

宴会配套附送

COMPLIMENTARY FROM US



电子请帖
E-invitation
Card



装饰结婚蛋糕
Decorative
Wedding Cake



香槟塔
Champagne
Fountain



主家席装饰
Main Table
Decoration



婚宴进场典礼
Grand
Wedding March



出菜仪式
Special Food
Presentation



小礼品
Wedding
Favours



嫁女饼
Dowry
Pastry



免费汽水
Free flow
Soft Drinks



酒类特价优惠
Special Price
for Alcohol



LED荧幕
LED Screen



音响设备
In House
PA System

海外天大饭店 (1 Utama)

Oversea Restaurant (1 Utama)

☎ 010-879 7227 / 010-879 7007

Terms & Conditions

- Menus & complimentary items stated above are applicable with a minimum booking: 10 tables [One Utama], set menu from RM2288 nett
- Wedding menu valid till 31 March 2026
- Menus are based on 10 pax seating per table
- Oversea Restaurant's cash vouchers are not applicable for wedding menu
- Deposits are strictly non-refundable and non-transferable
- The management reserves the right to change the menu prices / dishes due to unforeseen circumstances
- 50% off on selected set menu for food tasting (limited to a table of 6 pax)

条规与条款

- 以上所有的婚宴菜单和附送只限于:
10 席起【One Utama】，套餐从 RM2288 起
- 宴会有效日起至 31 MARCH 2026
- 婚宴菜单每席供十位用
- 不接受任何海外天礼券
- 订金恕不退回和转让
- 价钱 / 菜式会跟随物价而调整
- 50%折扣试菜【仅限一席的六人餐】



1 UTAMA, PETALING JAYA

An Unforgettable
Celebration of Love

婚宴筵席套餐

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FOREVER LOVE
百年恩爱双心结

Perfect Union Four Combo Platter
佳偶天成四拼盆

Braised Shark's Fin Soup
with Crab Meat
(Per Serving)

古法鲜蟹肉烩鱼翅
(每盅)

Steamed Dragon Grouper Fish
with Superior Soy Sauce
清蒸深海龙虎斑

Roasted Spanish Iberico Spare Ribs
炭烧伊比利亚黑毛猪排

Pan-Fried Crystal Prawns
古法干煎深海明虾

Braised Whole Abalone with
Assorted Mixed Vegetables
鲍鱼罗汉金衣扣

Black Truffle Fried Rice
with Japanese Scallops
鲜带子黑松露炒饭

Oversea Signature Dessert
精美小甜点

Chilled Citron Tea with
Snow Bird Nest & Peach Rasin
冰凉雪燕桃脂柚子茶

RM
2288
nett
(10位/PAX)

LIFETIME OF LOVE
且喜今朝结良缘

Eternal Love Platter
永结同心四拼盆

Double - Boiled Fish Maw Soup
with Dried Scallop & Ginseng
(Per Serving)

人参干贝炖花胶汤
(每盅)

Hong Kong Style Roasted
Suckling Piglet
港式沙皮乳猪

Steamed Pomfret Fish with
Superior Soy Sauce
清蒸深海斗昌鱼

Chef Specialty Duo Flavors
Crystal Prawns
金丝凤尾虾伴火龙果
青芥末虾球

Braised Whole Abalone with
Assorted Mixed Vegetables
鲍鱼罗汉金衣扣

Black Truffle Fried Rice
with Japanese Scallops
鲜带子黑松露炒饭

Special Dessert in Two Varieties
美点双辉

Double-Boiled Hasma
with Red Dates & Lotus Seeds
(Per Serving)

椰皇红莲炖雪蛤
(每盅)

RM
2888
nett
(10位/PAX)