4 persons)
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餐前小吃 Snacks
琥珀合桃脆碟 Amber Walnut
涼伴蓮藕與秋葵 Chilled Lotus Root with Okra

九節花蝦配三文魚(刺身) 鮮果撈生 Kuruma Shrimp and Salmon Sashimi with Fresh Fruit Yee Sang	港式頭抽蒸雪魚件(位上) Hong Kong-Style Steamed Cod with Soy Sauce (Individual Serving)
巴西姬菇响螺燉花胶湯(位上) Double-Boiled Brazilian Mushroom and Sea Whelk with Fish Maw Soup (Individual Serving)	黃燜帶子竹笙燴蘆筍(位上) Braised Scallops with Bamboo and Asparagus (Individual Serving)
奪金香煎羊仔骨(位上) Pan-Seared Lamb Cutlets (Individual Serving)	蝦籽蚬肉乾燒伊面(位上) Braised "Ee Mian" with Crab Meat and Shrimp Roe (Individual Serving)
金果海燕窩杏仁茶拌 三色年糕與藍花椰絲卷 Ginkgo Sea Bird's Nest served with Golden & Silver Nian Gao	

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Prices are quoted in Ringgit Malaysia (RM) and inclusive of 10% service charge and prevailing government taxes

For enquiries/reservations : ☎ +603 7681 1113 ☎ +60 16-339 0995 ✉ fnb_sales@oneworldhotel.com.my