

## **WEDDING**

### **Malay Wedding Buffet @ RM45.00+ per pax (minimum 300 pax)**

#### **Starters**

Malaysian Ulam

Assorted Local Dressings & Condiments (Budu, Cincalok, Ikan Masin, Telur Masin, Sambal Belacan, Sambal Kicap, Sambal Tempoyak, Cencaluk)

Pecal Desa w Peanut Sauce

Papadum

#### **Soup**

Mixed Tom Yum (Seafood, Beef, Chicken)

#### **Mains**

Green Chicken Rendang Unkep / Chicken ala Rose / Chicken Curry

Daging Masak Halba Hitam Manis / Beef Varuval / Beef Curry w Potato

Kobis Goreng Kunyit / Vegetables Dhalca / Sauteed Vegetables

Sambal Sotong ala Somme

White Rice

Nasi Minyak Lobak Merah / Nasi Minyak Hujan Panas / Nasi Beriyani

#### **Carving Bar**

Arabic Spiced Roasted Whole Lamb w Saffron Rice, Harra Sauce, Mint Jelly & Turkish Salsa

#### **Desserts**

Assorted Malay Kuih – 2 Types

Assorted Bubur – 2 Types

Seasonal Fresh Fruits

Assorted Classic Butter Cakes – 2 Types

#### **Drinks**

Coffee

Teh Tarik

Fruit-Infused Water

Tropical Fruit Punch

**Malay Wedding Buffet @ RM25.00+ per pax (minimum 300 pax)**

**Soup**

Soto Ayam Madura w Condiments

**Mains**

7 Spiced Fried Chicken / Chicken ala Rose Somme Style / Chicken Curry

Lamb Briyani

Rendang Tok Perak

Vegetable Dalcha

White Rice

Nasi Minyak Hujan Panas

**Desserts**

Assorted Cup Cakes – 2 Types

Assorted Malay Kuih – 2 Types

Seasonal Fresh Cuts Fruits

**Drinks**

Coffee

Teh Tarik

Tropical Fruti Punch Cordial

en somme

**MAGNIFIQUE!**

**Muhibbah Wedding Buffet @ RM55.00+ per pax (minimum 300 pax)**

**Salads**

Spring Salad w Mixed Leaves, Root Vegetables, Tomatoes, Artichoke Hearts & Italian Dressing (v)

**Soup**

Hot & Sour Soup

**Mains**

Fried Crispy Lemon Chicken Chinese Style

Steamed Whole Seabass Thai Style

Lamb Varuval

Loh Hon Chai (v)

Somme Kampung Fried Rice

Steamed White Rice

**Desserts**

Assorted Nyonya Kuih – 2 Types

American Chocolate Cake

Seasonal Fresh Fruits w Berries

**Drinks**

Coffee

Teh Tarik

Fruit-Infused Water

Iced Lemon Tea

en somme

**MAGNIFIQUE!**

**Muhibbah Wedding Buffet @ RM45.00+ per pax (minimum 300 pax)**

**Soup**

Mamak Style Chicken Soup

**Mains**

Butter Chicken / Murgh Makhani

Pan Grilled Butter Fish w Lemon Capers Butter Sauce and Tomato Cilantro Salsa

Stir-Fried Beef with Leek and Black Pepper

Sautéed Seasonal Vegetables with Almond Flakes (v)

Japanese Garlic Fried Rice w Eggs & Scallions (v)

**Desserts**

Assorted Malay Bubur – 2 Types

Assorted Classic Butter Cakes – 2 Types

Seasonal Fresh Cut Fruits w Berries

**Drinks**

Coffee

Teh Tarik

Iced Lemon Tea

en somme

**MAGNIFIQUE!**



**International Wedding Buffet @ RM65.00+ (minimum 150 pax)**

**SOMME'S CREATION**

**Soup**

Forest Mushroom Soup (v)

**Salads**

Cesar Salad w Baby Romaine Lettuce, Parmesan Croutons & Parmesan Shavings (v)

French Bean Salad w Crispy Chicken Strips

**Mains**

Beef Stroganoff w Roasted Bell Peppers & Seasonal Vegetables

Grilled BBQ Chicken & Pineapple

Lamb Navarin (French lamb stew w onions, peas and root vegetables)

**Sides**

Mediterranean Rice Pilaf w Toasted Almond Flakes (v)

Spaghetti Aglio e Olio (v)

**Desserts**

Classic Crème Brulee

Carrot & Walnut Carrot Cake

**Drinks**

Hibiscus Orange Cooler

Fruit-Infused Water

en somme  
**MAGNIFIQUE!**

**International Wedding Buffet @ RM65.00+ (minimum 150 pax)**

**SOMMUS CREATION**

**Soup**

Creamy Chicken & Corn Chowder

**Salads**

French Country Salad with Lemon Dijon Vinaigrette (v)

1. Fatoush Salad w Cucumbers, Tomatoes, Radishes & Orange Marmalade Dressing

**Mains**

Irish Lamb Stew w Fragrant Root Vegetables & Potatoes

Roasted Texas BBQ Chicken w Classic BBQ Sauce

Butter-Roasted Dory with Asparagus and Olives

**Sides**

Japanese Fried Rice w Eggs & Scallions (v)

Penne Rigate (Assorted Vegetables) w Tomato Cream Sauce (v)

