



SET MENU WEDDING PACKAGE 2022

SATOO GARDEN

MINIMUM REVENUE AT Rp 128,000,000++

PRIOR TO THE WEDDING

COMPLIMENTARY FOOD TASTING FOR MAXIMUM 6 PERSONS

COMPLIMENTARY FUNCTION ROOM FOR PRE-WEDDING COORDINATION MEETING, WITH REFRESHMENT FOR 15 PERSONS

THE WEDDING RECEPTION

FABULOUS 8-COURSE CHINESE SET MENU

COMPLIMENTARY OF CHINESE TEA & WATER FOR YOUR GUESTS

COMPLIMENTARY USAGE OF 1 FUNCTION ROOM ON THE DAY OF WEDDING

1 SHANGRI-LA SIGNATURE RECEPTION BOOK

COMPLIMENTARY 5 PARKING VOUCHERS FOR 4-HOURS

FOR THE BRIDE AND GROOM

1-NIGHT ACCOMMODATION IN OUR LUXURIOUS BRIDAL SUITE WITH BREAKFAST FOR 2 PERSONS

IN-ROOM WEDDING AMENITIES AND BREAKFAST FOR 2 PERSONS

FOR THE FAMILY

SPECIAL ROOM RATE FOR FAMILY AND FRIENDS



SHANGRI-LA
JAKARTA

ELEGANCE SET MENU
Rp 1,288,000++/PERSON

TWO KINDS OF SWEET DIM SUM
(STUFFED DUMPLING WITH BLACK SESAME, COCONUT PUDDING)

COMBINATION
(DEEP-FRIED CRISPY EEL WITH HONEY SAUCE, DEEP-FRIED WANTON WITH CRAB PASTE ,CRISPY SHITAKE MUSHROOM
SALT AND PEPPER AND CHILLED SLICED BEEF SHANK)

DOUBLE-BOILED FISH MAW SOUP WITH CHICKEN AND MATSUTAKE MUSHROOM

DEEP FRIED PRAWN WITH TWO KIND FLAVOR
(SALTED EGG YOLK AND WASABI MAYONNAISE)

STEAMED LIVE GREEN GAROUPA FISH WITH LIGHT SOYA SAUCE

BRAISED HOME MADE BEAN CURD WITH BROCCOLI IN CRAB MEAT SAUCE

WOK FRIED BEEF TENDERLOIN WITH CAPSICUM IN BLACK PEPPER SAUCE

FRIED RICE WITH CHICKEN AND SALTED FISH

CHILLED ALMOND BEAN CURD WITH MIXED FRUIT

CHINESE TEA



SHANGRI-LA
JAKARTA

INDULGENCE SET MENU
RP 1,488,000++/PERSON

TWO KINDS OF SWEET DIM SUM
(SMILE COOKIES, RED BEAN PANCAKE)

COMBINATION
(DEEP FRIED CRISPY SHRIMP WONTON, MARINATED BEEF SHANK, SPICY JELLY FISH)

BRAISED BIRD'S NEST WITH SHIMEJI MUSHROOM, DRIED SCALLOP AND CRAB MEAT

DEEP FRIED PRAWN COATED WITH CORN FLAKES

STEAMED LIVE GREEN GAROUPA FISH WITH GARLIC SAUCE

BRAISED SEA CUCUMBER, BLACK MUSHROOM AND BROCCOLI
TOPPED WITH CRISPY ENOKI MUSHROOM

WOK FRIED BEEF TENDERLOIN WITH SLICE GARLIC IN SOYA SAUCE

FRIED RICE WITH SEAFOOD IN XO SAUCE

CHILLED MANGO PUDDING

CHINESE TEA



SHANGRI-LA
JAKARTA

EXTRAVAGANZA SET MENU

RP 1,788,000++/PERSON

TWO KINDS OF SWEET DIM SUM
(BAKED LOTUS PASTRY, RED BEAN SESAME BALL)

COMBINATION
(DEEP FRIED CRISPY SHRIMP SPRING ROLLS, DEEP FRIED CORN FLAKES MUSHROOM, ROASTED HONEY CHICKEN AND
SPICY JELLY FISH WITH BEEF SHANK)

BRAISED FOUR TREASURE SOUP WITH BIRD'S NEST
(DRY FISH MAW, SEA CUCUMBER, DRY SCALLOP AND CRAB MEAT)

DEEP FRIED KING PRAWN WITH GOLDEN PUMPKIN SAUCE

STEAMED LIVE MARBLE GOBY FISH
WITH ENOKI MUSHROOM, BLACK FUNGUS AND RED DATE

WOK FRIED SCALLOP WITH BROCCOLI IN XO SAUCE

BRAISED WHOLE ABALONE EIGHT HEAD AND BLACK MUSHROOM
WITH GREEN GARDEN IN OYSTER SAUCE

STEAMED FRIED RICE WITH SEAFOOD IN LOTUS LEAF

CHILLED HONEYDEW SAGO CREAM WITH ICE CREAM

CHINESE TEA
