

INTERNATIONAL BUFFET

RM45+

Per Guest for Minimum 50 Guests

APPETIZER | SALAD

Chef's Seasonal Mesclun Salad (V)

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

HOT SELECTIONS

Aromatic Golden Fried Rice with Mixed Vegetables and Fried Shallots (V)

Nonya Style Curry Vegetables with Tofu Bean Puff (V)

Crispy Spring Roll and Samosa with Thai Chili Sauce (V)

Seared Basa Fish with Spicy Plum Tomato Sauce and Fresh Herbs

Braised Chicken with Tarragon Cream Sauce and Shitake Mushrooms

DESSERT

Mango Panna Cotta 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

Extra Charges

- Uniformed butler staff in attendance - RM100 - 4 Hour



INTERNATIONAL BUFFET

RM56+

Per Guest for Minimum 50 Guests

APPETIZER | SALAD

Chef's Seasonal Mesclun Salad (V)

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

HOT SELECTIONS

Fried Malay Style Mee Goreng (V)

Ratatouille of Garden Vegetables with Fragrant Pomodoro Sauce and Basil (V)

Deep-fried Crispy Beancurd with Shredded Cucumber and Thai Chili Sauce (V)

Crispy Chinese Style Prawn Dumpling with Mayonnaise

Pan Seared Farmed Fish with Melange of Cherry Tomatoes and Green Pesto Dressing

Herb Marinated Chicken Boneless Leg with Roasted New Potatoes and Onions

DESSERT

Mango Panna Cotta with Aloe Vera Bits

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

Extra Charges

- Uniformed butler staff in attendance – RM100 - 4 Hour



INTERNATIONAL BUFFET

RM66+

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 and Lemon Dressing

Idaho Potato Salad with Mustard Mayonnaise (V)

HOT SELECTIONS

Spicy Pomodoro Penne with Parmigiana Cheese and Fresh Herbs (V)

Oven Baked Cajun Marinated Boneless Chicken with Roasted Vegetables

Seared Basa Fish with Thai Asparagus and Orange Parsley Sauce

Deep-fried Crispy Beancurd with Shredded Cucumber and Thai Chili Sauce (V)

Stir-fried Seasonal Vegetables with Garlic (V)

DESSERT

Oreo Cheesecake with Chocolate Chip Cookies

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

Extra Charges

- Uniformed butler staff in attendance – RM100 - 4 Hour



INTERNATIONAL BUFFET

RM90+

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 and Lemon Dressing

Watercress salad with Roasted Chicken Breast and Semi-Dried Tomatoes

HOT SELECTIONS

Thai Style Pineapple Fried Rice with Spring Onions

Homemade Beef Ball with Mustard Cream Sauce

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

Herb Crusted Salmon with Sautéed French Beans, Dill Vanilla Sauce and Fresh Lemon

Salted Egg Prawns with Curry Leaves and Chili

Sweet and Sour Boneless Chicken with Bell Peppers

DESSERT

Strawberry and Blueberry Mousse Verrine

Oreo Cheesecake with Chocolate Chip Cookies

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 Hour



INTERNATIONAL BUFFET

RM105+

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 and Lemon Dressing

Tomato and Parmesan Cheese Salad with Basil (V)

5 Treasure Chinese Cold Platter

Marinated Baby Octopus with Cucumber, Jelly Fish with Thai Chilli and Coriander,
Seafood Ngoh Hiang, Kataifi Prawn, Tiger Prawn Cocktail with Mayonnaise

HOT SELECTIONS

Korean Kimchi Fried Rice with Gochujang (V)

Roasted Garlic Mash Potatoes with Herbs

Poached Bok Choy in Superior Braised Mushroom Sauce (V)

Slow Braised Chicken with Root Vegetables and Garlic Bread

Wok Fried Beef Striploin with Bell Peppers, Onions and Black Pepper

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

DESSERT

Assorted French Pastries

Teh-Ramis 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 Hour

