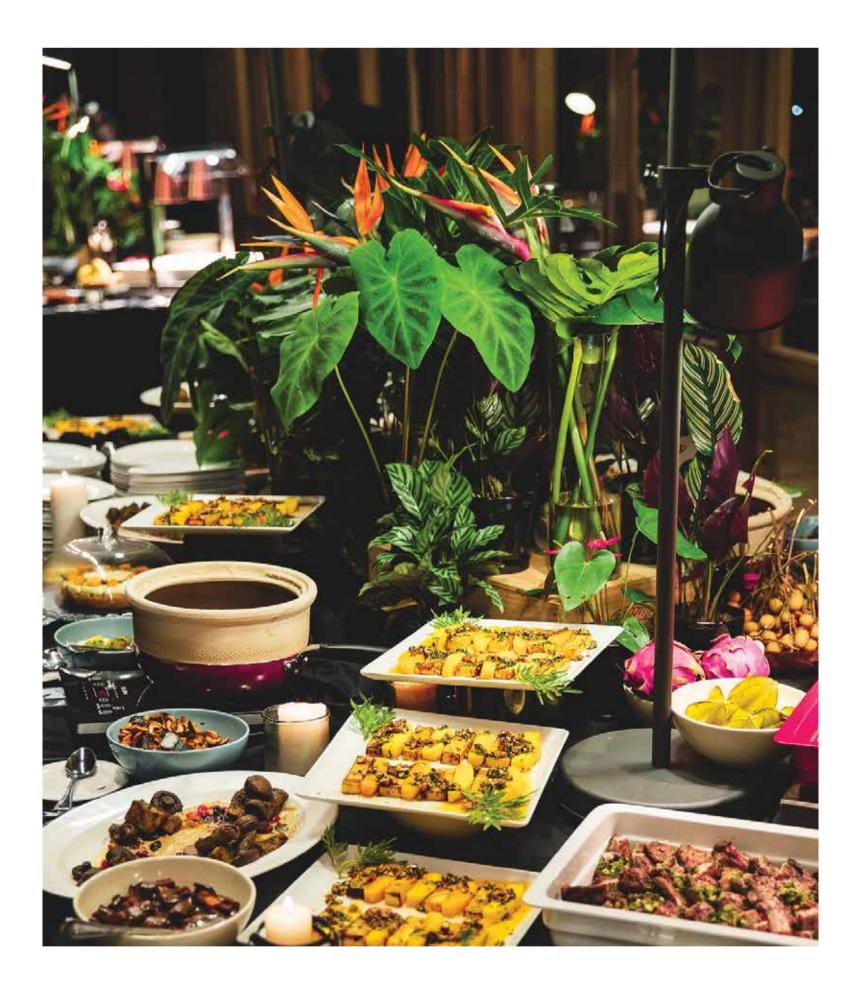
SAGO CATERING Ropical Buffet



"Let your guests help themselves to some truly unique dishes. We bring a *Tropical Picnic Experience* to your event.

Our tables are decorated with fresh tropical flowers and fruits, giving a garden feel to

your gathering wherever you are."



CLICK TO VIEW THE MENU

^{°1} Western Fusion / ^{°2} Western Continental
^{°3} Oriental Chinese / ^{°4} Oriental Japanese
^{°5} Central Asian 1 / ^{°6} Central Asian 2
^{°7} Nusantara / ^{°8} Middle East Fusion
^{°9} International / ^{°0} International Tapas
^{°1} Vegetarian / ^{°2} Breakfast / ^{°3} Lunch
^{°4} High Tea / ^{°5} Add Ons (Beverages)



