



ASIAN CUISINE MENU: RM 28/PAX

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

Section 1: Noodles [Choose 1]

Fried Mee Hoon
Fried Tomyam Mee Hoon
Fried Mee
Mee Mamak Goreng

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 Spiced Braised Chicken
Honey Sesame Chicken
Marmite Chicken
Fried Lam Yue Chicken Wings
Ayam Masak Merah

Section 4: 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 5: Egg/ Tofu [Choose 1]

Thai Style Tofu
Fried Choi Pou Egg
Egg Sambal
Son in Law Egg

Section 6: Sides [Choose 1]

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

Section 7: Dessert [Choose 1]

Seasonal Fruit Platter
Marble Cake
Traditional Butter Cake
Banana Cake

Section 8: Beverage [Choose 1]

Refreshing Orange Juice
Refreshing Mango Juice



ASIAN CUISINE MENU: RM 31/PAX

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

Section 1: Noodles [Choose 1]

Fried Mee Hoon
Fried Tomyam Mee Hoon
Fried Mee
Mee Mamak Goreng

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

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



Section 6: Egg/ Tofu [Choose 1]

Claypot Japanese Egg Tofu
Thai Style Tofu
Fried Choi Pou Egg
Egg Sambal

Section 7: Dessert [Choose 2]

Seasonal Fruit Platter
Marble Cake
Traditional Butter Cake
Banana Cake
Chocolate Moist Cake

Section 8: Drinks [Choose 1]

Refreshing Orange Juice
Refreshing Mango Juice
Refreshing Sarsaparilla



ASIAN CUISINE MENU: RM 36PAX

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 Mamak Goreng

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

**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
 Gulai Prawn with Pineapple

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
 Thai Style Tofu
 Fried Choi Pou Egg
 Egg Sambal
 Son In Law Egg

Section 9: Dessert [Choose 2]

Seasonal Fruit Platter
 Marble Cake
 Traditional Butter Cake
 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 43/PAX

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
 4 Season Roll

Section 2: Cold Appetizer [Choose 1]

Ebiko Fresh Garden Salad with Japanese Sesame Dressing
 Greens with Crabstick and Corn Salad with Thousand Island Dressing
 Fresh Garden Salad with Balsamic Vinaigrette

Section 3: Noodles [Choose 1]

Fried Mee Hoon
 Fried Tomyam Mee Hoon
 Fried Mee
 Mee Mamak Goreng
 Stir Fry Yee Mee

Section 4: Rice [Choose 1]

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

Section 6: Fish/ Sotong [Choose 2]

Sweet and Sour Fish Fillet
Tangy Orange Fish Fillet
Thai Tamarind Fish Fillet
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
Gulai Prawn with Pineapple

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

Section 9: Egg/ Tofu [Choose 1]

Claypot Japanese Egg Tofu
Thai Style Tofu
Fried Choi Pou Egg
Egg Sambal
Japanese Egg Tofu with Broccoli
Son In Law Egg

**Section 10: Dessert [Choose 1]**

Seasonal Fruit Platter
Mini Chocolate Éclair and Mini Vanilla Puff
Marble Cake
Traditional Butter Cake
Banana Cake

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

Assorted Nyonya Kuih (Talam, Lapis, Bingka Ubi, Abo-Abo)
Ketayap
B'Opera
Coconut Pandan Delights
Red Velvet Cake
Carrot Cake

Section 12: Drinks [Choose 1]

Refreshing Orange Juice
Refreshing Mango Juice
Refreshing Lime Juice
Refreshing Sarsaparilla
Refreshing Peach Tea
Refreshing Passion Fruit Tea



ASIAN CUISINE MENU: RM 50/PAX

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

Section 1: Hot Appetizer [Choose 1]

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

Section 2: Cold Appetizer [Choose 1]

Ebiko Fresh Garden Salad with Japanese Sesame Dressing
 Greens with Crabstick and Corn Salad with Thousand Island Dressing
 Fresh Garden Salad with Balsamic Vinaigrette
 Waldorf Salad

Section 3: Noodles [Choose 1]

Fried Mee Hoon
 Fried Tomyam Mee Hoon
 Fried Mee
 Mee Mamak Goreng
 Stir Fry Yee Mee

Section 4: Rice [Choose 1]

White Fragrant White Rice
 Steamed Brown Rice
 Yong Chow Fried Rice
 Sausage Fried Rice
 Tom Yam Fried Rice
 Pineapple Fried Rice with Cashew Nuts and Raisin
 Anchovies Fried Rice
 Kampung Fried Rice
 Shrimp and Egg 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
 Lemongrass Fried Chicken
 Oriental Maltose Boneless Chicken

Section 6: Superior [Choose 3]

Sweet and Sour Fish Fillet
 Tangy Orange Fish Fillet
 Thai Lemongrass Butter Fish Fillet
 Fish Fillet with Lime Mayonnaise
 Sambal Sotong
 Black Pepper Squid
 Braised Duck with Gravy (only available after 6pm)
 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
 Gulai Prawn with Pineapple

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
 Stir Fry Kunyit Cabbage

Section 9: Egg/ Tofu [Choose 1]

Claypot Japanese Egg Tofu
 Thai Style Tofu
 Fried Choi Pou Egg
 Egg Sambal
 Masak Lemak Telur Rebus
 Son In Law Egg
 Japanese Egg Tofu with Broccoli


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

Seasonal Fruit Platter
 Assorted Nyonya Kuih (Talam, Lapis, Bingka Ubi, Abo-abo)
 Ketayap
 B'Opera
 Red Velvet Cake
 Carrot Cake
 Coconut Pandan Delights
 Mini Chocolate Éclair and Mini Vanilla Puff
 Boston Cheese Cake
 Banana Cake

Section 11: Drinks [Choose 1]

Refreshing Orange Juice
 Refreshing Mango Juice
 Refreshing Lime Juice
 Refreshing Blackcurrant
 Refreshing Passion Fruit Tea
 Refreshing Peach Tea

SIDE ORDER

SATAY **RM 1.00 PER STICK**
WHOLE LAMB **RM 1,400.00**



OTHER CHARGES:

- Waiter: RM 130/person [3 hours serving time]
50-100 pax: 2 waiters
100-150 pax: 3 waiters
150-200pax: 4 waiters
>200 pax: 6 waiters and above
- Transportation: RM 60 onwards [Depending on area]
- Handling Charges (Shopping Complex, Condominium, Above Ground Floor): RM50 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.
- 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.