

## JAPANESE BUFFET

**RM120+**

Per Guest for Minimum 30 Guests

### COLD SELECTIONS

Chilled Soba Noodles with Dashi, Grated Daikon & Spring Onion  
Japanese Octopus with Wakame

### MORAWAISE OF SUSHI AND MAKI ROLLS

Shime Saba (Mackerel), Chuka Chinmi (Scallop Wing), California Maki Roll,  
Ebiko (Caplin Roe), Sake (Salmon) served with Pickle Ginger, Shoyu & Wasabi

### SOUP

Seafood Miso Soup

### HOT SELECTIONS

Grilled Chicken Yakitori with Black & White Sesame Seeds  
Baked Salmon with Shiro Miso Bean Paste  
Gyoza Dumpling with Ginger & Shoyu  
Gratin Seafood Paste with Teriyaki Mayo  
Garden vegetables in Japanese Curry  
Japanese Garlic Fried Rice

### DESSERT

Mini Mochi with Japanese Azuki Bean  
Cha Green Tea Mousse with Crumbles  
Seasonal Fruits Cuppa

### BEVERAGES

Blackcurrant Juice | Cranberry Juice | Tropical Fruit Punch |  
Mango Sensation | Apple Spritzer | Orange Squash | Pink Guava |  
Soursop Juice | Soft Drinks

Delivery Charges Apply

Package includes:

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

Extra Charges

- Uniformed butler staff in attendance - RM100 - 4 Hours