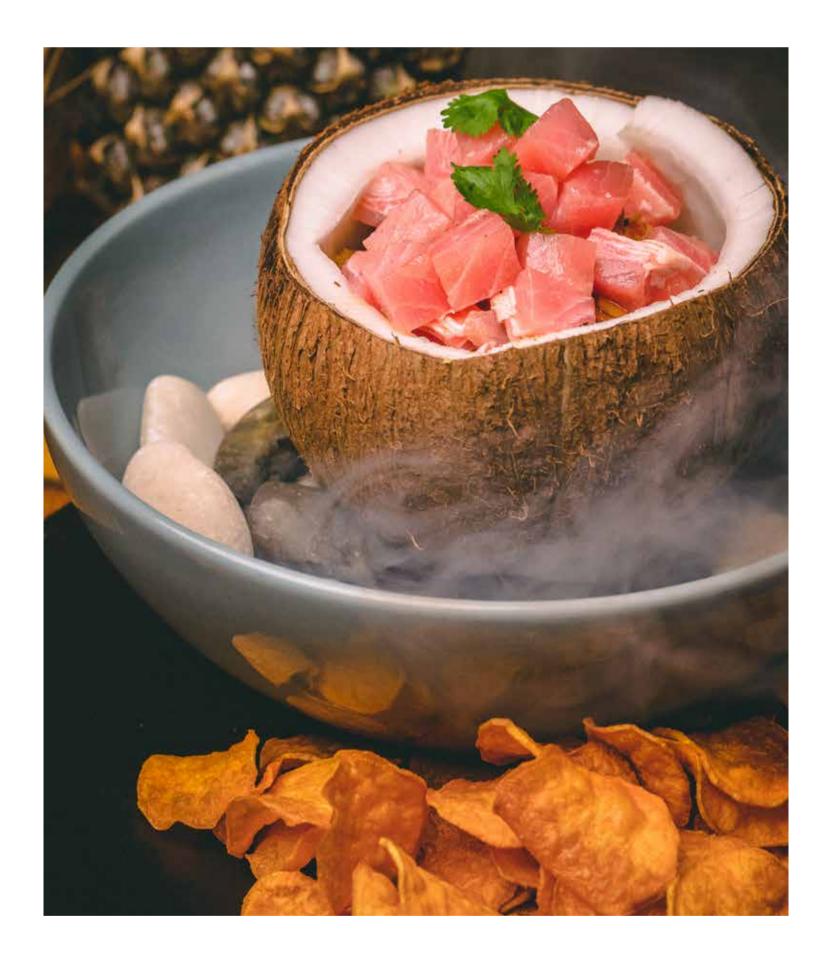
WHAT'S INCLUDED

Chefs & Servers | Transportation for Food Table Decor | Plateware & Cutlery Glassware |Customised Menu | Flowers Sauces & Sides & Condiments

Add Ons Available

Canopy | Table & Chairs | Cocktail Tables Server | Sago Hick's St. Bar Full Bar Service | Cigars Coffee | Tea | Ice Lemon Tea | Tropical Fruit Punch

*Additional charges will be incur for add ons. Please contact us.



BUFFET 101

Duration of the event is 4 hours (exclusive of set up time)

Additional charges will incur for over time at rm250/hr.

All food is halal sourced.

We serve clients throughout Peninsular Malaysia.

If you have any allergy or dietary requirement or more specific recommendations, we will be more than happy to advise you.

NO MSG OR ANY ADDITIVES, PRESERVATIVES











Western Fusion



CANAPÉS

Roasted Eggplant Feta & Rainforest Honey *with* Chive Oil

Watermelon Ceviche with Coconut Tartare

APPETISER & MAINS

*Choose 1

- - - -

RATE CARD * ALL PRICES ARE NETT *

	PAX	PRICE
ŕ	20	6900
4	30	8580
5	40	10200
5	50	11650
	60	13920
6	70	16170
	80	18560
	90	20700
7	100	23300
	110	25410
	120	28080
8	130	30160
	140	32620
	150	34950
	160	37600
10	170	39440
	180	42120
	190	44460
	200	47000
•		

*Chefs & Server

Guacamole & Creole Prawn

A busy kitchen can be accident prone. However, sometimes that can be a blessing, like when we accidentally dropped our creole style prawns into the guacamole.

OR

Sarawak Alpukat Dip (V)

The indigenous Sarawak avocado lends a unique spicy flavour to our guacamole.

Blackened Chili Coconut Barramundi

Grilled Barramundi fillet in ginger lemongrass marinade with tamarind sauteed vegetables. Comes with a chili coconut sauce.

*Choose 1

Bayam Escargot with Truffle Toast

Our manager loved this dish so much, he fought for it to be put back on the menu to give you the chance to fall in love with it too.

Bayam Mushroom with Truffle Toast (V)

This dish is a masterpiece of a dance between the turmeric creamed spinach and the chili garlic mushrooms.

Lobster Butter Linguine with Unagi

Linguine tossed in a sauce of lobster butter extracted from the charred shells of river lobster topped with teriyaki glazed unagi, caviar and prawns.

Caribbean Jerk Roast Chicken

Whole chicken in a dry rub of Caribbean style jerk spices. Served with smoked local eggplant, caramelized chili pineapple and chipotle cream sauce.

Jerk Mushroom with Roasted Chipotle

Roasted whole mushrooms in a smoky jerk dry rub, with a roasted chipotle cream sauce & chili caramelised pineapple.

DESSERT

Hummingbird Dessert Cinnamon scented layered cake filled with tropical fruits, cream cheese frosting with chopped pecans and coconut.

Western Continental



CANAPÉS

Tomato Confit with Feta & Aged Balsamico

Tamarind Starfruit & Beetroot Puree

APPETISER & MAINS

*Choose 1

Guacamole & Creole Prawn

A busy kitchen can be accident prone. However, sometimes that can be a blessing, like when we accidentally dropped our creole style prawns into the guacamole.