**Desserts**

Classic Crème Brulee

Rocky Road Brownies

**Drinks**

Iced Lavender Tea

Fruit-Infused Water

en somme  
**MAGNIFIQUE!**

## BARBEQUE – MENU

### Soups

1. alay Style Chicken Soup
2. Creamy Chicken & Corn Chowder
3. French Onion Soup (v)
4. Forest Mushroom Soup (v)
5. Italian Minestrone Soup (v)
6. Roasted Cauliflower Soup (v)
7. Roasted Pumpkin Soup (v)
8. Roasted Tomato Soup (v)

*Served with freshly baked soft rolls and butter*

### Salads

1. Artichoke Hearts & Mesclun Salad w Classic Herbs Dressing
2. Baby Potato Salad w Crispy Chicken Strips & Garlic Chive Aioli
3. Broccoli & Walnut Salad w Crispy Chicken Strips & Garlic Vinaigrette
4. Caprese Salad w Buffalo Mozzarella, Tomatoes, Fresh Basil & Cilantro Lime Dressing
5. Caesar Salad w Baby Romaine Lettuce, Parmesan Croutons & Parmesan Shavings
6. Fatoush Salad w Cucumbers, Tomatoes, Radishes & Orange Marmalade Dressing
7. French Country Salad with Lemon Dijon Vinaigrette
8. Penne Pasta Salad w Chicken Pepperone & Italian Dressing
9. French Bean Salad w Crispy Chicken Strips
10. Hearty Quinoa Salad w Root Vegetables, Walnuts, Pecans, Pumpkin Seeds & House Lemon Vinaigrette
11. Malaysian Tangy Noodle Salad
12. Mixed Mushroom Salad w Arugula, Walnut & Lemon Yoghurt Dressing
13. Red Cabbage Slaw w Turkey Bacon & Apple Cider Vinegar
14. Roasted Aubergine Salad w Pomegranate & Feta Cheese
15. Roasted Beet & Arugula Salad w Sundried Tomatoes, Cucumbers & Olives
16. Roasted Pumpkin & Arugula Salad w Raspberry Dressing
17. Spicy Cucumber & Pineapple Salad
18. Spring Salad w Mixed Leaves, Root Vegetables, Tomatoes, Artichoke Hearts & Italian Dressing
19. Toasted French Bean Salad w Chicken Strips, Tomato & Corn Salsa
20. Tuna & French Bean Salad w Greens & French Dressing
21. Waldorf Salad w Roasted Chicken, Celery, Apples & Walnuts

## Barbeque Mains

1. Beef Fillet
2. Beef Satay
3. Beef Kebab
4. Calamari
5. Chicken Sausage
6. Chicken Kofta
7. Chicken Satay
8. Corn on the Cob
9. Eryngii Mushrooms
10. Thai Style Prawns
11. Mackerel
12. Stingray
13. Jacket Potato
14. Lamb Kofta
15. Lamb Shoulder
16. Mediterranean Vegetables
17. Minute Steak

## Roasts\*

1. Whole Leg of Lamb (~ 2.5kg)
2. Whole Lamb Shoulder (~ 2.5kg)
3. Whole Lamb (~ 16kg)
4. Whole Turkey (~ 4-6kg)
5. Whole Beef Strip Loin (~ 2.5kg)
6. Whole Beef Rib Eye Roll (~ 2.5kg)
7. Whole Salmon Fillet (~ 2kg)

Served with your choice of two (2) condiments:

- (a) BBQ Sauce
- (b) Black Pepper Sauce
- (c) Mushroom Sauce
- (d) Mint Sauce
- (e) Lamb Jus
- (f) Tomato Ketchup
- (g) Thai Chili Sauce
- (h) Grain Mustard
- (i) Mayonnaise

## Sides – Greens (v)

1. Braised Chinese Cabbage
2. Braised Pak Choy w Fried Shallots
3. Cauliflower Au Gratin w Parmesan & Béchamel Sauce
4. Eggplant & Tomato Casserole w Fresh Basil Pesto Drizzle
5. Kangkung Goreng Belacan
6. Roasted Mediterranean Vegetables w Aged Balsamic Drizzle
7. Sautéed Garden Vegetables w Almond Flakes
8. Sautéed Wild Mushrooms w Garlic & Thyme
9. Stir Fried Chinese Vegetables

## Sides – Tates

1. Baked Russet Potatoes w Crispy Chicken Strips & Sour Cream
2. Herbed Potatoes Au Gratin w Béchamel Sauce & Parmesan (v)
3. Rosemary & Garlic Roasted Baby Potatoes (v)
4. Mashed Potatoes (v)

MAGNIFIQUE!



