

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