RATE CARD * ALL PRICES ARE NETT *

_	PAX	PRICE
Ť	20	8600
4	30	11250
5	40	13480
5	50	15900
	60	18960
6	70	22050
	80	25280
	90	28260
7	100	31700
	110	34650
	120	38160
8	130	41080
	140	44380
	150	47550
	160	51040
10	170	53720
10	180	57240
	190	60420
	200	63800

*Chefs & Server

OR

Sarawak Alpukat Dip (V)

The indigenous Sarawak avocado lends a unique spicy flavour to our guacamole.

Creole Sea Tiger Prawns

Wild caught sea tiger prawns from Tawau charred on our coconut husk grill, paired with roasted bell pepper romesco, fresh diced avocado and chargrilled baby corn.

*Choose 1

Bayam Escargot with Truffle Toast

Our manager loved this dish so much, he fought for it to be put back on the menu to give you the chance to fall in love with it too.

OR

Bayam Mushroom with Truffle Toast (V)

This dish is a masterpiece of a dance between the turmeric creamed spinach and the chili garlic mushrooms.

Sarawak Ribeye Beef

Grass fed Australian Angus Ribeye with a Sarawak black pepper dry rub, with whole portobello and thrice cooked potatoes, crisped with duck fat.

Lobster Butter Linguine with Unagi

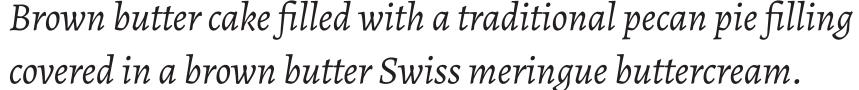
Linguine tossed in a sauce of lobster butter extracted from the charred shells of river lobster topped with teriyaki glazed unagi, caviar and prawns.

Caribbean Jerk Roast Chicken

Whole chicken in a dry rub of Caribbean style jerk spices. Served with smoked local eggplant, caramelized chili pineapple and chipotle cream sauce.

DESSERT

Brown Butter Pecan



Bayam Mushroom with Truffle Toast

Oriental Chinese



CANAPÉS

Smoked Duck with Onion Compote Pai Tee

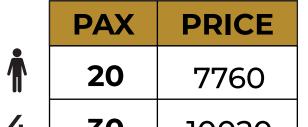
Negombo Crab in Pai Tee

APPETISER & MAINS

Char Siew Chicken Sliders

Being raised listening to Mozart makes this juicy chicken sing with every bite.

RATE CARD * ALL PRICES ARE NETT *



Kopi Beef Ribs

Air flown Australian Angus beef ribs braised for 8 hours in a charcoal roasted coffee reduction, served with whipped garlic potatoes.

Creole Sea Tiger Prawns

Wild caught sea tiger prawns from Tawau charred on our coconut husk grill, paired with roasted bell pepper romesco, fresh diced avocado and chargrilled baby corn.

Garlic Fried Rice

A one of a kind teppan style fried rice that is infused with roasted garlic dust.

Blackened Chilli Coconut Barramundi

Grilled barramundi fillet in a ginger lemongrass marinade with tamarind sautéed vegetables.

Umami Mushroom Soba (V)

4	30	10020
5	40	11560
	50	13450
	60	16020
6	70	18620
	80	21360
	90	23850
7	100	26800
	110	29260
	120	32280
8	130	34580
	140	37380
	150	40200
	160	43200
10	170	45730
	180	47880
	190	50920
	200	54200

*Chefs & Server

Long hours of R&D and fine tuning were involved in creating this umami filled dish without the use of MSG or artificial flavourings.

DESSERT

Orange & Cardamom

A moist orange pound cake delicately infused with cardamom and dolloped with cream cheese frosting.

Oriental Japanese



CANAPÉS

Roasted Eggplant Feta & Rainforest Honey *with* Chive Oil

Momotaro Tomatoes with Ricotta

APPETISER & MAINS

Guacamole with Tomato & Creole Sauce

A handmade cumin spiced guacamole, complemented with a



	PAX	PRICE
Ť	20	7020
4	30	8760
5	40	9760
5	50	11200
	60	13320
6	70	15470
	80	17760
	90	19800
7	100	22300
	110	24310
	120	26880
8	130	28730
	140	31080
	150	33450
	160	36000
10	170	38080
10	180	39780
	190	42370
	200	45200
•		

*Chefs & Server

Creole paprika lime spiced corn.

Boreno Coconut Tuna with Yam Chips

A signature that has graced our menu since the very beginning. Featuring line caught tuna from Borneo, this dish is a beautiful cross of a sashimi and a tartar.

Oishi Sakana

Coconut tamarind dressing drizzled over cured unagi, smoked salmon and sashimi grade yellowfin tuna on Japanese local herb rice with roasted mushroom.

*Choose 1

Umami Mushroom Soba

Long hours of R&D and fine tuning were involved in creating this umami filled dish without the use of MSG or artificial flavourings.

