



CHINESE WESTERN FUSION CUISINE MENU

RM 30/PAX (MIN 50PAX)

Section 1: Noodles [Choose 1]

Fried Mee Hoon
 Fried Tomyam Mee Hoon
 Mee Mamak Goreng
 Spaghetti Aglio Olio
 Awesome Pasta Salad

Section 2: Rice [Choose 1]

Garlic Butter Rice with Raisins
 Yong Chow Fried Rice
 Sausage Fried Rice

Section 3: Chicken [Choose 1]

Lemon Sauce Chicken
 5 Spice Braised Chicken
 Marmite Chicken
 Fried Chicken Wings
 Grilled Chicken Chop with Mushroom Sauce
 Grilled Chicken Chop with Black Pepper Sauce

Section 4: Vegetable [Choose 1]

Broccoli and Cauliflower
 Stir Fry Japanese Choy Sam with Shrimp
 Stir Fry Long Beans with Taucu
 Stir Fry Seasonal Vegetables in Oyster Sauce
 Grilled Mixed Vegetables [Pumpkin, Sweet Corn, Potatoes, Long Beans and Broccoli]

Section 5: Fish [Choose 1]

Fish Fillet with Tartar Sauce
 Fish Fillet with Special Dijon Mustard Sauce
 Fish Fillet with Lime Mayonnaise
 Fish Fillet with Black Pepper Sauce

Section 6: Sides [Choose 1]

Fried Spring Roll with Chilly Sauce
 Fried Curry Potato Samosa with Chilly Sauce
 Fried Bouncy Fish Ball with Chilly Sauce
 Cocktail Chicken Sausage skewer

Section 7: Dessert [Choose 1]

Seasonal Fruit Platter
 Banana Cake
 Marble Cake
 Traditional Butter Cake

Section 8: Beverage [Choose 1]

Refreshing Orange Juice
 Refreshing Mango Juice



CHINESE WESTERN FUSION CUISINE MENU

RM 37/PAX (MIN 50PAX)

Section 1: Noodles [Choose 1]

Fried Mee Hoon
 Fried Tomyam Mee Hoon
 Mee Mamak Goreng
 Spaghetti Aglio Olio
 Awesome Pasta Salad
 Chicken Bolognese Spaghetti

Section 2: Rice [Choose 1]

Garlic Butter Rice with Raisins
 Yong Chow Fried Rice
 Sausage Fried Rice
 Pineapple Fried Rice
 Anchovies Fried Rice
 Mediterranean Rice

Section 3: Chicken [Choose 1]

Lemon Sauce Chicken
 5 Spice Braised Chicken
 Marmite Chicken
 Fried Chicken Wings
 Grilled Chicken Chop with Mushroom Sauce
 Grilled Chicken Chop with Black Pepper Sauce

Section 4: Vegetable [Choose 1]

Broccoli and Cauliflower
 Stir Fry Japanese Choy Sam with Shrimp
 Stir Fry Long Beans with Taucu
 Stir Fry Seasonal Vegetables in Oyster Sauce
 Grilled Mixed Vegetables [Pumpkin, Sweet Corn, Potatoes, Long Beans and Broccoli]
 Grilled Cajun Vegetables (Potato, Capsicums, Broccoli, Cauliflower)

Section 5: Fish [Choose 1]

Fish Fillet with Tartar Sauce
 Fish Fillet with Special Dijon Mustard Sauce
 Fish Fillet with Lime Mayonnaise
 Fish Fillet with Black Pepper Sauce
 Sweet and Sour Fish Fillet



Fish Fillet with Tangy Orange Sauce

Section 6: Sides [Choose 1]

Fried Spring Roll with Chilly Sauce
 Fried Curry Potato Samosa with Chilly Sauce
 Fried Bouncy Fish Ball with Chilly Sauce
 Cocktail Chicken Sausage skewer
 Fried Wedges with Chilly Sauce

Section 7: Superior [Choose 1]

Grilled Healthy Sausage and Veggies
 Black Pepper Squid
 Fried Cheesy Prawn Ball in Special Dijon Mustard Sauce
 5 Spiced Squid with Lime Mayonnaise

Section 8: Asian Dessert [Choose 1]

Assorted Nyonya Kuih
 Traditional Curry Puff
 Cendol Agar- Agar

Section 9: Westernized Dessert [Choose 1]

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

Section 10: Beverage [Choose 1]

Refreshing Orange Juice
 Refreshing Mango Juice
 Refreshing Lime Juice
 Sarasparilla



CHINESE WESTERN FUSION CUISINE MENU

RM 42/PAX (MIN 50PAX)

Section 1: Noodles [Choose 1]

Fried Mee Hoon
 Fried Tomyam Mee Hoon
 Mee Mamak Goreng
 Spaghetti Aglio Olio
 Awesome Pasta Salad
 Chicken Bolognese Spaghetti

Section 2: Rice [Choose 1]

Garlic Butter Rice with Raisins
 Yong Chow Fried Rice
 Sausage Fried Rice
 Pineapple Fried Rice
 Anchovies Fried Rice
 Kampung Fried Rice

Section 3: Chicken [Choose 1]

Lemon Sauce Chicken
 5 Spice Braised Chicken
 Marmite Chicken
 Lam Yue Chicken Wings
 Grilled Chicken Chop with Mushroom Sauce
 Grilled Chicken Chop with Black Pepper Sauce
 Rosemary Grilled Chicken
 Ayam Masak Merah

Section 4: Vegetable [Choose 1]

Broccoli and Cauliflower
 Stir Fry Japanese Choy Sam with Shrimp
 Stir Fry Long Beans with Taucu
 Stir Fry Seasonal Vegetables in Oyster Sauce
 Grilled Mixed Vegetables [Pumpkin, Sweet Corn, Potatoes, Long Beans and Broccoli]

