# LIVE STATION

# LOCAL DELIGHT Add On Buffet RM8.00 per Guest Minimum 30 Guests A La Carte RM14.00 per Guest Minimum 30 Guests/ A La Carte Minimum 2 Store

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

Auntie Susie Mee Siam Served with Tofu Puffs, Shrimp, Sambal Chili, Lime and Hard-boiled egg

Jawa Mee Rebus Served with Tofu puffs, Sambal Chili and Hard-boiled egg.

Kueh Pie Tee (3 pcs per guest) Top with Shrimp, Hard-boiled egg, Roasted Peanut and Chilli

Kampong Rojak Served with Pineapple, Guava, Mango, Cucumber, Turnip, Rose Apple and Dough Fritter

Chicken, Beef or Lamb Satay (3 Sticks per guest) Served with Cucumber, Onion, Ketupat and Thick Peanut Sauce

Signature Hainanese Chicken Rice Poached Fragrant Chicken, Chicken Rice, Gravy, Cucumber, Chilli Sauce, Soya Sauce and Coriander Leaf

## PASTA PASTA

Add On Buffet RM12.00 per Guest Minimum 30 Guests A La Carte RM22.00 per Guest Minimum 30 Guests/ A La Carte Minimum 2 Store

Parmesan Alfredo (V) Tossed with Mushroom, Asparagus, Broccoli and Cauliflower. Choice of Spaghetti, Penne, Fusilli or Angel hair

Salsa Al Pomodoro (V) Hot Chilli Plum Tomatoes Sauce with Parmesan Cheese

Penne Pasta with Pesto Cream Sauce Sundried Tomatoes with Parmesan Cheese and Sliced Black Olives

Chicken or Beef Bolognese Traditional Recipe with Minced Meat and Plum Tomato sauce

Mushroom Carbonara Smoked Ham, Mushroom, Cream Sauce and Chopped Parsley

### PREMIUM

Add On Buffet RM20.00 per Guest Minimum 30 Guests A La Carte RM30.00 per Guest Minimum 30 Guests/ A La Carte Minimum 2 Store

Roasted Beef Striploin on the Carving Served with Forest Mushroom Beef Sauce

Roasted Lamb Rump with Rosemary on the Carving Served with Homemade Mustard Mint Sauce

Roasted Whole Cajun Spring Chicken on the Carving Served with BBQ Sauce

Signature Whole Baked Norwegian Salmon with Aromatics Farmed Norwegian Salmon with Lemon Dill Sauce

<u>INDULGE</u>

Add On Buffet \$12.00 per Guest Minimum 30 Guest A La Carte \$16.00 per Guest Minimum 30 Guests/ A La Carte Minimum 2 Store

#### Japanese Fresh Sashimi

sh Norwegian Salmon, Tuna, Octopus served with Wasabi Soya Sauce and Pickled Ginger

Fresh Seafood Galore Fresh Cyster, Tiger Prawns, Slipper Lobster, Mussels. Served with Mignonette, Cocktail Sauce, Spicy Sauce and Lemon Wedges

Nihon Teppanyaki (Choice of 2) Marinated Beef Striploin with Trio Peppers and Onions Peeled Tiger Prawns with Ponzu Sauce Seared Basa Fish Fillet with Tomato Salsa All served with Mung Bean Sprouts and Shitake Mushrooms

### DESSERT RM8 per pax Minimum 50 pax

Old-school Ice Kacang and Chendol with Local Favourite Condiments Cooked Red Bean, Chendol Jelly, Grass Jelly, Sweet Corn Kernels, Attap Seed, Chopped Roasted Peanuts, Evaporated Milk, Chocolate Sauce, Assorted Flavor Syrups \*additional \$2/pax for fresh durian meat condiments

#### Amici Homemade Waffles

Served with selections of Fresh Fruits and Berries, Dark Chocolate Sauce, Peanut Butter, Country Kitchen Syrup, Fresh Cream, Toasted Almond Flakes and Chocolate Chips

Pancakes with Selection of Condiments Served with selections of Fresh Fruits and Berries, Country Kitchen Syrup, Strawberry Jam, Fresh Cream, Colourful Sprinkles and Chocolate Chips

