



ASIAN CUISINE MENU: RM 25/PAX -8 ITEMS

MIN 50PAX, BELOW 50PAX ADD RM 2 PER PAX

Section 1: Noodles [Choose 1]

Fried Mee Hoon
Fried Tomyam Mee Hoon
Fried Mee
Mee Hailam

Section 2: Rice [Choose 1]

White Fragrant White Rice
Brown Rice
Yong Chow Fried Rice
Sausage Fried Rice

Section 3: Chicken [Choose 1]

Signature Curry Chicken with Potato
Lemon Sauce Chicken
5 Spice Braised Chicken
Honey Sesame Chicken
Marmite Chicken
Fried Lam Yue Chicken Wings
Ayam Masak Merah
Belacan Fried Chicken

Section 4: Vegetable[Choose 1]

Curry Vegetables
Broccoli and Cauliflower
Stir Fry Japanese Choy Sam with Shrimp
StirFry Long Beans with Tauco
Stir Fry Seasonal Vegetables in Oyster Sauce

Section 5: Egg/ Tofu [Choose 1]

Steamed White Tofu with Minced Chicken Special Sauce
Thai Style Tofu
Fried Choi Pou Egg
Egg Sambal

Section 6: Sides [Choose 1]

Fried Spring Roll with Chilly Sauce
Fried Curry Potato with Chily Sauce
Fried Bouncy Fish Ball with Chilly Sauce

Section 7: Dessert [Choose 1]

Seasonal Fruit Platter
Swiss Rolls
Mango Pudding
Banana Cake

Section 8: Beverage [Choose 1]

Refreshing Orange Juice
Refreshing Mango Juice



ASIAN CUISINE MENU: RM 28/PAX - 9 ITEMS

MIN 50PAX, BELOW 50PAX ADD RM 2 PER PAX

Section 1: Noodles [Choose 1]

Fried Mee Hoon
Fried Tomyam Mee Hoon
Fried Mee
Mee Hailam

Section 2: Rice [Choose 1]

White Fragrant White Rice
Brown Rice
Yong Chow Fried Rice
Sausage Fried Rice
Tomyam Fried Rice
Anchovies Fried Rice

Section 3: Chicken [Choose 1]

Signature Curry Chicken with Potato
Lemon Sauce Chicken
5 Spice Braised Chicken
Honey Sesame Chicken
Marmite Chicken
Fried Lam Yue Chicken Wings
Ayam Masak Merah
Thai Style Fried Chicken
Belacan Fried Chicken

Section 4: Fish [Choose 1]

Sweet and Sour Fish Fillet
Tangy Orange Fish Fillet
Deep Fried Fish Fillet with Lime Mayonnaise

Section 5: Vegetable[Choose 1]

Curry Vegetables
Broccoli and Cauliflower
Stir Fry Japanese Choy Sam with Shrimp



StirFry Long Beans with Taucu
 Stir Fry Seasonal Vegetables in Oyster Sauce

Section 6: Egg/ Tofu [Choose 1]

Claypot Japanese Egg Tofu
 Steamed White Tofu with Minced Chicken Special Sauce
 Thai Style Tofu
 Fried Choi Pou Egg
 Egg Sambal

Section 7: Dessert [Choose 2]

Seasonal Fruit Platter
 Swiss Rolls
 Mango Pudding
 Banana Cake
 Chocolate Moist Cake

Section 8: Drinks [Choose 1]

Refreshing Orange Juice
 Refreshing Mango Juice
 Refreshing Sarsaparilla



ASIAN CUISINE MENU: RM 33/PAX – 11 ITEMS

MIN 50PAX, BELOW 50PAX ADD RM 2 PER PAX

Section 1: Hot Appetizer [Choose 1]

Fried Vegetable Spring Roll
 Fried Potato Samosa
 Cocktail Chicken Sausages
 Fried Fishball

Section 2: Noodles [Choose 1]

Fried Mee Hoon
 Fried Tomyam Mee Hoon
 Fried Mee
 Mee Hailam

Section 3: Rice [Choose 1]

White Fragrant White Rice
 Brown Rice
 Yong Chow Fried Rice
 Sausage Fried Rice
 Fried Tom Yam Rice
 Pineapple Fried Rice with Cashew Nuts and Raisins
 Anchovies Fried Rice

Section 4: Chicken [Choose 1]

Signature Curry Chicken with Potato
 Lemon Sauce Chicken
 5 Spice Braised Chicken
 Honey Sesame Chicken
 Marmite Chicken
 Fried Lam Yue Chicken Wings
 Thai Style Fried Chicken
 Braised Ginger Chicken with Mushroom
 Ayam Masak Merah
 Ayam Masak Lemak Cili Padi
 Belacan Fried Chicken

