

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