## Sides – Pastas

1. Couscous w Italian Parsley & Roasted Mediterranean Vegetables (v)
2. Lasagna (Beef, Chicken or Vegetarian Ragout) w Tomatoes, Béchamel Sauce & Parmesan
3. Mac & Cheese (Chicken Bacon or Assorted Vegetables) w Green Peas & Mornay Cheese Sauce
4. Macaroni Mamak w Chicken Cubes, Eggs, Mushrooms & Greens
5. Fusilli Primavera w Mediterranean Vegetables & Tomato Passata (v)
6. Penne Rigate (Chicken or Assorted Vegetables) w Tomato Cream Sauce
7. Spaghetti Aglio e Olio w Chilli Pepper Flakes (v)

## Desserts – Sharing

1. Classic Crème Brûlée
2. Bread & Butter Pudding w French Vanilla Custard
3. Berries Jelly
4. Vanilla Berries Panna Cota
5. Chocolate Pudding

## Sides – Noodles & Rice

1. Japanese Garlic Fried Rice w Eggs & Scallions (v)
2. Singapore Mee Hoon w Bean Sprouts, Bell Peppers, Eggs & Scallions (v)
3. Stir Fried Loh Shee Fun w Eggs & Vegetables (v)
4. Stir Fried Yee Mee w Mushrooms & Vegetables (v)
5. Cajun Rice w Chicken Sausage & Bell Peppers
6. Mediterranean Rice Pilaf w Toasted Almond Flakes (v)
7. Mexican Tomato Rice (v)
8. Kampung Fried Rice w Anchovies & Chili
9. Chinese Fried Rice w Chicken & Vegetables

## Desserts – Bite Size

1. Apple Crumble Tart
2. Black Forest Cake
3. Carrot & Walnut Cake
4. Chocolate Brownies
5. Salted Caramel Brownies
6. American Chocolate Cake
7. Chocolate Éclair
8. Fresh Fruit Tartlet
9. Hummingbird Cake
10. Key Lime Pie
11. Classic Butter Cake
12. Classic Pandan Gula Melaka Cake
13. Lemon Meringue Tart
14. Custard Cream Horn
15. New York Cheesecake
16. Orange Poppy Seed Cake

## Notes

1. *Min 50 pax.*
2. *Loading charges are applicable for outside catering.*
3. *Prices quoted are subject to service charge and SST where applicable.*
4. *Choice of drinks include Iced Lemon Tea, Cucumber Mint Cooler, Hibiscus Orange Cooler and Coffee & Tea.*

## BOARDROOM

### Paris – Half Day

#### Morning / Afternoon Tea

1. Pulled Chicken & Minted Yoghurt Focaccia Sandwich
2. Assorted Stuffed Croissant
3. American Chocolate Cake
4. Coffee or Tea

#### Lunch

1. French Onion Soup (v)
2. French Country Salad with Lemon Dijon Vinaigrette (v)
3. Baked Seafood w Mornay Cheese Sauce & Russet Potatoes (Butter Fish, Calamari, Mussels, Prawns)
4. Beef Stroganoff w Roasted Bell Peppers & Cardamom
5. Mediterranean Rice Pilaf w Toasted Almond Flakes (v)
6. Eggplant & Tomato Casserole w Fresh Basil Pesto Drizzle
7. Seasonal Fresh Fruits w Berries
8. Iced Lemon Tea

### Bordeaux – Full Day

#### Morning Tea

1. Assorted Stuffed Beignet
2. Lox Bagel (v)
3. Seasonal Fresh Fruits
4. Coffee or Tea

#### Lunch

1. Forest Mushroom Soup (v)
2. French Bean Salad w Crispy Chicken Strips
3. Roasted Lemon Thyme Chicken & Mushroom Peppercorn Sauce
4. Fish Tempura w Spicy Tartare Sauce
5. Japanese Garlic Fried Rice w Eggs & Scallions (v)
6. Sautéed Garden Vegetables (v)
7. Black Forest Cake
8. Iced Lemon Tea

#### Afternoon Tea

1. Singapore Fried Mee Hoon w Eggs & Vegetables (v)
2. Mediterranean Vegetables & Feta Focaccia Sandwich
3. Fresh Fruit Tartlet
4. Coffee or Tea

#### Notes

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2. *Loading charges are applicable for outside catering.*
3. *Prices quoted are subject to service charge and SST where applicable.*

## BREAKFAST AND TEA BREAK

### Breakfast

#### Bonjour

1. Pulled Chicken & Minted Yoghurt Focaccia Sandwich
2. Chicken Sliders
3. Pandan Gula Melaka Cake
4. Coffee or Tea

#### Sommus

1. Nasi Lemak Bungkus
2. Assorted Stuffed Croissant
3. Assorted Malay Kuih – Potato Masala Curry Puff & Kuih Lapis
4. Seasonal Fresh Fruits
5. Coffee or Tea

#### Madame

1. Assorted Stuffed Beignet
2. Chicken & Wild Mushrooms Pie
3. Assorted Malay Kuih – Pulut Panggang & Kuih Seri Muka
4. American Cheesecake
5. Chocolate Eclair
6. Coffee or Tea

### Afternoon Tea

#### Somme

1. Turkey Bologna Focaccia Sandwich
2. Roasted BBQ Chicken Drumettes
3. Seasonal Fresh Fruits
4. Coffee or Tea

#### Monsieur

1. Scones w Butter & House Preserves
2. Lox Bagels w Greens
3. Black Forest Cake
4. Baby Doughnuts
5. Coffee or Tea

#### Salut

1. Macaroni Mamak w Chicken Sausage & Seasonal Vegetables
2. Salted Egg Yolk Chicken Popcorn w Thai Honey Dip
3. Mediterranean Vegetables & Feta Focaccia Sandwich
4. Carrot & Walnut Cake
5. Chocolate Brownie
6. Coffee or Tea

### Notes

1. Min 50 pax.
2. Loading charges are applicable for outside catering.
3. Prices quoted are subject to service charge and SST where applicable.