**Section 5: Fish [Choose 1]**

Sweet and Sour Fish Fillet
 Tangy Orange Fish Fillet
 Fried Fish Fillet with Lime Mayonnaise
 Fried Fish Fillet with Black Pepper Sauce

Section 6: Prawn [Choose 1]

Premium Sauce Har Lok
 Creamy Butter Prawn
 Crispy Oatmeal Butter Prawn

Section 7: Vegetable [Choose 1]

Curry Vegetables
 Broccoli and Cauliflower
 Stir Fry Japanese Choy Sam with Shrimp
 Stir Fry Long Beans with Taucu
 Stir Fry Seasonal Vegetables in Oyster Sauce

Section 8: Egg/ Tofu [Choose 1]

Claypot Japanese Egg Tofu
 Steamed White Tofu with Minced Chicken Special Sauce
 Thai Style Tofu
 Fried Choi Pou Egg
 Egg Sambal

Section 9: Dessert [Choose 2]

Seasonal Fruit Platter
 Swiss Rolls
 Mango Pudding
 Banana Cake
 Mini Chocolate Éclair and Mini Vanilla Puff

Section 10: Drinks [Choose 1]

Refreshing Orange Juice
 Refreshing Mango Juice
 Refreshing Lime Juice
 Refreshing Sarsaparilla



ASIAN CUISINE MENU: RM 40/PAX – 13 ITEMS

MIN 50PAX, BELOW 50PAX ADD RM 2 PER PAX

Section 1: Hot Appetizer [Choose 1]

Deep Fried Vegetable Spring Roll
 Deep Fried Potato Samosa
 Cocktail Chicken Sausages
 Deep Fried Fishball

Section 2: Cold Appetizer [Choose 1]

Colourful Fresh Garden Salad with Caesar Dressing
 Greens with Crabstick and Corn Salad with Thousand Island Dressing
 Tangy Salad

Section 3: Noodles [Choose 1]

Fried Mee Hoon
 Fried Tomyam Mee Hoon
 Fried Mee
 Mee Hailam
 Braised Yee Mee

Section 4: Rice [Choose 1]

White Fragrant White Rice
 Steamed Brown Rice
 Yong Chow Fried Rice
 Sausage Fried Rice
 Fried Tom Yam Rice
 Pineapple Fried Rice with Cashew Nuts and Raisins
 Anchovies Fried Rice
 Kampung Fried Rice

Section 5: Chicken [Choose 1]

Signature Curry Chicken with Potato
 Lemon Sauce Chicken
 5 Spice Braised Chicken
 Honey Sesame Chicken
 Marmite Chicken
 Fried Lam Yue Chicken Wings
 Thai Style Fried Chicken



Braised Ginger Chicken with Mushroom

Ayam Masak Merah

Ayam Masak Lemak Cili Padi

Belacan Fried Chicken

Section 6: Fish/ Sotong [Choose 2]

Sweet and Sour Fish

Tangy Orange Fish

Thai Lemongrass Butter Fish

Deep Fried Fish Fillet with Lime Mayonnaise

Sambal Sotong

Black Pepper Squid

Section 7: Prawn [Choose 1]

Premium Sauce Har Lok

Creamy Butter Prawn

Crispy Oatmeal Butter Prawn

Thai Lemongrass Butter Prawn

Section 8: Vegetable [Choose 1]

Curry Vegetables

Broccoli and Cauliflower

Stir Fry Japanese Choy Sam with Shrimp

Stir Fry Long Beans with Taucu

Stir Fry Seasonal Vegetables in Oyster Sauce

Egg Plant Slider Chicken with Special Sauce

Section 9: Egg/ Tofu [Choose 1]

Claypot Japanese Egg Tofu

Steamed White Tofu with Minced Chicken Special Sauce

Thai Style Tofu

Fried Choi Pou Egg

Egg Sambal



Section 10: Dessert [Choose 1]

Seasonal Fruit Platter
Mini Chocolate Éclair and Mini Vanilla Puff
Mango Pudding
Banana Cake

Section 11: Mini French Pastries/ Kuih Muih [Choose 1]

Assorted Nyonya Kuih
Kuih Kosui
B'Opera
Italianno Tiramisu
Glorious Strawberry Minthys

Section 12: Drinks [Choose 1]

Refreshing Orange Juice
Refreshing Mango Juice
Refreshing Lime Juice
Refreshing Sarsaparilla



ASIAN CUISINE MENU: RM 47/PAX – 14 ITEMS

MIN 50PAX, BELOW 50PAX ADD RM 2 PER PAX

Section 1: Hot Appetizer [Choose 1]

Deep Fried Vegetable Spring Roll
 Deep Fried Potato Samosa
 Deep Fried Chicken Nuggets
 Cocktail Chicken Sausages
 Deep Fried Fishball

