

CHEF'S LIGHT BITES COLLECTION – Canapés

<p>CLASSIC BITES RM 138+ PER PERSON</p>	<p>GOURMET BITES RM 158+ PER PERSON</p>	<p>ELEGANT BITES RM 178+ PER PERSON</p>
<p>Truffle Mushroom Arancini <i>Crispy risotto ball infused with truffle & parmesan</i></p> <p>Smoked Duck & Fig Crostini <i>Caramelized shallots on toasted bread with tender smoked duck.</i></p> <p>Mini Brioche with Crab, Herbs & Aioli <i>Buttery roll filled with chilled crab & herb aioli</i></p> <p>Classic Prawn Cocktail in Champagne Glass <i>Poached prawns, cocktail sauce, crisp lettuce & citrus</i></p> <p>Yakiniku Chicken with Bombay Onion Boat <i>Grilled chicken glazed in Japanese yakiniku sauce with sweet onion</i></p> <p>Raspberry Financier Petit Four <i>Almond-hazelnut tea cake baked with raspberries</i></p> <p>Chocolate & Sea Salt Caramel Tartlet <i>Rich chocolate ganache with caramel heart & sea salt flakes</i></p> <p>Mini Tropical Fruit Skewer <i>Colorful mix of melon, kiwi & pineapple on a stick</i></p> <p>Choux Pastry Duo <i>Light profiterole shells with: Vanilla Bean Custard & Pistachio Ganache</i></p> <p>Beverages <i>Chilled Cordial & Detox Water</i></p>	<p>Miso-Glazed Chicken with Rice Pearl Salad <i>Tender chicken over chilled brown rice pearls, capsicums, with sesame, edamame, and scallion oil</i></p> <p>Orzo Pasta with Basil Pesto & Crumbled Feta <i>A Mediterranean touch – al dente pasta grains tossed with basil, black olive, cherry tomatoes, French beans, olive oil and creamy feta</i></p> <p>Smoked Duck & Quinoa Bowl with Cranberry <i>Arugula, citrus-marinated quinoa, and sliced smoked duck with a sweet berry finish</i></p> <p>Mini Brioche with Truffle Egg Mayo <i>Creamy truffle egg spread in soft milk buns – smooth and indulgent</i></p> <p>Chicken Yakitori Sticks with Teriyaki Glaze <i>Grilled skewers with Japanese flair – lightly sweet, smoky and satisfying</i></p> <p>Mushroom & Cheese Tartlets <i>Buttery shells filled with sautéed mushrooms and melted cheese – bite sized comfort</i></p> <p>Mini Citrus Mousse Cup <i>Silky lemon-orange mousse with zesty citrus gel – fresh and light</i></p> <p>Mini Tropical Fruit Skewer <i>Colorful mix of melon, kiwi & pineapple on a stick</i></p> <p>Energy Bites with Almond & Cranberry <i>Rolled oats, dates, dried fruits and nuts – for clean, lasting energy</i></p> <p>Beverages <i>Chilled Cordial & Detox Water</i></p>	<p>Rosemary Garlic Roast Chicken Tights (Bone-In) <i>Slow-roasted with thyme, garlic, and lemon zest – juicy and herbaceous</i></p> <p>Grilled Lamb Sausages with Onion Jam <i>Flame-grilled lamb sausages sliced and served with tangy-sweet onion compote and Dijon mustard</i></p> <p>Baked Mac & Cheese with Truffle Crust <i>Creamy three-cheese pasta with crispy truffle breadcrumb topping</i></p> <p>Roasted Garlic Herb Potatoes <i>Golden-baked baby potatoes in rosemary oil</i></p> <p>Grilled Vegetables with Basil Oil <i>Charred pumpkin, peppers, eggplant and tomato with herbaceous drizzle</i></p> <p>Orzo Pasta with Roasted Cherry Tomatoes & Herb <i>Light and fragrant, ideal for a twilight supper</i></p> <p>Mini Tuna Tartare Croissant Bites <i>Light croissant shells topped with creamy tuna tartare and herbs</i></p> <p>Savoury Cheese Toasties <i>Crispy mini sandwiches with melted cheese, roasted peppers and spinach</i></p> <p>Mini Tropical Fruit Skewer <i>Colorful mix of melon, kiwi & pineapple on a stick</i></p> <p>Beverages <i>Chilled Cordial & Detox Water</i></p>

ADD ON (IF REQUIRE):

* If require Live Action Stall – Add on RM 220+ for manning

Apam Balik Sweet Corn, Mashed Peanuts	RM 5.50+ Per Person
Goreng-Goreng Pisang, Cekodok Pisang, Keropok Lekor Cili Kicap, Chili Sauce	RM 13+ Per Person
Noodles Station (Asam Laksa / Curry Noodles / Mee Rebus / Laksa Johor / Fish Ball Soup) Served with selection of Noodles, Fried Shallot, Coriander, Cili Kicap	RM 18+ Per Person
ABC & Cendol Red Bean, Creamy Sweet Corn, Grass Jelly, Condensed Milk, Peanut, Shaved Ice	RM 4+ Per Person
Chicken or Beef Satay (6 sticks) Cucumber, Rice Cake, Onion, Peanut Sauce	RM 26+ Per Person
Teh Tarik or Nescafe Tarik (Free Flow)	RM 5.50+ Per Person
Roasted Garlic & Rosemary Lamb Leg (2-2.5kg) OR Herb Butter Angus Roast (1kg) Rosemary Jus, Black Pepper Jus and Mushroom Sauce	RM 450+ Per Item
Sundae Ice Cream Bar – Cone & Cup 3 Types: Vanilla, Chocolate, Strawberry – Assorted Nut & Sauce with more than 15 types of condiments	RM 23+ Per Person
Chocolate Fountain with assorted dipping Mini doughnut, biscuit (2 types), marshmallow, strawberry, grapes, honeydew, mini cakes	RM 23+ Per Person
Whole Roast Lamb (14kg – 17kg) Black Pepper Sauce, Mushroom Sauce, Mint Sauce, Coleslaw, Mashed Potato	RM 2,200+ Per Whole Lamb