## **BUFFET**

### Soups

1. Malay Style Chicken Soup
2. Creamy Chicken & Corn Chowder
3. French Onion Soup (v)
4. Forest Mushroom Soup (v)
5. Italian Minestrone Soup (v)
6. Roasted Cauliflower Soup (v)
7. Roasted Pumpkin Soup (v)
8. Roasted Tomato Soup (v)

*Served with freshly baked soft rolls and butter*

### Salads

1. Artichoke Hearts & Mesclun Salad w Classic Herbs Dressing
2. Baby Potato Salad w Crispy Chicken Strips & Garlic Chive Aioli
3. Broccoli & Walnut Salad w Crispy Chicken Strips & Garlic Vinaigrette
4. Caprese Salad w Buffalo Mozzarella, Tomatoes, Fresh Basil & Cilantro Lime Dressing
5. Ceasar Salad w Baby Romaine Lettuce, Parmesan Croutons & Parmesan Shavings
6. Fatoush Salad w Cucumbers, Tomatoes, Radishes & Orange Marmalade Dressing
7. French Country Salad with Lemon Dijon Vinaigrette
8. Penne Pasta Salad w Chicken Pepperone & Italian Dressing
9. French Bean Salad w Crispy Chicken Strips
10. Hearty Quinoa Salad w Root Vegetables, Walnuts, Pecans, Pumpkin Seeds & House Lemon Vinaigrette
11. Malaysian Tangy Noodle Salad
12. Mixed Mushroom Salad w Arugula, Walnut & Lemon Yoghurt Dressing
13. Red Cabbage Slaw w Turkey Bacon & Apple Cider Vinegar
14. Roasted Aubergine Salad w Pomegranate & Feta Cheese
15. Roasted Beet & Arugula Salad w Sundried Tomatoes, Cucumbers & Olives
16. Roasted Pumpkin & Arugula Salad w Raspberry Dressing
17. Spicy Cucumber & Pineapple Salad
18. Spring Salad w Mixed Leaves, Root Vegetables, Tomatoes, Artichoke Hearts & Italian Dressing
19. Toasted French Bean Salad w Chicken Strips, Tomato & Corn Salsa
20. Tuna & French Bean Salad w Greens & French Dressing
21. Waldorf Salad w Roasted Chicken, Celery, Apples & Walnuts
22. Waldorf Salad w Roasted Garlic & Thyme Chicken, Celery, Apples & Walnuts



## BUFFET

### Mains – Asian

1. Beef Kofta w Cucumber & Spicy Yogurt
2. Braised Beef in Blackpepper Sauce
3. Braised Chicken in Ginger Soy Sauce
4. Braised Butter Fish in Hot & Sour Gravy w Torch Ginger Flower
5. Chicken Shish Kebabs w Honey Mustard
6. Egg Foo Yong w Seasonal Vegetables (v)
7. Fish Tempura w Spicy Tartare Sauce
8. Fried Butter Fish w Teriyaki Sauce
9. Chinese Fried Lemon Chicken
10. Thai Green Lamb Curry
11. Kung Pao Chicken or Beef
12. Lamb Briyani w Raisins & Nuts
13. Devilled Chicken
14. Nyonya Sambal Butter Fish w Seasonal Vegetables
15. Classic Seafood Curry w Seasonal Vegetables
16. Spicy Fried Chicken w Onion Rings
17. Stir Fried Japanese Tofu w Leek (v)
18. Steamed Seabass w Spicy Ginger Sauce
19. Stir Fried Beef Ginger
20. Chicken ala Rose

### Mains – Western

1. Provençal Stuffed Squid
2. Bourride (Fish Stew with Aioli)
3. Beef Stroganoff w Roasted Bell Peppers & Seasonal Vegetables
4. Grilled Butter Fish with Lemon-Sesame Sauce
5. Grilled BBQ Chicken & Pineapple
6. Butter-Roasted Dory with Asparagus and Olives
7. Grilled Butterflied Chicken w Honey Mustard Glaze
8. Irish Lamb Stew w Fragrant Root Vegetables & Potatoes
9. Italian Beef Stew w Fragrant Root Vegetables, Roasted Bell Peppers & Cardamom
10. Chicken Skewers w Mango Salsa & Hot Sauce
11. Roasted Lamb Shoulder Provençal w Mushroom Peppercorn Sauce & Mint Jelly
12. Roasted Lemon & Thyme Chicken w Mushroom Peppercorn Sauce
13. Lamb Navarin (French lamb stew w onions, peas and root vegetables)
14. Roasted Texas BBQ Chicken w Classic BBQ Sauce
15. Salsa Verde Steamed Chicken w Pearl Onions

## BUFFET

### Sides – Greens

1. Spring Vegetables Stew (v)
2. Braised Chinese Cabbage
3. Braised Pak Choy w Fried Shallots
4. Cauliflower Au Gratin w
5. Parmesan & Béchamel Sauce
6. Eggplant & Tomato Casserole w
7. Fresh Basil Pesto Drizzle
8. Kangkung Goreng Belacan
9. Roasted Mediterranean Vegetables w
10. Aged Balsamic Drizzle
11. Sautéed Garden Vegetables w Almond Flakes
12. Sautéed Wild Mushrooms w Garlic & Thyme
13. Stir Fried Chinese Vegetables

