

MAJESTIC BREAKFAST

RM70+

Per Guest for Minimum 50 Guests

ASSORTED BREAD BASKET

Wholemeal Bread (V)
White Bread (V)
Soft Roll (V)
Butter Croissant (V)
Served with Butter and Jam

CEREAL STATION

3 Types of Cereal with Fresh Milk and Skimmed Milk
Served with Nuts and Dried Fruits

APPETIZER | SALAD

Chef's Seasonal Mesclun Salad (V)
Served with Cherry Tomatoes, Cucumber, Sweetcorn, Croutons,
Thousand Island Dressing, Japanese Sesame Dressing and Lemon Dressing
Smoked Salmon and Cold Cuts Platter
Assortment of Cold Cuts and Premium Smoked Salmon served with Lemons, Pickled
Onions, and Sour Cream

DIY YOGHURT STATION

Greek Yoghurt
Served with Variations of Fresh Fruits and Assorted Garnishes

CHEF'S EGG LIVE STATION

Selection of Eggs
Choice of Omelette, Sunny Side up, Scrambled, Over easy

HOT ENTRÉE

Grilled Gourmet Sausages with Honey Mustard
Baked Tomatoes with Balsamic Vinegar and Herbs (V)
Sautéed Mushrooms (V)
Baked Beans (V)
Roasted Lyonnaise Potatoes with Onions and Chives (V)
Potato Hash Brown (V)
Maple Syrup Glazed Turkey Bacon

SWEET TEMPTATIONS

Tropical Fruit Jelly
Chocolate and Raisin Bread and Butter Pudding
Served with Vanilla Sauce

BEVERAGES

[Choice of 2 for Above 100 Guests]
Cranberry Juice | Pink Guava | Orange Squash | Chilled or Hot Ocha

Delivery Charges Apply

Package includes:

- Complete buffet setup
- Full set of Bio-Degradable utensils
- Thematic decoration and colour theme

Extra Charges

- Live cooking egg station - Spinach and Mushroom omelette, Poached egg and Sunny Side up - additional \$5 per guest
- Uniformed butler staff in attendance - RM100 - 4 Hours
- Chef on Site - RM150 - 4 Hours

