

WESTERN BUFFET

RM45+

Per Guest for Minimum 50 Guests

SALAD

Chef's Seasonal Mesclun Salad (V)

Served with Cherry Tomatoes, Cucumber, Sweetcorn, Croutons

Thousand Island, Japanese Sesame Dressing and Lemon Dressing

HOT SELECTION

Fragrant Steam Butter Rice with Nuts and Raisins (V)

Hand Crushed New Potatoes with Chive and Parsley Butter (V)

Duo of Cauliflower and Broccoli with Toasted Almonds and Lemon Butter (V)

Roasted Cajun Chicken with Sarawak Pineapples and Red Onions

Pan Seared Seabass with Melange of Cherry Tomatoes and Green Pesto Dressing

DESSERT

Chocolate Fudge Cake with Fresh Strawberries

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 Hours



WESTERN BUFFET

RM55+

Per Guest for Minimum 30 Guests

APPETIZER | SALAD

Chef's Seasonal Mesclun Salad (V)

Served with Cherry Tomatoes, Cucumber, Sweetcorn, Croutons

Thousand Island, Japanese Sesame Dressing and Lemon Dressing

Vine Ripened Roma Tomato with Mozzarella

HOT SELECTION

Spiced Saffron Rice with Raisins and Nuts (V)

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

Sautéed French Beans with Roasted Garlic and Olive Oil (V)

Slow Braised Lamb Rump Navarin with Root Vegetables and 5 Spices

Oven Baked Cajun Marinated Boneless Chicken with Roasted Vegetables

Pan-Seared Basa Fish Fillet with Sautéed Leek and Onion and Lemon Butter Sauce

DESSERT

Tropical Fruit Jelly

Chocolate Fudge Cake with Fresh Strawberries

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 Hours



WESTERN BUFFET

RM75+

Per Guest for Minimum 30 Guests

APPETIZER | SALAD

Chef's Seasonal Mesclun Salad (V)

Served with Cherry Tomatoes, Cucumber, Sweetcorn, Croutons
Thousand Island, Japanese Sesame Dressing and Lemon Dressing
Wardorf Salad with Maple Yoghurt, Walnuts and Raisins (V)

SOUP

Forest Mushroom Soup with Toasted Croutons (V)

HOT SELECTION

Spicy Pomodoro Penne with Parmigiana Cheese (V)
Steamed Broccoli with Lemon Butter Sauce (V)
Hand Crushed New Potatoes with Chive and Parsley Butter (V)
Slow Braised Chicken with Root Vegetables and Garlic Bread
Pan Seared Seabass with Melange of Cherry Tomatoes and Green Pesto Dressing
Market Seafood Bouillabaisse and Rouille
Oven Roasted Beef Striploin with Sautéed Yellow Onions and Sauce Au Poivre

DESSERT

Tropical Fruit Jelly
Chocolate Fudge Cake with Fresh Strawberries
Strawberry and Blueberry Mousse Verrine

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 Hours



WESTERN BUFFET

RM95+

Per Guest for Minimum 30 Guests

APPETIZER | SALAD

Chef's Seasonal Mesclun Salad (V)
Served with Cherry Tomatoes, Cucumber, Sweetcorn, Croutons
Thousand Island, Japanese Sesame Dressing and Lemon Dressing
Vine Ripened Roma Tomatoes with Mozzarella (V)
Roasted Chicken Breast with Watercress salad and Semi-Dried Tomatoes

SOUP

Forest Mushroom Soup with Toasted Croutons (V)

HOT SELECTION

Minced Lamb Bolognese with Parmesan Cheese and Fresh Herbs
Ratatouille of Seasonal Vegetables with Smoked Tomato Sauce (V)
Wholegrain Mustard Mash Potatoes with Spring Onions (V)
Whole Roasted Spring Chicken Fricassee and Market Mushrooms
Herb Crusted Salmon with Sautéed French Beans, Dill Vanilla Sauce and Fresh Lemons
Oven Roasted Beef Striploin with Asparagus, Capsicum Caponata & Béarnaise Sauce
Market Seafood Bouillabaisse and Rouille

DESSERT

Tropical Fruit Jelly
Chocolate Fudge Cake with Fresh Strawberries
Mini Coffee Éclair with Coffee Custard Cream
Raspberry Mousse Cups

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 Hours

