

RED VELVET CELEBRATION PACKAGE

Minimum 50 Person @ \$55++ Per Person

International Buffet Menu



Appetizer & Salad

Thai Seafood Salad

Poached Fresh Seafood with Vermicelli Mixed with Thai spicy sauce

Spirally Pasta With Smoked Chicken & Sundried Tomatoes

Italian Style Pasta Salad with Smoked Chicken Chunks & Tomatoes

Soup

Cream of Mushroom Soup

Pureed Mushroom Soup with Cream

Main Dishes

Seafood Fried Rice

Stir Fried Thai Rice with Seafood

Stir Fried Mixed Vegetables

Chef Choice Mix Vegetables Stir Fried with Seasoning

Grilled Honey Mustard Chicken

Honey Mustard Flavored Chicken Grilled to Perfection

Black Pepper Prawn

Sauteed Prawn with Fiery Black Pepper

Dory Fish with Almond Butter Sauce

Seasoned Dory Pan Fry & Topped with Almond Butter Sauce

Dessert

Assorted Pastries

Mixed of Red Velvet, Brownie & Cheesecake

Fresh Fruits

Mixed of Watermelon, Honeydew & Pineapple Slices

Beverages

Free Flow Soft Drinks, Coffee & Tea

RED VELVET CELEBRATION PACKAGE

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Malay Buffet Menu



Appetizer & Salad

Gado Gado

Indonesian Style of Blanched Boiled Long Beans, Cabbage, Egg & Fried Tempe & Tofu Served with Peanut sauce

Malay Achar

Vinegared Cuts Cucumber & Carrot Mixed with Local Spice

Soup

Soto Ayam with Condiments

Indonesian Clear Chicken Soup

Main Dishes

Nasi Minyak

Flavoured Basmati Rice with Spices & Ghee

Vegetable Dalcha

Slow Cooked Lentils with Vegetables

Ayam Masak Merah

Chicken Cooked In Spicy Tomato Sauce

Beef Rendang

Slow Cooked Beef Cubes In Coconut Milk & Local Spices Indonesian Style

Sambal Prawn

Sautéed Fresh Prawn Cooked in Fresh Chili Paste

Ikan 3 Rasa

Deep Fried Fillet of Fish with Homemade Sweet, Sour & Spicy Sauce

Dessert

Assorted Malay Kueh *Chef Selection*

3 Types of Homemade Malay Dessert Delicacies

Bubur Pulut Hitam

Black Glutinous Rice Served with Coconut Milk

Beverages

Free Flow Soft Drinks Coffee & Tea

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Indian Buffet Menu



Appetizer & Salad

Punjabi Samosa with Mint Sauce

Crispy Indian Puff Stuffed with Savoured Potatoes & Green Peas

Chicken Tikka

Tandoor Cooked Boneless Chicken with Indian Spices

Salads & Condiments

Garden Salad, Mixed Raita & Achar

Main Dishes

Biryani Rice

Basmati Rice Cooked with Indian Spices

Assorted Naan

Plain, Butter & Garlic

Yellow Dal Tadka

Yellow Lentils Cooked In Mild Indian Spices For Flavor

Black Pepper Chicken

Chicken Pieces Marinated in Indian Spices & Cooked with Chopped Onions, Black Peppers & Curry Leaf

Mutton Masala

Delicious Indian Curried Dish of Soft Tender Chunks of Meat in Spicy Onion Tomato Gravy

Chili Fish

Sautéed Dory Fish Fillet Cooked in Fresh Chili Paste

Dessert

Gulab Jamun

A Milk-Solid-Based Sweet

Fresh Fruits

Mixed of Watermelon, Honeydew & Pineapple Slices

Beverages

Free Flow Soft Drinks Coffee & Tea

INCLUSIVE OF THE FOLLOWING PERKS

Usage of The Venue Lunch From (11am-3pm) or Dinner From (6pm-10pm)
Buffet Menu Prepare By Our Dedicated Chef *Buffet Up To 3hrs
Stage Platform 18 Feet with Skirting With Steps
Round Dining Table with Cover & Banquet Chairs with Cover
Tall Dining Table Centerpiece & Dining Table Number
Reception Table with Cover
Air Coolers & Ceiling Fan
Prayer Corner
Signage Stand
Complimentary Usage of Sound System with 2 MIC
Complimentary Usage of Projector & Screen

ADD - ON STATIONS

<p>Assorted Satay Station</p> <p><i>Marinated & Skewered Mutton & Chicken Meat Grilled Over Charcoal Served with Peanut Sauce, Cucumber & Onion</i></p> <p>*4 Sticks Per Guaranteed Pax</p>	<p>\$3.50++</p>
<p>Whole Roasted Lamb Carving Station</p> <p><i>Australian Whole Lamb Roasted to Perfection Served with Black Pepper Sauce & Barbeque Sauce</i></p> <p>*Price Quoted Per Lamb Good for 120 pax</p>	<p>\$750++</p>
<p>Sirloin Roast Beef Carving Station</p> <p><i>Australian Grass Fed Beef Marinated in Special Rub Roasted to Perfection Served with Black Pepper Sauce & Barbeque Sauce</i></p> <p>*Price Quoted Per Pax for 2 Hours</p>	<p>\$5.00++</p>
<p>Laksa Served with Condiments</p> <p><i>Laksa Noodles, Prawn, Egg, Fish Cake, Bean Sprouts, Shredded Laksa Leaves, Sambal Paste</i></p> <p>*DIY Station</p>	<p>\$3.50++</p>
<p>Soto Ayam with Condiments</p> <p><i>Rice Cake, Shredded Chicken, Bean Sprouts, Fried Shallots, Coriander Leave , Sambal Kicap</i></p> <p>*DIY Station</p>	<p>\$3.50++</p>
<p>Live Street Chaat Corner</p> <p>Samosa Chaat</p> <p><i>Fried Pyramid-Shaped Pastry Shell Stuffed with Potatoes, Boiled Chickpeas, Sweet Yoghurt, Tamarind Chutney, Mint Sauce, Chopped Onion, Tomato, Coriander Topped</i></p> <p>Dahi Papdi Chaat</p> <p><i>Crispy Corn Puffed Canapé Stuffed with Potatoes, Boiled Chickpeas, Sweet Yoghurt, Tamarind Chutney, Mint Sauce, Chopped Onion, Tomato, Coriander Topped with Nylon Sev & Pomegranate</i></p> <p>Paani Puri</p> <p><i>Crispy Puri Filled with Chickpeas, Tamarind water & Spices</i></p> <p>*Price Quoted Per Pax for 2 Hours</p>	<p>\$5.00++</p>