### Sides – Pastas

1. Lasagna (Beef, Chicken or Vegetarian Ragout) w Tomatoes, Béchamel Sauce & Parmesan
2. Mac & Cheese (Chicken Bacon or Assorted Vegetables) w Green Peas & Mornay Cheese Sauce
3. Mamak Mee w Chicken Cubes, Eggs, Mushrooms & Greens
4. Fusilli Primavera w Mediterranean Vegetables & Tomato Passata (v)
5. Penne Rigate (Chicken or Assorted Vegetables) w Tomato Cream Sauce
6. Spaghetti Aglio e Olio (Vegetarian or Seafood)
7. Spaghetti Meatballs (Chicken or Beef) w Tomato Passata

### Sides – Tates

1. Baked Russet Potatoes w Crispy Chicken Strips & Sour Cream
2. Herbed Potatoes Au Gratin w Béchamel Sauce & Parmesan (v)
3. Rosemary & Garlic Roasted Baby Potatoes (v)
4. Truffle Mashed Potatoes (v)

### Sides – Noodles & Rice

1. Japanese Garlic Fried Rice w Eggs & Scallions (v)
2. Singapore Mee Hoon w Bean Sprouts, Eggs & Scallions (v)
3. Stir Fried Loh Shee Fun w Eggs & Seasonal Vegetables (v)
4. Stir Fried Yee Mee w Mushrooms & Seasonal Vegetables (v)
5. Cajun Rice w Chicken Sausage, Bell Peppers & Kidney Beans
6. Mediterranean Rice Pilaf w Toasted Almond Flakes (v)
7. Mexican Tomato Rice w Pico de Gallo (v)
8. Kampung Fried Rice w Anchovies & Chili (v)
9. Yong Chow Fried Rice w Chicken
10. Nasi Minyak Hujan Panas

en somme

MAGNIFIQUE!

## **BUFFET**

### Desserts – Sharing

1. Classic Crème Brûlée
2. Bread & Butter Pudding w  
French Vanilla Custard
3. Berries Jelly
4. Vanilla Berries Panna Cota
5. Chocolate Pudding

### Desserts – Bite Size

1. Apple Crumble Tart
2. Black Forest Cake
3. Carrot & Walnut Cake
4. Chocolate Brownies
5. Salted Caramel Brownies
6. American Chocolate Cake
7. Chocolate Éclair
8. Fresh Fruit Tartlet
9. Hummingbird Cake
10. Key Lime Pie
11. Classic Butter Cake
12. Classic Pandan Gula Melaka Cake
13. Lemon Meringue Tart
14. Custard Cream Horn
15. New York Cheesecake
16. Orange Poppy Seed Cake

### **Notes**

1. *Minimum 50 pax.*
2. *Loading charges are applicable for outside catering.*
3. *Prices quoted are subject to service charge and SST where applicable.*

*Choice of drinks include Iced Lemon Tea, Cucumber Mint Cooler, Hibiscus Orange Cooler and Coffee & Tea.*

**MAGNIFIQUE!**



## CANAPÉS

### Savory

1. Arancini Con Fungi – Crispy Mushroom Rice Ball w Tomato Sugo (v)
2. Bruschetta al Pomodoro – Sun Dried Tomato & Olive Salsa on Garlic Crostini (v)
3. Bruschetta al Fungi – Wild Mushroom, Balsamic & Parmesan on Garlic Crostini (v)
4. Insalata Caprese – Creamy Mozzarella, Sun Dried Tomato, Fresh Basil w Balsamic Reduction (v)
5. Cheese & Tomato – Cheddar Cheese, Sun Dried Tomato & Pesto Sandwich (v)
6. Kappa Maki – Japanese Cucumber Roll w Toasted Sesame & Garlic Aioli (v)
7. Cream of Mushroom – Homemade Mushroom Soup w Crouton (v)
8. Pumpkin & Pea – Creamy Pumpkin Soup w Sweet Pea (v)
9. Tomato & Basil – Creamy Tomato Soup w Pesto (v)
10. Roast Beef & Asparagus – Slow Roasted Beef w Steam Asparagus & Honey Mustard
11. Chicken Fruity – Crispy Chicken Potato, Crushed Nuts, Pineapple & Honey Soy Glaze
12. Granny's Meatball – Homemade Meatball w Pomodoro Sauce
13. Barbeque Beef Slider – Homemade Beef Patty, Fresh Lettuce, Orange BBQ Glaze
14. Jerky Chicken – Caribbean Barbeque Chicken w Roasted Capsicum Sandwich
15. Devilled Egg – Stuffed Boiled Egg w Paprika, Scallion & Lumpfish Caviar
16. Wild Buffalo Wings – Hot Barbeque Chicken Wings, Celery & Bleu Cheese Dip
17. Beef Asparagus Roll – Roast Beef, Steamed Asparagus w Soy Butter Sauce
18. Yaki Tori – Grilled Chicken Skewer w Leek & Shoyu Tare
19. Tori Kara-Age – Japanese Chicken Popcorn w Garlic Aioli
20. Chicken Teriyaki Skewer – Grilled Chicken w Toasted Cashew Nuts w Sweet Teriyaki Sauce
21. Mussel Rockefeller – Broil Green Mussel w Herb Crust
22. Old Time Prawn Cocktail – Grilled Prawn w Iceberg, Spicy Orange Aioli & Cheese Cracker
23. Bruschetta al Gamberi – Grilled Shrimp w Tomato Salsa on Garlic Crostini
24. Bruschetta al Tonno – Tuna Flakes, Tomato & Mango Salsa on Garlic Crostini
25. Tuna Mousse – Tuna, Yoghurt Paprika & Fresh Herbs
26. Crab Cake -Homemade Crab Cake w Scallion & Remoulade Sauce
27. Smoked Salmon Mousse – Smoked Salmon, Cream Cheese & Fresh Herbs
28. Kani & Mango Roll – Crab Hosomaki w Mango Cilantro Salsa
29. Kani & Avocado roll – Crab & Avocado Hosomaki w Chili Lime Aioli
30. Smoked Salmon Roll – Smoked Salmon Uramaki w Cream Cheese, Scallion & Wasabi Aioli
31. Pulled Chicken & Spicy Yoghurt Focaccia Sandwich
32. Mediterranean Vegetables & Feta Focaccia Sandwich
33. Salmon w Potato Quiche
34. Turkey Bologna Focaccia Sandwich
35. Chicken Slider Cheeseburger
36. Grilled Chicken Hot Dog w Dijon Mustard
37. Lox Bagel



