

INTERNATIONAL BUFFET

RM45+

Per Guest for Minimum 100 Guests

APPETIZER | SALAD

Chef's Seasonal Mesclun Salad (V)

Served with Cherry Tomatoes, Cucumber, Sweetcorn, Croutons, Thousand Island, Japanese Sesame and Lemon Dressing

CHOICE OF RICE OR NOODLE (CHOOSE 2)

Dry Mee Siam with Kuchai and Dried Beancurd

Fried Malay Style Mee Goreng (V)

Xing Zhou Bee Hoon with Shitake Mushroom (V)

Signature Dried Laksa Thick Bee Hoon with Fish Cake and Tau Pok

Thai Style Pineapple Fried Rice with Spring Onions

Ee Fu Noodle with Mushrooms (V)

Additional Topping \$1.00 Per Guest: Seafood or Chicken

DESSERT

Mango Panna Cotta with Aloe Vera Bits

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

- Uniformed butler staff in attendance – RM100 - 4 Hour



INTERNATIONAL BUFFET

RM60+

Per Guest for Minimum 100 Guests

APPETIZER | SALAD

Chef's Seasonal Mesclun Salad (V)

Served with Cherry Tomatoes, Cucumber, Sweetcorn, Croutons, Thousand Island, Japanese Sesame and Lemon Dressing

5 Treasure Chinese Cold Platter

Marinated Baby Octopus with Cucumber, Jelly Fish with Thai Chili and Coriander,

Seafood Ngoh Hiang, Kataifi Prawn, Tiger Prawn Cocktail with Mayonnaise

CHOICE OF RICE OR NOODLE (CHOOSE 2)

Dry Mee Siam with Kuchai and Dried Beancurd

Fried Malay Style Mee Goreng (V)

Xing Zhou Bee Hoon with Shitake Mushroom (V)

Signature Dried Laksa Thick Bee Hoon with Fish Cake and Tau Pok

Thai Style Pineapple Fried Rice with Spring Onions

Ee Fu Noodle with Mushrooms (V)

Additional Topping \$1.00 Per Guest: Seafood or Chicken

ASIAN HOT ENTRÉE

Wok Sautéed Basa Fish with Ginger and Spring Onion

Squid Ring with Thai Chili Dip

Golden Beancurd with Mixed Vegetables in Superior Stock (V)

WESTERN HOT ENTRÉE

Oven Baked Boneless Chicken Leg with BBQ Sauce and Pineapples

Mediterranean Ratatouille with Basil and Oregano (V)

Roasted Potato Gratin with Garlic Cream and Herbs (V)

DESSERT BAR

Assorted French Pastries

CHILLED BEVERAGES

(Choose 2)

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

- Uniformed butler staff in attendance – RM100 - 4 Hour



INTERNATIONAL BUFFET

RM70+

Per Guest for Minimum 100 Guests

APPETIZER | SALAD

Chef's Seasonal Mesclun Salad (V)
Served with Cherry Tomatoes, Cucumber, Sweetcorn, Croutons,
Thousand Island, Japanese Sesame and Lemon Dressing
5 Treasure Chinese Cold Platter
Marinated Baby Octopus with Cucumber, Jelly Fish with Thai Chili and Coriander,
Seafood Ngoh Hiang, Kataifi Prawn, Tiger Prawn Cocktail with Mayonnaise

CHOICE OF RICE OR NOODLE (CHOOSE 2)

Dry Mee Siam with Kuchai and Dried Beancurd
Fried Malay Style Mee Goreng (V)
Xing Zhou Bee Hoon with Shiitake Mushroom (V)
Signature Dried Laksa Thick Bee Hoon with Fish Cake and Tau Pok
Thai Style Pineapple Fried Rice with Spring Onions
Ee Fu Noodle with Mushrooms (V)

Additional Topping \$1.00 Per Guest: Seafood or Chicken

LIVE STATION

Signature Amici Laksa
Served with Tofu Puffs, Fish Sticks, Shrimp, Sambal Chili and hard-boiled egg

ASIAN HOT ENTRÉE

Sweet and Sour Prawn
HK Style Prawn Paste Boneless Chicken
Golden Beancurd with Mixed Vegetables in Superior Stock (V)

WESTERN HOT ENTRÉE

Cauliflower with Cheese Gratin and Fresh Herbs (V)
Pan Seared Seabass with Melange of Cherry Tomatoes and Green Pesto Dressing
Roasted New Potatoes with Confit of Garlic (V)

DESSERT BAR

Tropical Fruit Jelly
Chocolate Fudge Cake with Fresh Strawberries

CHILLED BEVERAGES

(Choose 2)
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
- Uniformed butler staff in attendance - RM100 - 4 Hour



INTERNATIONAL BUFFET

RM90+

Per Guest for Minimum 100 Guests

APPETIZER/SALAD

Chef's Seasonal Mesclun Salad (V)
Cherry Tomatoes, Cucumber, Sweetcorn, Croutons, Thousand Island, Japanese Sesame & Lemon Dressing
5 Treasure Chinese Cold Platter
Marinated Baby Octopus with Cucumber, Jelly Fish with Thai Chili and Coriander,
Seafood Ngoh Hiang, Kataifi Prawn, Tiger Prawn Cocktail with Mayonnaise

SOUP CHOICE OF

Forest Mushroom Soup (V) or Leek and Potato Soup (V)

CHOICE OF RICE OR NOODLE (CHOOSE 2)

Dry Mee Siam with Kuchai and Dried Beancurd
Fried Malay Style Mee Goreng (V)
Xing Zhou Bee Hoon w Shiitake Mushroom (V)
Signature Dried Laksa Thick Bee Hoon with Fish Cake and Tau Pok
Thai Style Pineapple Fried Rice with Spring Onions
Ee Fu Noodle with Mushrooms(V)

Additional Topping \$1.00 Per Guest: Seafood or Chicken

LIVE CARVING STATION

Roasted U.S Beef Striploin with Fresh Herbs and Baby Potatoes
Condiments: Demi-Glace and Home Made Honey Mustard

ASIAN HOT ENTRÉE

Salted Egg Prawns with Curry Leaves and Chili
Kung Bao Chicken with Cashew Nuts
Golden Beancurd with Crab Meat in Superior Stock (V)

WESTERN HOT ENTRÉE

Ratatouille of Seasonal Vegetables and Smoked Tomato Sauce (V)
Baked Seabass with Thai Asparagus and Orange Parsley Sauce
Hand Crushed New Potatoes with Chive and Parsley butter (V)

SWEET TEMPTATIONS

Tropical Fruit Jelly
Raspberry Mousse Cups
Strawberries Mousse Verrine
Chocolate Fudge Cake with Fresh Strawberries

CHILLED BEVERAGES

(Choose 2)
Cranberry Juice | Pink Guava | Orange Squash | Chilled or Hot Ocha

Delivery Charges Apply

Package includes:
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- Full set of Bio-Degradable utensils
- Thematic decoration and colour theme

Extra Charges
- Uniformed butler staff in attendance – RM100 - 4 Hour

