

# BARBEQUE AND GRILL SIZZLING HOT WESTERN

**RM60+**

Per Guest for Minimum 30 Guests

## SALAD

Chef's Seasonal Mesclun Salad (V)

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

## HOT ENTRÉE

Spicy Pomodoro Penne with Parmigiana Cheese (V)

Roasted Root Vegetables with Aromatics and Extra Virgin Olive Oil (V)

## FROM THE GRILL

Honey Glazed Fiery Mid Joint Wing

Basa Fish Fillets with Lemon Butter in foil

Beef Striploin Marinated with Herbs and Garlic

Corn on the Cob (V)

Grilled Mediterranean Vegetable Kebab (V)

Condiments: Dijon Mustard, BBQ, Ketchup and Chili Sauce

## SWEET TEMPTATIONS

Chocolate Mousse Cake

Tropical Fruit Jelly

## 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
- Charcoal, butler and barbeque utensils

Extra Charges

- Portable barbeque pit rental – RM100+
- Uniformed butler staff in attendance – RM100+ · 4 Hours
- F&B Manager – RM150+ · 4 Hours
- Chef on Site – RM150+ · 4 Hours



# BARBEQUE AND GRILL JAPANESE / KOREAN TEPPANYAKI

**RM60+**

Per Guest for Minimum 30 Guests

## SALAD

Mung Bean Salad (V)  
Kimchi Salad with Cucumber (V)  
Japanese Tofu Salad with Goma Dressing (V)

## *Optional \$10+*

Assortment of Sushi and Maki Rolls served with Condiments

## HOT ENTRÉE

Steam Japanese Rice with Pickles (V)  
Braised Vegetables with Soya Sauce (V)

## TEPPANYAKI

Beef Teriyaki with Yellow Onions  
Seared Tiger Prawns with Lemon Butter  
Soy-Glazed Norwegian Salmon  
Spicy Boneless Chicken with Kimchi  
Turkey Bacon wrapped with Enoki Mushrooms

## SWEET TEMPTATIONS

Matcha Green Tea Panna Cotta with Crumble  
Tropical Fruit Jelly

## 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
- Charcoal, butter and barbeque utensils

Extra Charges

- Portable barbeque pit rental – RM100+
- Uniformed butler staff in attendance – RM100+ - 4 Hours
- F&B Manager – RM150+ - 4 Hours
- Chef on Site – RM150+ - 4 Hours



## BARBEQUE AND GRILL INDULGE WESTERN

**RM120+**

Per Guest for Minimum 30 Guests

### APPETIZER | SALAD

Chef's DIY Seasonal Mesclun Salad (V)

Served with Cherry Tomatoes, Cucumber, Sweetcorn, Croutons,  
Thousand Island Dressing, Japanese Sesame Dressing and Lemon Dressing  
Vine Ripened Roma Tomato with Mozzarella (V)

Roasted Chicken Breast with Romaine Lettuce and Semi-Dried Tomatoes

### SOUP

Forest Mushroom Soup with Toasted Croutons (V)

### HOT ENTRÉE

Spiced Saffron Rice with Raisins and Nuts (V)

Gratin of Mac and Cheese with Cauliflower and Fresh Herbs (V)

Grilled Mediterranean Vegetable Kebab (V)

### LIVE STATION

Whole Baked Norwegian Salmon on the Carving

### FROM THE GRILL

Fresh Charred Squid with Coriander and Lime

Cajun Marinated Boneless Chicken Leg

Tiger King Prawn Served with Spicy Salsa Sauce

Rosemary Lamb Chop Served with Mustard Mint Sauce

Whole Marinated Beef Ribeye with Montreal Steak Spices

Corn on the Cob (V)

Baked Portobello Mushroom with Mozzarella (V)

Condiments: Dijon Mustard, BBQ, Ketchup and Chili Sauce

### SWEET TEMPTATIONS

Assorted French Pastries

Mango Mousse 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
- Charcoal, butter and barbeque utensils

Extra Charges

- Portable barbeque pit rental - RM100+
- Uniformed butler staff in attendance - RM100+ - 4 Hours

