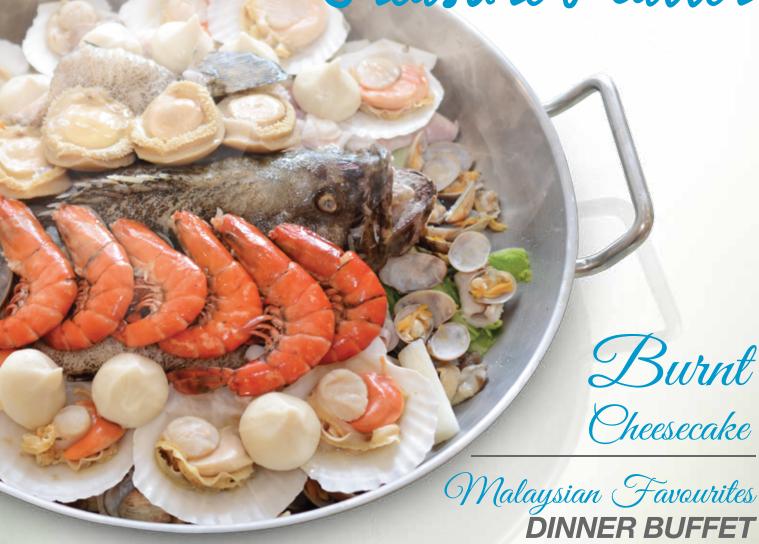
e-Bites

NOVEMBER 2018

Di Wei Seafood Treasure Platter



INTERNATIONAL WEEKEND HI-TEA BUFFET DiwaliSpecial





Lot.F20, F21, Level 1 Empire Shopping Gallery

希体大盆海上鲜

Di Wei Seafood Treasure Platter

Let's call upon for a get-together with friends and family to enjoy the goodness treasure from the sea with our Seafood Treasure Platter. The myriad of seafood in one pot brings together the flavours of the sea and enhanced by your choice of either Kimchi broth or Suan Cai (pickled vegetables). Add-on with selection of crabs or Australia abalone to make it a merrier gathering.



Auspicious Seafood Treasure Platter

RM588nett (8 to 10 pax)

Combination of fresh tiger prawns, squids, scallops, mussels, vegetables, and fresh live Tiger Garoupa served with signature homemade Suan Cai or Kimchi broth.

Fortune Seafood Treasure Platter RM288nett (3 to 5 pax)

Combination of fresh tiger prawns, squids, scallops, mussels, vegetables and selection of fresh live Pak Sok Gong or Jade fish served with signature homemade Suan Cai or Kimchi broth.

*Add on:

Australia Abalone RM32nett/pcs
Crab RM12nett/100gm

Dim Sum

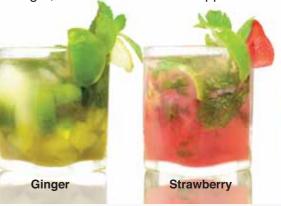
Feast on our new dim sum selection specially catered from our Di Wei kitchen with improved recipe ranging from steamed, baked, and deep fried dim sum. Among our new offerings are steamed custard bun, steamed beancurd roll with chicken soup, steamed chicken feet with brinjal, deep fried crispy sesame ball in red date paste, deep fried durian roll, sze chuan dumpling with spicy sauce, crispy BBQ pork bun and more.

Let's not miss the chance to also savour our choices of rice noodle rolls such as steamed plain rice noodle rolls, steamed rice noodle rolls with minced pork, and steamed rice noodle rolls with beancurd prawn. Come over to our Di Wei Chinese restaurant and be spoilt for choice.



Muddler Madress

Experience our crazy concoction this November from classic twist of mojitos and fruit combination of Strawberry, Kiwi, Ginger, Passionfruit and Pineapple.







Level 2. Empire Hotel Subano

Picks of the worth

Louis Royer Force 53

Extreme concentration and aromatic strength, Force 53 warm copper look is indeed a cognac as visionary as the wager of Louis Royer in 1853.

RM350nett





30% off

Draught Beer & House Pouring Wines **Promotion**

Happy Hours begin at 12noon daily. So head your way to Shout Lounge, sit back and have a cold-one.

Monday - Friday: 12 pm till 8 pm Saturday - Sunday: 12 pm till 1 am





Malaysian Favourites DINNER BUFFET

Enjoy a wide selection of local dishes this November on Malaysian Favourites, where chef prepares dishes that brings out the Malaysian taste on your plate. Favourite dishes such as Satay, Ikan Bakar, Ayam Percik, Rojak Penang, Marinated Spice Grill Lamb, Pizzas, Pasta and many more are ready to be served to you this Dinner Buffet at Kitchen Art Brasserie.

Adult - RM48nett
Normal Price: RM78nett

Children - RM38nett Normal Price: RM68nett

Sunday-Thursday | 6.30pm - 10.30pm (Excluding Eve and Public Holiday)

Adult - RM58nett Normal Price: RM88nett Children - RM48nett
Normal Price: RM78nett

Friday-Saturday | 6.30pm - 10.30pm (Public Holiday Eve and Public Holiday)

INTERNATIONAL WEEKEND HI-TEA BUFFET DiwaliSpecial

Diwali is here with its rich and flavourful spices, bright colours and amazing dishes that surely brings out the joy in this festival of lights. Enjoy dishes such as the spicy Lamb Varuval to the exquisite Tandoori Chicken Masala. And not forgetting for those sweet tooth, we have a wide selection of assorted traditional Indian sweets like the Gulab Jamun and Laddu. Celebrate the festival of lights during the Hi-Tea Buffet this November here at Kitchen Art Brasserie.

Adult - RM48nett

Saturday - Sunday | 12.00pm - 4.30pm (including Eve and Public Holiday)





Melt-in-your-mouth smooth cheesecake sealed with a caramelized surface that's sure to keep you wanting for more.

RM13nett per slice RM58nett Whole Cake (1/2 kg)