Section 2: Cold Appetizer[Choose 1]

Colourful Fresh Garden Salad with Caesar Dressing
 Greens with Crabstick and Corn Salad with Thousand Island Dressing
 Tangy Salad
 Waldorf Salad

Section 3: Noodles [Choose 1]

Fried Mee Hoon
 Fried Tomyam Mee Hoon
 Fried Mee
 Mee Hailam
 Braised Yee Mee

Section 4: Rice [Choose 1]

White Fragrant White Rice
 Steamed Brown Rice
 Yong Chow Fried Rice
 Sausage Fried Rice
 Fried Tom Yam Rice
 Pineapple Fried Rice with Cashew Nuts and Raisin
 Nasi Kuning
 Anchovies Fried Rice
 Kampung Fried Rice

Section 5: Chicken [Choose 1]

Signature Curry Chicken with Potato
 Lemon Sauce Chicken
 5 Spice Braised Chicken
 Honey Sesame Chicken
 Marmite Chicken



Fried Lam Yue Chicken Wings
 Thai Style Fried Chicken
 Braised Ginger Chicken with Mushroom
 Ayam Masak Merah
 Ayam Masak Lemak Cili Padi
 Belacan Fried Chicken

Section 6: Superior [Choose 3]

Sweet and Sour Fish
 Tangy Orange Fish
 Thai Lemongrass Butter Fish
 Deep Fried Fish Fillet with Lime Mayonnaise
 Sambal Sotong
 Black Pepper Squid
 Braised Duck with Gravy
 Loh Hon Chai
 Rendang Chicken
 Hainanese Chicken Chop

Section 7: Prawn [Choose 1]

Premium Sauce Har Lok
 Creamy Butter Prawn
 Crispy Oatmeal Butter Prawn
 Thai Lemongrass Butter Prawn
 Masak Lemak Udang Nenas

Section 8: Vegetable [Choose 1]

Curry Vegetables
 Broccoli and Cauliflower
 Stir Fry Japanese Choy Sam with Shrimp
 Stir Fry Long Beans with Taucu
 Stir Fry Seasonal Vegetables in Oyster Sauce
 Egg Plant Slider Chicken with Special Sauce


Section 9: Egg/ Tofu [Choose 1]

Claypot Japanese Egg Tofu
 Steamed White Tofu with Minced Chicken Special Sauce
 Thai Style Tofu
 Fried Choi Pou Egg
 Egg Sambal
 Masak Lemak Telur Rebus

Section 10: Mini French Pastries/ Kuih Muih / Dessert [Choose 2]

Seasonal Fruit Platter
 Assorted Nyonya Kuih
 Kuih Kosui
 B'Opera
 Italianno Tiramisu
 Glorious Strawberry Minthys
 Coconut Pandan Delights
 Mini Chocolate Éclair and Mini Vanilla Puff
 Mango Pudding
 Banana Cake

Section 11: Drinks [Choose 1]

Refreshing Orange Juice
 Refreshing Mango Juice
 Refreshing Lime Juice
 Refreshing Blackcurrant

SIDE ORDER

SATAY	RM 0.90 PER STICK
WHOLE LAMB	RM 1,400.00
LOK LOK STEAMBOAT	RM 1,300.00



OTHER CHARGES:

- Waiter: RM 130/person [Minimum 2 waiter]
- Transportation : RM 60 onwards [Depending on area]
- Handling Charges (Shopping Complex, Condominium, Above Ground Floor) : RM30 Onwards [with or without lift]
- Furniture and Canopy rental available depending on requirement.
- For 50pax and above, decoration and set up with chafing dish provided
For 50pax and below, decoration and set up with chafing dish chargers at RM 100
For 50pax and below, serve in disposable aluminum foil tray will be charge at RM30

REMARKS:

- Prices quoted are based on a minimum of 50 pax. For orders below 50 pax, additional RM 2 per pax.
- Upon confirmation of the menu, customers are required to pay 60% of the total amount as deposit. The balance of payment will be collected on delivery date. All payment made are not refundable in the event of cancellation of function.
- Melamine plates, stainless steel cutlery and disposable cups will be provided for 100pax above.
- Disposable plates, cutlery and cups will be provided for below 100pax.
- Food is best consumed within 3 hours (with warmer). We will not be responsible for any food consumed after 3 hours served.
- Service time allocated for staff is only for 3 hours from the agreed time of event. Additional hour is chargeable as the following:
Waiter - RM 15.00/hour
- Waiter double charges are applicable if event falls on Public Holiday.
- Items are subject to change if not available
- Go Cater will not be handle food from other sources
- If assistance needed, please inform our staff in advance so that we may make the necessary adjustment.
- In the event of any breakage/damage of crockery and decorative items, client has to pay for the damage.