Section 5: Fish [Choose 1]

Fish Fillet with Gherkins Tartar Sauce
 Fish Fillet with Special Dijon Mustard Sauce
 Fish Fillet with Lime Mayonnaise
 Fish Fillet with Tangy Lemon Sauce
 Sweet and Sour Fish Fillet



Section 6: Sides [Choose 1]
Fried Spring Roll with Chilly Sauce Fried Curry Potato Samosa with Chilly Sauce Fried Bouncy Fish Ball with Chilly Sauce Cocktail Chicken Sausage skewer
Section 7: Superior [Choose 2]
Grilled Healthy Sausage and Veggies Hainanese Chicken Chop Fried Cheesy Prawn Ball in Special Dijon Mustard Sauce 5 Spiced Squid with Lime Mayonnaise Black Pepper Squid Salted Egg Yolk Prawn Lemon Herb Shrimp with Broccoli Premium Sauce Har Lok Creamy Butter Prawn Crispy Oatmeal Butter Prawn Lemon Garlic Butter Prawn
Section 8: Asian Dessert [Choose 1]
Assorted Nyonya Kuih (Abo-Abo, Bingka Ubi, Kuih Talam, Kuih Lapis) Kuih Kosui Ketayap Traditional Curry Puff Cendol Agar- Agar Gula Melaka Agar Agar
Section 9: Westernized Dessert [Choose 1]
Seasonal Fruit Platter Marble Cake Traditional Butter Cake Banana Cake Mini Chocolate Éclair and Mini Vanilla Puff Assorted Mini Cakes
Section 10: Beverage [Choose 1]
Refreshing Orange Juice Refreshing Mango Juice Refreshing Lime Juice Sarsaparilla



CHINESE WESTERN FUSION CUISINE MENU

RM 49/PAX (MIN 50PAX)

Section 1: Cold Appetizer [Choose 1]

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

Section 2: Noodles [Choose 1]

Fried Mee Hoon
 Fried Tomyam Mee Hoon
 Mee Mamak Goreng
 Spaghetti Aglio Olio
 Awesome Pasta Salad
 Chicken Bolognese Spaghetti
 Black Pepper Pasta with Prawns

Section 3: Rice [Choose 1]

Garlic Butter Rice with Raisins
 Yong Chow Fried Rice
 Sausage Fried Rice
 Pineapple Fried Rice
 Anchovies Fried Rice
 Kampung Fried Rice

Section 4: Chicken [Choose 1]

Lemon Sauce Chicken
 5 Spice Braised Chicken
 Marmite Chicken
 Lam Yue Chicken Wings
 Grilled Chicken Chop with Mushroom Sauce
 Grilled Chicken Chop with Black Pepper Sauce
 Rosemary Grilled Chicken
 Cajun Fried Chicken

Section 5: Vegetable [Choose 1]

Broccoli and Cauliflower
 Stir Fry Japanese Choy Sam with Shrimp
 Stir Fry Long Beans with Tauco
 Stir Fry Seasonal Vegetables in Oyster Sauce
 Grilled Mixed Vegetables [Pumpkin, Sweet Corn, Potatoes, Long Beans and Broccoli]



Grilled Cajun Vegetables (Potato, Capsicums, Broccoli, Cauliflower)

Section 6: Fish [Choose 1]

Fish Fillet with Tartar Sauce
 Fish Fillet with Special Dijon Mustard Sauce
 Fish Fillet with Lime Mayonnaise
 Fish Fillet with Black Pepper Sauce
 Sweet and Sour Fish Fillet

Section 7: Sides [Choose 1]

Fried Spring Roll with Chilly Sauce
 Fried Curry Potato Samosa with Chilly Sauce
 Fried Bouncy Fish Ball with Chilly Sauce
 Cocktail Chicken Sausage skewer

Section 8: Superior A [Choose 2]

Grilled Healthy Sausage and Veggies
 Hainanese Chicken Chop
 Fried Cheesy Prawn Ball in Special Dijon Mustard Sauce
 5 Spiced Squid with Lime Mayonnaise
 Black Pepper Squid
 Salted Egg Yolk Prawn
 Lemon Herb Shrimp with Broccoli
 Premium Sauce Har Lok
 Creamy Butter Prawn
 Crispy Oatmeal Butter Prawn
 Sambal Sotong

Section 9: Superior B [Choose 1]

Fresh Mussels on Snowy Ice
 Mini Lamb Chop with Mint Sauce
 Grilled Prawns with Mango Salsa
 Grilled Salmon with Garlic Butter
 Braised Duck with Addictive Gravy
 Homemade Wild Mushroom Soup with Garlic Bread


Section 10: Asian Dessert [Choose 1]

Assorted Nyonya Kuih
 Kuih Kosui
 Ketayap
 Pulut Panggang
 Traditional Curry Puff
 Cendol Agar- Agar
 Gula Melaka Agar Agar
 Red Bean Thong Sui
 Green Bean Thong Sui

Section 11: Westernized Dessert [Choose 1]

Seasonal Fruit Platter
 Marble Cake
 Banana Cake
 Traditional Butter Cake
 Mini Chocolate Éclair and Mini Vanilla Puff
 Assorted Mini Cakes
 Mini Fruit Tart
 Mini Apple Tart
 Mini Cheese Tart

Section 12: Beverage [Choose 1]

Refreshing Orange Juice
 Refreshing Mango Juice
 Refreshing Lime Juice
 Sarasparilla
 I love You (Soda+ Sour Plum + Lime + Peppermint Leaves)

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 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



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- 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.