



2023 CHINESE WESTERN FUSION CUISINE MENU

RM 34/PAX (MIN 50PAX)

Section 1: Noodles [Choose 1]

Fried Mee Hoon
Fried Tomyam Mee Hoon
Mee Mamak Goreng
Spaghetti Aglio Olio

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, Aubergines, Capsicum 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 Tropical Juice



2023 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
 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, Aubergines, Capsicum and Broccoli]
 Grilled Cajun Vegetables [Pumpkin, Sweet Corn, Potatoes, Aubergines, Capsicum 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
 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 Potato Wedges with Chilly Sauce

Section 7: Superior [Choose 1]

Fried Homemade chicken Popcorn
 Garlic Butter Prawn
 Caramlised Spicy Prawn
 Fried Cheesy Prawn Ball in Special Dijon Mustard Sauce
 5 Spiced Squid with Lime Mayonnaise

Section 8: Asian Dessert [Choose 1]

Assorted Nyonya Kuih (Abo-Abo, Bingka Ubi, Kuih Talam, Kuih Lapis)
 Kuih Kosui
 Ketayap
 Kuih Koci
 Traditional Curry Puff

Section 9: Westernized Dessert [Choose 2]

Marble Cake
 Traditional Butter Cake
 Banana Cake
 Chocolate Muffin
 Vanilla Muffin
 Mini Vanilla Puff
 Assorted Mini Cakes

Section 10: Beverage [Choose 1]

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



2023 CHINESE WESTERN FUSION CUISINE MENU

RM 52/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
 Baked Lemon & Rosemary Chicken
 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, Aubergines, Capsicum 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 Hashbrown
Section 7: Superior [Choose 2]
Grilled Healthy Sausage and Veggies Fried Homemade chicken Popcorn Fried Cheesy Prawn Ball in Special Dijon Mustard Sauce 5 Spiced Squid with Lime Mayonnaise Black Pepper Squid Salted Egg Yolk Prawn Caramalised Spicy Prawn Creamy Butter Prawn Crispy Oatmeal Butter Prawn Garlic Butter Prawn
Section 8: Asian Dessert [Choose 1]
Assorted Nyonya Kuih (Abo-Abo, Bingka Ubi, Kuih Talam, Kuih Lapis) Kuih Kosui Ketayap Kuih Koci Kuih Kosui Traditional Curry Puff
Section 9: Westernized Dessert [Choose 2]
Seasonal Fruit Platter Marble Cake Traditional Butter Cake Banana Cake Chocolate Muffin Vanilla Muffin Mini Vanilla Puff Assorted Mini Cakes
Section 10: Beverage [Choose 1]
Refreshing Orange Juice Refreshing Lime Juice Refreshing Tropical Juice Refreshing Blackcurrant Juice Refreshing Ice Lemon Tea



2023 CHINESE WESTERN FUSION CUISINE MENU

RM 63/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
 Signature Curry Chicken with Potato
 Lam Yue Chicken Wings
 Grilled Chicken Chop with Mushroom Sauce
 Grilled Chicken Chop with Black Pepper Sauce
 Baked Lemon & Rosemary Chicken
 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 Taucu
 Stir Fry Seasonal Vegetables in Oyster Sauce
 Grilled Mixed Vegetables [Pumpkin, Sweet Corn, Potatoes, Aubergines, Capsicum and Broccoli]
 Grilled Cajun Vegetables [Pumpkin, Sweet Corn, Potatoes, Aubergines, Capsicum and Broccoli]



Section 6: Fish [Choose 1]
<p>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</p>
Section 7: Sides [Choose 1]
<p>Fried Spring Roll with Chilly Sauce Fried Curry Potato Samosa with Chilly Sauce Fried Bouncy Fish Ball with Chilly Sauce Cocktail Chicken Sausage skewer Hashbrown</p>
Section 8: Superior A [Choose 2]
<p>Grilled Healthy Sausage and Veggies Fried Homemade Chicken Popcorn Fried Cheesy Prawn Ball in Special Dijon Mustard Sauce 5 Spiced Squid with Lime Mayonnaise Black Pepper Squid Salted Egg Yolk Prawn Garlic Butter Prawn Caramalised Spicy Prawn Creamy Butter Prawn Crispy Oatmeal Butter Prawn Sambal Sotong</p>
Section 9: Superior B [Choose 1]
<p>Thai Sauce Mussels Mini Lamb Chop with Mint Sauce Kam Heong Mussels Grilled Salmon with Teriyaki Braised Duck with Addictive Gravy- Only available dinner time Homemade Wild Mushroom Soup</p>
Section 10: Asian Dessert [Choose 2]
<p>Assorted Nyonya Kuih Kuih Kosui Ketayap Pulut Panggang Traditional Curry Puff Red Bean Thong Sui Green Bean Thong Sui</p>


Section 11: Westernized Dessert [Choose 2]

Chocolate Muffin
 Oatmeal Banana Muffin
 Marble Cake
 Banana Cake
 Traditional Butter Cake
 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
 Refreshing Tropical Juice
 Refreshing Ice Lemon Tea
 Refreshing Blackcurrant Juice
 I love You (Soda+ Sour Plum + Lime + Peppermint Leaves)

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.