

SAGO CATERING

tropical 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](#)

⁰¹ Western Fusion / ⁰² Western Continental

⁰³ Oriental Chinese / ⁰⁴ Oriental Japanese

⁰⁵ Central Asian 1 / ⁰⁶ Central Asian 2

⁰⁷ Nusantara / ⁰⁸ Middle East Fusion

⁰⁹ International / ¹⁰ International Tapas

¹¹ Vegetarian / ¹² Breakfast / ¹³ Lunch

¹⁴ High Tea / ¹⁵ 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



Tropical Buffet -

Western Fusion



CANAPÉS

Roasted Eggplant Feta & Rainforest Honey with Chive Oil

Watermelon Ceviche with Coconut Tartare

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.

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.

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.

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.

RATE CARD

* ALL PRICES ARE NETT *

	PAX	PRICE
1	20	6900
4	30	8580
5	40	10200
	50	11650
6	60	13920
	70	16170
	80	18560
7	90	20700
	100	23300
	110	25410
8	120	28080
	130	30160
	140	32620
10	150	34950
	160	37600
	170	39440
	180	42120
	190	44460
	200	47000

 *Chefs & Server

Tropical Buffet -



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.

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

Brown butter cake filled with a traditional pecan pie filling covered in a brown butter Swiss meringue buttercream.

RATE CARD

** ALL PRICES ARE NETT **

	PAX	PRICE
1	20	8600
4	30	11250
5	40	13480
	50	15900
6	60	18960
	70	22050
	80	25280
7	90	28260
	100	31700
	110	34650
8	120	38160
	130	41080
	140	44380
10	150	47550
	160	51040
	170	53720
	180	57240
	190	60420
	200	63800



*Chefs & Server



Bayam Mushroom with Truffle Toast

Tropical Buffet -

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.

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)

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.

RATE CARD

* ALL PRICES ARE NETT *

	PAX	PRICE
1	20	7760
4	30	10020
5	40	11560
	50	13450
6	60	16020
	70	18620
	80	21360
7	90	23850
	100	26800
	110	29260
8	120	32280
	130	34580
	140	37380
10	150	40200
	160	43200
	170	45730
	180	47880
	190	50920
	200	54200



*Chefs & Server

Tropical Buffet -

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 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.

RATE CARD

* ALL PRICES ARE NETT *

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



*Chefs & Server



Char Siew Chicken Sliders



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.

**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

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.

**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.

RATE CARD

** ALL PRICES ARE NETT **

	PAX	PRICE
4	20	7200
	30	9120
5	40	10240
	50	11850
6	60	14100
	70	16380
	80	18800
7	90	20970
	100	23600
	110	25740
8	120	28440
	130	30420
	140	32900
10	150	35400
	160	38080
	170	40290
	180	42120
	190	44840
	200	47800

 *Chefs & Server



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.

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**

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.

RATE CARD

* ALL PRICES ARE NETT *

	PAX	PRICE
1	20	7660
4	30	9780
5	40	10840
	50	13050
6	60	15540
	70	18060
	80	20720
7	90	23130
	100	26000
	110	28380
8	120	31320
	130	33540
	140	36260
10	150	39000
	160	41920
	170	44370
	180	46440
	190	49400
	200	52600



*Chefs & Server

Tropical Buffet -

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.

**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.

RATE CARD

* ALL PRICES ARE NETT *

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



*Chefs & Server

Tropical Buffet -



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,

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 sugée cake infused with rosewater and cardamom topped with cream cheese and preserved rose buds.

RATE CARD

* ALL PRICES ARE NETT *

	PAX	PRICE
4	20	7600
	30	9720
5	40	10760
	50	12950
6	60	15420
	70	17920
	80	20560
7	90	22950
	100	25800
	110	28160
8	120	31080
	130	33280
	140	35980
10	150	38700
	160	41600
	170	44030
	180	46080
	190	49020
	200	52200



*Chefs & Server

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, 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 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.

RATE CARD

* ALL PRICES ARE NETT *

	PAX	PRICE
4	20	9960
	30	13410
5	40	15640
	50	19050
6	60	22740
	70	26460
	80	30320
7	90	33930
	100	38000
8	110	41580
	120	45720
	130	49140
10	140	53060
	150	57000
	160	61120
	170	64770
10	180	68040
	190	72200
	200	76600



*Chefs & Server

Tropical Buffet -

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 rainforest honey vinaigrette.

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.

RATE CARD

* ALL PRICES ARE NETT *

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



*Chefs & Server



Gunda Gunda Rice

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.

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 or artificial flavourings.

DESSERT

Jaggery Churros

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

RATE CARD

* ALL PRICES ARE NETT *

	PAX	PRICE
4	20	7780
	30	9660
5	40	11200
	50	13550
6	60	16140
	70	18760
	80	21520
7	90	24030
	100	27000
	110	29480
8	120	32520
	130	34840
	140	37660
10	150	40500
	160	43520
	170	46070
	180	48240
	190	51300
	200	54600

 *Chefs & Server

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 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.

RATE CARD

* ALL PRICES ARE NETT *

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



*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.

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.

RATE CARD

** ALL PRICES ARE NETT **

	PAX	PRICE
1	20	6200
4	30	7620
5	40	8240
	50	9950
6	60	11820
	70	13720
	80	15760
7	90	17550
	100	19800
	110	21560
8	120	23880
	130	25480
	140	27580
10	150	29700
	160	32000
	170	33830
	180	35280
	190	37620
	200	40200



*Chefs & Server

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

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.

RATE CARD

* ALL PRICES ARE NETT *

	PAX	PRICE
1	20	6160
	30	7260
5	40	7880
	50	9500
6	60	11280
	70	13090
	80	15040
7	90	16740
	100	18900
	110	20570
8	120	22800
	130	24310
	140	26320
10	150	28350
	160	30560
	170	32300
	180	33660
	190	35910
	200	38400

 *Chefs & Server

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
170	697
180	720
190	798
200	880

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	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
160	1104
170	1156
180	1206
190	1292
200	1400

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	1584
170	1666
180	1746
190	1843
200	2000

**Nett Prices*

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

04

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

All prices are NETT