OR

Garlic Fried Rice

A one of a kind teppan style fried rice that is infused with

roasted garlic dust.

Creole Sea Tiger Prawns

Wild caught sea tiger prawns from Tawau charred on our coconut husk grill, paired with roasted bell pepper romesco, fresh diced avocado and chargrilled baby corn.

DESSERT

Sesame Banana & Orange Cake

Moist, nutty and sophisticated, the flavours of this cake complements the light cheese frosting and caramelised banana topping.

Char Siew Chicken Sliders

Tropical Buffet -Central Asian 1



CANAPÉS

Negombo Crab Pai Tee

Betel Leaf with Chilli Eggplant

APPETISER & MAINS

Cottage Cheese and Mango

Turmeric grilled cottage cheese made in-house from local organic Jersey milk,seasonal mangoes, charred spiced corn, rocket and mixed leaves in a coconut acacia rainforest honey vinaigrette.

RATE CARD * ALL PRICES ARE NETT *

PAX	PRICE
20	7200
30	9120
40	10240
50	11850
60	14100
70	16380
80	18800
90	20970
100	23600
110	25740
120	28440
130	30420
140	32900
150	35400
160	38080
170	40290
180	42120
190	44840
200	47800
	20 30 40 50 60 70 80 90 80 90 100 100 110 110 120 110 120 110 110 120 110 11

*Chefs & Server

*Choose 1

Lamb Fried Rice

Tender boneless lamb roasted in chili cumin masala and folded into jira rice with curried marrow bones. Served with cooling tropical fruit raita and spicy ginger pickle.

OR

Sa fron Spiced Goat

Local goat slow roasted in saffron spiced ghee and a Sarawak peppercorn chilli marinade, folded into a steamed rice topped with a creamy cashew nut masala.

*Choose 1

Chicken OR Paneer Tikka Masala

Succulent chicken cubes/local paneer cubes marinated in roast spices and tomato curd served with rosemary flat bread.

Mustard Shallot Barramundi

Barramundi fillet cooked in a reduced shallot spiced mustard marination that leaves you wanting more!

Jeerah Rice

Cumin spiced fluffy long grain rice with clarified butter, cumin and fragrant spices.

*Choose 1

Spiced Fish Cake

Hand formed cutlets of 100% local mackerel, with a robust dry roasted spice mix. Served with Tibetan Pepper aioli and garlic aioli.

OR

Negombo Crab with Mantou Bun

Negombo mud crab, lovingly hand picked for you and wok tossed with shallots, lime and chili accompanied by crispy, fluffy homemade mantou.

DESSERT

*Choose 1

Jaggery Churros

Hand ground rice flour kneaded with gula melaka, served with salted whipped mascarpone and fresh

mango compote.

OR

Persian Love

Pistachio, almond sugee cake infused with rosewater and cardamom topped with cream cheese and preserved rose buds.

Tropical Buffet -Central Asian 2



CANAPÉS

Tomato Confit with Feta Cheese

Caramelized Eggplant with **Onion Compote**

APPETISER & MAINS Watermelon Ceviche with Coconut Tartare (V)

A unique coconut tartare, with crushed cashews, grated coconut and kaffir lime topped with compressed kombucha infused watermelon cubes. Served with sweet potato chips.

RATE CARD * ALL PRICES ARE NETT *

	PAX	PRICE
İ	20	7660
<i>.</i>	70	0700

Claypot Goat Pulao Rice

Local goat slow roasted in saffron spiced ghee and a Sarawak peppercorn chilli marinade, folded into a steamed rice topped with a creamy cashew nut masala. Served with toasted aromatics and cooling tropical fruit raita.

*Choose 1

Chicken OR Paneer Tikka Masala

Succulent chicken cubes / local paneer cubes marinated in roast spices and tomato curd served with rosemary flat bread.

Jeerah Rice

Cumin spiced fluffy long grain rice with clarified butter, cumin and fragrant spices.

Curry Leaf Potatoes with Hummus Antipasti

*Chefs & Server

Roasted local portobello with a curry leaf infused jus and our one of a kind black sesame hummus balanced by fresh grapes and tomato confit.

*Choose 1

Lamb Fried Rice

Tender boneless lamb roasted in chili cumin masala and folded into jira rice with curried marrow bones. Served with cooling tropical fruit raita and spicy ginger pickle.

OR

Paneer & Eggplant Rice

Two preparations of local eggplant, hot pickled in chili tamarind and smoked, chargrilled eggplant slices with Sago made paneer layered in pulao rice. Served with toasted aromatics and cooling tropical fruit raita.

*Choose 1

Spiced Fish Cake

Hand formed cutlets of 100% local mackerel, with a robust dry roasted spice mix. Served with Tibetan Pepper aioli and garlic aioli.