**Desserts – Bite Size**

- 1.Apple Crumble Tart
- 2.Black Forest Cake
- 3.Carrot & Walnut Cake
- 4.Chocolate Brownies
- 5.Salted Caramel Brownies
- 6.American Chocolate Cake
- 7.Chocolate Éclair
- 8.Fresh Fruit Tartlet
- 9.Hummingbird Cake
- 10.Key Lime Pie
- 11.Classic Butter Cake
- 12.Classic Pandan Gula Melaka Cake
- 13.Lemon Meringue Tart
- 14.Custard Cream Horn
- 15.New York Cheesecake
- 16.Orange Poppy Seed Cake

en somme

MAGNIFIQUE!

**Notes**

1. *Min 50 pax.*
2. *Loading charges for outside catering apply.*
3. *RM5 per pax for each additional savory or sweet canapé.*
4. *Prices quoted are subject to service charge and SST where applicable.*
5. *Choice of drinks include Iced Lemon Tea, Cucumber Mint Cooler, Strawberry Lime Cooler and Coffee & Tea.*

## EAST MEET WEST

### MENU 1

#### Salads

- Thai Mango Salad (v)
- Pasta Salad (v)
- Spicy Mushroom Salad (v)

#### Soup

- Forest Mushroom Soup (v)

#### Mains

- Daging Salai Masak Lemak
- 7 Spiced Fried Chicken
- Sweet & Sour Cream Butter Fish

#### Sides

- Japanese Garlic Fried Rice w Eggs & Scallions (v)
- Fettucine Marinara (v)
- Baby Kailan Ikan Masin

#### Desserts

- Seasonal Fresh Fruit w Berries
- Sago Gula Melaka
- Assorted Malay Kuih – Potato Masala Curry Puff & Baby Doughnuts
- Hummingbird Cake

#### Drinks

- Calamansi Cooler
- Fruit-Infused Water

## EAST MEET WEST

### MENU 2

#### Salads

Assorted Green Salad with Homemade Dressings (v)  
Gado-Gado Jawa (v)  
Potato Salad w Beef Bacon  
Kerabu Pucuk Paku & Kerang

#### Soup

Spinach & Pumpkin Soup (v)

#### Mains

Kari Daging Mamu Ebrahim  
Devilled Chicken  
Lemon Butter Cream Dory Fish  
Udang Masak Serai

#### Sides

Mexican Rice Pilaf (v)  
Steamed Bok Choy with Sesame & Mushrooms (v)

#### BBQ

Sate Ayam & Sapi Bali with Sambal Kacang  
Oriental Style BBQ (chicken, beef, lamb, seafood)  
with Spicy Chilli Lemongrass Sauce & Black Pepper Sauce

#### Desserts

Bubur Gandum  
Rocky Road Brownie  
Pulut Panggang  
Seasonal Fresh Fruit

#### Drinks

Iced Lemon Tea  
Air Sirap Selasih

## FULL DAY SEMINAR - SAMPLER

### Menu 1

#### AM Break

1. Pulled Chicken & Minted Yoghurt Focaccia Sandwich
2. Singapore Fried Mee Hoon (v)
3. Assorted Nyonya Kuih
4. Coffee or Tea

#### Lunch

1. Italian Minestrone Soup (v)
2. Roasted Pumpkin & Arugula Salad w Aged Balsamic Vinegar Drizzle
3. Roasted Lemon Thyme Chicken & Mushroom Peppercorn Sauce
4. Grilled Butter Fish Fillet w Capers & Sundried Tomato Vinaigrette
5. Japanese Garlic Fried Rice w Eggs, Scallions (v)
6. Sautéed Garden Vegetables (v)
7. Hummingbird Cake
8. American Chocolate Cake
9. Strawberry Lime Cooler

#### PM Break

1. Mediterranean Vegetables & Feta Focaccia Sandwich
2. Fried Mee Hoon Siam (v)
3. Seasonal Fresh Fruits
4. Coffee or Tea

