



BOOKING CONFIRMATION FORM

Name: _____ Address: _____

Gender: Male / Female Contact No. (Home) _____ (Mobile) _____

Dinner Date: _____ Dinner Time: _____ (Time from 6pm to 10pm)

Special Dinner Menu Additional Request _____

Italian Cuisine Adults Red Wine from \$300 - \$420 (per bottle) bottle(s)

Fusion Cuisine Adults Birthday Cake (RM100 net)

Middle Eastern Cuisine Adults Bouquet of Roses (RM180 dozen)

Kala Sheera (RM80/hd) Child Boat Decoration (RM180 net) - with Dinner Shaped Balloons & Ribbon

Total Amount: RM _____

Payment Method: Cash Bank In (cheque/cash) Others _____

Terms & Conditions: • All rates are quoted in Ringgit Malaysia. • Customers are advised to make reservation at least 2 days in advance prior to actual event date. • Cancellations of booking must be made at least 1 day in advance prior to actual event date otherwise full charge applies. • Simple charge shall apply depending on type of extra services. • MINES Cruise shall make table for any reservation dinner under damage. • All reservations are subject to availability. • This reservation is not transferable to other MINES Cruise packages. • Customers are required to be punctual for on-time departure.

Booking Confirmation: Kindly make full payment at least 1 day prior to actual event day either by cash at MINES Cruise Ticketing Counter or direct bank in or telegraphic transfer to our account maintained with RHB Bank.

In honor of: **MINES CUISE SUN BIRD (RHB Bank A/C NO. 212189 0000331)**

Customer's Signature: _____ For MINES Cruise Internal Use Only: PCH PMS MC Others _____

Date: _____ Received by: _____ Date: _____

MINES Cruises MINES CRUISE MANAGEMENT
 100, Jalan Sultan Ismail, 50250 Kuala Lumpur, Malaysia
 603.9942.1818 / 603.9945.8860



Savor, Indulge and Unwind in the Middle of the Lake

Looking for a romantic place surrounded by stunning lake views from the magnificent cruises with a touch of privacy, dinner for two? Enjoy finest in gourmet cuisine as you take in the breathtaking view at sunset in the middle of the MINES Lake. Be it with your loved ones, family or friends, we can personalize arrangements, tailoring any event to suit your needs. So whether it's a romantic evening for two, a birthday celebration, a wedding anniversary or a corporate party, we promise you an unforgettable experience.

Your satisfaction is our pride!

CARUISE DIRECTION
 1 Hour 30 Minutes (experience the spectacular Water Lift climbing to MINES Sports Lake)

DINNER TIME
 open standard (Daily Requirement)

DIETARY POINT
 MINES Cruise Menu (Low / L.MINES Snapping Day)

PRICE

LOVE & ROMANCE _____ per couple
 with Complimentary One Bottle of Red Wine, Photo Taking Session & A Box of Heart Shaped Chocolate

ENJOY A MOMENT (Group Size: 3-6 pax) _____ per person
 with Complimentary Spending Juice & Photo Taking Session

SUNSET PARTY (Group Size: 7-10 pax) _____ per person
 with Complimentary Spending Juice & Photo Taking Session



ITALIAN CUISINE

STARTER: INSALATA DI BRETTE DI MAIE, CON CARCIOFI E MANSARICO
 (Marinated Sea Scallop, Marinated Potatoes with Artichoke Salad and Balsamic Vinaigrette) **SOUP: CRIATA DI FUNGHI DI BOSCO**
 (Wild Forest Mushroom Cream Soup with Herb Croutons)

MAIN COURSE: POLLO CON BROCCHETTI E SALSA DI GORGONZOLA
 (Grilled Chicken Breast with Mushroom and Gorgonzola Sauce)
 Light Carpaccio, Sauteed Dessert: TRAMISUNO (In all time Italian Culinaria, Espresso Intensive Tasting Finger with Mascarpone Cheese)

DRINKS: Coffee & Tea

PASTOR CUISINE

STARTER: CARABIE, ANGOLO AND SMOKE SALMON BOULABE
 (with Beer, Tiram, Salad, Corniche, Reliance, Vinaigrette)

SOUP: ROASTED ONION-CHERRY SOUP (with Dog-Fruit Potpourri)

MAIN COURSE: Cuck-hooped Trout/roast of Beef / Chicken
 (with Creamy Potato Sauce, Nutmeg Green Salsa Nouvelle and Warm Ketchup)

DESSERT: LEMON GRASS CREAM BRULÉE (with Puyon Compote and Pink Glaze Sauce) DRINKS: Coffee & Tea

MIDDLE EASTERN CUISINE

STARTER: TAVOLIANI (Cold of Turkey and Mint mixed with Angelica Wheat accompanied with bread)

SOUP: SHORBEH ADAS (Lentil Soup with Chicken Meat Balls)

MAIN COURSE: SAKKAK MASHINI (Oven-baked Fillet of Salmon with Dog Prawns, Garlic, Tomato Sauce and Herbbery Rice)

DESSERT: BAKLAWA (Almond Nuts in Filo Pastry and Vanilla Ice Cream)

DRINKS: Coffee & Tea

BARBECUE CUISINE

STARTER: KEMASAN (Cold of Beef and Mint mixed with Angelica Wheat accompanied with bread)

SOUP: SOTO AYU (Special Soy and Beef mixed with Fried Fish and Potato)

MAIN COURSE: CUKEN TERANG (Grilled Fish with Fried Potato)

DESSERT: TRIZAYO (Creme cake with fresh fruit)

DRINKS: Coffee & Tea

SPRINTER OF THE DAY
 (with KEMASAN Cold of Beef and Mint mixed with Angelica Wheat accompanied with bread)

MAIN COURSE: KEMASAN (Grilled Fish with Fried Potato)

SOUP: SOTO AYU (Special Soy and Beef mixed with Fried Fish and Potato)

DESSERT: TRIZAYO (Creme cake with fresh fruit)

DRINKS: SAKKAK MASHINI (Oven-baked Fillet of Salmon with Dog Prawns, Garlic, Tomato Sauce and Herbbery Rice)