OR

Negombo Crab with Mantou Bun

Negombo mud crab, lovingly hand picked for you and wok tossed with shallots, lime and chili accompanied by crispy, fluffy homemade mantou.

Nusantara



Malaysian, Indonesian, etc

CANAPÉS

Negombo Crab In Pai Tee

APPETISER & MAINS

Sarawak Alpukat Dip with Mantou

The indigenous Sarawak avocado lends a unique spicy flavour in our homage to guacamole.

* ALL PRICES ARE N

RATE CARD

	PAX	PRICE
Ť	20	8400
4	30	11160
5	40	13120
5	50	15700
	60	18720
6	70	21770
	80	24960
	90	27900
7	100	31300
	110	34210
	120	37680
8	130	40430
	140	43680
	150	46950
	160	50400
10	170	53380
10	180	55980
	190	59470
	200	63200

*Chefs & Server

*Choose 1

Bayam Escargot with Truffle Toast

Our manager loved this dish so much, he fought for it to be put back on the menu to give you the chance to fall in love with it too.

OR

Bayam Mushroom with Truffle Toast (V)

This dish is a masterpiece of a dance between the turmeric creamed spinach and the chili garlic mushrooms.

Claypot Cashew Roasted Chicken

Free range chicken pieces stewed in almond, cashew nut, green chili sauce and served with aromatics and roasted cashews.

Curry Leaf Portobello

Roasted local portobello, featuring a savoury reduction of laksa leaf and our one of a kind black sesame hummus.

Kopi Spiced Beef

Air flown Australian Angus beef ribs braised for 8 hours in a charcoal roasted coffee reduction, served with whipped garlic potatoes.

Gunda Gunda Rice

A decadent steamed coconut rice in a mixture of Sago made sambals, with wild Tawau prawns braised in a serai infused sauce, crunchy anchovies, mussels & sliced avocado. Comes with crunchy peanuts and crispy ikan bilis.

*Choose 1

Tuna Villa Gajah

Soba noodles with chili brined tuna and topped with sashimi grade tuna in a spicy marinade.

OR

Mee Mamak Tepi Laut

Udang Laut, Sotong Super Rings, Secret Mee Mamak Sauce, A 'la minute fried housemade Kueh, Kampung egg, Chili Padi in Kicap.

OR

Mee Mamak Hipster (V)

Deconstructed Vegan Kueh, Gluten free soy reduction, Organic Melaka Grey Oyster Mushrooms, Fresh sustainably farmed greens.

DESSERT

Onde - Onde with Salted Kaya Caramel *Glutinous pandan gula Melaka with salted kaya caramel.*

Middle East Fusion



CANAPÉS

Betel Leaf with Chilli Eggplant, Honey and Feta Cheese

Guacamole with Tomato Confit

APPETISER & MAINS

Harvest Dips

As a tribute to our annually held Harvest Festival, a selection of unique homemade dips and spreads that include,

RATE CARD * ALL PRICES ARE NETT *

	PAX	PRICE
İ	20	7600
<i>.</i>	70	0720

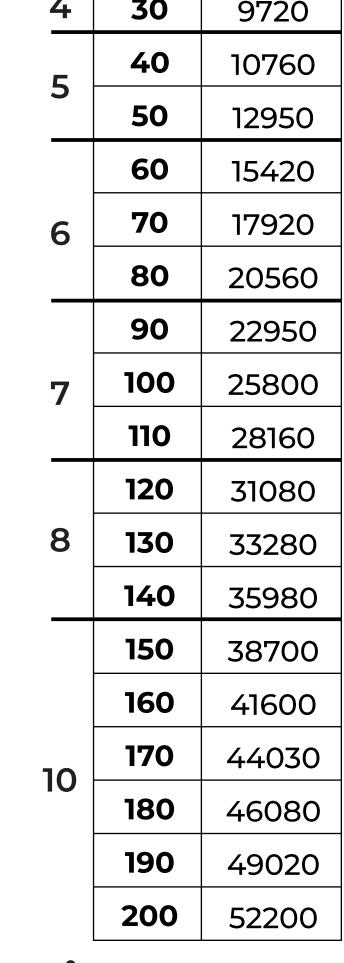
An Antipasti of Black Sesame Hummus & Condiments An Antipasti of Baba Ghanoush & Condiments Potted Tibetan Tawau Prawns Romesco Feta Cheese Dip Coconut Balsamic Marinated Mango Cheddar Cheese Cubes *Roasted Curry Leaf Cashew Nuts* Freshly baked Rosemary Focaccia and Vegan Mantou

Moroccan Spiced Lamb Sukiyaki with Baba Ghanoush

Lamb shoulder sukiyaki with smoked ginger and cumin paired with roasted eggplant puree.

Saffron Spiced Goat

Local goat slow roasted in saffron spiced ghee and a Sarawak peppercorn chilli marinade, folded into a steamed rice topped with a creamy cashew nut masala.





