

ASIAN SEMINAR MENU A

RM72+ Per Guest Minimum 30 Guests

RM56+ Per Guest Minimum 30 Guests (1 Break 1 Lunch)

MORNING BREAK

Stir Fry HK Seafood Noodle
Mini Red Bean Paste Bun in Bamboo Basket
Tropical Fruit Jelly

HOT BEVERAGES

Special Brewed Coffee
Fine Tea

ORIENTAL LUNCH

Thai Pineapple Fried Rice with Cashew Nuts and Chicken Floss
Wok Fry Xiao Bai Chai in Oyster Sauce (V)
Golden Beancurd with Thai Chili Dip (V)
Signature Salted Egg Fish Fillet
Har Cheong Gai Chicken
Vietnamese Spring Rolls with Thai Chili Sauce (V)
Hot Cheng Tng

CHILLED BEVERAGES

(Choice of 2 for Above 100 Guests)

Cranberry Juice | Pink Guava | Orange Squash | Chilled or Hot Ocha

AFTERNOON BREAK

Xing Zhou Fried Bee Hoon
Butter Walnut Marble Cake
Tropical Fruit Jelly

HOT BEVERAGES

Special Brewed Coffee
Fine Tea

Delivery Charges Apply

Package includes:

- Complete buffet setup with skirted tables & elegant presentation
- Chafing dishes for hot food range
- Full set of Bio-Degradable utensils
- Flower centre piece



ASIAN SEMINAR MENU B

RM80+ Per Guest Minimum 30 Guests

RM64+ Per Guest Minimum 30 Guests (1 Break 1 Lunch)

MORNING BREAK

Fried Malay Style Mee Goreng (V)

Mini Lotus Paste Bun (V)

Crispy Prawn Dumpling

Tropical Fruit Jelly

HOT BEVERAGES

Special Brewed Coffee

Fine Tea

LUNCH

Chilled Tofu with Roasted Sesame Seed Goma Dressing (V)

Seaweed Soup with Egg

Japanese Garlic Fried Rice (V)

Wok Fry Kimchi Beef

Soy-Glazed Norwegian Salmon

Golden Chicken Karaage with Mayonnaise

Oriental Curry Mixed Vegetables (V)

Almond Jelly with Longan and Strawberry

CHILLED BEVERAGES

(Choice of 2 for Above 100 Guests)

Cranberry Juice | Pink Guava | Orange Squash | Chilled or Hot Ocha

AFTERNOON BREAK

Steam Salted Egg Custard Pau

Pisang Mas Banana Cake with Salted Caramel Glaze

Tropical Fruit Jelly

HOT BEVERAGES

Special Brewed Coffee

Fine Tea

Delivery Charges Apply

Package includes:

- Complete buffet setup with skirted tables & elegant presentation
- Chafing dishes for hot food range
- Full set of Bio-Degradable utensils
- Flower centre piece



ASIAN SEMINAR MENU C

RM96+ Per Guest Minimum 30 Guests

RM80+ Per Guest Minimum 30 Guests (1 Break 1 Lunch)

MORNING BREAK

Crispy Prawn Dumpling
Barbeque Chicken Bun
Pisang Mas Banana Cake with Salted Caramel Glaze
Tropical Fruit Jelly

HOT BEVERAGES

Special Brewed Coffee
Fine Tea

LOCAL LUNCH

DIY Famous Rojak
Pineapple, Turnip, Cucumber, Fritter, Tau Pok, Crushed Nuts, Prawn Paste
Homemade Fragrant Chicken Rice
Szechuan Hot and Spicy Soup with Black Fungus (V)
Slow Cooked Beef Rendang
Hainanese Steam Chicken with Chilli Sauce
Salted Egg Prawns with Curry Leaves and Chili
Assam Basa Fish with Okra and Tomatoes
Nonya Chap Chye (V)
Mango Mousse with Aloe Vera Bits

CHILLED BEVERAGES

(Choice of 2 for Above 100 Guests)

Cranberry Juice | Pink Guava | Orange Squash | Chilled or Hot Ocha

AFTERNOON BREAK

Mini Kaya Pau
Chicken Siew Mai
Mango Pudding with Nata de coco
Tropical Fruit Jelly

HOT BEVERAGES

Special Brewed Coffee
Fine Tea

Delivery Charges Apply

Package includes:

- Complete buffet setup with skirted tables & elegant presentation
- Chafing dishes for hot food range
- Full set of Bio-Degradable utensils
- Flower centre piece

