

Pre Dinner Cocktail Menu Options

Create your very own Pre Dinner Cocktail Menu

RM30 per pax
Choose 4 fingerfood items

RM50 per pax
Choose 7 fingerfood items

Hainanese Chicken Rice Sushi

Nasi Lemak Sushi

Mango Sticky Rice Sushi

Golden Wonton with Wasabi Mayonnaise

Prawn with Tom Yam Mayonnaise

Prawn with Honey Pepper Sauce

Salmon Skin with Peanut Sauce

Chicken Skin with Salted Egg Yolk

Deep Fried Almond Chicken with Prawn Paste

Roasted Chicken and Crispy Burdock Root

Shiitake Mushroom with Tom Yam Mayonnaise

Crispy Vegetarian Spring Roll



小食四拼 Chef's Blissful Starter

北京鸭卷
Peking Duck Roll

金瓜肉崧软壳蟹
Soft Shell Crab with Pumpkin and Chicken Floss

陈年黑醋云耳海蜇头
Jellyfish, Cucumber and Black Fungus topped Balsamic Vinegar

牛油果蟹肉西瓜
Crab Meat and Watermelon with Avocado Sauce
茶碗蒸蟹肉鱼鳔翅 (位)

Chawan Mushi Style Shark's Fin (per pax)
with fresh crab meat & fish maw

或 / OR

鱼鳔干贝雪莲炖黑鸡
Double Boiled Fish Maw
with dried scallop & black chicken

蒜片百合炒红星斑
Whole Star Grouper
with lily bulbs and sugar snaps

红烧花菇鱼鳔海参富贵鸡
Fortune Chicken
braised with sea cucumber, quail egg, fish maw and mushroom

谭家汁煨鲍鱼绿茶豆腐
Braised Whole Abalone
with homemade green tea tofu in noble 'Tan Jia' sauce

海鲜鱼子炒饭
Ebiko Jasmine Fried Rice
with seafood, mushroom and asparagus

奶酪香莓
Vanilla Panna Cotta
served with mixed berry sauce

蜜蜂糕, 莲蓉锅饼
Honey Comb Cake, Lotus Pan Cake

RM1,288 nett
per table of 10 pax

ruyi 如意

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Wedding Bliss



小食四拼
Chef's Celestial Starter

咸水姜茸鸡
Salted Chicken with Ginger

三文鱼卷
Salmon rolls

火龙果芥末虾
Prawn Salad with Dragon and Exotic Fruits

脆菇田园沙律
Crispy Mushroom with Garden Greens

鲜花胶螺头竹笙汤 (位)
Double Boiled Fresh Fish Maw (per pax)
with conch and bamboo pith

或 / OR

鹅肝云吞鲍翅人参鸡汤 (位)
Foie Gras, Shark's Fin Wanton (per pax)
double boiled with bamboo pith and ginseng chicken consommé

黄酒海参日本花菇扒鸭
Braised Duck with Wine
served with sea cucumber & japanese mushroom

松露鲜菌炒深海星斑
Whole Coral Trout
with mixed fresh mushroom & truffle

奶柠薯仔软壳蟹
Crispy Soft Shell Crab
coated with lemon citrus butter sauce and served with potatoes

鲍鱼鲜菌黄金炒饭
Abalone Golden Fried Rice
with fresh exotic mushroom and vegetables

冰淇淋南瓜露
Chilled Pumpkin Cream
served with vanilla ice cream

蜜蜂糕, 招牌柠檬酥
Honey Comb Cake, Signature Lemon Tart

RM1,488 nett
per table of 10 pax

小食四拼
Divine Starter Combination

韭菜盒子
Gyoza Pancake

黄金鱼皮
Salted Egg Yolk Fish Skin

香醋铁公鸡
Sweet Vinegar Boxing Chicken

芦笋沙律生菜
Asparagus with Lettuce, Tomato and Rocket

羊肚菌雪莲鲍鱼干贝翅汤 (位)
Superior Shark's Fin Soup (per pax)
with morel mushroom, snow lotus seed, abalone and dry scallop

或 / OR

鲍鱼鲜花胶干贝炖黑鸡
Double Boiled Abalone
with dried scallop, fresh fish maw & black chicken

波士顿龙虾拼龙须虾
Boston Lobster Salad
with crispy kataifi prawn

黄金芝士"IKEJIME"龙虎斑
Crispy "IKEJIME" Grouper
served with salted egg cheese sauce and green salad

鲍汁煎酿海参时蔬
Stuffed Sea Cucumber
with seafood & vegetables

翡翠烟鸭三丝炒意大利面
Wok Fried Spaghetti
with smoked duck and vegetables

缤纷香茅燕窝冻
Rainbow Bird's Nest
lemongrass infusion with basil seeds and mixed fruits

香港千层糕, 怀旧椰丝饼
HK Thousand Layer Cake, Traditional Coconut Pastry

RM1,788 nett
per table of 10 pax

小食四拼
Chef's Heavenly Combination

香煎鹅肝, 焦糖西瓜
Pan Seared Foie Gras on Caramelized Watermelon

青芒软壳蟹
Soft Shell Crab with Green Mango

蟹肉雪茄春卷
Juicy Crab Meat Cigarillos

荔茸带子
Crispy Yam Scallop

龙虾金瓜海鲜羹
Superior Lobster
with seafood pumpkin soup

或 / OR

羊肚菌干贝雪莲鸡炖鲍翅汤
Double Boiled Shark's Fin Soup
with morel mushroom, dried scallop, chicken & snow lotus seed

松露3头鲍鱼伴海参球
3 Head Abalone with Truffle
&
Stuffed Sea Cucumber with Seafood

香煎鸡排
Cajun Chicken
served with seasonal vegetables and brown sauce

鲷鱼2食
Two Way Pomfret Fish
steamed with green ginger in chawan mushi style
&
deep fried with pumpkin, chilli & chicken floss

鱼子烟鸭海鲜炒珍珠饭
Ebiko Fried Rice
with seafood & smoked duck

缤纷香茅燕窝冻
Rainbow Bird's Nest
lemongrass infusion with basil seeds and mixed fruits

苹果酥, 雪山汤圆
Apple Puff, Snow Glutinous Rice Balls

RM2,188 nett
per table of 10 pax

Complimentary with your Wedding Package*

- Decorative ceremonial wedding cake.
- Special decorative arrangement for bridal table.
- Special choreographed food presentation.
- Grand wedding march in.
- Emcee service.
- 6 wedding cards per table.
- Wedding favours for all guests.
- 2 bottles of sparkling juice & champagne pyramid.
- Special corkage charge waiver (applicable for wine & liquor).
- Freeflow of soft drinks & chinese tea.
- Special 50% discount on food tasting (table of 10 pax).
- Special nett rates for beer barrels.
- Standard PA System / HD Projector / Karaoke facilities.

Optional Extras

- Discounted event planning solutions from Zibrant Events (including decor, entertainment, transportation, customised door gifts and more).
- Special pre dinner fingerfood packages.
- Special DJ rates.
- Bespoked MIXOLOGIST service.
- DJ console, club sound system & moving lights for after-party.

*Terms & Conditions

- Table prices are based on 10pax seating.
- The Oriental Group Cuisine Club card and vouchers are not applicable for use.
- Terms of Payment: Cash / Credit Card (Visa / Master).
- Deposits paid are non-refundable.
- Menu selection to be confirmed after booking (with deposit) is made.
- The management reserves the right to amend menu prices and/or menu dishes at any time.
- Menu & Complimentary items stated above are applicable for bookings of 20 tables and above.
- Valid for functions held till 31 December 2019.
- Complimentary items are not exchangeable.