Curry Leaf Potatoes with Hummus Antipasti

Roasted local potatoes with a curry leaf infused jus and our one of a kind black sesame hummus balanced by fresh grapes and tomato confit.

DESSERT

Persian Love

Pistachio, almond sugee cake infused with rosewater and cardamom topped with cream cheese and preserved rose buds.

Tropical Buffet -International



Indonesian, Middle Eastern, Chinese, Indian, Pakistani

CANAPÉS Caramel Nyonya Kaya *with* Onde Onde

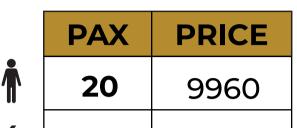
Smoked Duck *with* Onion Compote Pai Tee

APPETISER & MAINS

Harvest Dips

As a tribute to our annually held Harvest Festival,

RATE CARD * ALL PRICES ARE NETT *



a selection of unique homemade dips and spreads that include,

An Antipasti of Black Sesame Hummus & Condiments An Antipasti of Baba Ghanoush & Condiments Potted Tibetan Tawau Prawns Romesco Feta Cheese Dip Coconut Balsamic Marinated Mango Cheddar Cheese Cubes Roasted Curry Leaf Cashew Nuts Freshly baked Rosemary Focaccia and Vegan Mantou

Negombo Crab with Mantou Bun

Negombo mud crab, lovingly hand picked for you and wok tossed with shallots, lime and chili accompanied by crispy, fluffy homemade mantou.

Gunda Gunda Rice

A decadent steamed coconut rice in a mixture of Sago made sambals, with wild Tawau prawns braised in a serai infused sauce, crunchy anchovies, mussels and sliced avocado. Comes with crunchy peanuts and crispy

4	30	13410
5	40	15640
5	50	19050
	60	22740
6	70	26460
	80	30320
	90	33930
7	100	38000
	110	41580
	120	45720
8	130	49140
	140	53060
	150	57000
	160	61120
10	170	64770
	180	68040
	190	72200
	200	76600
•		

*Chefs & Server

ikan bilis.

Kopi Spiced Beef

Air flown Australian Angus beef ribs braised for 8 hours in a charcoal roasted coffee reduction, served with whipped garlic potatoes.

Chicken Tikka Masala

Succulent chicken cubes marinated in roast spices and tomato curd served with rosemary flat bread.

Jeerah Rice

Cumin spiced fluffy long grain rice with clarified butter, cumin and fragrant spices.

Creole Sea Tiger Prawns

Wild caught sea tiger prawns from Tawau charred on our coconut husk grill, paired with roasted bell pepper romesco, fresh diced avocado and chargrilled baby corn.

Mustard Shallot Barramundi

Barramundi fillet cooked in a reduced shallot spiced mustard marination that leaves you wanting more!

DESSERT

Persian Love

Pistachio, almond sugee cake infused with rosewater and cardamom topped with cream cheese and preserved rose buds.

International Tapas



CANAPÉS

Betel Leaf with Chilli Eggplant

Borneo Coconut Tuna On A Spoon

APPETISER & MAINS

Cottage cheese and mango

Turmeric grilled cottage cheese made in-house from local organic Jersey milk,seasonal mangoes, charred spiced corn, rocket and mixed leaves in a coconut acacia r ainforest honey vinaigrette.

RATE CARD * ALL PRICES ARE NETT *

	PAX	PRICE
Ť	20	6660
4	30	8220
5	40	8920
5	50	10700
	60	12720
6	70	14770
	80	16960
	90	18900
7	100	21300
	110	23210
	120	25680
8	130	27430
	140	29680
	150	31950
	160	34400
10	170	36380
	180	37980
	190	40470
	200	43200
•		

Curry Leaf Potatoes with Hummus Antipasti

Roasted local potatoes with a curry leaf infused jus and our one of a kind black sesame hummus balanced by fresh grapes and tomato confit.

Chicken Tikka Masala

Succulent chicken cubes marinated in roast spices and tomato curd served with rosemary flat bread.

Spiced Fish Cake

Hand formed cutlets of 100% local mackerel, with a robust dry roasted spice mix. Served with Tibetan Pepper aioli and garlic aioli.

Negombo Crab with Mantou Bun

Negombo mud crab, lovingly hand picked for you and wok tossed with shallots, lime and chili accompanied by crispy, fluffy homemade mantou.



DESSERT

Jaggery Churros

Hand ground rice flour kneaded with gula melaka, served with salted whipped mascarpone and fresh mango compote.

