

SHOUT

Level 2, Empire Hotel Subang

VALENTINE'S DAY ROMANTIC COCKTAIL

Travel through 2018 in the pink of health with our delicious new beverage. Used as the main ingredient of the **Tru Blu Mocktail** and the **But-Ter-Fly Cocktail**, the Bluebellvine Flower is ascribed for enhancing memory and bringing a sense of tranquility to the body, mind and soul.

Tru Blu : RM16nett

But-Ter-Fly : RM32nett



E-BITES

JANUARY - FEBRUARY 2018



House Wine

Buy 2 get 1 free

MONTEROSA WHITE / RED
RM75nett per bottle



WINE & WHISKEY PROMOTION

Martell V.S.O.P
RM556 per bottle

Johnnie Walker Black Label
RM440 per bottle

Chivas 12 years
RM440 per bottle

50%

2nd bottle



For more information or bookings, please call **+603 5565 1228** or email us at kabmgr@empirehotel.com.my

EMPIRE HOTEL SUBANG

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WELCOMING THE NEW YEAR & CHINESE NEW YEAR AT EMPIRE HOTEL SUBANG

E-SAYS

Welcome to 2018!

The year of 2018 in the Chinese Lunar Calendar pays homage to the Brown (earth) Dog. A creature with keen instincts, it is a symbol of loyalty and honesty. Thus, we at Empire Hotel Subang are certain it would be a time of abundance as we pride ourselves in creativity and innovation.

Headed by Sous Chef Haris (Kitchen Art Brasserie) and Executive Chef Thian (Di Wei Chinese Restaurant), our talented Culinary team are set to make their presence felt in Subang Jaya this 2018. Watch as they unlock the medicinal properties of the Butterfly Pea / Bluebellvine flowers, customize the traditional Yee Sang to a tee and become a champion to love and romance.

We urge you to enjoy this newsletter, our fun activity tablemats and our excellent service.

Wishing you a prosperous, joyful and truly phenomenal 2018!

"Learn from yesterday, live for today, hope for tomorrow." – Albert Einstein.



Level 2, Empire Hotel Subang



Contact :

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CHINESE CUISINE RESTAURANT
NON-HALAL

Contact :

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Level 2, Empire Hotel Subang

FORTUNE & PROSPERITY BUFFET

This Chinese New Year, the Fortune and Prosperity Buffet spreads from the month of January to February with a dedicated Yee Sang stall to customise your own favourite flavour. Our chef serves you with natural and fresh ingredients to emphasize the colours of this festive for your delightful appetite and celebration feel.

LUNCH BUFFET

Monday - Friday, 12.00pm - 2.30pm

RM38 nett per person

WEEKEND HI-TEA BUFFET

Saturday - Sunday, 12.00pm - 4.00pm

RM48nett per person

DINNER BUFFET

Sunday - Thursday, 6.30pm - 10.00pm

RM48nett per person

Fri - Sat, Public Holiday Eve & Public Holiday,
6.30pm - 10.00pm

RM58nett per person

VALENTINE'S DAY PACKAGE

ROMANTIC CANDLELIGHT DINNER FOR 2

RM288nett per couple

* Be treated with love and care at
Empire Hotel Subang

* 5 course semi-fine dining menu with a complimentary glass of wine

* **FIRST 3** dine-in couples receive a **FREE couple massage**

@

SYNTHESIS AESTHETIC

Subsequent diners get the couple massage

* at a special price of **RM168nett** per couple.

* Every dine-in couple receives
a **FREE gift** from
THE FACESHOP

* Special Valentine's Day
room package
add-on
RM220nett/per night
Terms & Conditions Apply

