

# Chinese New Year

## PROSPERITY BANQUET MENU

Available from 15 January to 24 February 2024

   @siccsabah

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email sales@siccsabah.com  
for enquiries and  
reservations

\*Minimum of 30 persons

\*terms & conditions apply

\*Prices are inclusive of 6% Service Tax



**SABAH INTERNATIONAL  
CONVENTION CENTRE**

### PROSPERITY I

**RM138.00NETT  
PER PERSON\***

#### MENU

Vegetarian Yee Sang Platter

#### Appetizer

Three Hot and Cold Lunar  
Combinations

#### Soup

Braised Fish Maw Soup  
and Seafood Treasure

#### Main Course

Ma La Style Roasted Crispy  
Chicken

Golden Butter Prawn with Curry  
Leaves and Salted Egg

Mongolian Lamb with Trio  
Peppers

Steamed Garoupa  
with Superior Soy

Fragrant Fried Rice with  
Smoked Duck and Taro

#### Dessert

Lunar New Year Sweet Cake  
Chinese Tea

### PROSPERITY II

**RM158.00NETT  
PER PERSON\***

#### MENU

Vegetarian Yee Sang Platter

#### Appetizer

**Four Combinations Platter**  
Glazed Chicken Kung Pao with  
Macademia nuts, Four Happiness  
Rolls, Crab Meat Siew Mai, Stuffed  
Deep Fried Taro

#### Soup

Double boiled Chicken,  
Ginkgo and Cordyceps Flower

#### Main Course

Chilli Lime Prawn with  
Fragrant Lime Leafs

Marmite Lamb Shoulder

Duo Roaster  
(Pei Pa Duck and  
Five-Spice Chicken)

Steamed Garoupa  
with Nyonya Assam

Prosperity Noodles with  
Lobster Meat and Seafood

#### Dessert

Mandarin Orange Cheese Cake  
Duo Preparations of Nian Gao  
Chinese Tea

### PROSPERITY DIM SUM

**RM138.00NETT  
PER PERSON\***

#### MENU

##### STEAMED

BBQ Chicken Bun

Glutinous Rice Lotus Leaf Wrap

Tom Yam Mai

Chee Mai

Red Eye Phoenix Dumpling

##### CONGEE

Seaweed Congee  
with Condiments

##### SOUP

Seafood Wonton  
and Mustard Plant

##### FRIED

Ham Suk Kok  
(Assorted Dried Shrimp  
Dumplings)

Bread Prawn Toast

Chicken Cheese Fucuk

##### DESSERT

(Choose one)

Mango Cream Pancake (Crepe); or

Sesame Red Bean Ball; or

Wolfberries and Red Date

Chrysanthemum

Chinese Tea

### ABUNDANCE BUFFET I

**RM118.00NETT  
PER PERSON\***

#### MENU

##### COLD DISHES

Five Spice Braised Chicken

BBQ Meat Combination

Deep Fried Seaweed Roll

Deep Fried Vegetarian Goose

Steamed Szechuan Cabbage Salad

##### SOUP

Green Spinach with Salted Egg

##### HOT DISHES

Hainanese-style Braised Lamb

Steamed Red Snapper Fillet with  
Spicy Black Bean Sauce

Crispy Honey Chicken

Kam Heong Prawn with 'Cili Padi'

Stir Fried Shimeji Mushroom  
and Honey Bean

Seafood with Japanese Bean Curd

Chinese Fried Rice with Seafood

Steamed Fragrant Rice

##### DESSERT

Lemon Grass Jellies

Mango Pudding

Deep Fried Lotus Paste Dumplings

Seasonal Fresh Fruits

Baked Egg Tart

### ABUNDANCE BUFFET II

**RM138.00NETT  
PER PERSON\***

#### MENU

##### COLD DISHES

Jelly Fish and Shredded  
Chicken Salad

BBQ Duck Roll

Spicy Cucumber Salad

Marinated Octopus

Prawn Salad with Thai Chilli Sauce

Top Shell with Mixed Fruit Salad

##### SOUP

Double-boiled Spring Chicken,  
Ginseng and Mushroom

Fried Mantou

##### HOT DISHES

Steamed Garoupa with  
Garlic and Soya Sauce

Deep Fried Lamb Cutlets  
with Oriental Sauce

Braised Seafood with Honey  
Beans

Braised Bean Curd with  
Mixed Mushrooms

Chinese Scrambled Eggs with  
Shredded Crab Meat  
and Chinese Chives

Baked Prawns with  
Crushed Peppercorns

Fried Rice with Chicken  
and Vegetables

Fried Seafood Yee Mee

##### DESSERT

Deep Fried Lotus Bun  
Coated with Sesame Seeds

Warm Water Chestnut  
and Snow Fungus Syrup

Thousand Layer Cake

Assorted French Pastries

Seasonal Fresh Fruits

##### STALL

Chinese-style Roast Duck