

WFDDING - BIISSFUL

RM60+ Per Guest for Minimum 100 Guests

APPETIZER I SALAD

Chef's Seasonal Mesclun Salad (V)

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

5 Treasure Chinese Cold Platter

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

CHOICE OF RICE OR NOODLE

Dry Mee Siam with Kuchai and Dried Beancurd

(Choose 2)

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 Topping \$1.00 Per Guest: Seafood or Chicken

ASIAN HOT ENTRÉE

Wok Sautéed Basa Fish with Ginger and Spring Onion Squid Ring with Thai Chili Dip Golden Beancurd with Mixed Vegetables in Superior Stock (V)

WESTERN HOT ENTRÉE

Oven Baked Boneless Chicken Leg with BBQ Sauce and Pineapples Mediterranean Ratatouille with Basil and Oregano (V) Roasted Potato Gratin with Garlic Cream and Herbs (V)

DESSERT BAR

Assorted French Pastries

CHILLED BEVERAGES

(Choose 2)

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

- Complete buffet setup
- Free flow of juice, soft drinks
- Full set of Bio-Degradable utensils
 Complimentary food tasting for 4 guests upon 50% deposit payment

- Fresh floral poises tied with ivy leaf on Bride & Groom chairs
- Your choice of colour themed fresh flowers
- Provision of 1 VIP Table with full setting and porcelain wares

