



**THE JW MARRIOTT KUALA LUMPUR**  
Level 1, 183, Bukit Bintang Street,  
Bukit Bintang, 55100, Kuala Lumpur  
on Friday | 6 December 2019 | 7.30pm

## CHRISTMAS IN SHANGHAI

**Pass Around Canape (Served at the JW Firehouse Bar,  
LG Level of the JW Marriott Hotel)**

**Deep-fried crispy lotus root**

**Deep-fried cuttle fish paste coated with almond flakes**

*Du Vin: Champagne - Laurant Robert, Blanc de Blanc (Magnum)*

**Shanghainese cold and hot dishes combination**

**Parboiled duck eggs with minced Chinese ham**

**Deep-fried fresh mango stuffed with prawns paste**

**Japanese cucumber with minced garlic and soy sauce**

*Du Vin: Domaine Rolly Gassmann Riesling Reserve Millesime, Alsace*

**Double-boiled superior abalone soup  
with dried scallop and Tianjin cabbage**

*Du Vin: Palazzo Maffei Lugana, Italy*

**Steamed Empurau in light superior soy sauce**

(The Empurau will be deboned and served ala minute at your tableside. This will be followed by the serving of the prized scales of the deboned Empurau in a different interpretation)

*Du Vin: Domaine de Paradis Un Matin Face Au Lac Chasselas, Savior  
(Auvergne-Rhone-Alpes Region)*

**Steamed sliced Spanish pork with rice powder and spices**

*Du Vin: Valtravieso Crianza (D.O. Ribera del Duero) Spain*

**Fried noodles with assorted mushrooms and truffle**

*Du Vin: Chateau Laforge 2011 St.Emilion Grand Cru, Bordeaux France*

**Chilled herbal jelly with aloe vera and golden flower**

**Christmas Pudding with classic brandy sauce, flambéed and  
served at your tableside**

*Premium Scotch, Cognac and Coffee will flow thereafter to complete the festivities*

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BAILLIAGE DE PUTRAJAYA



**JW MARRIOTT HOTEL**  
KUALA LUMPUR