### Menu 2

#### AM Break

1. Macaroni Mamak w Chicken Sausage & Seasonal Vegetables
2. Assorted Cheese Tart
3. Potato Masala Curry Puff
4. Coffee & Tea

#### Lunch

1. Creamy Chicken & Corn Chowder
2. Roasted Aubergine Salad w Pomegranate & Feta Cheese
3. Roasted Texas BBQ Chicken w House BBQ Sauce
4. Beef Stroganoff w Roasted Bell Peppers & Cardamom
5. Spaghetti Aglio e Olio (v)
6. Roasted Mediterranean Vegetables w Aged Balsamic Drizzle (v)
7. Cream Horn Custard
8. Seasonal Fresh Fruit
9. Iced Lemon Tea

#### PM Break

1. Pulled Chicken & Minted Yoghurt Focaccia Sandwich
2. Mamak Mee (v)
3. Pandan Gula Melaka Cake
4. Coffee or Tea

#### Notes

1. Min 50 pax.



## MALAYSIAN TEA BREAK

### Malay Kuih - Savory

1. Potato Masala Curry Puff (v)
2. Otak Otak Spring Roll
3. Vegetable Spring Roll (v)
4. Potato Masala Spring Roll (v)
5. Cucur Badak (v)
6. Pulut Panggang
7. Pau Sambal Ikan Bilis
8. Chicken Samosa
9. Vegetable Samosa (v)
10. Mini Chicken Murtabak
11. Mini Beef Murtabak
12. Cucur Udang w Thai Chili Sauce
13. Kuih Cara Berlauk
14. Roti Jala w Chicken Curry
15. Chicken Curry Puff
16. Beef Curry Puff
17. Spicy Coated Spring Roll (v)
18. Cucur Bawang w Thai  
Chilli Sauce (v)

### Malay Kuih - Sweet

1. Nyonya Kuih – Seri Muka
2. Nyonya Kuih – Kuih Lapis
3. Nyonya Kuih – Talam Cendol
4. Kuih Kasturi
5. Kuih Keria
6. Mini Doughnut
7. Talam Ubi
8. Apam Gula Hangus
9. Buah Melaka
10. Kuih Lopis
11. Kuih Kasui
12. Talam Keladi
13. Kuih Cara Manis
14. Kuih Akok
15. Tepung Pelita
16. Kuih Bakar
17. Lepat Pisang
18. Kuih Sagu
19. Kuih Nagasari
20. Pulut Inti
21. Kuih Wajik
22. Puding Jagung
23. Kuih Koci
24. Kuih Puteri Ayu
25. Ubi Sago
26. Kuih Ketayap
27. Talam Keladi
28. Kuih Lompang
29. Kuih Nagasari

## MALAYSIAN TEA BREAK

### Noodles

1. Fried Mee Hoon Siam (v)
2. Fried Mee Hoon Singapore (v)
3. Mee Mamak (v)
4. Fried Yee Mee w Vegetables (v)
5. Curry Mee w Beansprout, Chicken and Vegetables
6. Char Kway Teow
7. Char Hor Fun
8. Mee Rebus
9. Penang Laksa
10. Hokkien Mee
11. Mee Soup
12. Mee Soto

### Sandwiches on White / Wholemeal / Focaccia

1. Pulled Chicken w Minted Yoghurt
2. Cheese (v)
3. Egg Mayo
4. Tuna Mayo
5. Spicy Tuna
6. Sardine
7. Chicken Ham

### Notes

1. Min 50 pax..
2. Staff & Loading charges for outside catering apply.
3. RM5 per pax for each additional item.
4. Choice of drinks include Iced Lemon Tea, Teh Tarik and Coffee & Tea.

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## OPEN HOUSE

RM60+ per pax // min 100 pax

Category	Nona	Saloma	P. Ramlee
Salad/Starter	1. Assorted Fruit Jeruk 2. Fruit Rojak 3. Rojak Pasembur Utara 4. Steamed Lemang Ala SOMME 5. Kelantanese Chicken & Beef Serunding 6. Ketupat w Peanut Sauce 7. Dim Sum ( <i>Har Kau, Siew Mai</i> )		
Soup/Noodle	1. Sup Ayam Mamak 2. Mee Kolok Sarawak	1. Sup Ayam Madura 2. Nyonya Curry Mee	1. Sup Ayam Rempah Sangai 2. Vietnamese Chicken Pho
Mains	1. Nasi Minyak Hujan Panas 2. Nasi Putih 3. Rendang Daging Minang 4. Ayam Masak Merah 5. Dalcha Sayur-Sayuran 6. Beef & Chicken Satay w Condiments	1. Nasi Minyak Hujan Panas 2. Nasi Putih 3. Rendang Daging Tok 4. Ayam Goreng 7-Rempah 5. Sayur Lemak Masak Lodeh 6. Beef & Chicken Satay w Condiments	1. Nasi Minyak Hujan Panas 2. Nasi Putih 3. Rendang Ayam Unkep 4. Daging Masak Halba Hitam Manis 5. Dalcha Sayur-Sayuran 6. Beef & Chicken Satay w Condiments
Roast	1. Rosemary & Garlic Roasted Lamb 2. Baby Potatoes, Mediterranean Vegetables, Chimichurri Sauce, Mint Sauce & Salsa Verde	1. Arabian-Spiced Roasted Lamb 2. Baby Potatoes, Mediterranean Vegetables, Chimichurri Sauce, Mint Sauce & Salsa Verde	1. Seven-Spiced Roasted Lamb 2. Baby Potatoes, Mediterranean Vegetables, Chimichurri Sauce, Mint Sauce & Salsa Verde
Desserts	1. Lemon Curd Tartlets 2. Hummingbird Cake 3. Assorted Fresh Fruits 4. Assorted Kuih Muih 5. Assorted Raya Biscuits 6. Serawa Durian & Pulut Manis	1. Fresh Fruit Tartlets 2. Rocky Road Brownies 3. Assorted Fresh Fruits 4. Assorted Kuih Muih 5. Assorted Raya Biscuits 6. Serawa Durian & Pulut Manis	1. American Chocolate Cake 2. Chocolate Tartlets 3. Assorted Fresh Fruits 4. Assorted Kuih Muih 5. Assorted Raya Biscuits 6. Serawa Durian & Pulut Manis
Drinks	1. Bandung 2. Iced Lemon Tea	3. Orange Juice 4. Soya Bean	5. Coffee 6. Teh Tarik