Gunda Gunda Rice

2

Tropical Buffet -Vegetarian



CANAPÉS

Roasted Eggplant Feta & Rainforest Honey *with* Chive Oil

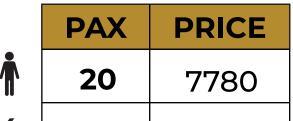
Guacamole with Tomato Confit

APPETISER & MAINS

Harvest Dips

As a tribute to our annually held Harvest Festival, a selection





of unique homemade dips and spreads that include,

An Antipasti of Black Sesame Hummus & Condiments An Antipasti of Baba Ghanoush & Condiments Potted Tibetan Tawau Prawns Romesco Feta Cheese Dip Coconut Balsamic Marinated Mango Cheddar Cheese Cubes Roasted Curry Leaf Cashew Nuts Freshly baked Rosemary Focaccia and Vegan Mantou

Moroccan Spiced Vegan Kebabs with Baba Ghanoush (V)

Spiced marinated beetroot vegan kebabs with smoked ginger and cumin paired with roasted eggplant puree.

Chimichurri Beetroot Shitake Sliders

Unique vegan patty of beetroot grilled with garlic chive butter topped with avocado in a crispy brioche bun.

Paneer Tikka Masala

Succulent local paneer cubes marinated in roast spices and tomato curd served with rosemary flat bread.

4	30	9660
5	40	11200
5	50	13550
	60	16140
6	70	18760
	80	21520
	90	24030
7	100	27000
	110	29480
	120	32520
8	130	34840
	140	37660
	150	40500
	160	43520
10	170	46070
	180	48240
	190	51300
	200	54600



Jeerah Rice

Cumin spiced fluffy long grain rice with clarified butter, cumin and fragrant spices.

Jerk Mushroom with Roasted Chipotle

Roasted whole mushrooms in a smoky jerk dry rub, with a roasted chipotle cream sauce and chili caramelised pineapple.

*Choose 1

Mee Mamak Hipster (V)

Deconstructed Vegan Kueh, Gluten free soy reduction, Organic Melaka Grey Oyster Mushrooms, Fresh sustainably farmed greens.

OR

Umami Mushroom Soba

Long hours of R&D and fine tuning were involved in creating this umami filled dish without the use of MSG



DESSERT

Jaggery Churros

Hand ground rice flour kneaded with gula melaka, served with salted whipped mascarpone and fresh mango compote.

Tropical Buffet - Breakfast



BEVERAGE & APPETISER

Coffee OR Tea

Fruits

MAINS

Gunda Gunda Rice

A decadent steamed coconut rice in a mixture of Sago made sambals, with wild Tawau prawns braised in a serai infused sauce, crunchy anchovies, mussels & sliced avocado. Comes

RATE CARD * ALL PRICES ARE NETT *

	PAX	PRICE
Ť	20	6300
4	30	7740
5	40	8400
5	50	10000
	60	11880
6	70	13790
	80	15840
	90	17640
7	100	19900
	110	21670
	120	24000
8	130	25610
	140	27720
	150	29850
	160	32160
10	170	34000
	180	35460
	190	37810
	200	40400

with crunchy peanuts and crispy ikan bilis.

Choose 1* **Umami Mushroom Soba (V)

Long hours of R&D and fine tuning were involved in creating this umami filled dish without the use of MSG or artificial flavourings.

OR

Tuna Villa Gajah

Soba noodles with chili brined tuna and topped with sashimi grade tuna in a spicy marinade.

DESSERT Onde - Onde with Salted Kaya Caramel

Glutinous pandan gula Melaka with salted kaya caramel.

*Chefs & Server

Tropical Buffet -Lunch



APPETISER & MAINS

*Choose 1 Mee Mamak Tepi Laut

Udang Laut, Sotong Super Rings, Secret Mee Mamak Sauce, A 'la minute fried housemade Kueh, Kampung egg, Chili Padi in Kicap.

OR

Mee Mamak Hipster (V)

Deconstructed Vegan Kueh, Gluten free soy reduction,

Organic Melaka Grey Oyster Mushrooms, Fresh sustainably farmed greens.

RATE CARD * ALL PRICES ARE NETT *

	PAX	PRICE
Ť	20	6200
4	30	7620
5	40	8240
5	50	9950
	60	11820
6	70	13720
	80	15760
7	90	17550
	100	19800
	110	21560
	120	23880
8	130	25480
	140	27580
	150	29700
10	160	32000
	170	33830
	180	35280
	190	37620
	200	40200
_		

OR

Umami Mushroom Soba (V)

Long hours of R&D and fine tuning were involved in creating this umami filled dish without the use of MSG or artificial flavourings.

*Choose 1

Lamb Fried Rice

Tender boneless lamb roasted in chili cumin masala and folded into jira rice with curried marrow bones. Served with cooling tropical fruit raita and spicy ginger pickle.

OR

Paneer & Eggplant Rice

Two preparations of local eggplant, hot pickled in chili tamarind and smoked, chargrilled eggplant slices with Sago made paneer layered in pulao rice.Served with toasted aromatics and cooling tropical fruit raita.

