



## Buffet

Note: Please place buffet orders at least 2 weeks ahead. Please confirm number of persons 3 working days in advance  
Minimum: 10 pax

### Salads

Per pax

Greek salad cucumber, red onion, tomato, green capsicum, fetta, olives, herbs, red wine vinegar & extra virgin olive oil. RM8.50

Garden salad cos lettuce, pea shoots, cucumber, baby tomatoes, red onion & honey Dijon dressing RM8.50

Creamy potato potatoes, spring onion, eggs, cornichon, toasted almonds & mayonnaise RM10.50

Chickpea cooked chickpeas, broccoli, coriander & lemon tahini dressing RM8.50

Bulghur wheat, fresh parsley, tomato, onion & lemon RM12.50

Asian slaw red & green cabbage, carrot, pineapple, crushed peanuts & chilli-lime dressing RM8.50

Soba Japanese buckwheat noodles, beancurd, seaweed, cucumber, spring onions, toasted sesame seeds & miso dressing RM15.90

Cauliflower sauteed cauliflower, toasted almonds, cumin, turmeric, parsley & lemon dressing RM8.50

Grilled Mediterranean vegetables aubergine, courgette, sweet red peppers, onion, roast tomatoes & oregano RM12.50

Pasta bowtie pasta, salmon, chili, garlic, herbs & extra virgin olive oil RM16.00

Chicken pasta, sundried tomato & fresh basil RM10.50

### Soup

Per pax

Green pea & minted lamb RM12.00

Prawn potato chowder RM12.00

Mushroom RM10.50

Spicy tomato RM10.50

Country chicken RM10.50

Hearty vegetable RM10.50

### Bread basket

Crusty baguette RM8.90

Scandinavian rye RM10.90

Wholemeal Vienna RM9.90

Crusty dinner roll (per pax) RM2.50

### Sides

Per pax

Roasted root vegetables carrot, onion, potato, pumpkin, garlic & rosemary RM7.50

Steamed greens broccoli, sugar snaps, stringless beans, extra virgin olive oil & sea salt RM7.50

Gratin Dauphinois cream, cheese, garlic & potato casserole RM8.50

Macaroni & cheese macaroni, parmesan, sharp cheddar & crunchy herb crust RM8.50

Rice pilaf long grain rice, toasted almonds, raisins & herbs RM6.90

Pasta aglio e olio linguine pasta, sauté garlic, chilli, lemon & extra virgin olive oil RM8.50



<u>Ratatouille</u> eggplant, zucchini, onion and tomato casserole	RM9.50
<u>Warm mushroom salad</u> enoki, shimeji, Portobello & garlic	RM9.50
<u>Steamed brown rice</u>	RM4.90
<u>Buttered noodles</u> fettucine cooked al dente, tossed in salted herb butter	RM4.90
<u>Farfalle</u> with basil pesto	RM8.50
<u>Savoury Tarts</u>	whole
<u>Beef bacon</u> , cheese, onion & tomato	RM65
<u>Pumpkin</u> , spinach & walnut	RM65
<u>Chicken, tomato</u> & basil	RM65
<u>Mushroom</u> & smoked chicken ham	RM65
<u>Chicken, corn</u> & chive	RM65
<u>Zucchini</u> red peppers & sweet corn	RM65
<u>Smoked salmon</u> , zucchini & dill	RM65

<u>Meaty mains</u>	Per pax
<u>Boeuf bourguignone</u> Aussie beef, carrots, shallots & red wine	RM18.90
<u>Braised lamb shoulder</u> with gremolata	RM18.90
<u>Chicken chasseur</u> chicken pieces, mushroom, fresh tomatoes, herbs & white wine	RM18.90
<u>Roast chicken flattened</u> , chilli, coriander, lemon, mint & cumin	RM18.90
<u>Classic lasagna</u> pasta sheets, Bolognese sauce, béchamel & cheese	RM15.90
<u>Roast Aussie ribeye</u> , caramelized onions & gravy	RM150/kg
<u>Lamb navarin</u> slow cooked lamb, rosemary, garlic, white beans & red wine	RM18.90
<u>Roast Australian boneless</u> lamb leg	RM120/kg
<u>Seafood mains</u>	Per pax
<u>Harissa</u> baste white fish fillets & yogurt mint sauce	RM18.90
<u>Mediterranean seared</u> tuna, caponata salsa	RM25.00

<u>Fish pie</u> white fish, prawns, parsley, lemon & white wine sauce topped with mushy peas	RM18.90
<u>Pesto crusted</u> baked white fish & aioli	RM18.90
<u>Vegetarian mains</u>	Per pax
<u>Vegetarian lasagna</u> zucchini, eggplant, pumpkin, roasted peppers, napolitana sauce & bechamel	RM18.90
<u>Tajine</u> braised chickpeas, zucchini, eggplant, tomato & spices with wholemeal flatbread	RM18.90
<u>Eggplant parmigiana</u> grilled eggplant, napolitana sauce, cheese & a crunchy herb topping	RM15.90
<u>Pumpkin ravioli</u> with coriander-almond pesto	RM18.90
<u>Quinoa</u> filled Portabello mushrooms & creamy spinach sauce	RM18.90