## OPEN HOUSE

*RM60+ per pax // min 100 pax*

### Additional Stations\*

1. Whole Roasted Lamb w Side Dishes & Condiments, RM1500
2. Beef & Chicken Satay w Condiments (1000 sticks), RM2000
3. Ayam Bakar (6 whole birds), RM600
4. Char Kway Teow (100 pax), RM600

\*Available on request with a minimum of five (5) business days' notice and is subject to a separate and additional charge.

### Notes

1. Min 100 pax.
2. Minimum spend for private in-house events apply.
3. Loading charges are applicable for outside catering.
4. Prices quoted are subject to service charge and SST where applicable.

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## RAMADAN

RM65+ per pax // min 100 pax

Category	Somme	Sommus	Pandan
Salad/Starter	1. Malaysian Salad & Ulam w Assorted Local Dressings (Budu, Cincalok, Sambal Belacan, Sambal Kicap, Sambal Tempoyak) 2. Jeruk Buah-Buahan 3. Rojak Buah-Buahan 4. Ikan Masin Goreng, Telur Masin, Papadom, Keropok Ikan, Keropok Malinjar, Keropok Sayur 5. Kerabu Mangga Muda or Kerabu Nangka Muda (choice of 1) 6. Bubur Lambuk Somme		
Soup	1. Soto Ayam Madura	1. Ayam Mamak	1. Mixed Tom Yum
Mains	1. 7-Spiced Fried Chicken 2. Black Pepper Beef 3. Kam Heong La La 4. Lamb Varuval 5. Udang Masak Lemak Nenas 6. Mee Goreng Mamak (v) 7. Steamed White Rice	1. Daging Salai Masak Lemak 2. Kambing Rendang Hijau 3. Kung Pao Chicken 4. Sambal Sotong 5. Udang Harimau Sambal Petai 6. Black Pepper Udon (v) 7. Steamed White Rice	1. Butter Prawns w Chili & Curry Leaves 2. Chicken Pad Prik 3. Daging Gulai Kawah Utara 4. Lamb Vindaloo 5. Singapore Chili Crab 6. Mee Hoon Siam (v) 7. Steamed White Rice
Roast	1. Rosemary & Garlic Roasted Lamb 2. Baby Potatoes, Mediterranean Vegetables, Chimichurri Sauce, Mint Sauce & Salsa Verde	1. Chimichurri-Spiced Roasted Lamb 2. Roasted Sweet Potatoes, Sautéed French Beans, Chimichurri Sauce, Mint Sauce & Salsa Verde	1. Harra-Spiced Roasted Lamb 2. Roasted Eggplant & Ricotta, Couscous, Chimichurri Sauce, Mint Sauce & Salsa Verde
Desserts	1. Hummingbird Cake 2. Rocky Road Brownies 3. Fresh Fruit Tartlets 4. Assorted Fresh Fruits 5. Assorted Kuih Muih 6. Bread & Butter Pudding w French Vanilla Bean Sauce	1. Black Forest Cake 2. Red Velvet Cake 3. Lemon Curd Tartlets 4. Assorted Fresh Fruits 5. Assorted Kuih Muih 6. Serawa Durian & Pulut Manis	1. Pandan Gula Melaka 2. Classic Chocolate Butter Cake 3. Chocolate Tartlets 4. Assorted Fresh Fruits 5. Assorted Kuih Muih 6. Serawa Pisang & Roti Jala
Drinks	1. Bandung 2. Iced Lemon Tea	3. Orange Juice 4. Soya Bean	5. Coffee 6. Teh Tarik

## RAMADAN

*RM65+ per pax // min 100 pax*

### **Additional Stations\***

1. Whole Roasted Lamb w Side Dishes & Condiments, RM1500
2. Beef & Chicken Satay w Condiments (1000 sticks), RM2000
3. Ayam Bakar (6 whole birds), RM600
4. Char Kway Teow (100 pax), RM600

\*Available on request with a minimum of five (5) business days' notice and is subject to a separate and additional charge.

### **Notes**

1. Min **100** pax.
2. Loading charges are applicable for outside catering.
3. Prices quoted are subject to service charge and SST where applicable.

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