OR Gunda Gunda Rice

A decadent steamed coconut rice in a mixture of Sago made sambals, with wild Tawau prawns braised in a serai infused sauce, crunchy anchovies, mussels and sliced avocado. Comes with crunchy peanuts and crispy ikan bilis.

Caribbean Jerk Roast Chicken

Whole chicken in a dry rub of Caribbean style jerk spices. Served with smoked local eggplant, caramelized chili pineapple and chipotle cream sauce.

Spiced Fish Cake

Hand formed cutlets of 100% local mackerel, with a robust dry roasted spice mix. Served with Tibetan Pepper aioli and garlic aioli.

Tropical Buffet -High tea

APPETISER & MAINS

Harvest Dips

As a tribute to our annually held Harvest Festival, a selection of unique homemade dips and spreads that include,

An Antipasti of Black Sesame Hummus & Condiments An Antipasti of Baba Ghanoush & Condiments Potted Tibetan Tawau Prawns Romesco Feta Cheese Dip Coconut Balsamic Marinated Mango Cheddar Cheese Cubes *Roasted Curry Leaf Cashew Nuts* Freshly baked Rosemary Focaccia and Vegan Mantou

RATE CARD * ALL PRICES ARE NETT *

	PAX	PRICE
Ť	20	6160
4	30	7260
5	40	7880
5	50	9500
	60	11280
6	70	13090
	80	15040
	90	16740
7	100	18900
	110	20570
	120	22800
8	130	24310
	140	26320
	150	28350
	160	30560
10	170	32300
	180	33660
	190	35910
	200	38400
•		

*Chefs & Server



Spiced Fish Cake

Hand formed cutlets of 100% local mackerel, with a robust dry roasted spice mix. Served with Tibetan Pepper aioli and garlic aioli.

Negombo Crab with Mantou Bun

Negombo mud crab, lovingly hand picked for you and wok tossed with shallots, lime and chili accompanied by crispy, fluffy homemade mantou.

DESSERT Onde - Onde with Salted Kaya Caramel

Glutinous pandan gula Melaka with salted kaya caramel.

Add-Ons Beverages



Ice Lemon Tea *Hi-Ball Glass 350ml / pax*

PAX	PRICE	
20	140	
30	204	
40	268	
50	335	
60	408	
70	462	
80	520	
90	594	
100	660	
110	737	
120	816	
130	884	
140	938	
150	1005	
160	1104	
170	1156	
180	1224	
190	1273	
200	1400	

Tropical Fruit Punch *Hi-Ball Glass 350ml / pax*

PAX	PRICE	
20	130	
30	189	
40	248	
50	310	
60	378	
70	427	
80	480	
90	549	
100	610	
110	682	
120	756	
130	819	
140	868	
150	930	
160	1024	
170	1071	
180	1134	
190) 1178	
200	1300	

*Nett Prices

Pandan Lime Cooler

Hi-Ball Glass 350ml / pax

PAX	PRICE
20	88
30	129
40	164
50	210
60	246
70	287
80	320
90	369
100	410
110	462
120	516
130	546
140	602
150	615
160	640

Japanese Green Tea Oocha Cups 350ml/pax

PAX	PRICE	
20	90	
30	132	
40	168	
50	215	
60	252	
70	294	
80	328	
90	378	
100	420	
110	473	
120	528	
130	559	
140	616	
150	630	
160	656	
170	714	
180	738	
190	817	
200	900	

Flavoured Water Water Goblet 350ml / pax

PAX	PRICE
20	104
30	153
40	200
50	250
60	294
70	336
80	384
90	441
100	480
110	539
120	600
130	637
140	672
150	735
160	816

170	697
180	720
190	798
200	880

170	850
180	918
190	950
200	1040

*Nett Prices

Teh Tarik *with* **Fresh Milk** *Cup & Saucer* 250ml/pax

PAX	PRICE	
20	140	
30	207	
40	272	
50	345	
60	408	
70	469	
80	536	
90	612	
100	670	
110	748	
120	828	
130	884	
140	952	
150	1005	

Coffee Tarik with Fresh Milk Cup & Saucer 250ml/pax

PAX	PRICE	
20	200	
30	297	
40	392	
50	495	
60	588	
70	679	
80	768	
90	873	
100	970	
110	1078	
120	1188	
130	1274	
140	1358	
150	1455	



160	1104
170	1156
180	1206
190	1292
200	1400

160	1584
170	1666
180	1746
190	1843
200	2000



PAYMENT TERMS

01

Event confirmation with 50% deposit must be done 1 week prior to the event.

02

50% balance payment to be settled on the event day itself.

03

All payments should be made payable to; BigBoy Ventures Sdn.Bhd. MBB AC: 5142 7162 5527

We Accept Credit & Debit Cards (VISA, MASTER CARD & AMEX)

All prices are NETT





