



ADD SPARKLE TO THE OCCASION

BUFFET DINNER 2 - CHINESE

Please select your choices by ticking the boxes against the items according to the guide for each category

	Please tick
Appetisers – select five (5)	
Double-happiness vegetarian platter	<input type="checkbox"/>
Sea whelk with young mango salad	<input type="checkbox"/>
Sesame-marinated baby octopus	<input type="checkbox"/>
Spicy jellyfish – Thai style	<input type="checkbox"/>
Crabmeat roll salad with sesame-aioli	<input type="checkbox"/>
Szechuan vegetable pickles	<input type="checkbox"/>
Braised dried beancurd with sweet peanut sauce	<input type="checkbox"/>
BBQ platter with sweetened hoisin dipping sauce	<input type="checkbox"/>
Green mussels with young papaya salad	<input type="checkbox"/>
Pickled lettuce with sesame dressing	<input type="checkbox"/>
Variety of Salads	
Selection of Oriental fresh seasonal spring vegetables	
Choice of dressing – sweet plum sauce, sesame vinaigrette and Thousand Island	
Condiments of pickled cucumber, lettuce, onions and crispy 'bok choy'	
Soup – select one (1)	
Oriental sweet corn with seafood chowder	<input type="checkbox"/>
Imperial seafood chowder with silken beancurd	<input type="checkbox"/>



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	Please tick
Main Course – select one (1) from each course	
Stir-fried chicken with 'Kung Po' sauce OR	<input type="checkbox"/>
Roasted five-spice chicken with salt dip	<input type="checkbox"/>
Steamed fillet of fish with minced ginger and coriander in superior soya sauce OR	<input type="checkbox"/>
Deep-fried fish fillet with sweet citrus – Thai Style	<input type="checkbox"/>
Stir-fried beef with black diamond bean sauce OR	<input type="checkbox"/>
Oriental braised lamb with spring onions and ginger	<input type="checkbox"/>
Ocean prawn with wasabi aioli OR	<input type="checkbox"/>
Stir-fried prawn with salted egg yolk and oatmeal flakes	<input type="checkbox"/>
Braised dried 'Yu Piu' fish belly with duo of mushroom and floret broccoli in conpoy sauce OR	<input type="checkbox"/>
Harvest of spring vegetables with wild mushroom in superior oyster sauce	<input type="checkbox"/>
Stir-fried wonton noodles with shredded BBQ chicken and garden sprouts OR	<input type="checkbox"/>
'Char Cheong' noodles with minced chicken – Szechuan style	<input type="checkbox"/>
Wok-fried rice with anchovies OR	<input type="checkbox"/>
Fragrant wok-fried rice with taro and sole	<input type="checkbox"/>
Steamed fragrant rice	<input type="checkbox"/>



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Dessert – select seven (7)

Please tick

- Fine Chinese pastries
- Trio of sweet Oriental desserts
- Chilled golden pumpkin puree served with sago and santan cream
- Lychee jello
- Mini egg tart
- Lemongrass-infused pineapple filo
- Mango pudding with exotic fruit
- Cream of taro with ginkgo nuts
- Honeydew melon with sago
- Cream of red ruby with coconut cream
- Almond panna cotta
- Hot sweet red bean cream with lotus seeds
- Seasonal and tropical fresh fruits
- Freshly brewed coffee and tea

Note:
The minimum order for buffet dinner is 50 persons.

To: Department of Sales and Marketing, Kuala Lumpur Convention Centre

I hereby confirm our order as marked above.

Signature / Company Stamp

Name & Designation

Date