SET A

5 COURSE MEAL

Antipasti

ARANCINI DI RISO AL NERO

Zuppa

TRUFFLE AND PORCINI
MUSHROOM CAPPUCINO

LEMON GRANITE

+

Secondi

DUO OF SALMON WITH COUSCOUS

OR

PISTACHIO LAM LOIN

Dolci

TIRAMITSU

RM168 per pax

served with 1 Glass House Wine or add RM68nett to get
1 Bottle of House Wine

SET B

5 COURSE MEAL

Antipasti

PRAWN & AVOCADO

Zuppa

TOMATO CONSOMMÉ

LEMON GRANITE

+

Secondi

CHILEAN SEABASS FILLET AND RISOTTO

OR

SALTIMBOCCA ALLA ROMANA

Dolci

PANDAN PANNA COTTA

RM128 per pax

served with 1 Glass House Wine or add RM68nett to get
1 Bottle of House Wine

SET C

4 COURSE VEGETARIAN MEAL

Vegetarian Set Menu

VEGETABLES GALORE

Zuppa

ROASTED CREAMY CARROT & FENNEL SOUP

Secondi

MUSHROOM & EGG CONFIT

OR

ENDIVE

Dolci

BLUEBERRY & WILD MINT

RM108 per pax

served with 1 Glass House Wine or add RM68nett to get
1 Bottle of House Wine



Level 2, Empire Hotel Subang



THE FACE SHOP
NATURAL STORY





CHINESE CUISINE
RESTAURANT
NON-HALAL



**BACK BY
POPULAR
DEMAND**

Roasted Spanish Iberico Spare Ribs

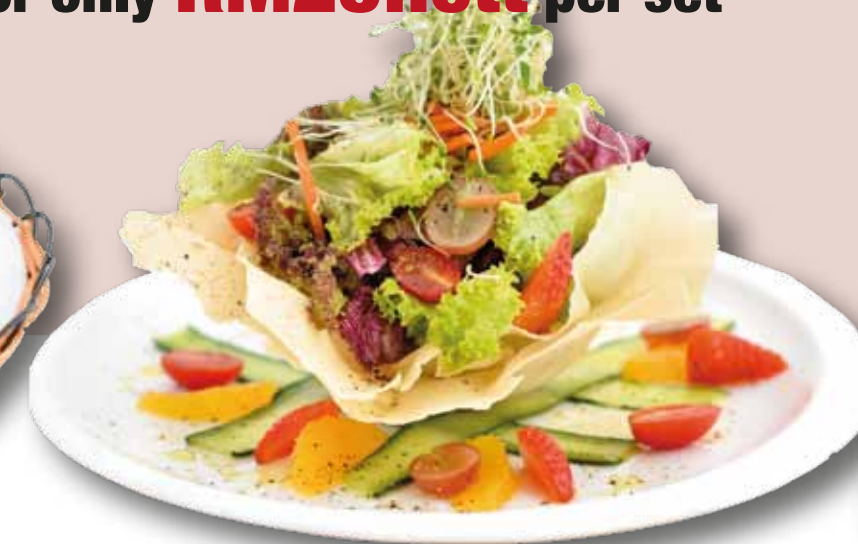


Level 2, Empire Hotel Subang

A'LA CARTE
&
SET LUNCH

MENU

For only **RM25nett** per set



Enjoy the New Set lunch Menu and A'la carte favourites at Kitchen Art Brasserie that serves the best in town. Savour these mouthwatering local to western delights. Some of the items available for the selection are the Chicken/Beef/ Vegetarian Lasagna that are layered to perfection, crispy Fish and Chips, Duck Confit, Grilled Chicken Chop, Steak on the Grill, Brasied LambShank, Pan-seared norwegian Salmon, several choices of pasta, a list of addictively delicious snacks, healthy creamy Western soups, and a choice of fresh salad greens.

Pick from a choice of :

Set Lunch A

1 Main course + 1 Soup or Salad + 1 Coffee or Tea or Soft drink

Set Lunch B

1 Main course + 1 Snack (Additional Top up RM20nett for main course of grilled choices)

Set Lunch C

1 Main course + 1 Dessert

PROSPERITY SET MENU

Feast upon delicious, fresh ingredients that whet the appetite. Di Wei Chinese Cuisine Restaurant serves their signature Double-Boiled Superior soup with Black Garlic and Chicken, Roasted Crispy Duck with Herbs, Roasted Spanish Iberico Spare Ribs and Steamed Dragon Grouper Fish with Superior Soya Sauce. Feast upon delicious, fresh ingredients that satiate the body and mind.

Each of these fabulous sets come with freshly served Prosperity Yee Sang that is made with natural and fresh ingredients for a prosperous celebration delight.

Choose from a choice of :

- Salmon
- Salmon and Pear Yee Sang
- Jelly Fish
- Crispy Fish Skin and Salmon
- Assorted Fruits and Vegetables.

From **RM538nett**
onwards
(7 Sets available)

步步高升

Path to Greater Heights Set
RM538nett (4 Pax)

花开富贵

Blossoming Fortune Set
RM738nett (6 Pax)

平步青云

Meteoric Rise to Success Set
RM988nett (10 Pax)

Only available for lunch

一帆风顺

Smooth Sail to Prosperity Set
RM1388nett (10Pax)

如意吉祥

Prosperity Set
RM1788nett (10 Pax)

鸿运当头

Lucky Abundance Set
RM2288nett (10 Pax)

龙凤呈祥

Dragon and Phoenix Prosperity Set
RM2988nett (10 Pax)



CHINESE CUISINE
RESTAURANT

NON - HALAL

CHINESE NEW YEAR THE EMPEROR SELECTION



Yee Sang

RM78nett (5 person serving)

RM108nett (10 person serving)

Legend has it that the 7 condiments of the Yee Sang were to celebrate the creation of mankind by the Goddess Nu Wa.

Di Wei's Yee Sang, made from fresh natural ingredients and homemade sauces that are perfectly made for the health conscious and to fully honor the true meaning of prosperity, health and happiness.

Deliciously Fresh Fish	: Abundance
Pepper in Red Packet	: Attracting Wealth
Fresh Carrots	: Good Luck
Rejuvenatingly Fresh Green Radish	: Eternal Youth
Satisfyingly Spicy White Radish	: Great Fortune
Crunchy Grinded Peanuts and Crackers	: Great Wealth
Plum Sauce	: Beautiful, sweet life
Healthy Olive Oil	: 10,000 profit
Lime	: Luck

For reservations

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Poon Choi

This traditional Cantonese cuisine was invented during the late Song Dynasty to honour highly respected guests and today it is only available during auspicious and religious occasions.

Great attention is placed in the layering of ingredients as the method and positioning of each special ingredient contributes to the flavourful taste.

This scrumptiously fresh selection symbolises gratitude, unity, equality, approval and family lineage and prosperity.

RM388nett per serving

Dine-in or take-out Di Wei's prosperity Poon Choi that also includes a limited edition claypot at **no extra charge**.



'Nian Gao' Glutinous Rice Cake with Yam and Sweet Potatoes

RM12.80nett per dish (Steamed / Deep Fried)

Prepared from traditional recipe, this auspicious Chinese New Year dessert is silky smooth in texture that is complimented by sticky sweetness. In Malaysia, this age old favourite is further enhanced by stuffing yam and sweet potatoes into the glutinous rice cakes. Its explosion of flavours is a sensational delight that is luciously satisfying.