

WEDDING - EVERIASTING

RM70+ Per Guest for Minimum 100 Guests

APPETIZER | SALAD

Chef's Seasonal Mesclun Salad (V)

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

5 Treasure Chinese Cold Platter

Marinated Baby Octopus with Cucumber, Jelly Fish with Thai Chili and Coriander. Seafood Nach Hiang, Kataifi Prawn, Tiger Prawn Cocktail with Mayonnaise

CHOICE OF RICE OR NOODLE

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Dry Mee Siam with Kuchai and Dried Beancurd Fried Malay Style Mee Goreng (V) Xing Zhou Bee Hoon with Shitake Mushroom (V) Signature Dried Laksa Thick Bee Hoon with Fish Cake and Tau Pok Thai Style Pineapple Fried Rice with Spring Onions Ee Fu Noodle with Mushrooms (V) Additional Toppina \$1.00 Per Guest: Seafood or Chicken

LIVE STATION

Signature Amici Laksa Served with Tofu Puffs, Fish Sticks, Shrimp, Sambal Chili and hard-boiled egg

ASIAN HOT ENTRÉE

Sweet and Sour Prawn HK Style Prawn Paste Boneless Chicken Golden Beancurd with Mixed Vegetables in Superior Stock (V)

WESTERN HOT ENTRÉE

Cauliflower with Cheese Gratin and Fresh Herbs (V) Pan Seared Seabass with Melange of Cherry Tomatoes and Green Pesto Dressing Roasted New Potatoes with Confit of Garlic (V)

DESSERT BAR

Tropical Fruit Jelly Chocolate Fudge Cake with Fresh Strawberries

CHILLED BEVERAGES

(Choose 2)

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

Delivery Charges Apply

- Complete buffet setup

- Full set of Bio-Degradable utensils Complimentary food tasting for 4 guests upon 50% deposit payment Free flow of juice, soft drinks
- Provision of R.O. OM signing table with 5 cushion chairs with cream seat covers or tiffany chair. Fresh floral poises tied with ivy leaf on Bride & Groom chairs. Provision of reception table with 2 cushion chairs with cream seat covers.
- Provision of 1 VIP Table with full setting and porcelain wares
- Waiver of logistic charge (subjected to venue)

