



# PALACE CUISINE OF MALAYSIA

A BESPOKE SET OF MENUS CREATED BY DATUK CHEF WAN

Mandarin Oriental is proud to offer 'Palace Cuisine of Malaysia by Celebrity Chef Wan' an exclusive culinary experience designed for all types of social events in particular weddings.

## SANTAPAN RAJA SEHARI MENU A

All Malay set menus is a combination of family style and individual serving  
(Applicable for minimum of 20 guests)

### APPETIZER (FAMILY STYLE)

#### GABUNGAN EMPAT SERANGKAI

Satay Ayam, Kroket Ikan, Talam Berlauk, Kerabu Meehoon  
*Chicken satay, spiced mackerel-potato croquette, spiced minced lamb custard,  
Nyonya vermicelli salad*

### SOUP (INDIVIDUALLY PLATED)

#### SUP AYAM MACARONI

Spiced chicken-macaroni soup

### MAINS (FAMILY STYLE)

#### DAGING PUTRI MANIS

Fried thinly sliced beef tenderloin in tamarind-honey-chili sauce

#### GULAI AYAM DAUN KESOM

Spiced chicken stew with Vietnamese mint and fresh pineapple

#### OPOR HIJAU UDANG GALAH

Fresh water prawn in spiced Opor sauce

#### IKAN GORENG SERI PANDAN

Fried seabass in raisin-sesame seed sauce and Pandan

#### JENGANAN HEBA ASLI KETAM LEMBUT

Assortment of vegetables & tofu-fresh pineapple salad with soft shell crab and spicy peanut sauce

#### NASI TOMATO SERI PENGANTIN

Tomato rice, local herbs, spices and golden raisin

#### NASI KUKUS BERAS PANJANG

Steamed basmati rice with pandan leaf

### SWEETS (FAMILY STYLE)

#### SIRA PALEMBANG

Grilled banana in spiced honey-citrus syrup

#### BUAH BUAHAN SEGAR TEMPATAN

Assorted fruits platter

### FOOD CONCEPT

Classical cuisine using old recipes, today only found in the royal kitchen of the different states, and something which cannot be found on the street. Often described as the best kept secret of Malaysian cuisine, the taste of the different states. Royal Malaysian Cuisine.





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## SANTAPAN RAJA SEHARI MENU B

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### APPETIZER (FAMILY STYLE)

#### GABUNGAN EMPAT SERANGKAI

Kueh Cara Berlauk, Popiah Udang Cendawan, Pegedil Udang, Kerabu Mee Hoon Nyonya  
*Warm savory lamb custard, prawn & mushroom vermicelli spring roll with chives & Chef Wan's special sauce, prawn croquette, Nyonya vermicelli salad*

### SOUP (INDIVIDUALLY PLATED)

#### SUP AYAM MACARONI

Sup Ekor Istemewa Chef Wan  
Chef Wan Special Oxtail Soup

### MAINS (FAMILY STYLE)

#### KOFTA DAGING KAMBING

Spiced minced lamb kofta

#### KALIO AYAM BERSAMA NENAS MADU

Chicken Kalio in fresh pineapple-honey sauce

#### SAMBAL UDANG GALAH GORENG MINANG

Cooked fresh water prawn Minang style

#### OPOR HIJAU BERSAMA IKAN

Seabass filet in green Opor sauce

#### ROJAK BETIK UDANG TRENGGANU

Papaya Rojak salad Trengganu

#### NASI KUNING DI RAJA

Fragrant turmeric rice with coconut milk

#### NASI KUKUS BERAS PANJANG

Steamed basmati rice with pandan leaf

### SWEETS (FAMILY STYLE)

#### SERIKAYA NANGKA MADU DAN PISANG

Steamed Jackfruit-Banana pudding

#### BUAH BUAHAN SEGAR TEMPATAN

Assorted fruits platter

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## SANTAPAN RAJA SEHARI MENU C

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### APPETIZER (FAMILY STYLE)

#### GABUNGAN EMPAT SERANGKAI

Popiah Ketam dan Udang, Krokot Ikan, Lawar Nangka Nenas, Pulut Cawan Serunding Kelapa  
*Jackfruit- pineapple Lawar salad, spiced mackerel-potato croquette, glutinous rice with spiced coconut & dried shrimp topping*

### SOUP (INDIVIDUALLY PLATED)

#### SUP LABU BERTIRAM

Fragrant Pumpkin soup with fried oysters

### MAINS (FAMILY STYLE)

#### KUZI KAMBING JOHOR

Braised Lamb with yogurt, honey & caramelized onions

#### AYAM PANGANG SERI MENANTI

Spiced grilled chicken Seri Menanti

#### UDANG GALAH MASAK MERAH

Fresh water prawn cooked with tomato & honey in spiced tamarind-chili sauce

#### ACHAR IKAN SIAKAP TRADISI

Traditional Mackerel with Acar

#### ROJAK TAHU GORENG BERSAMA KETAM LEMBUT

Fried tofu, cucumber and softshell crab salad with honey-soy and tamarind sauce

#### NASI TELUR TERENGGANU

Famous Terengganu egg pilaf rice with chicken liver

#### NASI KUKUS BERAS PANJANG

Steamed basmati rice with pandan leaf

### SWEETS (FAMILY STYLE)

#### SERIKAYA PISANG,MANGGA DAN MADU ASLI

Baked fragrant banana-mango custard with honey

#### BUAH BUAHAN SEGAR TEMPATAN

Assorted fruits platter

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