

2023 ASIAN CUISINE MENU: RM 29/PAX

MIN 50PAX, BELOW 50PAX ADD RM 3 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
Stir Fry Seasonal Vegetables in Oyster Sauce

Section 5: Egg/ Tofu [Choose 1]

Thai Style Tofu
Fried Choi Pou Egg
Egg Sambal

Section 6: Sides [Choose 1]

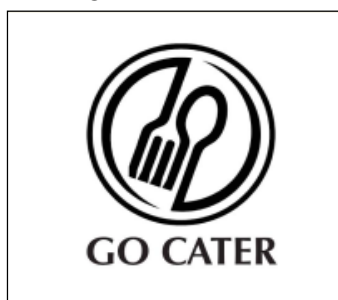
Fried Spring Roll with Chilly Sauce
Fried Curry Potato Samosa with Chilly Sauce
Fried Bouncy Fish Ball with Chilly Sauce

Section 7: Dessert [Choose 1]

Seasonal Fruit Platter
Marble Cake
Traditional Butter Cake
Banana Cake

Section 8: Beverage [Choose 1]

Refreshing Orange Juice
Refreshing Tropical Juice



2023 ASIAN CUISINE MENU: RM 34/PAX

MIN 50PAX, BELOW 50PAX ADD RM 3 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 Tropical Juice
Refreshing Blackcurrant Juice



2023 ASIAN CUISINE MENU: RM 41/PAX

MIN 50PAX, BELOW 50PAX ADD RM 4 PER PAX

Section 1: Hot Appetizer [Choose 1]

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

Section 2: Noodles [Choose 1]

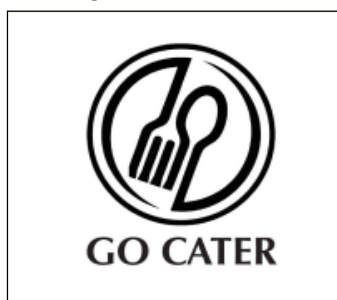
Fried Mee Hoon
 Fried Tomyam Mee Hoon
 Fried Mee
 Mee Mamak Goreng

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
 Lemongrass 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
 Thai Style Tofu
 Fried Choi Pou Egg
 Egg Sambal

Section 9: Dessert [Choose 2]

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

Section 10: Drinks [Choose 1]

Refreshing Orange Juice
 Refreshing Tropical Juice
 Refreshing Lime Juice
 Refreshing Blackcurrant Juice



2023 ASIAN CUISINE MENU: RM 50/PAX

MIN 50PAX, BELOW 50PAX ADD RM 5 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
 Fried Chicken Lobak

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]

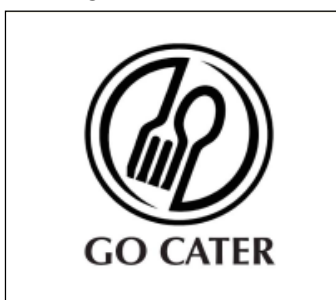
Fried Mee Hoon
 Fried Tomyam Mee Hoon
 Fried Mee
 Mee Mamak Goreng
 Stir Fry Yee Mee

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

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

**Section 10: Dessert [Choose 2]**

Seasonal Fruit Platter
Mini Vanilla Puff
Marble Cake
Traditional Butter Cake
Banana Cake
Vanilla Muffin
Chocolate Muffin
Oatmeal Banana Muffin

Section 11: Kuih Muih [Choose 1]

Assorted Nyonya Kuih (Talam, Lapis, Bingka Ubi, Abo-Abo)
Ketayap
Kuih Koci
Kuih Kosui
Pulut Panggang

Section 12: Drinks [Choose 1]

Refreshing Orange Juice
Refreshing Tropical Juice
Refreshing Lime Juice
Refreshing Blackcurrant Juice
Refreshing Ice Lemon Tea



2023 ASIAN CUISINE MENU: RM 62/PAX

MIN 50PAX, BELOW 50PAX ADD RM 6 PER PAX

Section 1: Hot Appetizer [Choose 2]

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

Section 3: Noodles [Choose 1]

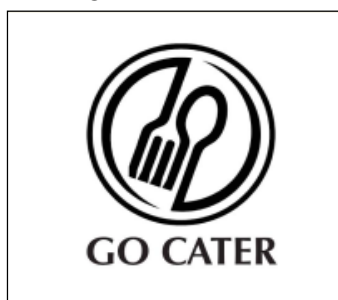
Fried Mee Hoon
 Fried Tomyam Mee Hoon
 Fried Mee
 Mee Mamak Goreng
 Stir Fry Yee Mee with Chinese Mushroom

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
 Kam Heong New Zealand Green Mussels

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 Seasonal Vegetables in Oyster Sauce
 Stir Fry Kunyit Cabbage
 Steamed Chinese Long Cabbage with Abalone Sauce

Section 9: Egg/ Tofu [Choose 1]

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


Section 10: Dessert [Choose 2]

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

Section 11: Kuih Muih [Choose 1]

Assorted Nyonya Kuih (Talam, Lapis, Bingka Ubi, Abo-Abo)
 Ketayap
 Kuih Koci
 Kuih Kosui
 Pulut Panggang

Section 12: Drinks [Choose 1]

Refreshing Orange Juice
 Refreshing Tropical Juice
 Refreshing Lime Juice
 Refreshing Blackcurrant Juice
 Refreshing Ice Lemon Tea
 Refreshing Lemonade

SIDE ORDER

SATAY AYAM RM 1.30 PER STICK
SATAY KAMBING RM 1.60 PER STICK

(MIN 200 STICKS DELIVERY/ MIN 500 STICKS FOR BBQ AT SITE)

WHOLE LAMB RM 1,800.00



OTHER CHARGES:

- Waiter: RM 150/person [Minimum 2 waiter]
- Transportation : RM 180 onwards [Depending on area]
- Handling Charges (Shopping Complex, Condominium, Above Ground Floor) : RM80 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 280
For 50pax and below, serve in disposable aluminum foil tray will be charge at RM50

REMARKS:

- Prices quoted are based on a minimum of 50 pax. For orders below 50 pax, additional RM 5 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.
- Disposable plates, cutlery and cups will be provided.
- 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 20.00/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
- Non- Halal food from other sources, kindly inform our sales person prior to event date, because we are Pork Free Caterer.
- 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.